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THE LADY'S ASSISTANT

FOR
REGULATING AND SUPPLYING THE TABLE;

BEING A
COMPLETE SYSTEM OF COOKERY.

CONTAINING THE MOST
SELECT BILLS OF FARE,
PROPERLY DISPOSED,
FOR FAMILY DINNERS OF FIVE DISHES TO TWO COURSES OF ELEVEN AND FIFTEEN;
WITH BILLS OF FARE FOR SUPPERS,
FROM FIVE TO NINETEEN DISHES;
AND
SEVERAL DESSERTS:

INCLUDING THE
FULLEST AND CHOICEST RECEIPTS OF VARIOUS KINDS,
And full Directions for preparing them in the most approved Manner, by which a continual Change
may be made, as wanted, from the several Bills of Fare.

LIKEWISE,
DIRECTIONS FOR BREWING,
MAKING ENGLISH WINES, RASPBERRY, ORANGE, AND LEMON-BRANDIES, &c.
ALSO, REMARKS ON KITCHEN POISONS,
AND NECESSARY CAUTIONS THEREON.

WITH AN APPENDIX,
CONTAINING GENERAL PARTICULARS ON THE
BREEDING, REARING, AND MANAGEMENT OF POULTRY,
On the Business of the DAIRY; and on the Management of the KITCHEN and FRUIT GARDEN.

Originally published from the Manuscript Collection of
Mrs. CHARLOTTE MASON,
A PROFESSED HOUSEKEEPER,
Who had upwards of Thirty Years Experience in Families of the First Fashion.

The Eighth Edition,
ENLARGED, CORRECTED, AND IMPROVED TO THE PRESENT TIME.

"The most refined under-
"little duties of life" and the most exalted sentiments do not place a woman above the
Mrs. Griffith.

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INTRODUCTION

THESE PAGES are a first attempt to
present a concise summary of the
principles of the subject, and to
show the progress of the science
and the state of the art. It is
not intended to be a treatise, but
a guide to the student, and a
reference for the practitioner.
The subject is so vast, and the
science so new, that it is not
possible to do more than to
outline the main principles, and
to point out the sources of
information. The student is
referred to the works of the
authorities for a more detailed
knowledge of the subject.

INTRODUCTION

TO THE

FIRST EDITION.

THERE having been a great Number of Publications concerning the *Art of Cookery*, it may perhaps be thought unnecessary to produce another book on the subject—yet, I trust that, upon examination, this work will appear of more real utility than may be at first imagined. There are many books of RECEIPTS, but I have never met with one that contained any instructions for *Regulating a Table*.—The great inconvenience I have experienced, on commencing mistress of a family, from the want of such assistance, has since prompted me to attempt *a set of bills of fare*, which, I flatter myself, will be of great use to ladies in general, but particularly to the younger part of my sex, who, on their entering into life, may not have acquired those advantages which arise from instruction or some practice, and who are sometimes at a loss how to conduct their table with that decency and propriety, which are much to be desired, not only in making dinners for company, but in a family likewise.

It is certain, that a woman never appears to greater advantage than at the head of a well-regulated table, which should be always so supplied, that the unexpected visit of a friend, or even of a stranger, should occasion no inconvenience or confusion. If a dinner be small and simple, the manner of serving it will make it appear to great advantage; and, I think, I may venture to say, that with the assistance of the bills of fare herein inserted, and with the variety which every person of moderate taste will be able to introduce, a table may be so conducted as to be of credit to the taste and management of the mistress.

In regard to the RECEIPTS—They are selected with great care from the manuscripts of an experienced housekeeper; they are not expensive, yet, I may with certainty affirm, they will prove excellent in their kind, if followed with exactness and attention; and I have given necessary instructions for a servant in a plain way, that, by application, if she has a common genius and a good palate, she may be made capable of any cook's place.

I shall only add, to recommend this publication, my hope that the pains taken will be found to answer the end proposed.

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TO THE

SIXTH EDITION.

THE Editor of Mrs. MASON's Book of COOKERY, most grateful for the very favourable reception it has been particularly honoured with, presents A NEW EDITION, in forming which every attention has been exerted to render it complete as possible to the present time.—Many modern and desirable Receipts are added—The articles of the Appendix to the former Editions are inserted in their proper places of the Work—A full Table of Contents is at the beginning—and at the end, is added a copious Index of the whole—from which, the LADY'S ASSISTANT, BY MRS. MASON, IS THE MOST COMPLETE HOUSEKEEPER'S COMPANION, AND YOUNG MARRIED LADY'S BEST GUIDE FOR HER TABLE, hitherto extant,

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BILLS OF FARE.

FAMILY DINNERS OF FIVE DISHES.

Apple Sauce,
and
Melted Butter.

Gravy Soup.

Baked
Bread Pudding.

Potatoes.

Pork roasted.

Pickles.

Pease Soup.
Hot Buttered
Apple Pye.
Roasted Beef.

Brocoli.

Stewed
Cucumbers.

Green Pease
Soup.

Salad.

Custard
Pudding.

Veal
roasted.

Knuckle of Veal
stewed with Rice.

Apple-
Sauce.

Bread and
Butter Pudding.

Melted
Butter.

Loin of Pork
roasted.

BILLS OF FARE.

Haddocks boiled, or any
Kind of Fish in Season.

Melted Butter,
or
Pickles.

Baked Millet
Pudding.

Potatoes in Balls,
or
Salad.

Leg of Mutton.

Leg of Pork
boiled.

Greens.

Salad.

Pease.
Pudding.

Fowl roasted.

Piece of Scate boiled.

Shrimp Sauce,
and
plain Butter.

Mince
Pies.

Stewed
Spinach.

Roast Beef.

[Salad on the Side Board.]

Scrag of Veal boiled,
and Broth.

Onion Sauce,
and
Parsley and Butter.

Gooseberry
Pudding.

French
Beans.

Shoulder of Mutton.

Boiled Pork.

Greens.

Salad.

Pease
Pudding.

Roast Turkey.

Slices of Crimp Cod.

Mashed
Turnips.

Tart.

Stewed Pease,
and Lettuce.

Fillet of Veal roasted.

[Salad on the Side Board.]

BILLS OF FARE.

3

Greens.

Round of Beef.

Salad.

Carrots.

Chine of House Lamb.

Haunch Bone of Beef.

Greens and
Carrots.

Cumberland
Pudding.

Cauliflower.

Two roasted Rabbits.

Leg of Grass Lamb
boiled.

Spinach.

Lemon Pudding.

Pease.

Veal Collops
and Udder

Mashed
Potatoes.

Alamode Beef.

Salad.

Tansy
Pudding.

Quarter of House Lamb
roasted.

Vermicelli Soup.

Pickles.

New College.
Pudding.

Brocoli.

Neck of Veal roasted.

Lamb's Head and Purtenance.

Almond Pudding
boiled.

Pickles.

Stewed
Celery.

Beef roasted.

BILLS OF FARE.

Pease,

Beef hashed.

Tart.

Melted Butter,
and
Mint Sauce.Leg of Grass
Lamb roasted.

Harrico of Mutton.

Apple
Sauce.Marrow
Pudding.Stewed
Cucumbers.

Roast Goose.

Fennel Sauce,
and
Apple SauceMackarel.
Ground Rice
Pudding.French
Beans.Shoulder of
Lamb roasted.Apple
Sauce.A small Cod.
Sago Pudding.
Pork roasted.Fish
Sauce.Fish Sauce,
Melted Butter.Fried Soles.
Apple Pie
Creamed.
Breast of Veal
roasted.

Asparagus.

Sauce.

Salmon.
Salad.
Roast Beef.Yorkshire
Pudding.

BILLS OF FARE.

5

Melted Butter, and Gravy.	Round of Beef Hunting Pudding.	Greens and Carrots.
	Two Ducklings.	

	Leg of Mutton boiled.	
Melted Butter, and Gravy	Carrot Pudding.	Turnips mashed.
	Rabbits stuffed and roasted.	

	Knuckle of Veal stuffed and stewed.	
Plain Butter	Potatoe Pudding, baked.	Currant Jelly.
	Hare roasted, Gravy in the Dish.	

	Leg of Grass Lamb. boiled.	
Carrots and Spinach	Italian Pudding.	Pease.
	Two Ducklings, or a Green Goose.	

	Boiled Leg of House Lamb, Loin fried.	
Stewed Spinach.	Mince Pies.	Ragout of Celery.
	Turkey roasted.	

BILLS OF FARE.

Turnips
mashed.Boiled Mutton
and Broth.
Vermicelli Pudding.
Wild Ducks.Melted Butter,
and Gravy.

Brocoli.

Two boiled Chickens.
Tongue.
Roasted Mutton.

Salad.

French Beans
stewed.Boiled Rabbits,
Smothered with Onions.
Apple Pudding.
Leg of Grass Lamb
roasted.

Pease.

Oyster Sauce,
or
Celery Sauce.Boiled Turkey.
Plumb Pudding.
Roast Beef.

Pickles.

Turnips
mashed.Bouillie.
Soup
Pig roasted.Mince
Pies.Greens and
Carrots.Leg of Mutton.
boiled.
Gravy Soup.
Two Chickens
roasted.Caper
Sauce.

FIVE DISHES AND A REMOVE.

Soup, remove for a
Hare roasted.

Turnips
Mashed.

Plumb Pudding
baked.

Carrots

Bouillie.

[Sauce on the Side Board.]

Beef steaks stewed, remove
for a Haunch of Mutton.

Greens and
Carrots.

Orange Pudding.

Tongue.

Boiled Chickens.

Gravy Soup, remove for
a Turkey roasted.

Greens.

Mince Pies.

Pease
Pudding.

Leg of Pork boiled.

Pease Soup, remove for a
Pig roasted.

Gravy Sauce,
and
Melted Butter.

Duke of Cumber-
land's Pudding.

Greens
and
Carrots.

Boiled Beef.

Green Pease Soup, remove for
a Green Goose.

Carrots.

Currant and
Raspberry Tart.

Spinach
stewed.

Leg of Lamb boiled.

BILLS OF FARE.

Gravy Soup, remove for two
Wild Ducks.

Macaroni.

Bread Pudding
baked.

Oyster
Sauce.

Knuckle of Veal stewed,
Oyster Stuffing.

Green Pease Soup, remove for
a Chine of Grass Lamb.

Greens.

Salad.

Bacon, or
Pickled Pork.

Two or three boiled
Chickens.

Vermicelli Soup, remove for
Two Ducklings.

Asparagus.

Gooseberry Tart.

Greens
and
Carrots.

Boiled Beef.

Eels stewed, remove for
Veal Collops.

Mashed
Turnips.

Mince Pies.

Melted
Butter.

Boiled Mutton.

Broiled Whittings, remove for
Two Widgeons.

Bacon

Lemon Pudding.

Greens
and
Carrots.

Knuckle of Veal
boiled.

Pike roasted, remove for
Two Wild Ducks.

Stewed
Spinach.

Pease Soup.

Two little
Puddings.

Leg of Lamb boiled,
Loin fried.

Stewed Soles, remove for
Green Goose or Ducklings.

Carrots and
Greens.

Green Pease
Soup.

Raspberry
Dumplings.

Leg of Grass Lamb
boiled.

Family Dinners of Seven Dishes.

Fish
Sauce.

Salmon and
Fried Smelts.

Celery
stewed.

Potatoes.

Bread Pudding
baked.

Pickles.

Roast Beef.

Haddocks stuffed
and broiled.

Fish Sauce,
and
Melted Butter,

A light Pudding.

Cauliflower.

Soup Santé,
or any other.

French Beans.

Leg of Mutton
roasted.

Melted Butter.	Leg of Mutton or Lamb boiled.	Pease.
	Apple Tart.	
Mashed Turnips.	Green Goose roasted.	Gravy Sauce.
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	Pickled Brisket of Beef boiled.	
Greens.	Plum Pudding.	Carrots.
Egg Sauce, and Melted Butter.	Roasted Fowl.	Asparagus.
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	Bouillie.	
Mince Pies.	Soup.	Turnips mashed
Carrots.	Turkey roasted.	Celery Sauce, and Gravy.
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	Boiled Knuckle of Veal.	
Greens.	Apple Pudding.	Bacon.
Melted Butter, and Gravy.	Ducks roasted.	Carrots.
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	Two Fowls boiled.	
Brocoli.	Salad.	Pickled Pork.
Batter Pudding.	Saddle of Mutton.	Greens.

	Boiled Rabbits, Smothered with Onions.	
Two little Puddings.		Potatoes in Balls.
	Vermicelli Soup.	
Asparagus.		Pickles.
	Roast Beef.	
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	Mackarel stuffed, and broiled.	
Cauliflower.		Fish Sauce, and Melted Butter.
	Green Pease Soup.	
Sweetmeat Puddings.		French Beans.
	Chine of Grass Lamb.	
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	Tusk Fish.	
Potatoes.		Egg Sauce.
	Gravy Soup.	
Butter melted.		Parsnips.
	Loin of Veal.	
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SEVEN DISHES AND A REMOVE.

	Calf's Head hashed, remove for Two Rabbits roasted.	
Melted Butter and Gravy.		Greens.
	Baked Almond Pudding.	
Carrots.		Asparagus.
	Boiled Beef.	

Soup,
remove for Two Ducklings.

Raspberry Dumplings.

Bacon.

Pigeon Pie.

Carrots and Greens.

Sauce.

Boiled Knuckle of Veal.

Cod's Head,
remove for a Pig roasted.

Sauce.

Greens.

Creamed Apple Pie.

Carrots.

Sauce.

Boiled Beef.

Fried Soles,
remove for Two Chickens roasted.
Water-Cresses in the Dish.

Gravy Sauce.

French Beans stewed.

Orange Pudding.

Turnips mashed.

Fish Sauce.

Boiled Mutton.

Green Pease Soup,
remove for a neck of Venison.

Greens and Carrots.

Pickled Pork.

Vermicelli Pudding.

Cauliflower.

Parsley and Butter,
and
Melted Butter.

Boiled Chickens.

Stewed Soles,
remove for Two Wild Ducks.

Melted Butter.

Fish Sauce.

Apple Pudding baked.

Brocoli.

Stewed Spinach.

Leg of House Lamb boiled,
Loin fried.

Boiled Turkey,
remove for a Hare roasted.

Oyster Sauce.

Mashed Turnips.

Soup.

Carrots.

New College Puddings,
fried.

Bouillie.

Stewed Carp,
remove for a Turkey roasted.

Sauce.

Carrots and Greens.

Collar of Brawn.

Ragout of Celery.

Mince Pies.

Boiled Beef.

FAMILY DINNERS OF NINE DISHES.

Two boiled Chickens.

Parsley and Butter,
and Celery Sauce.

Wine Sauce.

A small New College
Pudding, and two
little plain Puddings.

Salad.

Pease.

Butter melted.

Spinach stewed.

Roast Beef.

	Mackarel.	
Fish Sauce.		Pickles.
Bacon.	Tansy Pudding.	Beans.
Stewed Cucumbers.		Melted Butter.
	Shoulder of Lamb roasted.	

	Salmon.	
Fish Sauce.		Stewed Celery.
Batter Pudding.	Soup.	Maccaroni.
Potatoes.		Melted Butter.
	Veal roasted.	

	Turbot.	
Fish Sauce, and Melted Butter.		Pease.
Boiled Chickens.	Lemon Pudding.	Tongue.
Cauliflower.		Cabbage.
	Saddle of Grass Lamb.	

	Soup.	
Carrots.		Brocoli.
Small Chicken Pie.	Salad.	Bonillie.
Melted Butter.		Turnips.
	Fore Quarter of House Lamb.	

	Boiled Knuckle of Veal.	
Melted Butter.		Greens.
Pease.	Creamed Apple Pie.	Bacon.
Carrots.		Gravy Sauce.
	Two Ducklings.	

Fish.

Cauliflower.
Stewed Pigeons.
Melted Butter.

Baked Rice Pudding
with Currants.

Fish Sauce.
Asparagus.
Pickles.

Roast Beef.

Leg of House Lamb boiled,
Loin fried.

Melted Butter.
Fricasee of Ox Palates. Lemon Pudding.
Carrots.

Spinach stewed.
Patties,
Currant Jelly Sauce.

Hare roasted.

Cod's Head grilled.

Fish Sauce.
Stewed Celery.
Gravy Sauce.

Melted Butter.
Duke of Buckingham's
Pudding.
Currant Jelly Sauce.

Soup.

Haunch of Mutton.

Stewed Hare.

Melted Butter,
and
Parsley and Butter.
Two Chickens.
Greens.

Orange Pudding.
Saddle of Mutton.

Brocoli.
Bacon.
Pickles.

NINE DISHES AND A REMOVE.

	Mackarel, remove for Two Ducklings.	
Spinach.	Fish Sauce.	Bacon.
	Almond Pudding, baked.	
Beans.	Melted butter.	Carrots.
	Leg of Grass Lamb boiled.	
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	Fish, remove for Chine of Grass Lamb.	
Boiled Sago Pudding.	Fish Sauce.	Cauliflower.
	Salad.	
Pease.	Melted Butter.	Greens.
	Boiled Rabbits.	
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	Cod, remove for a forced Loin of Mutton.	
Pickles.	Sauce.	Potatoes.
	Hot buttered Apple Pye.	
Brocoli.	Sauce.	Pickled Pork.
	Chickens.	
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	Fish, remove for stewed Pigeons.	
Patties.	Sauce.	Asparagus.
	Soup.	
Pickles.	Sauce.	Two little Puddings,
	Roast Beef.	

	Fish, remove for a Leveret.	
Pease.	Olives.	Sauce.
	Marrow Pudding.	
Sauce.	Pickles.	French Beans.
	Fillet of Veal stewed.	

	Turbot, remove for a Green Goose.	
Fish Sauce.		Greens.
Tansey Pudding.	Syllabubs.	Bacon.
Brocoli.		Melted Butter.
	Knuckle of Veal.	

	Salmon Trout, remove for a Turkey roasted.	
Greens.		Mushrooms stewed.
Three little Puddings.	Snow Cream.	Sweetbreads fricaseed.
Ragout of Celery.		Carrots.
	Boiled Beef.	
	Sauce on the Sideboard.	

	Mock Turtle Soup, remove for a Haunch of Venison.	
Cauliflower.		Melted Butter.
Savoury Patties.	Lemon Cream in a Dish, with Ratafia Cakes.	Tongue.
Parsley and Butter.		Pease.
	Three Chickens boiled.	

FAMILY DINNERS OF ELEVEN DISHES.

	Calf's Head hashed.	
Blanc Mange.	Pickles.	Tart.
Stewed Cucumbers.	Pigeon Pie.	Pease.
Custard.	Salad.	Jaune Mange.
	Roast Beef.	

	Stewed Soles.	
Greens.	Tarts.	Pease.
Tongue.	Salad.	Two Chickens.
Cauliflower.	Custards.	Carrots.

Chine of Grass Lamb.
 [Sauce on the Side Board.]

	Turkey roasted.	
Tart.	Gravy Sauce.	Sweetmeats.
Carrots.	Gravy Soup.	Greens.
Sweetmeats.	Melted Butter.	Orange Custards.

Haunch Bone or Buttock of Beef.

	Boiled Turkey.	
Oyster Sauce.	Olives.	Potatoes in Balls.
Stewed Palates.	Biscuit Pudding baked.	Stewed Mushrooms.
Pickles.	Sweetmeats.	Celery Sauce.
	Saddle of Mutton.	

Stewed Cucumbers.	Stewed Carp.	Cauliflower.
Two Chickens.	Parsley and Butter.	Pickled Pork.
Greens.	Apple Pie creamed.	French Beans.
	Sweet Sauce.	
	Haunch of Venison.	

	Leg of House Lamb.	
Custard.	Sauce.	Bullace Cheese.
Veal Olives.	Pease Soup.	Asparagus.
Brandy Fruit and	Sauce.	Tart.
Sweetmeats.		
	Hare roasted.	

ELEVEN DISHES AND A REMOVE.

	Green Pease Soup, remove for a Green Goose.	
Sauce.	Wet Sweetmeats.	Stewed Cucumbers.
Bacon.	Jellies and Syllabubs.	Beans.
Carrots and Greens.	Dried Sweetmeats.	Small Tansey Pudding.
	Knuckle of Veal boiled.	

	Stewed Tench, remove for a Turkey Poul.	
Carrots.	Custards.	Pease.
Beef Olives.	A Dish of Snow.	Two Sweetbreads roasted.
Mushroom Loaves.	Tart.	Spinach.
	Leg of Grass Lamb boiled.	

BILLS OF FARE.

	Soles, remove for a Leveret.	
Fish Sauce.	Almond Cheesecakes.	French Beans.
Small Pigeon Pie.	Lemon Cream.	Maintenons of Lamb Steaks.
Cauliflower.	Tartlets.	Melted Butter.
Breast of Veal stewed with Pease.		

	Pease Soup, remove for Two Wild Ducks, or Wigeons.	
Brocoli.	Orange Custards.	Sauce.
Fricasee of Palates and Sweetbreads.	Snow Cream in Glasses, Brandy Fruit in the middle.	Rabbits collared, Aspic Sauce.
Sauce.	Tartlets.	Stewed Spinach.
Leg of House Lamb boiled.		

	Gravy Soup, remove for a Hare roasted	
Small plain, and Currant Pudding.	Almond Custards.	Greens.
Small Harrico.	Floating Island.	Chickens.
Brocoli.	Raspberry Custards.	Stewed Celery.
	Ham.	
[Sauce on the Side Board.]		

Soup,
remove for two larded Sweetbreads.

Asparagus.	Stewed Quinces.	Carrots.
Bouillie.	Brandy Fruit and Sweetmeats.	Stewed Pigeons.
Turnips mashed.	Tartlets.	Sauce.
	Pigs roasted.	

Mackarel,
remove for Two Ducks.

Bacon.	Sauce.	Mushroom Loaves.
Beef Olives.	Green Pease Soup.	Savoury Patties.
French Beans stewed.	Sauce.	Beans.
	Fillet of Veal.	
	[A Dessert.]	

Beef a-la-mode,
remove for a Turkey roasted.

Stewed Spinach.	Sauce.	Custard Fritters.
White Fricasee of Rabbits.	Soup a-la- Reine.	Small French Pie.
German Puffs.	Sauce.	Asparagus Loaves.
	Leg of House Lamb.	
	[A Dessert.]	

Salmon and Fried Smelts,
remove for two larded Sweetbreads,
and stewed Palates.

Stewed Celery.

Gravy Soup.

Brocoli.

Two Chickens.

Pigeon Pie.

Tongue.

Carrots.

Pease Soup.

New College
Puddings, fried.

Haunch of Mutton.

[Salad, and Sauce on the Side Board.]

[A Dessert.]

Brace of Trout,
remove for two Ducklings.

Pease.

Sauce.

Carrots.

Chicken Pie.

Asparagus Soup.

Rolled Veal.

Two little Puddings.

Sauce.

Spinach stewed.

Boiled Leg of Grass Lamb.

[A Dessert.]

Pease Soup,
remove for Three Woodcocks.

Raspberry Dumplings.

Sauce.

Brocoli.

Baked Eel.

French Pie.

Beef Olives.

Stewed Cardoons.

Sauce.

Custard Fritters.

Leg of House Lamb roasted.

[Salad on the Side Board.]

[A Dessert.]

Three Chickens,
remove for a Hare.

Greens and Carrots.	Cray Fish Soup.	Pease.
Roasted Sweetbreads.	Beef steak Pie.	Stewed Pigeons.
Stewed Mushrooms.	Soup a-la-Reine.	Greens and Carrots.
	Ham.	

[Sauce on the Side Board.]

[A Dessert.]

Fish,
remove for a Haunch of Venison.

French Beans.	Mock Turtle Soup.	Greens.
Palates stewed.	Veal Olive Pie.	Tongue.
Cauliflower.	Mock Turtle Soup.	Stewed Peas and Lettuce.

Three Chickens.

[Sauce on the Side Board.]

[A Dessert.]

DINNERS OF FIFTEEN DISHES.

	Soup.	
	Tartlets.	Lemon Custards.
Brocoli.	Sauce.	Turnips mashed.
Two Chickens.	Brandy Fruit in a Glass, Snow Cream round in Glasses.	Bouillie.
Carrots.	Sauce.	Bacon.
Cheesecakes.		Damson Cheese.
	Hare roasted.	

Fish.

Cucumbers forced.

Sweetmeats.

Beans.

Sauce.

Sauce.

Sweetbreads
and
Palates fricaseed.

Syllabubs.

Chickens
in
Aspic Sauce.

Sauce.

Sauce.

Pickled Pork.

Sweetmeats.

A Ragout of Mushrooms.

Chine of Grass Lamb.

*FIFTEEN DISHES AND A REMOVE.*Turbot,
remove for a Green Goose.

Pigeon potted.

Veal in Jelly.

A Ragout of
French Beans.Almond
Cheesecakes.Sweetbreads
forced.Three
Chickens.Baked
Carrot Pudding.Bacon and
Beans.

Pease.

Blanc Mange.

Stewed Cucumbers.

Smelts in Jelly.

Potted Lamprey.

Roast Beef.

[Salad and Sauce on the Side Board.]

[A Dessert.]

Tench or Carp stewed,
remove for
a Turkey Poult.

Potted
Leveret.

Marbled
Veal.

Artichoke
bottoms
fricaseed.

Lemon
Custards.

Three
Sweetmeat
Puddings.

Small
Pigeon Pie.

Green
Pease Soup.

Fricaseed
Chickens.

Cauliflower.

Jaune Mange.

Stewed
Cucumbers.

Collared
Eel.

Cray
Fish.

Chine of Lamb roasted.

[Sauce on the Side Board.]

[A Dessert.]

Salmon Trout,
remove for
a Pheasant or Partridges.

Bologna
Sausage,
sliced.

Pickles.

Brocoli.

Minced
Pies.

Two
Chickens.

Pigeons
in surtout.

Mock
Turtle Soup.

Tongue.

Savoury
Patties.

Custard
Fritters.

Stewed
Celery.

Olives.

Potted
Hare.

Ragout of a Fillet of Veal.

[Sauce on the Side Board.]

[A Dessert.]

SEVENTEEN DISHES AND A REMOVE.

Turbot, remove for
Two Ducklings.

Cray Fish in Jelly.	Green Pease Soup.	Potted Leveret.
Pigeons stewed.	Melon in Flummery.	Forced Cucumbers.
Chickens.	Cream and Jellies.	Tongue, or a very small Ham.
A Ragout of French Beans.	Dish of Snow.	Lambs Stones fricaseed.
Potted Lobster.	Green Pease Soup.	Veal in Jelly.
Haunch of Venison.		
[Sauce on the Side Board.]		
[A Dessert.]		

Cod's Head and
Shoulders grilled,
remove for
a Pheasant or Woodcocks.

Brocoli.	Mock Turtle Soup.	Stewed Cardoons.
Mince Pies.	Brandy Fruit and Sweetmeats.	Veal Olives.
Bœuf Tremblant.	Trifle.	Stewed Turkey.
Sweetbreads roasted.	Brandy Fruit and Sweetmeats.	Tartlets.
Artichoke Bottoms fricaseed.	Mock Turtle Soup.	Savoys forced.

Chine of House Lamb.
[Sauce on the Side Board.]
[A Dessert.]

Family Dinners of Two Courses.

FOUR AND FIVE.

Soup.

Carrots.

Mashed
Turnips.Bouillie.

Rolled Veal fried.

Sauce.

Lemon
Pudding.

Sauce.

Hare roasted.

Half a Calf's
Head.Greens
and
Carrots.Tongue
and
Brains.Bacon.

Beef Olives.

Sauce.

Baked Rice
Pudding.A Ragout
of
Celery.Two Widgeons.

Mackarel.

Fish
Sauce.Spinach
stewed.Leg of Grass
Lamb.

Forced Sweetbreads.

Mushrooms
stewed.Tansey
Pudding.

Pease.

Green Goose.

	Pease or Gravy Soup.	
Bacon.		Greens and Butter.

Boiled Chickens.

	A Ragout of Pig's Feet and Ears.	
Celery stewed.	Orange Pudding.	Brocoli like Asparagus.

Fore Quarter of
House Lamb.

	Stewed Carp.	
Greens and Butter.		Tongue.

Two boiled Chickens.

	Palates fricaseed.	
A Ragout of Mushrooms.	Lemon Cream.	Asparagus.

Veal a-la-daube.

FIVE AND FIVE.

	Two Fowls boiled.	
Greens.	Melted Butter.	Carrots.
	Ham.	

Jaune
Mange.

Palates stewed.

Green Codling
Pudding.

Sweetmeats.

Roast Beef.

[Salad on the Side Board.]

Greens.

A Brace of Trout.

White Fish Sauce,
and plain Butter.

Tongue.

Boiled Chickens.

French
Beans
stewed.

Scotch Collops.

Jellies.

Pease.

Loin of Pork roasted.

[Sauce on the Side Board.]

Bacon.

Green Pease Soup.

Sauce.

Beans.

Boiled Rabbits
smothered with Onions.

Custards.

Stewed Pigeons.

Blanc Mange.

Tart.

Fore Quarter of
House Lamb.

[Salad on the Side Board.]

BILLS OF FARE.

Cabbage.

Mackarel.

Fish Sauce,
and
plain Butter.

Carrots.

Boiled Leg of
House Lamb.

Neck of Veal roasted.

Pease.

Sweetmeats
and
Jellies.

Forced
Cucumbers.

Ducklings.

Salmon and
Fried Smelts.

Carrots.

Fish Sauce,
and
Melted Butter.

Greens.

Boiled Beef.

Chickens fricaseed.

Bullace
Cheese.

Iced
Custard.

Jaune
Mange.

Small Pig roasted.

Pease Soup.

Oyster
Sauce.

Almond
Puddings.

Celery.
Sauce.

Turkey boiled.

Sweetbreads fricaseed.

Collared Eel
sliced.Orange
Cream.Marbled Veal
sliced.

Roast Beef.

Stewed Tench.

Bacon.

Soup.

Greens.

Knuckle of Veal boiled.

Pigeons in Pimlico.

Cheesecakes.

Trifle.

Tart.

Hare roasted.

[Sauce on the Side Board.]

FIVE AND SEVEN.

Soles fried.

Melted
Butter.Ground Rice
Pudding.White Fish
Sauce.Rabbits smothered
with Onions.Fricasee of Lamb Stones
and Sweetbreads.

Sweetmeats.

A Ragout of
Mushrooms.

Syllabubs.

Pease.

Sweetmeats.

Haunch of Venison.

[Sauc on the Side Board.]

Bacon
and
Beans.

Stewed Carp.
Parsley and Butter,
and
plain Butter.

Greens
and
Carrots.

Boiled Chickens.

Palates stewed.

Raspberry
Tartlets.

Almond
Cheesecakes.

Trifle.

Small
Crocans.

Lemon
Custards.

Roast Beef.

[Sauce and Salad on the Side Board.]

Fish.

Carrots.

Green Pease
Soup.

Stewed
Spinach.

Leg of House Lamb boiled,
Loin fried round.

Pigeons stewed.

Potatoes.

Currant
Tart.

Pistachia Cream.

Custards.

French
Beans.

Fillet of Veal roasted.

[Salad on the Side Board.]

Oyster Sauce. Gravy Soup.
 Hunting Pudding. Savoury Patties.
 Turkey boiled.

Ragout of Pigs Feet and Ears.
 Collared Veal. Stewed Pears.
 Brandy Fruit, and
 Lemon Cream.
 Jaune Mange. Prawns.
 Chine of House Lamb.
 [Salad on the Side Board.]

Soup.
 Carrots. Veal Olive Pie. Mashed Turnips.
 Bouillie.

Mutton Collops.
 Potted Hare. Collared Eel.
 Blanc Mange,
 Jelly round.
 Pickled Oysters. Brawn.
 Pig roasted.
 [Sauce on the Side Board.]

FIVE AND NINE.

Cod's Head.
 Brocoli. Soup a-la-Reine. Carrots.
 Haunch Bone of Beef.

Small Turkey forced.
 Snow Balls. Raspberry Cream.
 Stewed Mushrooms. Jellies. Stewed Cardoons.
 Apricot Tartlets. Blanc Mange.
 Partridges, or Woodcocks.
 [Sauce on the Side Board.]

Three Boiled Chickens.
 Carrots. Soup. Greens.
 Tongue.

Veal Fricandos.
 Cheesecakes. Orange Custards.
 Potted Pigeons in a Dish, Melon Smelts in
 Jelly laid round. in Flummery. Jelly.
 Strawberry Cream. Apple Tarts.
 Hare roasted.
 [Sauce on the Side Board.]

Mock Turtle Soup.
 Forced Savoy. Chicken Pie. Stewed Spinach.
 Best End
 of a Neck of Veal boiled.

Stewed Palates,
 Sweetbread in the Middle.
 Marbled Veal sliced. Prawns.
 Lemon Dish of Blanc Mange,
 Custards. Snow. like poached Eggs.
 Potted Lobster. Potted Beef.
 Woodcocks.
 [Sauce on the Side Board.]

Stewed Eels.
 Pease Pudding. Soup a-la-Reine. Greens and Carrots.
 Beef Escarlot.

Larded Sweetbreads.
 Sweetmeats. Raspberry Tartlets.
 Pease. Trifle. A Ragout of
 French Beans.
 Stewed Pippins. Sweetmeats.
 Green Goose.
 [Sauce on the Side Board.]

Stewed Soles.
 Greens. Gravy Soup. Pease Pudding.
 Leg of Pork.

Chickens, in Aspic Sauce,
 or fricaseed.
 Wet Sweetmeats. Orange Custards.
 Mushrooms stewed. Jellies and Brandy Fruit. Skirrets fricaseed.
 Raspberry Cream in Cups. Dried Sweetmeats.
 Two Widgeons.
 [Sauce on the Side Board.]

Rump of Beef a-la-mode.
 Savoury Patties. Duke of Cumberland's Pudding. Oyster Sauce.
 Turkey boiled.

Scotch Collops.
 Crab. Stewed Pears.
 Asparagus. Orange Cream. Maccaroni.
 Stewed Quinces. Prawns.
 Two Rabbits stuffed and roasted.

Stewed Carp.
 Pickled Pork. Soup, Greens and Carrots.
 Three Chickens.

Lamb Stones fricaseed.
 Green Caps. Clotted Cream.
 Forced Syllabubs, and Jellies,
 Cucumbers. Brandy Fruit in the Middle. Pease.
 Raspberry Custards. Green Apricot Tartlets.
 Loin of Mutton roasted.
 [Sallad on the Side Board.]

SEVEN AND NINE.

A Brace of Trout.
 Fish Sauce.
 Spinach. Lemon Pudding. Carrots.
 Melted Butter.
 Leg of Grass Lamb boiled.

BILLS OF FARE.

Palates fricaseed.

Wet Sweetmeats.

Blanc Mange.

A Ragout of Celery. Creamed Apple Pie.

Asparagus.

Jaune Mange.

Dried Sweetmeats.

Two small Chickens roasted.

Water Cresses in the Dish.

Skate.

Fish Sauce.

Pease
Pudding.

Vermicelli
Soup.

Greens.

Melted Butter.

Small Leg of Pork.

Rabbits fricaseed.

Stewed Pears.

Rice Custards.

Stewed
Cardoons.

Pistachia
Cream.

Ragout of
Mushrooms.

Damson Tart.

Olives.

Hen Turkey larded
and roasted.

Rump Steaks stewed.

Melted Butter.

Brocoli.

Marrow Pudding.

Tongue.

Parsley and Butter.

Chickens boiled.

Forced Sweetbreads.

Cauliflower.

Bullace Tart.

Prawns.

Snow Cream.

Potted Lobster.

Custards.

Brocoli.

Leg of Grass Lamb roasted.

Pease Soup.

Sauce with Oysters.

Savoury
Patties.

Sweetmeat
Pudding.

Cod Sounds
fricaseed.

Sauce with Oysters.

Knuckle of Veal stewed,
Oyster Stuffing.

Chickens in Aspic Sauce.

Marbled
Veal.

Almond
Cheesecakes.

Sturgeon.

Jellies.

Smelts in
Jelly.

Black
Caps.

Potted
Woodcock.

Leveret.

[Sauce on the Side Board.]

BILLS OF FARE.

Curree of Chickens.

Stewed Spinach.

Rice for the Curree.

Mock Turtle Soup.

Butter Pudding.

Brocoli.

Leg of Mutton boiled.

 Veal Blanquets.

Blanc Mange.

Tartlets.

Cray
Fish.Creams and
Jellies.Potted
Hare.

Stewed Pears.

Sweetmeats.

Woodcocks.

[Sauce on the Side Board.]

 Turbot.
Sweet
Patties.Fish
Sauce.

Green Pease Soup.

Parsley and Butter,
and Melted Butter.Raspberry
Dumplings.Boiled Rabbits
smothered with Onions.

 Stewed Pigeons.
Currant
Tart.Curds and
Cream.Artichoke Bottoms
fricaseed.

Trifle.

Pease.

Custards.

Green Caps.

Haunch of Venison.

[Sauce on the Side Board.]

NINE AND ELEVEN.

Fennel Sauce.	Mackarel.	Coddled Gooseberries.
Beans.	Apricot Pudding.	Bacon.
Plain Butter.		Parsley and Butter.
Ragout of a Breast of Veal.		
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	Rabbits collared, Aspic Sauce.	
Lemon Custards.	Olives.	Citron Cheesecakes,
Stewed Cucumbers.	Jellies.	Pease.
Raspberry Tartlets.	Olives.	Gooseberry Cream in Cups.
	Green Goose.	
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	Cray Fish, or Green Pease Soup.	
Bacon.	Wine Sauce.	Two little Citron Puddings.
	Veal Olive Pie.	
Greens.	Melted Butter.	Cauliflower.
	Boiled Chickens.	

Lamb Stones fricaseed, or
Duck a-la-Braize.

Apricot
Tartlets.

Veal in
Jelly.

Sweetmeats.

Ragout of
Mushrooms.

Dish of
Snow.

French Beans
stewed.

Blanc
Mange.

Smelts in
Jelly.

Almond
Cheescakes.

Leveret.

Turbot.

Mushroom
Loaves.

French
Beans.

Duck stewed
with Pease.

Epargne with
Sweetmeats.

Small
Chicken Pie.

Raspberry
Dumplings.

Cauliflower.

Saddle of Grass Lamb.

Larded Sweetmeats.

Lemon
Cream.

Veal in
Jelly.

Pippins stewed,
served in Custard.

Forced
Cucumbers.

Epargne
continued.

Artichoke Bot-
toms fricaseed.

Crocant
Tartlets.

Pigeon in
Jelly.

Gooseberry
Cream.

Turkey Poult.

[Sauce on the Side Board.]

Cod's Head and Shoulders,
and fried Oysters.

Stewed
Spinach.

Small Bread
Pudding.

Beef
Olives.

Soup
a-la-Reine.

Ragout of Pigs
Feet and Ears.

Stewed
Cardoons.

Brocoli.

Leg of House Lamb boiled,
Loin fried.

Forced Fowl, or
Hen Turkey.

Raspberry
Fritters.

Orange
Cream.

Mince
Pies.

Veal in
Jelly.

Floating
Island.

Snipes in
Jelly.

German
Puffs.

Pistachia
Cream.

Custard
Fritters.

Three Partridges.

[Sauce on the Side Board.]

Fish.

Forced Savoy.

Brocoli.

Chickens.

French Pie.

Tongue.

New College
Puddings fried.

Carrots and
Greens.

Ragout of a Rump of Beef.

Two or three Woodcock.

Hare Cake
in Jelly.

Crocant
Tartlets.

Potted
Lamprey.

Stewed
Mushrooms.

Jellies and
Creams.

Ragout of
Celery.

Sturgeon.

Custard in preserved
Oranges.

Partridges in
Panec, in Jelly.

Hen Turkey larded.

ELEVEN AND FIFTEEN.

	Salmon Trout, and Fried Smelts.	
German Puffs.	Mock Turtle Soup.	White Brocoli.
Small Pigeon Pie, or Bœuf Tremblant.	Epargne with Sweetmeats.	Small Leg of House Lamb.
Asparagus.	Mock Turtle Soup.	Sweetmeat Puddings.
	Stewed Turkey.	
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	Pheasant.	
Potted Woodcocks.	Dish of Snow.	Marbled Veal.
Jelly from a Mould.		Brandy Fruit.
Larded Sweetbreads.	Epargne continued.	Three Snipes.
Blanc Mange.		Small Trifle.
Prawns.	Floating Island of Chocolate.	Potted Lamprey.
	Hare.	

[Sauce on the Side Board.]

Turbot.

Forced
Cucumbers.

Harrico of
Lamb Steaks.

Cauliflower.

Very small Ham.

French Pie.

Chickens.

Beans.

Beef Olives.

French Beans.

Haunch of Venison.

[Sauce on the Side Board.]

Pigeons stewed.

Cray Fish
in Jelly.

Crocant.

Potted
Wheat Ears.

Raspberry
Cream.

Pippins stewed,
set in Custard.

Artichoke Bottoms
fricaseed.

Syllabubs and
Jellies.

Stewed Pease,
and Lettuce.

Brandy Fruit
in Glasses.

Pistachia
Cream.

Potted
Leveret.

Melon in
Flummery.

Smelts
in Jelly.

Green Goose.

[Sauce on the Side Board.]

N. B. To all these Dinners add Deserts, as may be convenient.

For a large Company it is much best to order the Bill of Fare in such a Manner, that the Sauce may be on the Side Board; as the serving Sauce at Table is troublesome, and had much better be served round by a Servant.

DESERTS.

	Pears.	
Almonds and Raisins.		Cakes.
	Apples.	
	Oranges.	
Pistachia Nuts.		Prunellas.
	Apples.	
	Oranges.	
Apples.		Pears.
	Walnuts.	
	Pears.	
Oranges.	Roasted Chesnuts.	Walnuts.
	Apples.	
	Cherries.	
Currants.		Gooseberries.
	Strawberries.	
	Hautboys.	
Cherries.	Cream.	Currants.
	Wood Strawberries.	

Pears.	Peaches.	
	Melon.	Apples.
	Nectarines.	

	Peaches.	
Pears.	Walnuts.	Apples.
	Grapes.	

	Nectarines.	
Grapes.	Melon.	Filberts.
	Peaches.	

	Grapes.	
Walnuts.	Melon.	Pears.
	Nectarines.	

	Apples.	
Mulberries.		Filberts.
	Grapes.	
Greengages.		Nectarines.
	Pears.	

	Grapes.	
Figs.		Nectarines.
	Mulberries.	
Peaches.		Melon.
	Filberts.	

	Apples.	
Almonds and Raisins.	Olives.	Cakes.
	Walnuts.	
French Plums.	Olives.	Prunellas.
	Pears.	

	Oranges.	
Pears.	Olives.	Cakes.
	Syllabubs.	
Sweetmeats.	Olives.	Apples.
	Chesnuds.	

	Raspberries.	
Apricots.	Cream.	Gooseberries.
	Melon.	
Currants.	Cream.	Plums.
	Strawberries.	

	Hautboys.	
Greengages.	Sugar in a Glass.	Cherries.
Cream.	Raspberries.	Cream.
Currants.	Sugar in a Glass.	Royal, or Orleans Plums.
	Wood Strawberries.	

	Apricots.	
Gooseberries.	Cream.	Plums.
	Raspberries.	
Cherries.	Cream.	Currants.
	Melon.	

Nonpareils and
Golden Pippins.Pistachia
Nuts.

Cakes.

Almonds and
Raisins.Raspberry Iced
Cream.

Grapes.

Plain or Apricot
Iced Cream.

Prunellas.

Cakes.

Portugal Plums.

Pears.

Oranges.

Raspberry Ice.

Pistachia Nuts.

Apricot Ice.

Dried Apricots.

Prunellas.

Pears.

Brandy Fruit and
Sweetmeats.Portugal
Grapes.Dried
Cherries.Dried
Greengages.

Plain Ice.

French Plums.

Pine Apple Ice.

Nonpareils.

Peaches.

Melon.

Cherries.

Greengages.

Plain Ice.

Apricot Ice.

Hautboys.

Pine Apples.

Strawberries.

Raspberry Ice.

Plain Ice.

Plums.

Figs.

Filberts.

Nectarines.

E

SUPPERS.

LITTLE FAMILY SUPPERS OF FOUR THINGS.

Minced Veal.

Pat of Butter in
a Glass.

Radishes.

Poached Eggs on a Toast.

Hashed Mutton.

Anchovy and Butter.

Pickles.

Scolloped or roasted Potatoes.

Maintenons.

Sliced Ham.

Tart.

Rabbit roasted.

Boiled Chickens.

Cold Beef or
Mutton sliced.

Pickles.

Scolloped Oysters.

Bologna Sausage sliced.	Boiled Tripe.	Pat of Butter in a Glass.
	Hashed Hare.	

Biscuits.	Gudgeons fried.	Rasped Beef, and a Pat of Butter in the Middle.
	Duck roasted.	

Potted Beef.	Roasted Chickens.	Cheesecakes.
	Sausages, with Eggs poached.	

Tongue sliced.	Whitings broiled.	Biscuits.
	Calf's Heart.	

Tart.	Veal Cutlet.	Radishes, and Butter in the Middle.
	Asparagus.	

Collared Eel.	House Lamb Steaks, a-la-fricasee, white.	Pickles.
	Chicken roasted.	

FAMILY SUPPERS OF FIVE THINGS.

	Scotch Collops.	
Potted Pigeon.	Salad.	Lobster.
	Pease.	
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	Eels boiled or broiled.	
Butter Spun.	Tart.	Radishes.
	Sweetbread roasted.	
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	Cold Veal hashed.	
Anchovies and Butter.	Plain Fritters.	Pickles.
	Teal roasted.	
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	Pigeon roasted.	
Prawns.	Tart.	Cold Mutton sliced.
	Asparagus.	
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	Poached Eggs and Spinach stewed.	
Slices of Cold Beef.	Mince Pies.	Baked Sprats.
	Chicken roasted.	

Boiled Chicken.

Pease.

Gooseberry
Cream.

Parsley and Butter,
and Melted Butter.

Fricasee of Ox Palates.

Duck roasted.

Sliced Tongue.

Tart.

Cray Fish.

Pease.

Boiled Chicken,
Lemon Sauce.

Ham sliced.

Butter in
a Glass.

Radishes.

Lamb's Fry.

Spitchcocked Eel.

Collared
Beef.

Raspberry
Fritters.

Pickles.

Veal Cutlet.

Giblets stewed.

Collared Veal
sliced.

Tart.

Crab.

Roasted Pigeons.

BILLS OF FARE.

Buttered Lobster.

Potted
Beef.Raspberry
Cream.Collared
Pigs-Head.

Calf's Heart.

Fried Smelts, or Gudgeons.

Marbled
Veal.Mince
Pies.

Brawn.

Two or Three Woodcocks.

Collops of cold Veal.

Potted
Lamprey.

Sweetmeats.

Bologna Sau-
sage sliced.Two Teal, or a
Brace of Partridges.

Lamb's Fry.

Stewed
Oysters.Apple
Fritters.Boiled
Eggs.

Pulled Chicken.

Hashed Turkey.

Buttered
Shrimps.Blanc Mange of
Calf's Feet.Scolloped
Potatoes.

Two Sweetbreads.

Fricasee of Calf's Feet.

Potted
Pigeons.Creamed
Apple Tart.

Lobster.

Broiled Chicken,
Mushroom Sauce.

SUPPERS OF SEVEN THINGS.

Two Sweetbreads roasted.

Tongue sliced.

Pickles.

Tart.

Olives.

Spun Butter.

Pease.

Roasted Pigeons.

Rasped Beef.

Anchovies.

Raspberry Cream.

Pickles.

Biscuits.

Asparagus.

Pig's Pettitoes.

Sturgeon.

Sweetmeats.

Apple Fritters.

Stewed Pears.

Veal Potted.

Two Easterlings.

Two Chickens roasted.

Lobster.

Beef sliced.

Brandy Fruit,
Custards round.

Potted Pigeon.

Pickles.

Asparagus.

Scotch Collops.

Small
Cold Chicken.

Baked
Herrings.

Trifle.

Collared Eel.

Sliced Ham.

Two Rabbits.

Boiled Chicken.

Stewed Pears.

Prawns.

Sweetmeats.

Sliced Tongue.

Tart.

Maintenons.

Buttered Lobster.

Potted Hare.

China Orange sliced, Sugar,
in a Glass in the Middle.

Mince Pies.

Lemon Custards.

Bologna Sausage sliced.

Two or Three Teal.

Fricasee of House Lamb Steaks.

Marbled Veal.

Pickled Oysters.

Pistachia Cream.

Potted Eel.

Brawn.

Small Turkey roasted.

SUPPERS OF NINE THINGS.

Fricasee of Calves feet.

Pistachia
Nuts.Sliced Oranges,
Sugar in a Glass.Poached Eggs on
stewed Sorrel.Raspberry
Fritters.

Asparagus.

Olives.

Almonds and Raisins.

Two roasted Chickens.

White fricasee of Rabbits.

Pickles.

Tarts.

Potted Veal.

Iced Custard.

Sliced Ham.

Sweetmeats.

Collared Eel.

Two or Three Woodcocks.

Maintenons of Lamb Steaks.

Tartlets.

Curds and Cream.

Salmagundy.

Salad.

Pickled Salmon.

Cheesecakes.

Jaune Mange.

Two Chickens roasted.

Boiled Chickens,
Lemon Sauce.

Tartlets.

Bologna Sausage sliced.

Smelts
fried.

Lemon Cream and
Ratafia Cakes.

Larks.

Brawn.

Stewed Quinces.

Sweetbreads larded.

Eel Spitchocked.

Potted Pigeon.

Cheesecakes.

Stewed Mushrooms.

Trifle.

Pease.

Tart,

Tongue sliced.

Duck roasted.

Veal Collops white.

Collared Mackarel.

Codlings and Cream.

Ragout of Eggs.

Melon in Flummery.

Asparagus.

Sweetmeats.

Prawns.

Pigeons roasted.

Lamb's Fry.

Potted Eel.

Ham sliced.

Custard Fritters.

Sweetmeats.

Pease.

Pickles.

Cray Fish.

Two Ducklings.

SUPPERS OF ELEVEN DISHES.

White Fricasee of Chickens.

Potted Venison.	Cream.	Spun Butter.
Maintenons.	Raspberries.	Ragout of Mushrooms.
Radishes.	Cream.	Potted Mackarel.

Three Pigeons roasted.

Celery.

Potted Pigeon.	Almonds and Raisins.	Rasped Beef.
Fricasee of Lamb Stones.	Trifle.	Lobster roasted.
Anchovies.	Pistachia Nuts.	Collared Veal.
	Leveret.	

Lobster buttered.

Pease.	Lemon Custards.	Scolloped Oysters.
Cold Chicken.	Jellies; a preserved Green Orange in the Middle.	Sliced Ham.
Two Sweet- breads roasted.	Raspberry Cream in Cups.	Artichokes.
	Two Ducklings.	

Fricasee of House Lamb Steaks.

Oyster Loaves.	Stewed Quinces.	Larks.
Potted Ham and Chicken.	Snow Cream and Brandy Fruit.	Lobsters.
Poached Eggs and Spinach.	Stewed Pears.	Mushrooms stewed.

Three Woodcocks.



Stewed Carp.

Crab.	Sweetmeats.	Almond Cheesecakes.
Three Snipes.	Floating Island of Chocolate.	House Lamb's Fry.
Tartlets.	Sweetmeats.	Sandwiches.
	Small Hare.	



White Collops of Veal.

Snipes in Jelly.	Small Mince Pies.	Pickled Oysters.
Artichoke Bot- toms with Eggs.	Jellies and Sweetmeats.	Larks.
Pickled Smelts.	Custard Fritters.	Partridge in Panels in Jelly.
	Wild Ducks.	

SUPPERS OF THIRTEEN DISHES.

Chickens boiled.

Potted Pigeon.

Cray Fish.

Prunellas.

French Plums.

A Ragout of Eggs.

Apple Tart creamed.

Asparagus.

Almonds and Raisins.

Pistachia Nuts.

Pickled
Oysters.Rasped Beef or
buttered Rusks.

Fricasee of Lamb Stones.

Stewed Soles.Spun Butter,
Anchovies rolled and laid round.

Brawn.

Dried Sweetmeats.

Cakes.

Pulled
Chicken.Blanc Mange coloured
green, Jelly round.Two
Sweetbreads.

Olives.

Wet Sweetmeats.

Lamprey potted.

Marbled Veal.

Pheasant, or Two Wild Ducks.

Small Turkey boiled.

Cold Ham sliced.

Potted Hare.

Bullace Cheese.

Dried Apples.

Buttered Crab. Custard with Snow.

Larks.

Oranges.

Stewed Quinces.

Rasped Beef.

Pickles.

Scotch Collops.

Two Small Rabbits
fricaseed white.

Prawns.

Potted Mackarel.

Straw-
berries.

Crocant
Tartlets.

Pease.

Cream in a
cut Glass
Bason.

Ragout
of
Mushrooms.

Stewed Pippins.

Raspberries.

Potted
Wheat Ears.

Tongue
sliced.

Turkey
Poult.

A Fricasee of Lamb Stones
and Sweetbreads; larded
Sweetbreads in the
Middle.

Small
Mince Pies.

Two
Teal.

Almond
Cheesecakes.

Jelly from
a Mould.

Tongue sliced.

Crocant.

Lobster.

Jaune Mange,
Jelly between.

Apple Tartlets
creamed.

Fried
Smelts.

German
Puffs.

Three
Partridges.

A Brace of Tench
stewed white.

Asparagus.

Two Pigeons roasted.

Sweet-
meats.

Blanc Mange
like poached Eggs.

Sliced
Ham.

Jellies and
Creams.

Potted Veal
sliced.

Crocant
Tartlets.

Custard in
preserved Oranges.

Two
Sweetbreads.

Stewed
Mushrooms.

Two
young Ducks.

FIFTEEN SUPPER DISHES.

A Brace of Trout.

Pease.

Cream.

Pulled Rabbit.

Green Caps.

Curds.

Pigeon in Jelly.

Strawberries.

Veal in Jelly.

Almond
Cheesecakes.Gooseberry Tarts
in Glasses.Lamb
Stones
fricaseed.

Cream.

Artichokes.

Two Chickens
roasted.

[Sauce on the Side Board.]

SEVENTEEN SUPPER DISHES.]

Stewed Soles.

Pease.

Artichokes.

Collared Beef,
or Veal in
Slices.Stewed
Pippins
in Custard.Preserved Fruit, and
Snow Cream, in small
Glasses round it.

Lobster.

Three Teal.

Trifle.

Two larded Sweetbreads.

Potted
Pigeon.Brandy Fruit, and
Lemon Cream in
small Glasses
round it.Green Orange,
preserved
Jelly heaped
round.Small
cold Chicken.

Ragout of Eggs.

Stewed Mushrooms.

Small Hare.

[Sauce on the Side Board.]

NINETEEN SUPPER DISHES.

A Salmon Trout, or a Fricasee of Rabbits.			
Custard Fritters.	Brandy Fruit, Sweetmeats round.	Artichoke Bot- toms with Eggs.	
Cray Fish in Jelly.	Almond Cheesecakes.	Lemon Custards.	Potted Beef.
House Lamb Steaks fricaseed.	Jellies and Syllabubs.	Three Snipes.	
Collared Veal sliced.	Blanc Mange.	Black Caps and Cream.	Hare Cake in Jelly.
Asparagus.	Brandy Fruit, and Sweetmeats round.	Small Mince Pies.	
Pheasant.			

COLD SUPPERS.

Lobster.		
Tart.	Salad.	Rasped Beef.
Cold Lamb.		

	Pickled Salmon.	
Salad.	Tart.	Radishes and Butter.

Cold Breast of
Lamb.

	Cold roasted Chicken.	
Curds and Cream.	Salad.	Collared Eel.

Potted Lobster.		Tart.
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Cold Tongue.

	Cold Chickens.	
Pickled Oysters.	Small Tarts.	Potted Woodcock.
Salmagundy.	Brandy Fruit, Cream of any Sort round.	Ham sliced.
Potted Beef.	Cheesecakes.	Brawn.

Lobster,
Prawns round it.

[Salad on the Side Board.]

Best End
of a cold Neck of Veal
roasted.

Potted Ham
and Chickens,
sliced.

Gooseberry
Cream.

Anchovies.

Prawns.

Salad.

Cray Fish.

Pickles.

Curds
and
Cream.

Potted
Venison
sliced.

Cold Tongue.

Cold Chickens.

Lemon Custards. Cray Fish in Jelly.

Blanc Mange.

Potted Pigeon.

Cream.

Collared Eel.

Strawberries.

Red Raspberries.

Marbled
Veal.

Jellies and
Syllabubs.

Sliced
Ham.

White Raspberries.

Hautboys.

Mackarel collared.

Cream.

Potted Leveret.

Jaune Mange.

Smelts in Jelly,

Stewed Pippins.

Cold Ribs of Lamb.

[Salad on the Side Board.]

THE
LADY'S ASSISTANT

Directions how to choose Beef.

THE flesh of ox-beef, if young, will have a fine open smooth grain, of a bright red, and very tender; the suet very white: if it is yellow, it is not good.—Cow-beef, the grain is closer, the fat whiter, but the lean not so bright a red.—Bull-beef is of a still closer grain; the fat is skinny, and hard, the lean of a deep red, and it has a much stronger scent than any other beef.

DIFFERENT PIECES OF AN OX.

Fore Quarter.

SHIN, clod, sticking-piece, leg of mutton-piece, fore-rib, middle-rib, chuck, blade-bone, marrow-bones, brisket.

Hind Quarter.

LEG, small round or mouse buttock, the round or middle buttock, thick flank, thin flank, veiny piece, haunch-bone, rump, and sirloin.

The Head.

Tongue.

Palate

SKIRT, heart, sweetbreads, kidneys, fillet, liver, and the tripe, which is distinguished by the names of the double, the roll, and the reed-tripe; and the feet.

General Directions for Boiling, &c.

As neatness is a most material requisite in a kitchen, be particularly careful to keep all the utensils perfectly clean, the pots and saucepans well tinned, or lined with silver; let all meat

boil gently, and always use soft water, if to be had: put the meat into the vessel while the water is cold, unless it is not salt enough (if beef or pork) then put it into hot, or boiling water; be sure always to let the vessel be large enough, that the meat may be well covered with water; cover the pot, to prevent the foot dropping into it, and so close that the smoke from the fire does not get under the edge of the cover; when it boils, never neglect to take off the scum, as that not being attended to, spoils the look of the meat—some shake a small handful of flour upon the water, which takes up all the scum—and others pour a little cold water in, when the bot boils, to make the scum rise.

General Directions for Roasting.

AS soon as the meat is put to the fire, pour over it some warm water, which throw away; this is very necessary to those who are nice in the dressing their meat, it being a good deal handled in the spitting; shake some flour over it, baste it with butter, and do not put it too near the fire: this, with frequently basting it, a brisk fire, and allowing time enough, are the only means of roasting in perfection: when the steam draws to the fire, the meat is near done: flour and baste it just before it is sent to table, that it may have a nice froth: always allow a longer time for the meat to roast in frosty weather: take particular care to have the spit clean, as nothing is more disagreeable than a spit mark; and remember, when the meat is half done, to remove the dripping-pan and spit a little from the fire, and stir it: if it is a good fire before the meat is laid down, once stirring it will in general roast a joint of meat. Never salt the meat before it is put to the fire, it draws out the gravy too much: if it is to be kept some time before it is dressed, as indeed mutton and beef are not: good fresh killed, be sure to dry it well with a cloth, and hang it where it will have a thorough air; look at it every day, and wipe off all the damp; it will keep a long time: some pepper it a little.

Boiled Beef.

BEEF must be boiled according to the different pieces: a round, or a haunch-bone, ought not to be thoroughly boiled, as they make good bubble and squeak, if under-done, or the inside of a round will make a good pie; a middling-sized round will take three hours: brisket and inferior pieces ought to be very well boiled. For sauce—cabbage, favoys, any sort of greens, carrots, or turnips.

To bail a Rump of Beef, relished.

CUT a very large handful of sweet herbs very small, mix with them some common salt and pepper, a small quantity of saltpetre; rub the beef all over with these ingredients, let it lie four days, but not longer; put it into a pot with a large quantity of water, and put in with it four onions cut in quarters, a bunch of carrots, four bay-leaves, a large bunch of sweet herbs, a handful of parsley, five or six cloves, some whole pepper, and a little salt; boil it well, and as the scum rises take it off: do not put any of the roots into the dish with it, only strew some fresh parsley. This is a very good way of dressing it; the herbs it is rubbed with give it a good flavour.

Roast Beef.

A PIECE of ten pounds will take about an hour and a half; of twenty pounds, three hours, if thick; two hours and a half, if thin: put a piece of buttered paper on the outside, it prevents the skin from shrinking. For sauce—salad, pickles, potatoes, brocoli, cucumbers raw or stewed, celery raw or stewed, French beans, cauliflowers.

To bake a Leg of Beef.

TAKE a large deep pan, and lay your beef at the bottom; then put in a little piece of bacon, a slice or two of carrot, some mace, cloves, black and white whole pepper, a large onion cut in slices, and a bundle of sweet herbs: pour in water till the meat be covered, and send it to the oven covered up. When it is baked, strain it through a coarse sieve; take out all the sinews and fat, and put them into a saucepan, with a few spoonfuls of the gravy, a little red wine, a small 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.

To stew Beef.

TAKE a pound and a half of the fat part of the brisket, with four pounds of stewing beef, cut into pieces; put these into a stew-pan, with a little salt, some pepper, a bunch of sweet herbs, an onion stuck with cloves, two or three pieces of carrot, two quarts of water, and half a pint of good small beer; let it stew four hours, then take some turnips and carrots cut into pieces, a small leek, two or three heads of celery cut

small, a piece of bread toasted hard; let these stew all together one hour more, then pour all into a tureen, and serve it up.

To stew a Rump of Beef.

TAKE a rump, and roast it till it is half done, then put it into a large pot with three pints of water, one pint of small beer, one pint of red wine, some salt, three or four spoonfuls of vinegar, two spoonfuls of ketchup, beaten mace, a bunch of sweet herbs, an onion stuck with cloves, a little chyan pepper; let it stew very gently till it is very tender; it will take about two hours; when it is enough, take it up, and lay it in a deep dish: scum the fat off very carefully, and strain the gravy; put in a few pickled mushrooms, truffles, morels, and oysters, if agreeable; it is very good without: thicken the gravy, and pour over the beef.

Forcemeat-balls fried are a good addition, laid round the beef.

To stew Beef Gobbets.

TAKE a piece of beef, not too lean, nor too fat, cut it into pieces, the size of a large egg, put them into a stew-pan, and just cover them with water; let them stew an hour, scum them very clean, then put in some salt, and some whole pepper, cloves, and mace, tied in a bit of muslin, some celery and carrots, turnips pared and cut into slices, a bunch of sweet herbs, and a large crust of bread, a little red wine, according to the quantity that is wanted; cover them close, and let them stew till they are tender; take out the spices and the bread, and have a French roll ready fried and cut into four, to put into them when they are sent to table.

A Leg of Beef stewed.

CUT it into pieces, put to it a bunch of sweet herbs, two large onions, six or eight cloves, a carrot or two, a turnip, a head of celery, some black pepper, a quart of beer, and water enough to cover the meat; stew it in an earthen vessel six or seven hours; take out the meat, scum the liquor; put to it celery ready boiled and cut into pieces, carrots cut to pieces and boiled, and turnips in balls, a little chyan. Or thicken some of the liquor with flour, boil it up a few minutes (a little red wine, not much) pick out the sinews, and as much of the meat as is wanted, put it into the sauce, serve it in a deep dish.

Beef A-la-mode.

TAKE some of the round of beef, the veiny piece, or small round (what is generally called the mouse-buttock) cut it five or six inches thick, cut some pieces of fat bacon into long bits; take an equal quantity of beaten mace, pepper, and nutmeg, with double the quantity of salt, if wanted; mix them together, dip the bacon into some vinegar (garlic vinegar, if agreeable) then into the spice, lard the beef with a larding-pin, very thick and even, put the meat into a pot just big enough to hold it, with a gill of vinegar, two large onions, a bunch of sweet herbs, half a pint of red wine, some lemon-peel: cover it down very close, and put a wet cloth round the edge of the pot, to prevent the steam evaporating; when it is half done turn it, and cover it up again; do it over a stove, or a very slow fire: it will take five hours and a half before it is done.

N. B. Truffles and morels may be added to it.

Another Way.

CUT some of the round of beef into pieces, lard and fry them, put to them some beef-broth, a bunch of sweet herbs, an onion, a few pepper-corns and cloves; stew this gently till tender, covered close; scum off the fat, add a few fresh mushrooms.

N. B. Water may be used instead of broth.

Rump of Beef A-la-mode.

BONE it, lard it with bacon, make a stuffing with bread-crumbs, parsley, and sweet herbs chopped, a little eschalot, nutmeg, pepper, salt, lemon-peel grated, suet chopped, and yolk of egg; stuff the part where the bone came out, and here and there in the lean; skewer it and bind it with a tape: bake or stew it with a pint of red wine and a quart of water; take out the meat, scum the sauce, thicken it with a little flour; add morels, pickled mushrooms, or lemon-juice. It eats very well cold, or may be cut into slices and fried, tossed up in some of the sauce (thickened with flour) with oysters and ketchup.

A-la-mode de Portugal.

TAKE a small rump of beef, fry the thin part of it brown in butter; make a stuffing with some onions, boiled chesnuts, an anchovy, some chyan pepper, salt, and nutmeg; stuff the thick part of the rump, and stew it in some strong beef-gravy till it is tender, then take it up; keep it hot, strain off the

gravy, put to it some browning (for made-dishes), some pickled cucumbers, capers chopped, and a little lemon-juice; give it a boil, cut the fried meat in two, lay it on each side the stew, and pour the gravy over it.

Bœuf A-la-daube.

TAKE a round, a rump, or a veiny piece of beef, lard it with bacon, half-roast it, or fry it brown; put it into a stew-pan or a pot that will just hold it, some gravy, an onion stuck with cloves, half a pint of white wine, a gill of vinegar, a bunch of sweet herbs, pepper, cloves, mace, and salt; cover it down very close, let it but just simmer till it is tender: take two ox-palates, two sweetbreads, truffles, morels, artichoke-bottoms, stew them all together in some gravy, and pour over the beef: have ready some forced-meat balls fried, make some long, others round, dip some fippets into batter, fry and cut them three-corner ways, and stick them into the meat; lay the balls round the dish.

A-la-royale.

BONE a rump, sirloin, or brisket, and cut some holes in it at a little distance from each other; fill the holes, one with chopt oysters, another with fat bacon, and the other with chopt parsley; dip each of these, before the beef is stuffed, into a seasoning made with salt, pepper, beaten mace, nutmeg, grated lemon peel, sweet marjorum, and thyme; put a piece of butter into a frying-pan, and when it has done hissing, put in the beef, make it of a fine brown, then put it into some broth made of the bones, with a bay-leaf, a pint of red wine, two anchovies, and a quarter of a pint of small beer; cover it close, and let it stew till it is tender; then take out the beef, scum off the fat, strain the gravy; add two ox-palates stewed tender and cut into pieces, some pickled gerkins, truffles, morels, and a little mushroom powder; let all these boil together: thicken the sauce with a bit of butter rolled in flour, put in the beef to warm, pour the sauce over it, and serve it up.

Tremblant.

CUT a small rump of beef very neatly, so as to lay flat in the dish, let it hang according as the weather will permit, bind it about with a fillet, put it into a pot with water enough to cover it, about a pint of Madeira, an onion stuck with cloves, a piece of lemon-peel, a bunch of sweet herbs, some whole

pepper; let it stew gently for as long a time as it will hang together; take out the beef, scum the sauce very clean, first strained; have some carrots, first half-boiled and cut in slips an inch long, then stewed in about a pint of cullis, with small onions or eschalot minced, chopped parsley, and a little tarragon; add to this as much of the liquor the beef was stewed in as will make sauce enough, more wine if necessary, and a little juice of lemon; wipe the meat, take off the tape, pour the sauce over it when it has boiled up a minute or two. If it is designed for a side dish, cut the meat to a proportionable size.

Escarlate.

TAKE a brisket, or the thick part of the thin flank, rub it over well with some salt-petre beat small, then take half a pound of coarse sugar, a pound of common salt, two ounces of bay salt, mix it all together, and rub it well on the beef; turn it every day, and let it lie twelve days or a fortnight.

It eats very good cold, with a weight laid upon it, and then cut into slices.

Rump au Ragout.

CUT the meat from the bone, flour and fry it, pour over it a little boiling water, about a pint of small beer; add a carrot or two, an onion stuck with cloves, some whole pepper, salt, a piece of lemon-peel, a bunch of sweet herbs; let these stew an hour, then add some good gravy; when the meat is tender take it out, strain the sauce, thicken it with a little flour; add a little celery ready boiled, a little ketchup; put in the meat, just simmer it up. Or the celery may be omitted, and the ragout enriched by adding mushrooms fresh or pickled, artichoke-bottoms boiled and quartered, and hard yolks of eggs.

N. B. A piece of flank, or any piece that can be cut free from bone, will do instead of the rump.

A Round of Beef forced.

RUB it with some common salt, a little bay-salt, salt-petre, and coarse sugar; let it lie a full week or more, according to the size, turning it every day; wash and dry it, lard it a little, and make holes, which fill with bread crumbs, marrow, or suet, parsley, grated lemon-peel, sweet herbs, pepper, salt, nutmeg, yolk of egg, made into stuffing; bake it with a little water and small beer, some whole pepper, and an onion. It may be boiled.

It is a handsome sideboard-dish cold for a large company.

To force the Inside of a Sirloin of Beef.

WITH a sharp knife carefully lift up the fat of the inside, and take out all the meat close to the bone; chop it small, and also a pound of suet, about as many crumbs of bread, a little thyme and lemon-peel, a little pepper and salt, half a nutmeg grated, and two eschalots chopped fine; mix and beat all very fine in a marble mortar, with a glass of red wine, and then put it into the same place: cover it with the skin and fat, skewer it down with fine skewers, and cover it with paper; do not take the paper off till the meat be on the dish; take a quarter of a pint of red wine, and two eschalots shred fine; boil them, and pour into the dish, with the gravy that comes out of the meat. Spit your meat before you take out the inside.

Sirloin of Beef en Epigram.

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

To dress a Fillet of Beef.

IT is the inside of the sirloin; it must be carefully cut from the bone; make a seasoning with a few crumbs of bread, a little pepper and salt, some lemon-peel, thyme, parsley shred small, with some nutmeg grated; strew this all over it, and then put some slices of fat bacon cut very thin over the seasoning; roll it up very tight, skewer it with small skewers, and roast it; baste it with red wine and butter, put some good gravy into the dish.

To broil Beef Steaks.

THE best steaks are cut from the middle of the rump; let them be cut half an inch thick, then beat them with a rolling-pin, season them with pepper and salt; let the fire be very clear and brisk, the gridiron very clean; set the dish before the fire upon a chaffing-dish to keep hot; turn the steaks often with a

pair of small tongs made on purpose. When they are enough, lay them in the dish, and rub a bit of butter over them.

N. B. Be sure do not season them till they are put upon the gridiron.

Beef Steaks fried.

TAKE some steaks cut out of the middle of the rump, fry them in butter; when they are done put a little small beer into the pan, if not bitter, the gravy which runs from the steaks, a little nutmeg, an eschalot, some walnut ketchup, a piece of butter rolled in flour; shake it round the pan till it boils, and pour it over the steaks; some stewed oysters may be added, or pickled mushrooms.

Another Way.

PEPPER and salt some rump steaks, stew them with some water, a glass of Madeira, a bunch of sweet herbs, an anchovy or two, an onion, a piece of lemon-peel, two or three cloves; cover them close; when tender take them out; flour them pretty well, fry them, pour off the fat, strain the liquor that they were stewed in, put it to the steaks, with ketchup or mushroom powder and liquor, oysters and their liquor, lemon-juice; simmer this up; garnish with pickles.

Beef Steaks stewed.

CUT three pounds of steaks from the leg of mutton-piece of beef, beat them, put them into a stewpan with a pint of water; the same of small beer, if not bitter; if it is, put less beer and more water, six cloves, a large onion, a bunch of sweet herbs, a carrot, a turnip, pepper and salt; stew this very gently (close covered) four or five hours, but take care the meat does not go to rags by doing too fast; take up the meat, strain the sauce over it; have turnips cut into balls, and carrots cut into any shape and boiled, which lay on the meat. It is a very good and cheap dish.

Beef Steaks rolled.

TAKE some beef steaks, what quantity is wanted, beat them with a cleaver to make them tender; make some forced-meat with a pound of veal beat fine in a mortar, the flesh of a fowl, half a pound of cold ham or gammon of bacon, fat and lean, the kidney-fat of a loin of veal, and a sweetbread, all cut very small; some truffles and morels stewed and then cut small, two eschalots, some parsley, a little thyme, some lemon-peel, the

yolks of four eggs, a nutmeg grated, and half a pint of cream; mix these all together, and stir them over a slow fire for ten minutes; put them upon the steaks, and roll them up, then skewer them tight, put them into the frying pan, and fry them of a nice brown; then take them from the fat, and put them into a stew-pan with a pint of good drawn gravy, a spoonful of red wine, two of ketchup, a few pickled mushrooms, and let them stew for a quarter of an hour; take up the steaks, cut them in two, lay the cut side uppermost. Garnish with lemon.

Beef Olives.

CUT steaks from the rump or inside of the sirloin, half an inch thick, about six inches long, and four or five broad, beat them a little, rub them over with yolk of egg; strew on bread crumbs, parsley chopped, lemon-peel shred, pepper and salt, chopped suet or marrow, grated nutmeg; roll them up tight, skewer them, fry or brown them in a Dutch oven; stew them in some beef broth or gravy until tender, thicken the gravy with a little flour; add ketchup, and a little lemon-juice. To enrich them, add pickled mushrooms, hard yolks of eggs, and forced-meat balls.

Beef Collops stewed.

CUT the collops as Scotch collops; they are good from the thick flank, but more so from the middle of the rump; beat them with a rolling-pin, put them into a stew-pan with a little water, a glass of white wine, two eschalots shred, a little grated lemon-peel, a little dried marjorum rubbed to pieces, some salt and pepper (remember to have some fat cut to the collops), set them over a quick fire until the pan is full of gravy, turn them, and they will be done in ten minutes; some mushroom pickle may be added, if it is liked; they are eat with pickles. The inside of a sirloin of beef after it is roasted may be done the same way.

Beef hashed.

BOIL a little beer and water, with an eschalot, two or three cloves, and a bit of lemon-peel; strain it, cut the beef thin, and flour it; add pepper, salt, a little ketchup, and garlic vinegar; simmer these together, shaking the pan round, then put in the meat; make it quite hot, but do not let it boil; add what gravy may have run from the meat. Garnish with pickles and toasted bread.

The Dutch way of salting Beef.

TAKE a lean piece of beef and rub it well with brown sugar (some pour treacle over it) let it lie at least two days, turning it very often; then wipe it, and salt it with common salt and salt-petre, beat the salt-petre fine, rub it well in, and turn it every day for fourteen or fifteen days, then roll it very tight in a coarse cloth, and press it down with a large weight; hang it to dry in a chimney, but turn it the bottom upwards every day; then boil it in pump-water: it will cut into shivers like Dutch Beef.

Hung Beef.

THE proper piece is that called the navel-piece: it must be hung up in a cellar until it is a little damp, but not long enough to change; take it down, and wash it very well in brown sugar and water, dry it with a cloth, cut it into two or three pieces; take half a pound of brown sugar, two pounds of bay-salt dried and pounded small, six ounces of salt-petre dried and beat fine, rub it well into the beef, then strew common salt all over it, as much as will make it salt enough; let it lie together ten days, changing the pieces from the bottom to the top; hang it where it may have the warmth of the fire, but not too near; when it is dressed, boil it in hay and pump-water, until tender: it will keep two or three months, if when mouldy it is dipped in boiling water.

Beef Hams.

TAKE a fat leg of beef, rub it well with salt-petre and salt prunella beat fine; then take an ounce of bay-salt well dried, an ounce of salt-petre beat fine, a pound of coarse sugar, and a pound of common salt; rub this pickle well in every day for a month, then roll it in bran or saw-dust, and hang it in wood smoke, or burn horse-litter under it for ten days or a fortnight; hang it in a dry place near the chimney for a week; it will then keep very well covered over with bran. Any other piece of beef may be done in the same pickle.

To collar Beef.

TAKE a thin flank of beef, take off the skin, beat it, and rub it over with a little cochineal, half a pound of brown sugar, one ounce of salt-petre beat fine, and five ounces of common salt; rub it well in, and let it lie ten days, turning it every day; then take it from the pickle, and put it into warm water for

four or five hours, dry it well with a cloth, strew over it a good deal of scalded parsley chopt, a little thyme, some green sweet marjorum, and a little sage, seasoned with pepper, salt, and nutmeg; cut the lean piece from the fat, and strew over it a few of the herbs, then put on the fat part, and then the rest of the seasoning, roll it tight, bind it with a coarse tape; boil it until it is tender, and hang it up; the next day scum the liquor it was boiled in, put in half the quantity of vinegar with black pepper and salt, and keep it in the pickle.

Another.

TAKE the flat ribs of beef, bone it, and beat it until it is quite soft; take half a pound of brown sugar, an ounce of salt-petre beat fine, half an ounce of salt prunella, a quarter of a pound of common salt; rub it well all over the meat, let it lie for twelve or fourteen days (according to the size); turn it every day, then soak it in warm water nine or ten hours, lay it upon a table, and cut it across each way about the size of a finger, but do not cut the outside: skin the places that are cut, fill one with chopt parsley, another with bread grated small, another with fat pork cut small, mace, nutmeg, pepper, and salt, until they are full, then roll it up and bind it tight with coarse broad tape, tie it up close in a cloth, and boil it four or five hours very slowly; when it is done, hang it up by the string to keep it in shape; the next day scum the liquor, add to it half the quantity of very stale ale, if it is to be had, if not, of very stale small beer, some mace, long pepper, and salt: put in the beef and keep it for use. Cut a piece off each end when it is sent to table. If it is to be kept, make a fresh pickle every week.

Bœuf à la Vinegrette.

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

To pot Beef.

TAKE two pounds of lean beef, cut it into slices, and lay them upon a plate, season them with salt and salt-petre and a little cochineal; turn and season them on the other side, then let them lie one upon another all night, put them into a pan; add to them half a pint of small beer, a little vinegar, as much water as will cover them; let there be in the pickle some black

and Jamaica pepper, cover them very close and bake them; when they are baked, take the slices out of the pickle while they are hot, let them lie till cold, then beat them in a mortar, add to them a pound of fresh butter while they are beating; also some salt, pepper, and nutmeg; when they are well beat, put them into the pot, and when the bread is drawn, put it into the oven until it is hot through; when it is cold cover it over with clarified butter, and it will keep a month or two.

Another Way.

RUB a leg of mutton piece of beef, or part of it, with a little salt-petre, let it lie twenty-four hours; wash and dry it, cut it into pieces, put it into a pan with a little water at the bottom, some butter laid in lumps at the top; tie over it a thick piece of paper, bake it till tender; take it out while hot, free from gravy, pick out all the sinews and fat, beat it in a mortar, with pepper, salt, and a few pounded cloves; add in the beating the butter which cakes upon the gravy, and what more is necessary to make it mellow; it must be beat fine and be well seasoned; put it down in pots, set it for five minutes into a slack oven, and pour over clarified butter.

To pot cold Beef.

CUT it small, add to it some melted butter, two anchovies boned and washed, a little Jamaica pepper beat fine; put them into a marble mortar, and beat them well together till the meat is yellow; then put it into pots, and cover it with clarified butter.

Ox-Cheek.

DRESS it in the same manner as the leg of beef; take care to make it very clean.

To pot Ox-Cheek.

TAKE an ox-cheek, if too large half a one, wash it well and bone it, rub it over with the same ingredients that are used to potted beef, and set it into an oven until it is tender; then take out the fat, the skin, and the palate; add to a pound of the meat two ounces of the fat that swims on the top of the liquor, beat it together in a mortar, and manage it as potted beef.

To boil a Tongue.

IF it is a dried one, steep it all night in water, boil it three

hours; if out of pickle, wash it only; boil it two hours (this for a middling sized tongue), peel it, and run a silver skewer through it.

To pickle a Tongue.

RUB it well with salt, and let it lie four or five hours, pour off the foul brine; take two ounces of salt-petre beat fine, and rub it all over the tongue; then mix a quarter of a pound of bay-salt, a quarter of a pound of brown sugar, and an ounce of salt-prunella (then bay-salt and salt-prunella beat very fine) and rub it well over the tongue; let it lie in this pickle three or four days; make a brine of a gallon of water with common salt, strong enough to bear an egg, half a pound of brown sugar, two ounces of salt-petre, and a quarter of a pound of bay-salt; boil it a quarter of an hour, scum it well; when cold, put in the tongue; let it lie in this pickle a fortnight or three weeks, turning it every day; either boil it out of the pickle, or hang it in wood smoke to dry.

To roast a Tongue or Udder.

PARBOIL the tongue and udder, stick in them ten or twelve cloves, roast them and baste them with red wine, froth them with a piece of butter. Sauce—gravy and sweet sauce.

The udder eats well boiled with the tongue.

To roast a Tongue, and to stuff the Udder with Force meat.

BOIL the tongue and udder until they are tender, peel the tongue, and stick five or ten cloves into it, if agreeable; raise the udder, wash the inside with the yolk of an egg, make a good forcemeat of veal, and fill it; tie the ends close together and roast them; baste them with red wine and butter: an hour will roast them. Sauce—good gravy, and currant jelly.

To stew an Ox Tongue.

PUT it to stew with just water enough to cover it, let it simmer two hours; peel it, and put it into the liquor again, with some pepper, salt, mace, cloves, and whole pepper, tied in a bit of fine cloth; a few capers, chopped turnips, and carrots sliced, half a pint of beef gravy, a little white wine, and a bunch of sweet herbs; let it stew very gently until it is tender, then take out the spice and sweet herbs, and thicken it with a piece of butter rolled in flour.

Ox Tongues fried.

BOIL them till they are tender, cut them into slices, and sea-

son them with a little nutmeg, cinnamon, and sugar; beat the yolk of an egg well, and with a feather rub it over the slices of tongue, adding a little lemon juice; make some butter boiling hot in the frying-pan (which it is when it has done hissing), put in the slices when they are enough. Serve them up with white wine, sugar, and melted butter, well beat in a boat.

To marinate Ox Tongues.

BOIL them till tender, and peel them; when cold put them into a vessel that will hold them at full length; make a pickle of white wine and white wine vinegar (as much as will fill the vessel), some nutmegs, ginger sliced, mace, whole cloves, a bunch of sweet herbs, consisting of parsley, sweet marjorum, sage, winter savory, thyme, and bay-leaves; boil them well, when cold put them to the tongues, with some salt and sliced lemon; close them up. Serve them in slices in some of the liquor. They may be larded if agreeable.

To pot Ox Tongue.

DO it as for pickling: when it has lain its time, cut off the root, boil it until it will peel; then season it with salt, pepper, cloves, mace, and nutmeg, all beat fine; rub it well in while it is hot, put it into a pan, pour melted butter over it and send it to the oven; an hour will bake it; then let it stand to cool, rub a very little more spice over it, and lay it into the pot it is to be kept in; when the butter it was baked in is cold, take it from the gravy, clarify, and pour it over the tongue; if there is not enough to cover it, add more. Partridges, pigeons, or any other birds, may be laid on each side; the butter must be an inch higher than the tongue.

Ox Palates stewed.

CLEAN four or five palates, put them into an earthen pan with water to cover them; tie them down, bake them (or boil them); when tender, peel them, cut them into pieces, flour them; put them into some good gravy, with an onion, a little pounded cloves, a piece of lemon-peel, and some ketchup; stew them half an hour, take out the peel and onion; add some morels, forcemeat balls, and lemonjuice, and, if to be had, artichoke bottoms boiled and quartered. Garnish with lemon sliced, or the peel cut like straws.

To roast Ox Palates.

BOIL them till they are tender, blanch them, cut them into

slices two or three inches long: take some pigeons, and small chickens no bigger than pigeons, draw, truss, and fill them with forcemeat, let half of them be nearly larded, spit them on a bird-spit, as follows: a bird, a palate, a sage-leaf, and a piece of bacon; have ready two sweetbreads cut in pieces, some artichoke bottoms cut in pieces, and some oysters, with some blanched cock's-combs, all fried; rub the dish (if agreeable) with some eschalots, lay the chickens, pigeons, and what is roasted in the middle, and lay the other things round them. Make the sauce for them as follows:—A quarter of a pint of red-wine, a pint of gravy, the liquor of the oysters, an anchovy, a little lemon-juice, and a piece of butter rolled in flour; when it is boiled the thickness of cream, pour it over the palates into the dish.

Ox Palates pickled.

WASH the palates clean with salt and water, then put them to boil in some more salt and water, scum them very clean; let them simmer four or five hours, and season them with pepper, cloves, and mace; when they are tender, cut them into pieces and let them cool. Make a pickle of half white wine and half vinegar, boil it, and put in the spice that was boiled with the palates; add six or seven bay-leaves and some fresh spice; when both are cold, put them together, and keep them for use.

To pickle Beef.

TAKE a piece of beef, stick it all over with garlick and cloves, season it well with salt, mace, and allspice, cover the meat with vinegar, and turn it every day for a fortnight; as the vinegar wastes, add more; then put it in a stew-pot, with some vinegar and white wine, cover it down very close, stew it six hours, if a large piece; add vinegar and white wine to it as it stews, if necessary: some onions should be stewed to eat with it.

To pickle Beef which will keep Five or Six Months.

A round, or any piece of beef.—Take out the bones, beat fine some juniper-berries, nutmeg, mace, cloves, pepper, Jamaica pepper, and salt, a few bay-leaves (if agreeable), mix these ingredients well together, and slice in some garlick and eschalot, rub the beef well all over with it in every part; let it lie in this seasoning a week or ten days, in a vessel for that purpose; then boil some of the best white wine vinegar, and

when it is cold, put it to the beef, cover it down very close; if it is to go abroad, it must be covered with oil, and put into a barrel well hooped, the meat, pickle, and seasoning, directly when the vinegar is poured on it. It may be either roasted or stewed, but stewed is best; stew the meat, and some onions cut small, a little while, and then add some white wine, some good gravy, a piece of butter rolled in flour, stir it altogether, and stew it till the meat is tender. Some stew the meat and onions in oil before the other ingredients are put in; it is reckoned the best way.

Ox Heart.

MIX bread crumbs, chopt suet (or a bit of butter), parsley chopt, sweet-marjorum, lemon-peel grated, pepper, salt, and nutmeg, with a yolk of egg; stuff the heart, and bake or roast it with a poor man's jack. Serve it with gravy, a little red wine in it, melted butter, and currant jelly in boats. Some lard it with bacon.

Tripe.

BOIL it with a few small onions; serve it in the liquor, melted butter in a boat. Or dip it in batter and fry it.

Tripe à la Fricassee.

LET it be very white, cut it into slips, put it into some boiled gravy with a little cream, and a bit of butter mixed with flour; stir it till the butter is melted; add a little white wine, lemon-peel grated, chopped parsley, pepper and salt, pickled mushrooms or lemon-juice; shake all together; stew it a little.

Ox Feet fried.

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

Skirts

EAT well broiled, and they make an excellent pie.

Kidneys

MAKE good gravy.

Directions to choose Veal.

THE flesh of a bull-calf is firmer than that of a cow, but then it is seldom so white; the fillet of a cow-calf is generally preferred, on account of the udder; if the head is fresh the eyes are plump, but if stale, they are sunk and wrinkled.

If a shoulder is stale, the vein is not of a bright red; if there are any green or yellow spots in it, it is very bad.

The breast and neck, to be good, should be white and dry; if they are clammy, and look green or yellow at the upper end, they are stale.

The loin is apt to taint under the kidney; if it is stale, it will be soft and slimy.

A leg should be firm and white; if it is limber, and the flesh flabby, with green or yellow spots, it is not good.

DIFFERENT PIECES OF VEAL.

Fore Quarter.

THE shoulder, neck, and breast; the throat sweetbread, and the wind-pipe sweetbread, which is the finest, and belongs to the breast.

Hind Quarter.

THE loin, and the leg, which contains the knuckle and fillet.

The Head.

Tongue, Pluck,
WHICH has the heart, liver, lights, nut, melt, kidneys, and skirt.

*The Feet.**Boiled Veal.*

VEAL should be well boiled; a knuckle of six pounds will take very near two hours: the neck must be also well boiled, in a good deal of water; if it is boiled in a cloth, it will be whiter; serve it with tongue, bacon, or pickled pork, greens of any sort, brocoli, and carrots, or onion-sauce, white-sauce, oyster-sauce, parsley and butter, or white celery-sauce.

To boil a Knuckle or Breast of Veal after the New England Manner.

BOIL it till it is tender, then take some veal gravy properly seasoned, thicken it with butter rolled in flour, and a couple of eggs; put the veal in the dish, and pour the sauce over it.

Roast Veal,

WILL take a quarter of an hour to a pound; paper the fat of the loin and fillet; stuff the fillet and shoulder with the following ingredients; a quarter of a pound of suet chopped fine, parsley and sweet herbs chopped, grated bread and lemon peel, pepper, salt, nutmeg, and yolk of egg; butter may supply the want of suet; roast the breast with the caul on till it is almost enough, then take it off; flour it, and baste it; veal requires to be more done than beef. For sauce—salad, pickles, potatoes, brocoli, cucumbers raw or stewed, French beans, pease, cauliflower, celery raw or stewed.

Breast of Veal stewed White.

CUT a piece off each end; make a force-meat as follows: boil the sweetbread, and cut it very small, some grated bread, a little beef-suet, two eggs, a little cream, some nutmeg, salt, and pepper; mix it well together, and stuff the thin part of the breast with some of it, the rest make up into little balls; skewer the skin close down, flour and boil it in a cloth in milk and water; make some gravy of the ends that were cut off, with half a pint of oysters, the juice of a lemon, and a piece of butter rolled in flour; when the veal is enough put it in the dish; garnish with the balls stewed, and pour the sauce over it.

Breast of Veal stewed with Pease, or cut Asparagus.

CUT it into pieces about three inches in size, fry it nicely: mix a little flour with some beef broth, an onion, two or three cloves; stew this some time, strain it; add three pints, or two quarts of pease, or some heads of asparagus cut like pease; put in the meat, let it stew gently; add pepper and salt.

Neck of Veal stewed with Celery.

TAKE the best end of a neck, put it into a stew-pan with some beef broth or boiling water, some salt, whole pepper, and cloves tied in a bit of muslin, an onion, a piece of lemon-peel; stew this till tender; take out the spice and peel, put in a little cream and flour mixed, some celery ready boiled and cut into lengths; boil it up.

Knuckle of Veal stewed white.

LAY at the bottom of the pot or vessel the veal is stewed in, four wooden skewers, put the veal upon them with a crust of bread, two or three blades of mace, some whole pepper, a bunch of sweet herbs, a small onion; cover it down close, make it boil; and then let it simmer till tender. If rice is liked, boil it in water by itself till tender; stewing it with the veal changes its colour, and makes it look greasy.

Knuckle of Veal stewed brown.

TAKE a knuckle of veal, cut it into four pieces, just fry it to be brown; then put to it three pints of boiling water, and let it stew on a very slow fire near three hours; put with it a bunch of sweet herbs, an anchovy, some vermicelli and salt, with a little chyan. When it is done, take it up, and pour the sauce over it.

New England way of hashing a Knuckle of Veal white.

BOIL a knuckle of veal till it is tender, then take a little of the liquor it was boiled in, and put it into a stew-pan with a little milk, a blade of mace, one anchovy, a bit of lemon-peel let these simmer till the anchovy is dissolved; then strain the liquor, and put in a little cream, with a bit of butter rolled in flour; cut the veal into thin slices, and let them stew together till the gravy is of a proper thickness, shake the pan round often; poach five or six eggs, and broil some small slices of bacon, lay the eggs upon the bacon round the veal, and lay crisped parsley between.

Knuckle of Veal stuffed and stewed.

CUT it large, lard the upper side with bacon; make a stuffing with bread crumbs, suet chopped, and oysters, parsley chopped, lemon-peel grated, pepper, salt, nutmeg, and yolk of egg; stuff it, and skewer the stuffing well in, put it into a stew-pan with as much water as will cover it; stew it till tender, boil the liquor till reduced to the quantity that is wanted; mix some flour smooth in some cream; boil it up in the sauce, with ketchup, some oysters, and lemon-juice; serve it in a deep dish; the larding may be omitted.

If it is served at bottom, send it to table in a deep dish, with a little sauce poured over it, and some in boats.

Fillet of Veal stewed.

STUFF it, half-bake it with a little water in the dish, then stew it with the liquor, some good gravy, and a little Madeira;

when enough, thicken it with flour; add ketchup, chyan, a little salt, juice of orange or lemon; boil it up.

Fillet au Ragout.

LARD it, and do it as the breast, only allow more time, as it takes longer doing.

To fricasee Veal.

PUT your veal into your pan, with a little water, a bundle of sweet herbs, and a blade of mace, and let it stew till it be tender; then take out the 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; add some pickled mushrooms, but some fresh mushrooms should be put in first, if they are to be had: keep stirring it till it boils, and then add the juice of a lemon. Stir it well to keep it from curdling, then put it into your dish, and garnish with lemon.

Veal à la Bourgeoise.

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

A Ragout of a Breast of Veal.

HALF roast the best end of it, flour it, and stew it gently with three pints of good gravy, an onion, a few cloves, whole pepper, and a bit of lemon-peel; turn it while stewing; when very tender, strain the sauce; if not thick enough, mix a little more flour smooth; add ketchup, chian, truffles, morels, and pickled mushrooms; boil it up, put in hard yolks of eggs.

Veal à la mode.

CUT the bone out of a fillet of veal, and take off the skin; make a seasoning of pepper, salt, mace, and beaten cloves, some thyme, winter-savory, lemon-peel, and eschalot shred small; take half a pound of bacon, cut off the rind, and cut it in long pieces,

dip it in the seasoning, and lard the veal with it very thick; put it into a vessel just large enough to hold it; if any of the seasoning is left, sprinkle it over the veal; put in a little veal broth just to cover it, half a pint of Madeira, an onion stuck with cloves, and three or four heads of celery; let it stew till tender, cover the top of the pot close, to prevent the steam coming out; when it is enough, take out the veal, put a little of the gravy with a little flour in a bason, mix it smooth to thicken the sauce; pickled mushrooms may be added, or the juice of a lemon, if agreeable.

Veal Pockets.

TAKE a fillet of small veal, cut it into three or four slices, skewer the flap round, and lard them upon one side with bacon; season with thyme, &c. hang them upon a poor man's jack till half done, then stew them in some strong veal gravy, with mushrooms, truffles, morels, &c.

A Harrico of Veal.

TAKE a neck or breast of veal (if the neck, cut the bones short) and half-roast it; then put it into a stew-pan just covered with brown gravy, and when it is near done, have ready a pint of boiled pease, six cucumbers pared, and two cabbage lettuces cut in quarters, stewed in brown gravy, with a few forced-meat balls ready fried; put them to the veal, and let them just simmer: when the veal is in the dish, pour the sauce and the pease over it, and lay the lettuce and balls round it.

Neck of Veal à la Braize.

TAKE the best end, lard it with bacon rolled in parsley and chopped, pepper, salt, and nutmeg; put it into a stew-pan, and cover it with water; put in the scrag end, with a little lean bacon or a bit of ham, an onion, two carrots, some eschalot, a head or two of celery, and a little Madeira; let these stew gently for two hours, or till tender; strain the liquor, mix a little butter with some flour, stir it in a stew-pan till it is brown; lay in the veal, the upward side to the bottom of the pan; let it do a few minutes till it is coloured, lay it in the dish, stir in some more liquor, boil it up, and squeeze in orange or lemon juice.

Veal à la Daube.

TAKE any piece of veal, skin and lard it; put into a large soup-dish (proportionable to the piece of veal) of verjuice and white wine an equal quantity, with five bay-leaves broke into

pieces, some whole pepper, a bunch of sweet herbs, and some salt; stir these well together, and then put in the veal; let it soak four hours, turning it often; then stir it, and lay it down to roast at a moderate fire; put the liquor it was soaked in into the dripping-pan, baste the veal with it as it roasts: when it is almost done, pour the liquor from the dripping-pan into a stewpan, and put the meat with it; pour rather more gravy than will cover the meat, and add two anchovies boned and cut small, a large spoonful of capers, a lemon cut in slices, and half a dozen mushrooms cleaned and cut in pieces; let the meat simmer in these for some time, and then take it off.

It may be eat either hot or cold.

Veal Fricandeau.

TAKE the round of a fillet, or piece of it; fry it in butter of a good brown, with sliced onion and a little garlic; put it into a stewpan with some very rich gravy, or cullis, stew it till tender; thicken the gravy with some flour, let it be very relishing; squeeze in a little juice of lemon.

Veal Blanquets.

TAKE a piece of veal which has been roasted (but not over done) cut it into thin slices, take from it the skin and gristles; put some butter over the fire with some chopped onions; fry them a little, then shake a little flour over them; shake the pan round, and put in some veal gravy, a bunch of sweet herbs, and some spice; then put in the veal, with the yolks of two eggs beat up with cream, a grated nutmeg, some parsley shred small, some lemon-peel grated, and a little of the juice; stir it one way till it is thick and smooth, and put it in the dish.

A Breast of Veal in Hodge-podge.

CUT the brisket of a breast of veal into little pieces, and every bone asunder: then flour it, and put half a pound of good butter into a stewpan. When it is hot, throw in the veal, fry it all over of a fine light brown, and then have ready a tea-kettle of boiling water; pour it into the stewpan, fill it up, and stir it round: throw in a pint of green pease, a whole lettuce clean washed, two or three blades of mace, a little whole pepper tied in a muslin rag, a little bundle of sweet herbs, a small onion stuck with a few cloves, and a little salt; cover it close, and let it stew an hour, or till it be boiled to your

palate, if you would have soup made of it: but if you would have only sauce to eat with the veal, you must stew it till there be just as much as you would have for sauce, and season it with salt to your palate: take out the onion, sweet herbs, and spice, and pour it all together into your dish: if you have no pease, pare three or four cucumbers, scoop out the pulp, and cut it into thin pieces; then take four or five heads of celery washed clean, and cut the white part small: when you have no lettuces, take the little hearts of favoys, or the little young sprouts that grow on the old cabbage-stalks, about as big as the top of your thumb. If you would make a very fine dish of it, fill the inside of your lettuce with forcemeat, and tie the top close with a thread, and stew it till there be just enough for the sauce: set the lettuce in the middle, and the veal round, and pour the sauce all over it. Garnish your dish with rasped bread, made into figures with your fingers.

A Leg of Veal in Disguise.

LARD the veal with slips of bacon, and a little lemon-peel cut very thin; make a stuffing as for a fillet of veal, only mix with it half a pint of oysters chopped small; put it into a vessel, and cover it with water; let it stew very gently till quite tender; take it up, and skim off the fat; squeeze some juice of lemon, some mushroom-ketchup, the crumb of a roll grated fine, and half a pint of oysters, with a pint of cream, and a piece of butter rolled in flour: let the sauce thicken upon the fire; put the veal in the dish, pour the sauce over it; garnish with oysters dipped in butter and fried, and then thin slices of toasted bacon.

A Veal Florentine.

MINCE two veal kidneys, with their fat, very small, a few currants, with the yolks of four or five eggs boiled hard and chopped small, a pippin cut fine, some crumbs of bread, some candied lemon-peel cut small, seasoned with nutmeg, cloves, salt, mace, a little mountain, and some orange-flower water; lay some puff paste at the bottom of the dish, put in the florentine, and cover it with puff paste: it must be baked in a slow oven.

To collar a Breast of Veal.

TAKE a breast of veal, pick off all the fat and meat from the bones; beat up the yolks of two eggs, and rub it over with a feather; take some crumbs of bread, a little grated nutmeg,

some beaten mace, a little pepper and salt, with a few sweet herbs, and a little lemon-peel cut small, and strew over it: put a thick skewer into it to keep it together; roll it up tight, and bind it very close with twine; roll a veal caul over it, and roast it an hour and a quarter; before it is taken up, take off the caul, sprinkle some salt over it, and baste it with butter; let the fire be brisk, and the veal of a fine brown; when it is taken up, cut it in three or four slices, lay it in the dish; boil the sweetbread, cut it in slices, and lay round it (some like it larded); pour over it white sauce, which must be made as follows:

A pint of good veal gravy, half an anchovy, a tea-spoonful of mushroom-powder; let it boil up, then put in half a pint of cream, and the yolks of two eggs well beat; just stir it over the fire, but do not let it boil, or the cream will curdle; put in some pickled mushrooms just before it is sent to table.

Rolled Veal.

BONE the thin end of a breast of veal; strew over it a good deal of parsley, pepper and salt, to make it savoury, a little nutmeg, grated lemon-peel, and some sweet herbs; roll it tight, sew it up, put it into a stewpan that will just hold it with the bones, and water to cover it, some whole pepper, a bit of lemon-peel, an onion, and a little salt; boil it till tender: it will keep a week in cold weather. It may be eat cold, but it is better cut in slices, dipped in egg, then in bread crumbs, and fried; thicken some of the liquor with a little flour; add pickled mushrooms, a little cream, ketchup, and a few morels, pepper, and salt; pour the sauce into the dish, lay in the veal: five slices make a pretty dish.

Loin of Veal en Epigram.

HAVING roasted a fine loin of veal, take it up, and carefully take the skin off the back part of it without breaking; cut out all the lean meat, but mind and leave the ends whole, to hold the following mince meats: mince all the meat very fine with the kidney part, put it into a little veal gravy, enough to moisten it, with the gravy that comes from the loin: put in a little pepper and salt, some lemon-peel shred fine, the yolks of three eggs, a spoonful of ketchup, and thicken it with a little butter rolled in flour: give it a shake or two over the fire and put it into the loin, and then pull the skin over. If the skin should not quite cover it, give it a brown with a hot iron, or put it into an oven for a quarter of an hour: send it up hot, and garnish with barberries and lemon.

Shoulder of Veal à la Piedmontoise.

CUT the skin off a shoulder of veal so that it may hang at one end; lard the meat with bacon and ham, and season it with pepper, salt, mace, sweet herbs, parsley, and lemon-peel: cover it again with the skin, stew it with gravy, and when it be just tender, take it up: then take sorrel, some lettuce chopped small, and stew them in some butter, with parsley, onions, and mushrooms. When the herbs be tender, put to them some of the liquor, some sweetbreads, and some bits of ham: let all stew together a little while, then lift up the skin, lay the stewed herbs over and under, cover it with the skin again, wet it with melted butter, strew it over with crumbs of bread, and send it to the oven to brown. Serve it up hot, with some good gravy in the dish. The French strew it over with Parmesan before they send it to the oven.

Shoulder of Veal rolled, stewed in a Braize.

BONE it; spread it as broad as possible; spread over it some forcemeat; lay on that, at little distances, long slips of ham and bacon; place in the intervals, first anchovy, then onion, mushrooms, parsley, hard yolks of eggs, and so on, all chopped; then lay over them what forcemeat is left; roll it up very tight, bind it with tape or in a cloth: put into a stewpan some slices of bacon, beef, and onion, then the rolled veal, carrot, sweet herbs, pepper, and salt, then more slices of beef and bacon, with what hot water is sufficient; stew it till tender, take it out, wipe it very clean, strain the liquor through a piece of dimity; take what is necessary of it, with a ladle full of cullis; thicken the sauce, make it palatable: add juice of orange or lemon, serve it hot for a first course, or when cold slice it; strain the liquor as before directed, which will jelly; lay some of it round the sliced veal.

A Poloe of Veal.

TAKE a pound of rice, put to it a quart of veal broth, some mace, and a little salt; stew it over a very slow fire till it is thick; butter the bottom of the stewpan, beat up the yolks of six eggs, and stir into it; then take a dish, butter it, lay some of the rice at bottom, and put upon it a neck or breast of veal, half-roasted, cut into five or six pieces; lay the veal close together in the middle, and cover it all over with rice; wash the rice over with the yolks of eggs, and bake it an hour and a half; then open the top, and pour in some good thick gravy; squeeze in the juice of an orange.

A Portuguese Poloe.

TAKE a leg of veal, about twelve or fourteen pounds, cut it into pieces; an old cock or hen, skinned, and cut also into pieces, bones and all; put them into a vessel with three gallons of water, eight or ten blades of mace, half a pound of bacon, two onions, and six or eight cloves; cover them close, and boil them very slowly till the liquor is half wasted, and the meat is quite boiled down (this must be done the day before it is wanted); the next day put this liquor into a saucepan, with a pound of rice, and let it stand over a very slow fire till the rice is very thick and dry; great care must be taken that it does not burn: turn it into a dish; garnish with hard eggs, in quarters. It is generally eat with roast fowls, in another dish.

A Grenade of Veal.

CUT some thin slices from a fillet of veal of a moderate breadth, and lard them half way with bacon; then take a dozen squab pigeons, let them be picked and trussed; put them into a pan of boiling water; let them lie in it two or three minutes; set a stewpan upon the fire with some good gravy, put into it a dozen of mushrooms, picked and sliced, and three veal sweetbreads cut and sliced; put the pigeons to these ingredients, and set the stewpan over a very slow fire; when the pigeons and sweetbreads are enough, thicken the gravy with some rich cullis: add some cock's combs, and some artichoke-bottoms shred small: let these stew a little while, and then set them to cool.

Cut some thin slices of ham and bacon, put in some forcemeat, then the larded veal into a stewpan, and put the ham and bacon over it; put in some yolks of eggs over the ham and veal, and then more forcemeat; then put in the ragout of pigeons, and turn the slices of veal and bacon; put over them more forcemeat, rubbed over with yolks of eggs; cover them with slices of bacon: cover the stewpan close, and put fire over and under it; take care it does not burn; when done, turn it into a hot dish, take off the bacon, skin off the fat, put in some veal-cullis, and serve it hot.

Terrine of Veal Gristles.

TAKE a good quantity of veal gristles, from the breast or any other part; wash them in two or three waters, then set them on a sieve to drain; put some butter into a stewpan, set it

over a slow fire; put in a piece of butter when it boils, which is when it has done hissing; put in the gristles, and an onion shred very fine, some pepper and salt, some sweet herbs shred fine, and some flour; let these fry a little, then pour in some gravy, and let them stew: then cut to pieces three good cabbages, or imperial lettuces, and put them in to stew; when it is enough skim off the fat, then pour in some cullis of ham or bacon, and serve it up.

Veal Collops.

CUT them about five inches long, not so broad, and not too thin; rub them with eggs, and strew over them some crumbs of grated bread, parsley chopped, grated lemon-peel, pepper, salt, and nutmeg, with a few leaves of thyme shred small; set them before the fire in a Dutch oven; baste them, and when nicely brown, turn them; thicken some rich gravy with a little flour; add ketchup, chyan, mushrooms, and hard yolks of eggs; boil this up, and pour it over them.

Scotch Collops.

CUT them from the leg; fry them a good brown, but not too much; take some good gravy, thicken it with a little flour, boil it a few minutes; add chyan, ketchup, truffles, morels, salt, mushrooms pickled, grated lemon-peel; simmer this up, just heat the collops through, add what gravy came from them, but do not let them boil, or they will be hard, which is a great fault; add forcemeat balls, hard yolks of eggs; lay round little slices of bacon notched and toasted, and sliced lemon.

Scotch Collops, white.

PUT a lump of butter into a stewpan, set it at a distance over a gentle fire; when the butter is just melted, lay in the collops, keep turning them till there appears a thickish gravy; put this into an earthen pan, put more butter and more collops in the same manner, till all are done; then pour the gravy from them into a stewpan, with a little cream, mixed with a little flour, white pepper, salt, lemon-juice, or pickled mushrooms, and a few oysters; boil this up, put in the collops, heat them through. Forcemeat balls boiled may be added.

Veal Cutlets.

CUT part of the neck into cutlets; shorten them, fry them nicely brown; stew them in some good gravy till tender, with a

little flour mixed smooth in it; then add ketchup, chyan, salt, a few truffles and morels, pickled mushrooms. Forcemeat balls may likewise be added.

Cutlets in Ragout.

TAKE some large cutlets from the fillet; beat them flat, and lard them; strew over them some pepper, salt, crumbs of bread, and shred parsley; then make a ragout of veal sweetbreads and mushrooms: fry the cutlets in melted butter, of a fine brown; then lay them in a hot dish, and pour the ragout boiling hot over them.

Cutlets with four Sauce.

CUT them moderately thick; put them into a saucepan covered with water, when half done let them drain and cool; make a thin batter of eggs and a little flour; set a frying-pan on the fire with some hog's lard; when it is hot, dip the cutlets in the batter, and make them a fine brown. For sauce—verjuice, salt, and pepper; mix it, and send it up with the cutlets. Those that dislike this sauce, may dress them with gravy, or cullis.

Bombarded Veal.

HAVING cut out of a fillet of veal five lean pieces as thick as your hand, round them up a little; then lard them very thick on the round side with a little narrow thin piece of bacon, and lard five sheep's tongues (being first boiled and blanched) here and there with very little bits of lemon-peel: make a well-seasoned forcemeat of veal, bacon, ham, beef suet, and an anchovy well beaten; make another tender forcemeat of veal, beef suet, mushroom, spinach, parsley, thyme, sweet marjorum, winter savory, and green onions, seasoned with pepper, salt, and mace, and beat it well; make a round ball of the other forcemeat, and stuff into the middle of this; then roll it up in a veal caul, and bake it; tie up what is left in a Bologna sausage, and boil it, but first rub the caul with the yolk of an egg: put the larded veal into a stew-pan, with some good gravy, and stew it gently till it be enough: skim off the fat, put in some truffles and morels, and some mushrooms. Your forcemeat being baked enough, lay it in the middle, the veal round it, and the tongues fried and laid between: cut the boiled into slices, fry them, and throw them all over; pour the sauce on them, and garnish with lemon. You may, if you please, add artichoke-bottoms, sweetbreads, and cock's combs.

Veal Olives.

CUT them thin from the fillet (if it is large, one slice will make three olives); rub over them some yolk of egg, strew on them some bread crumbs, mixed with parsley chopped, lemon-peel grated, pepper, salt, and nutmeg; lay on every piece a thin slice of bacon, not too fat; roll them up tight, skewer them with small skewers, rub the outside with egg, roll them in bread crumbs, &c. lay them in the Dutch oven, let them do without burning: they take a good deal of time, as they are thick. Pour the following sauce into the dish—Take a pint of good gravy, thicken it with flour; add ketchup, chyan, pickled mushrooms: boil this up a few minutes: forcemeat balls may be added.

Veal Olives A-la-mode.

TAKE two pounds of veal; beat it fine, as for forcemeat; the yolks of two eggs, two anchovies, half a pound of marrow, a few mushrooms, pickled or fresh, half a pint of oysters, some thyme, sweet marjorum, parsley, spinach, lemon-peel, salt, pepper, nutmeg, and mace, finely beaten; mix all well together: take a veal caul, lay a layer of bacon, and a layer of the ingredients, roll it in the veal caul, and either roast or bake it; when it is done, cut it into slices, lay it in the dish, and pour good gravy over it.

Fried Veal with Lemon.

CUT some slices of veal, the breadth of three fingers, and twice that length, and the thickness of a crown-piece; make a seasoning of sweet herbs, some grated bread, pepper, salt, and a little nutmeg; beat up the yolks of two eggs (without the whites); set on a frying-pan with a piece of butter, when it is boiling hot dip the veal in the egg, and then in the seasoning; cover them with it very thick; throw them into the pan and brown them; put them into a hot dish, and squeeze a lemon over them: pour the fat out of the pan, put in some gravy or cullis, squeeze in some lemon, shake it round the pan till it is boiling hot, and then pour it over the veal; if it is not thick enough, mix a little flour and gravy in a basin, and then pour it into that in the frying-pan; let it boil, and serve it up.

To dress cold Veal.

FRY the veal brown, then put it where the butter may drain off; afterwards stew it with an equal quantity of white

wine and vinegar; season it to the taste; throw the suckers of artichokes, with the horny part cut off, into it when the veal is put in.

Cold Veal hashed.

DO it as the cold calf's head; or when sliced, flour it, put it into a little gravy, with grated lemon-peel, pepper, salt, and ketchup; boil it up; add a little juice of lemon: serve round it toasted sippets.

Minced Veal.

CUT the veal very fine, but do not chop it; take a little white gravy or water, but gravy is better; a little cream or milk, a bit of butter rolled in flour, and some grated lemon-peel; let these boil till like a fine thick cream; flour the veal, shake a little salt, and some white pepper over it; put it into the saucepan to the other ingredients, and let it be quite hot; it must not boil after the veal is in, or it will be hard: before it is taken up, squeeze some juice of lemon into it.

If it is agreeable put sippets under it.

To collar a Breast of Veal to eat cold.

BONE a breast of veal neatly; make a seasoning of scalded parsley chopt small, a little winter savory, thyme, sweet marjoram, and a few leaves of sage likewise chopt small; a little grated lemon-peel, some beaten cloves, mace, pepper, and salt: half a dozen anchovies cut small: strew this over the veal, roll it up very tight, and bind it close with narrow tape; tie it in a cloth, boil it very tender in vinegar and water; put in some cloves, mace, pepper, and salt; do not put in the collar till the liquor boils; when it is tender take it up, and when both are cold, take off the cloth, lay it in a pan, and pour the liquor over it; if it does not keep, strain it through a coarse cloth; boil it and scum it, wipe the collar dry; strain the liquor again through a piece of dimity after it is boiled, and when cold pour it over the collar, and tie it up very close.

A breast of mutton done the same way eats very well.

Breast of Veal in Calantine.

Bone a breast of veal, and beat it quite flat; then make a seasoning with sweet herbs, parsley, thyme, some grated lemon-peel mixed with pepper, salt, and grated nutmeg; strew this mixture over the veal, roll it up round as tight as possible, and tie it up in a napkin; put it into a small pot, with some

good broth, just enough to cover it; put in a bunch of sweet herbs; let it stew two hours: when the liquor is a good deal reduced, put in a pint of mountain, and some bruised mace; let it boil up two or three times, then take it off, and set it to cool in the liquor: when it is quite cold, take off the napkin and set it by the veal. Some like it sent to table whole, but it is better cut in slices.

To boil Veal like Sturgeon.

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

To pot Veal.

TAKE a part of a knuckle or fillet of veal, that has been stewed, or bake it on purpose for potting; beat it to a paste, with butter, salt, white pepper, and mace, pounded; press it down in pots, and pour over it clarified butter.

Marbled Veal.

DO the veal as above; boil a tongue very tender, slice it, beat it with butter, white pepper, and mace pounded; put a layer of veal in the pot, then stick in lumps of tongue; fill up the spaces with the veal, pour over clarified butter. It makes a pretty dish sliced.

Veal in Jelly.

CUT a piece out of the leg; put it into a stewpan, with as much veal broth as will be sufficient for the jelly; when

reduced, some Madeira, an onion, a bunch of sweet herbs, half a lemon, pepper, salt, a little mace, and a slice or two of boiled ham: let this stew till the veal is tender; strain the liquor through a piece of dymity, the rough side upward, first dipped in cold water; then boil in it two ounces of isinglass, and add lemon-juice, wine, &c. as may be necessary: pass it through a bag: the veal should be wiped clean before it is cold, and may be put into the jelly in the same manner as a chicken; or lay the veal in a plate, break the jelly a little, and heap upon it.

Veal Ham.

TAKE a leg of veal, cut ham-fashion, two ounces of salt-petre, one pound of bay, and one of common salt, and one ounce of juniper-berries bruised; rub it well into the veal: lay the skinny side downwards at first, but let it be well rubbed and turned every day for a fortnight, and then let it be hung in wood smoke for a fortnight. It may be boiled, or parboiled and roasted.

CALVES HEADS.

Calf's Head boiled.

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

To hash a Calf's Head white.

BOIL half a calf's head in milk and water, cut it in slices; when cold flour it, and put it into a stewpan, with some veal gravy, a little beaten mace, a little salt, a few morels, a few artichoke-bottoms parboiled, some oysters with their beards taken off, stewed in a good piece of butter rolled in flour; put in the liquor, the yolks of two eggs well beat, half a pint of

cream; stir all together till it is of a good thickness, and just before it is taken up, put in some pickled mushrooms, and a little of their liquor; if they are put in before, the cream is apt to turn. Garnish with forcemeat balls stewed. Parboil the brains in a bit of cloth, and chop them small; put them into a saucepan, with a bit of butter, a little white pepper and salt; make them quite hot, and fill some patties; fill others with stewed forcemeat and oysters: garnish the calf's head with them,

Calf's Head hashed, brown.

HALF the head only should be hashed, as a whole one makes too large a dish; parboil it, when cold cut it into thin slices, and the tongue; flour it pretty well, and put it into a stewpan with some good gravy, a quart or more, a glass of Madeira, an anchovy wiped and boned, a little pounded cloves, chyan, a piece of lemon-peel; let these stew gently three quarters of an hour; then add some ketchup, a few truffles and morels, first washed: pickled or fresh mushrooms; if fresh, a little juice of lemon; stew these together a few minutes; add forcemeat balls fried, and hard yolks of eggs. Dip the brains in hot water, skin them, beat them fine, and mix them with a little grated lemon-peel, parsley chopped, and savory herbs, savory spice, chyan, salt, bread crumbs, and yolk of egg; fry these in small cakes; garnish the hash with them, oysters fried, and sliced lemon. If for a large company, boil the other half of the head, rub it over with yolk of egg, strew on bread crumbs, with pepper, salt, a little nutmeg, grated lemon-peel, and chopped parsley; baste it before the fire, let it be a nice brown, and lay it on the hash.

To stew a Calf's Head.

LET it be well washed, and laid in water for an hour; take out the brains, bone it, take out the tongue and the eyes; make a forcemeat with two pounds of beef suet, and as much lean veal, two anchovies boned and washed clean, the peel of a lemon, and a nutmeg grated, with a little thyme; chop all these together, and some stale bread grated; beat up the yolks of four eggs and mix with them. Make part of this forcemeat into fifteen or twenty balls; then boil five eggs hard, half a pint of oysters washed clean, and half a pint of fresh mushrooms, if they are to be got: mix these with the rest of the forcemeat, and stuff the head from where the bones were

taken; tie it up carefully with a packthread, put it into two quarts of gravy, with a blade or two of mace; let it be close covered, and it must stew very slowly two hours. While the head is stewing, beat up the brains with some lemon-thyme and parsley shred very fine, some grated nutmeg, and the yolk of an egg mixed with it; fry half the brains in dripping, in little cakes, and fry the balls. When the head is done, keep it hot, with the brain-cakes and balls, before the fire; strain off the liquor the head was stewed in, add to it some stewed truffles and morels, and a few pickled mushrooms; put in the other half of the brains chopped, boil them all up together, and let them simmer a few minutes; put the head into a hot dish proper for the table, pour the liquor over it, lay the balls and the brain-cakes round it.

To roast a Calf's Head.

WASH the head very clean, take out the bones, and dry it very well with a cloth; make a seasoning of beaten mace, pepper, salt, nutmeg, and cloves, some fat bacon cut very small, and some grated bread; strew this over it, roll it up, skewer it with a small skewer, and tie it with tape; roast it, and baste it with butter; make a rich veal gravy, thickened with butter, and rolled in flour.

Some like mushrooms and the fat part of oysters, but it is very good without.

The German Way of dressing a Calf's Head.

TAKE a large calf's head, with great part of the neck cut with it; split it in half, scald it very white, and take out the jaw-bone; take a large stewpan or saucepan, and lay at the bottom some slices of bacon, then some thin beef steaks, with some pepper and salt; then lay in the head, pour in some beef-broth, a large onion stuck with cloves, and a bunch of sweet herbs; cover the stewpan very close, and set it over a stove to stew; then make a ragout, with a quart of good beef-gravy, and half a pint of red wine: let the wine be well boiled in the gravy: add to it some sweetbreads parboiled and cut in slices, some cocks combs, oysters, mushrooms, truffles, and morels; let these stew till they are tender; when the head is stewed, take it up, put it into a dish, take out the brains, the eyes, and the bones; then slit the tongue, cut it into small pieces, cut the eyes in pieces also, and chop the brains; put these into a baking-dish, and pour some of the ragout over them; then take

the head, lay it upon the ragout, pour the rest over it, and on that some melted butter; then scrape some fine Parmesan cheese, strew it over the butter, and send it to the oven; it does not want much baking, but only requires to be of a fine brown.

Cold Calf's Head hashed.

CUT it into slices, flour it, put to it a little boiled gravy, a little white wine, some cream, a little ketchup, white pepper, salt, and nutmeg, a few oysters and their liquor, shred lemon-peel; boil this up gently together; a few pickled or fresh mushrooms, and a little lemon-juice, or lemon-juice only. This may be enriched with truffles and morels parboiled, forcemeat balls, and hard eggs.

To collar a Calf's Head.

TAKE a calf's head with the skin on, scald off the hair, parboil and bone it; the fore part must be slit: boil the tongue, peel it, and cut it into thin slices, and the palate with it; put them with the eyes into the middle of the head; take some pepper, salt, cloves, mace, and beat them, nutmeg grated, scalded parsley, thyme, savory, and sweet marjorum, cut very small: beat the yolks of three or four eggs, spread them over the head, and then strew on the seasoning, roll it up very tight, and tie it round with tape; boil it gently for three hours, in as much water as will cover it: when the head is taken out, season the pickle with salt, pepper, and spice; also a pint of white wine vinegar: when it is cold put in the collar, and when sent to table cut it in slices.

To collar a Calf's Head to eat like Brawn.

TAKE the head with the skin and hair on, scald it till the hair will come off, then cleave it down, and take out the brains and the eyes; wash it very clean, and put it into a pot of clean water; boil it till the bones will come out; then slice the tongue and ears, and lay them all even; throw a handful of salt over them, and roll it up quite close into a collar; boil it near two hours; when the head is cold, put it into brawn pickle.

Mock Turtle.

TAKE a calf's head and scald off the hair, as from a pig, then clean it, cut off the horny part in thin slices, with as little of the lean as possible; chop the brains; have ready between a quart and three pints of strong mutton or veal gravy,

with a quart of Madeira wine, a large tea-spoonful of chyan, a large onion cut very small, half the peel of a large lemon, shred as fine as possible, a little salt, the juice of four lemons, and some sweet herbs cut small; stew all these together till the head is very tender; let them stew about an hour and a half, then have ready the back shell of a turtle, lined with a paste made of flour and water, which must first be set in the oven to harden, then put in the ingredients, and set it into the oven to brown; when that is done, lay the yolks of eggs boiled hard, and forcemeat balls round the top.

Some parboil the head the day before, take out the bones, and then cut it into slices.

SWEETBREADS.

Sweetbreads roasted.

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

To fry Sweetbreads.

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

White Fricassee of Sweetbreads.

SCALD and slice them as before; thicken some veal gravy with a bit of butter mixed with flour, a little cream, some grated lemon-peel, and nutmeg, white pepper, salt, a little mushroom powder and liquor; stew this a little, put in the sweetbreads, simmer them, shaking the pan; squeeze in a little lemon-juice.

Brown Fricassee of Sweetbreads.

SCALD two or three, slice them, dip them in the yolk of an egg, mixed with pepper, salt, nutmeg, and a little flour: fry them a nice brown; thicken a little good gravy with some flour; boil it well; add chyan, ketchup, or mushroom-powder, a little juice of lemon; stew the sweetbreads in this a few minutes: garnish with lemon.

A Ragout of Sweetbreads.

PARBOIL them, rub them with the yolk of egg; strew on

bread crumbs, lemon-peel, nutmeg, pepper, and salt; roast them in a Dutch oven; thicken some good gravy with a little flour; add ketchup, chyan, a little juice of lemon; boil this up, pour it to the sweetbreads; artichoke bottoms may be added, cut into quarters: cut lemon or orange-peel like straws for garnish.

Sweetbreads forced.

PARBOIL them as for a ragout; put forcemeat in a caul in the shape of a sweetbread; roast that in a Dutch oven; thicken a little good gravy with flour; add ketchup, a little grated lemon-peel, pepper, salt, and nutmeg; boil it up, with a few pickled mushrooms, or lemon-juice. Let the sweetbreads stew a little in this gravy; then lay the forcemeat in the middle, and the sweetbreads at the ends.

Sweetbreads larded.

PARBOIL two or three sweetbreads; when cold, lard them down the middle with little bits of bacon, on each side with bits of lemon-peel, on each side that with a little pickled cucumber cut very small; stew them gently in cullis or rich gravy, thickened with a little flour; add mushroom-powder, chyan, and salt, if necessary, and a little lemon-juice. Garnish with pickles.

Sweetbreads and Palates fricaseed.

PARBOIL a sweetbread or two; stew two or three palates till very tender; blanch them, cut them in pieces, and slice the sweetbread; dip these in egg, strew over them very fine bread crumbs, seasoned with pepper, salt, nutmeg, and pounded cloves; fry and drain them; thicken some good gravy with a little flour; add ketchup, chyan, salt if necessary; stew them in this about a quarter of an hour; a few pickled mushrooms, or lemon-juice; lamb-stones may be added, parboiled and fried.

Or,

PALATES do very well alone, dressed as above: or with the sweetbread roasted, and put in the middle of the dish.

To dress a Calf's Pluck.

BOIL the lights and part of the liver, roast the heart, stuffed with suet, sweet herbs, and a little parsley, all chopt small, a few crumbs of bread, some pepper, salt, nutmeg, and a little lemon-peel; mix it up with the yolk of an egg.

When the lights and liver are boiled, chop them very small, and put them in a saucepan with a piece of butter rolled in flour, some pepper and salt, with a little lemon or vinegar, if agreeable; fry the other part of the liver as before mentioned, with some little slices of bacon; lay the mince at the bottom, the heart in the middle, and the fried liver and bacon round, with some crisped parsley. For sauce—plain butter. It is a large dish, but it may easily be diminished.

A Scotch Haggas.

CHOP the heart, lights, and chitterlings of a calf, with a pound of suet cut very fine, seasoned with pepper and salt; mix it with a pound of the best Scotch oatmeal; roll it up; and put it into a calf's bag; a pint of good cream, with a little allspice and beaten mace mixed with it is very good, but some like it better without.

To make it sweet.

TAKE the chitterlings, heart, lights, and suet, with some grated nutmeg, a pound of currants washed and picked, a pound of raisins stoned and chopped, and half a pint of mountain, mixed well together; let it boil in the calf's bag two hours; it must be sent to table in the bag.

CALF'S LIVER.

To roast a Calf's Liver.

SPIT it, and then lard it with bacon. For sauce—good gravy.

A Calf's Liver stewed.

LARD the liver, and put it into a stewpan, with some salt, whole pepper, a bundle of sweet herbs, an onion, and a blade of mace; let it stew till tender, then take it up, cover it to keep hot; strain the liquor it was stewed in, skim off all the fat, thicken it with a piece of butter rolled in flour, and pour it over the liver.

Calf's Liver fried.

CUT it in slices, and fry it in good beef-dripping or butter; let the pan be half full, and put the liver in when it boils, which is when it has done hissing; have some rashers of toasted bacon, and lay round it, with some parsley crisped before the fire: always lay the bacon in boiling water before it is either

broiled, fried, or toasted, as it takes out the salt, and makes it tender. Sauce—plain melted butter, a little poured over the liver, the rest in a sauce-boat.

Calf's Chitterlings.

CLEAN some of the largest of the calf's guts, cut them into lengths proper for puddings, tie one of the ends close; take some bacon, and cut it like dice, and a calf's udder, and fat that comes off the chitterlings; chaldrons blanched and cut also; put them into a stewpan, with a bay-leaf, salt, pepper, eschalot cut small, some pounded mace, and Jamaica pepper, with half a pint or more of milk, and let it just simmer; then take off the pan, and thicken it with four or five yolks of eggs, and some crumbs of bread: fill the chitterlings with this mixture, which must be kept warm, and make the links like hogs-puddings; before they are sent to table, they must be boiled over a moderate fire; let them cool in their own liquor: they serve in summer when hogs-puddings are not to be had.

To stew Calf's Feet.

TAKE a calf's foot, divide it into four pieces, put it to stew with half a pint of water; pare a potatoe, take a middling onion peeled and sliced thin, some beaten pepper, and salt; put these ingredients to the calf's foot, and let them simmer very softly for two hours: it is very good.

Fricassee of Calf's Feet.

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

Ragout of Calf's Feet.

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

Mock Turtle.

TAKE two calf's feet, and one chicken, cut them into pieces as for a fricassee; make the seasoning with three large

onions, a large handful of parsley, and a few sweet herbs ; chop them all together ; then season the meat : let the calf's feet stew two hours and a half in three quarts of water ; then put in the chicken, let it stew half an hour ; then take the juice of two lemons, a tea-cup full of Madeira wine, some chyan pepper ; put that in last : let it stew all together half an hour, and serve it up in a soup-dish.

Forcemeat balls of veal may be laid at top, and hard eggs.

To make Savoury Jelly.

BOIL either two or four calf's feet, according to the quantity which is wanted, with isinglass, to make it a stiff jelly ; one ounce of picked isinglass to two feet is about sufficient, if the isinglass is very good ; boil with these a piece of lemon-peel, an onion, a bunch of sweet herbs, some pepper-corns, a few cloves, a bit of mace, nutmeg, and a little salt : when the jelly is enough, strain it ; put to it juice of lemon, and white wine, to the taste ; boil it up, pulp it through a bag till fine ; the white of an egg may be added before it is boiled.

Directions how to choose Mutton.

YOUNG mutton, if squeezed with the fingers, will feel very tender ; if it is old, it will remain wrinkled, the fat will be also clammy and fibrous : in ram-mutton, the grain is close, it is of a deep red, and the fat spongy : in ewe-mutton the flesh is paler than in weather, and has a closer grain. Short-hanked mutton is reckoned the best.

DIFFERENT JOINTS OF MUTTON.

Fore Quarter.

THE neck, breast, and shoulder : the two necks cut together are called the chine.

Hind Quarter.

THE leg and the loin : the two loins cut together are called the saddle. The head and pluck are generally sold together.

To boil Mutton.

MUTTON should be boiled a quarter of an hour to a pound : serve it with mashed turnips and carrots or caper sauce—or to a neck, eschalot sauce.

To boil a Leg of Mutton with Cauliflower and Spinach.

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

To roast Mutton.

A leg of six pounds will take an hour and a quarter; of twelve pounds, two hours; a small saddle, an hour and a half; a large one near three hours. Paper a saddle: if garlic is not disliked, stuff the knuckle part of the leg with two or three cloves of it: a breast will take half an hour at a brisk fire; a large neck, an hour; a small one, a little more than half an hour; a shoulder near as much time as a leg. For sauce—potatoes, pickles, salad, celery raw or stewed, brocoli, French beans, cauliflower; or to a shoulder of mutton, onion-sauce.

Mock Venison.

CUT a hind quarter of fat mutton like a haunch of venison; let it steep in the sheep's blood for five or six hours, then let it hang in cold dry weather for three weeks, or as long as it will keep sweet; rub it well with a cloth, then rub it over with fresh butter, strew some salt over it, and a little flour; butter a sheet of paper, and lay over it, and another over that, or some paste, and tie it round; if it is large, it will take two hours and a half roasting; before it is taken up, take off the paper or paste, baste it well with butter, and flour it; let the jack go round very quick, that it may have a good froth. Sauce—gravy and currant-jelly.

To stuff a Leg of Mutton with Oysters.

MAKE a forcemeat of beef-suet chopt small, the yolks of eggs boiled hard, with three anchovies, a small bit of onion, thyme, savory, and some oysters, a dozen or fourteen, all cut fine; some salt, pepper, grated nutmeg, and crumbs of bread, mixed up with raw eggs; stuff the mutton under the skin in the

thickest part, under the flap, and at the knuckle. For sauce—some oyster-liquor, a little red wine, an anchovy, and some more oysters stewed and laid under the mutton.

Another Way.

CUT several holes in the mutton, beard some oysters, and roll them in crumbs of bread and nutmeg; put three oysters into each hole; if it is roasted, cover it with a caul; but if it is boiled, put it in a cloth, and pour oyster-sauce all over it.

A Leg of Mutton au Hautgout.

LET it hang a fortnight in an airy place, stuff it with garlic, and rub it over with pepper and salt, and then roast it. Sauce—good gravy, with a large spoonful of red-wine boiled in it.

Leg of Mutton à la Daube.

TAKE a leg of mutton and lard it with bacon, half roast it, and then put it in as small a pot as will hold it, with a quart of mutton gravy, half a pint of vinegar, some whole spice, bay-leaves, sweet-marjorum, winter-savory, and some green onions; when it is tender, take it up, and make the sauce with some of the liquor, mushrooms, sliced lemon, two anchovies, a spoonful of colouring, and a piece of butter; pour some over the mutton, and the rest in a boat.

To boil a Leg of Mutton à-la-lore.

TAKE a leg of mutton of seven or eight pounds, let it hang as long as it will keep; beat it flat, and season it with pepper, salt, and cloves; set a pot on the fire with some parsley at the bottom, over that, some slices of bacon, and a bunch of sweet herbs; then lay in the mutton, strew over it some pepper and salt, a blade or two of mace, half a grated nutmeg, and as much water as will cover it; let it stew very gently, close covered down; keep some water boiling to fill up the pot as the liquor wastes: thus let it stew till the mutton is done: do not fill the pot up with water the last time, but with a pint of white-wine: when this is well boiled, take up the mutton, and lay it in the dish.

Some make a sauce for it, while it is stewing, with mushrooms cut small, two middling-sized onions cut small, a clove of garlic, and some leaves of tarragon, or some tops of garden-cresses; put these together into a stewpan, with a glass of oil,

and another of white wine, a gill and a half of rich gravy, and a little juice of lemon; set these ingredients over a stove, take off the fat as it rises, and taste if there is acid enough in it; if not, add some more lemon. Those who do not like this sauce, may use strong gravy thickened with butter.

Leg of Mutton à-la-Royale.

TAKE off all the skin, fat, and shank-bone; lard it with bacon, season it with pepper and salt: take three or four pounds of thick flank-beef, or any lean piece, or a piece of leg of veal; let that also be larded, flour the meat, and brown them in a frying-pan; then put it into a pot, with three quarts of water, a bunch of sweet herbs, an onion stuck with cloves, a few blades of mace, some pepper and salt, a glass of red-wine, and a little ketchup; let these stew very softly for two hours, or till the meat is tender; there may be added truffles, morels, mushrooms, and gravy, all or some of them, but it is good without; lay the mutton in the middle of the dish, and cut the other meat in slices, and lay round it; strain the sauce over it.

A Ragout of a Leg of Mutton.

LET a small leg of mutton hang as long as it will keep: cut thin collops from it the long way, pick out the sinews, season the meat with pepper and salt; strew over it two or three eschalots chopt, and a little parsley; flour it, put it into a stewpan with a bit of butter; stir them till near done; put to them half a pint or more of cullis or good gravy, chyan, if necessary, a little ketchup or mushroom-powder, more flour, if the sauce is not thick enough; simmer the meat a few minutes, serve it directly, or it will grow hard; garnish with pickles.

A Shoulder of Mutton with Rice.

TAKE a shoulder of mutton and half boil it, then put it in a stewpan, with two quarts of mutton-gravy, a quarter of a pound of rice, a tea-spoonful of mushroom-powder, with a little beaten mace, and stew it till the rice is tender; then take up the mutton and keep it hot; put to the rice half a pint of cream, and a piece of butter rolled in flour; stir it well round the pan, and let it boil a few minutes: lay the mutton in the dish, and pour the rice over it.

A Shoulder of Mutton in Disguise.

LET a shoulder be half-roasted; then take it up, and cut off the two upper joints, and both the flaps, to make the blade round; score the blade in diamonds; then strew over it a little pepper and salt, some crumbs of bread, a little grated lemon-peel and nutmeg; set it in the oven to brown; then cut the meat off the shank and the flaps in thin slices; put them to the gravy that runs from the mutton, and put a little good made mutton gravy to it, with two spoonfuls of walnut ketchup, one of the colouring, some chyan pepper, and one or two eschalots cut small; the meat must be done just tender; if it is done too much, it will be hard: thicken the sauce with butter rolled in flour, lay the hash in the dish with the sauce, and the blade-bone in the middle, which must be of a fine brown; put some pickles in the dish.

Shoulder of Mutton hashed.

CUT the blade-bone nicely off, score it, pepper, salt, and broil it brown; cut the remainder or some of the meat into slices; thicken some good gravy or beef broth; add eschalot chopped, ketchup, chyan, walnut-pickle; boil these together; put in the sliced meat, shake it up till hot through; lay the blade-bone on the hash; garnish with pickles.

[Shoulder of mutton rolled. See *Shoulder of Veal*.]

To boil Mutton the Turkish Way.

LET the meat be cut in slices, wash it in vinegar, put it in pot, with whole pepper, rice, and two or three onions; stew these very slowly, and skim them very often: when it is tender take out the onions, and put sippets in the dish under them.

To stew a loin of Mutton.

TAKE a loin of mutton cut into steaks, put it into a saucepan, with water enough to cover it; stew it very gently, and when it has been skimmed once or twice, put into it three or four sliced onions, some turnips, whole cloves, sliced ginger, and a bunch of sweet herbs, pepper, and salt; before it is taken up, put in some capers: put the meat when done upon sippets, (if they are liked) and pour the ingredients over it.

Loin of Mutton forced.

BONE it; make a stuffing with bread-crumbs, parsley chopped, and sweet herbs, grated lemon-peel, nutmeg, pepper, salt,

fuet chopped or butter, yolk of egg; put this where the bones were taken out, sew it up, roast it: good gravy in the dish.

To roast a Loin of Mutton the Turkish Way.

MAKE some stuffing of grated bread, some beef marrow, thyme, parsley, lemon-peel, savory, two small anchovies, all chopped small; two or three cloves, and beaten mace, mixed up with the yolks of two eggs; raise the skin of the loin, and put the stuffing under it; then fasten it down and roast it. Sauce—some good gravy, with a spoonful of red wine put into it.

To dress a Saddle of Mutton.

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

To dress a Saddle à St. Menchout.

TAKE the skin off the hind part of a chine of mutton, lard it with bacon, season it with pepper, salt, mace, beaten cloves, and nutmeg, sweet herbs, young onions, and parsley, all chopped fine; take a large oval or gravy pan, lay layers of bacon, and then layers of beef all over the bottom; lay in the mutton, then layers of bacon on the mutton, and then a layer of beef; put in a pint of wine, and as much good gravy as will stew it; put in a bay-leaf, and two or three eschalots, and cover it close; put fire over and under it, if you have a close pan, and let it stand stewing for two hours: when done, take it out, strew crumbs of bread all over it, and put it into the oven to brown; strain the gravy it was stewed in, and boil it till there be just enough for sauce: lay the mutton into a dish, pour the sauce in, and serve it up. If you have not an oven, you must brown it before a fire.

Mutton kebobbed.

JOINT a loin of mutton between every bone, season it with pepper, salt, and grated nutmeg, dip them in the yolks of eggs, and have seasoning of crumbs of bread and sweet herbs, and

dip them in: put them together in their original shape, and roast them on a small spit before a quick fire; put a dish under, and baste them well with butter; strew crumbs over them while they are roasting; take the gravy that runs from them, after the fat is taken off, and put to it a pint of drawn gravy, with two spoonfuls of ketchup, mixed up with a tea-spoonful of flour; mix it well together, and boil it up; when the mutton is in the dish, pour this sauce over it.

To dress a Neck of Mutton.

LARD it with lemon-peel cut thin in small lengths, boil it in salt and water, with a bunch of sweet herbs, and an onion stuck with cloves; when it is boiled, have ready for sauce a pint of oysters stewed in their own liquor, as much veal-gravy, two anchovies dissolved and strained into it, and the yolks of two eggs beat up in a little of the gravy; mix these together till they come to a proper thickness, and put it over the meat.

Mutton Harrico.

CUT a neck of mutton, or a loin, into short steaks; fry them, flour them, put them into a stewpan, with a quart or three pints of beef broth, a carrot sliced, a turnip, an onion stuck with cloves, a few pepper corns, some salt; let them stew till tender; they will take three hours, as they should do gently; take out the mutton, strain the sauce, put to it carrots cut in wheels or any shape, turnips in balls, and celery cut to pieces, all boiled ready; simmer these a minute or two in the sauce, lay the mutton in the dish, pour the sauce over. If it cannot be served immediately, put the mutton into the sauce to keep hot.

Mutton à-la-Maintenon.

CUT some short steaks from a leg of mutton; make a forcemeat with crumbs of bread, a little suet chopped, or a bit of butter, lemon-peel grated, shred parsley, pepper, salt, and nutmeg, mixed up with yolk of egg; pepper and salt the steaks, lay on the forcemeat; butter some half sheets of writing-paper, in each wrap up a steak, twisting the paper neatly; fry them, or do them in a Dutch oven: serve them in the paper, a little gravy in the dish, some in a boat; garnish with pickles.

Breast of Mutton grilled.

HALF boil it, score it, pepper and salt it well, rub it with

yolk of egg, strew on crumbs of bread and chopped parsley; broil it, or roast it in a Dutch oven; serve it with capersauce.

To collar a Breast of Mutton.

TAKE the skin off, and bone it, roll it up in a collar like the breast of veal; put a quart of milk, and a quarter of a pound of butter in the dripping-pan, and baste it well while it is roasting. Sauce—good gravy in the dish and in a boat, and currant-jelly in another.

Mutton Steaks baked.

CUT a loin of mutton into steaks, season them with pepper and salt; butter a dish and lay them in: take a quart of milk, fix eggs well beat, and four spoonfuls of flour; beat the flour and egg together in a little milk, and then put the rest to it; put in some beaten ginger and salt, pour it over the steaks, and send it to bake; half an hour will bake it.

Mutton Chops in Disguise.

TAKE as many chops as you choose, and rub them with pepper, salt, nutmeg, and a little parsley; roll each chop in half a sheet of white paper, well buttered on the inside, and rolled on each end close: have some hog's lard, or beef dripping, boiling in a stewpan; put in the steaks, fry them of a fine brown, lay them in your dish, and garnish with fried parsley; throw some all over them, and have a little good gravy in a cup; but take great care that you do not break the paper, nor have any fat in the dish, but let them be well drained.

Mutton Cutlets.

SLICE some cutlets from the fillet, about an inch thick, and lard them with bacon; then fry them in butter; when they are of a fine brown, lay them in the dish; have some parboiled sweetbreads, some pickled mushrooms, two spoonfuls of ketchup, in some mutton gravy, with a piece of butter rolled in flour: stir it round the pan till it is the thickness of cream: lay the cutlets in the dish, and pour the sauce over them.

Mutton Collops.

TAKE a leg of mutton, which has hung some time, and cut it in thin collops; take out all the sinews, and season them with some salt, pepper, beaten mace, some shred parsley, thyme, and two eschalots; put a large piece of butter in a stewpan,

and when it is quite hot put in all the collops, and keep stirring them with a wooden spoon till they are three parts done ; put in half a pint of strong mutton gravy, some juice of lemon thickened with butter and flour ; let them simmer four or five minutes, not longer, or they will be hard ; lay them in a dish, and pour the sauce over them.

Mutton hashed.

PUT an onion into some gravy, with some pepper and salt, a little ketchup or walnut pickle ; thicken this a little with some flour, boil it a few minutes ; take out the onion, put in the mutton cut thin, and any gravy that may have run from it, a little garlic vinegar ; just simmer it up, shaking it till thoroughly hot, but do not let it boil, for that makes all hashes hard : garnish with pickles. If there is no gravy, boil the mutton bones, with an onion, a clove or two, a bit of lemon-peel, a bunch of sweet herbs, and a few pepper-corns ; strain it.

To dress Rumps and Kidneys.

TAKE half a dozen rumps, and stew them in some mutton gravy, more than will cover them ; let them stew gently for half an hour, then take them up, and let them stand to cool ; put into the gravy a quarter of a pound of boiled rice, an onion stuck with cloves, and a blade of mace ; let it boil till the rice is very thick ; take the rumps, and rub them over with the yolk of an egg well beat, and then in crumbs of bread, a little pepper, salt, grated nutmeg, and lemon-peel, and a very little thyme ; fry them in butter of a fine brown. When the rumps are stewing, lard some kidneys, and set them in a tin oven to roast.

When the rumps are fried, take them out to drain ; pour the fat out of the frying-pan, and put in the rice ; stir it all together round the pan, and then lay the rice in the dish ; lay the rumps round upon the rice, the narrow ends to meet in the middle ; boil four eggs hard, cut them in quarters, and lay the kidneys and hard eggs upon the rice between the rumps.

Mutton Hams.

MIX one pound of coarse sugar, one pound of common salt, one ounce of salt-petre ; rub the ham, turn it often, and baste it with the pickle ; dry it. It eats better broiled than boiled.

DIRECTIONS HOW TO CHOOSE LAMB.

IF the vein in the neck of the fore-quarter looks of a fine blue, it is fresh; if yellow or green, it is very stale.

In the hind-quarter, if there is a faint disagreeable smell near the kidney, or if the knuckle is very limber, it is not good.

The head is very good if the eyes are plump and bright; if sunk and wrinkled, it is stale.

DIFFERENT PIECES OF LAMB.

Fore Quarter.

THE shoulder, neck, and breast: (the neck and breast are called a course.)

Hind Quarter.

THE leg and loin.

The Head.

THE pluck is generally sold with the head, which contains the liver, lights, heart, nut, and melt: the Fry contains the sweet-breads, lamb's stones, and skirts, with some of the liver.

Grass Lamb to boil.

IT should be boiled a quarter of an hour to each pound; serve it with spinach, carrots, cabbage, or brocoli.

Grass Lamb to roast.

A LEG of five pounds will take about an hour; other joints in the same proportion. For sauce—salad, pickles, brocoli, cauliflower, French beans, pease, potatoes, cucumbers raw or stewed, or mint sauce.

To force a Leg of Lamb.

CAREFULLY take out all the meat with a sharp knife, and leave the skin whole, and the fat on it: make the lean you cut out into a forcemeat thus: to two pounds of meat add two pounds of beef suet cut fine, and beat it in a marble mortar till it be very fine; take away all the skin off the meat and suet, and then mix it with four spoonfuls of grated bread, eight or ten cloves, five or six large blades of mace dried and beaten

fine, half a large nutmeg grated, a little pepper and salt, a little lemon-peel cut fine, a very little thyme, some parsley, and four eggs. Mix all together, put it into the skin again just as it was, in the same shape, sew it up, roast it, and baste it with butter. Cut the loin into steaks, and fry it nicely; lay the leg in the dish, and the loin round it, with stewed cauliflowers all round upon the loin; pour a pint of good gravy into the dish, and send it to table.

Lamb and Rice.

HALF roast a neck of lamb, take it up, and cut it into steaks: take half a pound of rice boiled ten minutes in a quart of water, put it into a quart of good gravy, with two or three blades of mace, and a little nutmeg: do it over a stove or slow fire till the rice begins to be thick; then take it off, stir in a pound of butter, and when that be quite melted, stir in the yolks of six eggs well beaten: then take a dish, and butter it all over; take the steaks, and put a little pepper and salt all over them: dip them in a little melted butter, lay them into the dish, pour the gravy that comes out of them over them, and then the rice: beat the yolks of three eggs, and pour all over: send it to the oven, and bake it better than half an hour.

Grass Lamb Steaks.

PEPPER and salt them, fry them; when enough, lay them in a dish, pour out the butter, shake a little flour into the pan, pour in a little beef broth, a little ketchup, and walnut pickle; boil this up, stirring it; put in the steaks, give them a shake round.

Hind Quarter of House Lamb to dress.

BOIL the leg three quarters of an hour, or an hour; cut the loin into steaks, dip them into egg, strew on a few crumbs of bread, fry them a nice brown; lay them round the leg, and a good deal of crisped parsley. For sauce—stewed spinach.

Fore Quarter to roast.

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

House Lamb Steaks, white.

STEW them in milk and water till they are tender, with a small bunch of sweet herbs, a bit of lemon-peel, a little salt, and some white pepper; have ready some veal gravy, some mushroom-powder, a little cream mixed up with a little flour; shake the steaks round in this sauce, and just before they are taken up put in a few pickled mushrooms.

House Lamb Steaks, brown.

SEASON them with pepper, salt, nutmeg, grated lemon-peel, and parsley chopped (but dip them first in egg); fry them quick; thicken some good gravy; add a very little red wine, ketchup, and some oysters; boil these together; put in the steaks, just heat them. Palates may be added stewed tender, forcemeat balls and hard eggs.

N. B. It is a very good dish, and convenient when poultry are dear.

Fricassee of Lamb Cutlets.

CUT a leg of lamb into thin cutlets across the grain, and put them into a stewpan; in the mean time make some good broth with the bones, shank, &c. enough to cover the collops; put it into the stewpan, and cover it with a bundle of sweet herbs, an onion, a little cloves and mace tied in a muslin rag, and stew them gently for ten minutes; take out the collops, skim off the fat, and take out the sweet herbs and mace; thicken it with butter rolled in flour, season it with salt, and a little chyan pepper, put in a few mushrooms, truffles, and morels, clean washed, some forcemeat balls, three yolks of eggs beat up in half a pint of cream, and some nutmeg grated: keep stirring it one way till it be thick and smooth, and then put in your collops: give them a toss up, take them out with a fork, and lay them in a dish; pour the sauce over them, and garnish with beet-root and lemon.

Lamb Chops en Cafarole.

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

A very fine sweet Lamb Pie.

CUT your lamb into pieces, and season it with pepper, salt, cloves, mace, and nutmeg, all finely beaten: make a good puff-paste crust, lay it into your dish, then lay in your meat; strew on it some stoned raisins and currants clean washed, and some sugar; then lay on some forcemeat balls made sweet, and, in the summer, some artichoke bottoms boiled, and scalded grapes in the winter: boil Spanish potatoes cut in pieces, candied citron, candied orange and lemon-peel, and three or four blades of mace; put butter on the top, close your pie, and bake it. Have ready, against it comes out of the oven, a caudle made thus: take a pint of white wine, and mix in the yolks of three eggs; stir it well together over the fire one way, till it be thick; then take it off, stir in sugar enough to sweeten it, and squeeze in the juice of a lemon; pour it hot into your pie, and close it up again. Send it hot to table.

Fricassee of Lamb's Stones white.

SKIN them, and stew them in some veal gravy; when they are near enough, add to them a little cream, some stewed forcemeat balls, morels, and a bit of butter rolled in flour; just before they are taken up, add a few pickled mushrooms.

Fricassee of Lamb's Stones, brown.

THEY may be either house or grass lamb. Skin them, dip them in yolk of egg or flour, fry them; thicken some gravy with flour, mushroom-powder, salt, grated nutmeg, white pepper, grated lemon-peel; boil this up, put in the lamb's stones, heat them through: add forcemeat balls fried, and pickled mushrooms, or lemon-juice.

To ragout a Fore Quarter of House Lamb.

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

To force a Hind Quarter of House Lamb.

CUT off the shank, and with a knife raise the thick part of the meat from the bone: make a forcemeat with some suet, a few scalded oysters cut small, some grated bread, a little beaten mace, pepper, and salt, mixed up with the yolks of two eggs; stuff it with this under where the meat is raised up, and under the kidney: let it be half-roasted, then put it in a large stewpan, with a quart of mutton-gravy; cover it, and let it stew very gently; when it is enough, take it up and keep it hot, scum off the fat, and strain the gravy; add to it a glass of Madeira, one spoonful of walnut ketchup, half a lemon, a little chyan, half a pint of stewed oysters, with a piece of butter rolled in flour; pour it over the lamb.

To dress a Lamb's Head and Purtenance.

WASH it very clean; take the black part from the eyes, and the gall from the liver; lay the head in warm water; boil the lights, heart, and part of the liver; chop and flour them, and toss them up in a saucepan with some gravy, ketchup, a little pepper, salt, lemon-juice, and a spoonful of cream; boil the head very white, lay it in the middle of a dish, the minced meat round it; the other part of the liver fried, with some very small bits of bacon on the minced meat, and the brains fried in little cakes, and laid on the rim of the dish, with some crisped parsley put between; pour a little plain melted butter over the head.

DIRECTIONS HOW TO CHOOSE PORK.

PORK, if it is mealy, is very dangerous to eat; it may be easily seen, the fat being full of little kernels; if it is young, the lean will break if pinched, and the skin will dent by nipping it with the fingers; the fat will be soft and pulpy, like lard; if the rind is thick, rough, and cannot be nipped with the fingers, it is old; if the flesh is cool and smooth, it is fresh; if it is clammy, it is tainted; it will be worse at the knuckle than at any other part.

DIFFERENT PIECES OF PORK.

Fore Quarter.

THE spring and the fore-loin, the spare-rib and griskin, are cut from the fore-quarter: the spring is generally salted and boiled, and the fore-loin roasted; but some like them both roasted.

Hind Quarter

CONSISTS only of the leg and the hind-loin. The leg is either boiled or roasted, and the hind-loin is generally roasted.

The Head.

Tongue,

Ears,

AND

The Feet.

THE entrails are called the hasket, which contains the liver, row, sweetbreads, kidneys, and skirts. There are besides the hasket, the chitterlings and guts, which when cleaned make sausages, and black and white puddings,

The Bacon Hog

IS cut very different, to make hams, bacon, and pickled pork, spare-ribs, chines, and griskins. Hog's lard is the fat of the bacon hog.

Many are fond of the liver fried with bacon.

Bacon.

THE fat will feel oily, and look white, and the lean of good colour, and will stick close to the bone, if it is good; but if there are yellow streaks in the lean, it is or will be rusty very soon.

If the rind is thin, it is young; but on the contrary, if it is thick it is old.

Hams.

HAMS with short shanks are best: put a knife under the bone of the ham; if it comes out clean, and smells well, it is good; but if it is daubed and smeared, and has a disagreeable smell, it is not good.

Brawn.

IF old, the rind is thick and hard; if moderate, it is young; if the rind and fat are very tender, it is barrow or sow brawn.

To boil Pork.

PORK should be very well boiled ; a leg of Pork of six pounds will take about two hours ; the hand must be boiled till very tender. Serve it with pease-pudding, favoys, or any greens.

Roast Pork

SHOULD be well done ; a leg of twelve pounds will take three hours. Stuff the knuckle with chopped sage and onion, pepper, and salt : serve it with gravy in the dish. Very young pork may be skinned, and dressed in quarters. For sauce—potatoes and apple-sauce.

Do not score it, but rub it over with a feather and some oil.

To barbicue a Leg of Pork.

TAKE a leg of pork, and lay it to roast ; put a good deal of red-wine into the dripping-pan, and baste it well all the time it is roasting ; if there is not enough put in at first, add more, it will take a bottle or three pints : cut the skin from the bottom of the shank in rows an inch broad ; raise every other row, and roll it to the shank ; have ready a pint of strong gravy, and put to it a pint of red-wine, two anchovies, a bunch of sweet herbs, the yolks of four eggs boiled hard and pounded fine, with a quarter of a pound of butter, the juice of a lemon, and two spoonfuls of ketchup ; boil the gravy and red-wine well together, and the anchovy with it : strain these off, and add the other ingredients ; let them boil a few minutes : froth the pork, take it up, and pour the sauce over it—put some in a boat.

To stuff a Chine of Pork.

TAKE a chine of pork that has hung four or five days ; make some holes in the lean, and stuff it with a little of the fat leaf, chopped very small, some parsley, thyme, a little sage and eschalot cut very fine, seasoned with pepper, salt, and nutmeg : it must be stuffed pretty thick, have some good gravy in the dish. For sauce—apple-sauce and potatoes.

Pork Cutlets.

SKIN a loin of pork, and divide it into cutlets ; strew some parsley and thyme cut small, with some pepper, salt, and grated bread over them : broil them of a fine brown ; have ready some good gravy, a spoonful of ready-made mustard, two eschalots shred small ; boil these together over the fire, thickened with a piece of butter rolled in flour, and a little vinegar, if agreeable. Put the cutlets into a hot dish, and pour the sauce over them.

Pork pickled.

BONE it, cut it to pieces; rub each piece with common salt; lay them on a slanting board, that the brine may run off: the next day rub each piece with pounded salt-petre; dry some salt, and put a layer at the bottom of the pan, then a layer of pork, so on till the pan is full: fill all the hollow places with salt, and lay salt on the top; cover the pan. Half a pound of salt-petre is enough for a middle-sized pig.

Hams.

RUB a ham with a quarter of a pound of salt-petre; let it lie twenty-four hours: boil one quart of strong old beer with half a pound of bay-salt, half a pound of brown sugar, a pound and a half of common salt; pour this on the ham boiling hot, rub and turn it every day for a fortnight, and baste it with the liquor when there is opportunity.

This is a very good receipt for curing a ham.

Hams, the Yorkshire Way.

BEAT them well; mix half a peck of salt, three ounces salt-petre, half an ounce of salt-prunella, five pounds of coarse sugar; rub the hams well with this, lay the remainder on the top; let them lie three days, then hang them up; put as much water in the pickle as will cover the hams, adding salt till it will bear an egg; boil and strain it: the next morning put in the hams, press them down so that they may be covered; let them lie a fortnight; rub them well with bran; dry them. The above ingredients are sufficient for three middling-sized hams.

New England Hams.

FOR two hams, take two ounces of salt-prunella; beat it fine, rub it well in, and let them lie twenty-four hours; then take half a pound of bay-salt, a quarter of a pound of brown salt, a quarter of a pound of common salt, and one ounce of salt-petre, beat fine, and half a pound of the coarsest sugar; rub all these well in, and let them lie two or three days; then take white common salt, and make a pretty strong brine, with about two gallons of water, and half a pound of brown sugar; boil it well, and scum it when cold; then put in the hams, and turn them every two or three days in the pickle for three weeks, then hang them up in a chimney, and smoke them well a day or two with horse-litter; afterwards let them hang about a week on the sides

of the kitchen chimney, then take them down; keep them dry in a box, with bran covered over them. They may be eat in a month, or will keep very well one year.

Westphalia Hams.

RUB it with half a pound of the coarsest sugar, and let it lie till night, then rub it with an ounce of salt-petre beat fine a pound of common salt; let it lie three weeks, turning every day; dry it in wood smoke, or where turf is burnt when it is boiled, put into the vessel it is boiled in a pint of oal saw-dust.

A Ham to boil.

STEEP it all night in soft water; a large one should simmer three hours, and boil gently two; a small one should simmer two hours, and boil about one and a half; pull off the skin, rub it over with yolk of egg; strew on bread crumbs; set it before the fire till of a nice light brown.

A Ham to roast.

TAKE off the skin, and steep it three hours in warm water, then take it out, and pour over it a bottle of Madeira, and let it soak all night: before it is spitted, put a paste all over it, as for venison; pour what is left of the Madeira into the dripping pan with some more, if it is a large ham, and baste it with the wine while it is roasting: it must at first be laid at a distance from the fire, which must be a very good one; when it is half done put it nearer, and when near enough take off the paste, baste it well with the wine, and strew it over with bread crumbs, or three parsley; stir the fire, and make it of a fine light brown.

A gammon of bacon is very good done the same way.

Ham à la-Braize.

TAKE off the skin, and lay it in soak all night; take some slices of beef and bacon, beat and season them well with sweet herbs and spice, lay them at the bottom of a large kettle, with onions, parsnips, and carrots; some sweet herbs and parsley put in the ham; lay the fat side uppermost; lay on some slices of beef, and over that slices of bacon; then lay on some carrots, parsnips, and sweet herbs; cover it very close, and cover the top with paste; put a slow fire over and under it, and let it stew twelve hours; then put it in an earthen dish, strew it over with grated bread, and brown it with a salamander.

Bacon.

RUB the flitches with common salt exceedingly well; let them lie so that the brine can run from them; in about a week put them into a tub for the purpose, rubbing off all the salt: rub the flitches with one pound of salt-petre, pounded and heated; the next day rub them well with salt, dry and hot; let them lie a week, often rubbing them; then turn them; add more hot salt; let them lie three weeks or a month in all, rubbing them well; then dry them. The hog may be either scalded or singed, but singed is best.

A Hog's Head like Brawn.

WASH it well, boil it till the bones will come out; when cold put the inside of the cheeks together, with salt between: put the ears round the sides; put the cheeks into a cloth, press them into a sieve, or any thing round; put on a weight for two days; have ready a pickle of salt and water, with about a pint of malt boiled together; when cold put in the head.

Mock Brawn.

TAKE two pair of neat's feet, boil them very tender, and pick the flesh entirely from the bones: take the belly-piece of pork, boil it till it is near enough, then bone it, and roll the meat of the feet up in the pork very tight, then take a strong cloth, with some coarse tape, and roll it round very tight; tie it up in the cloth, boil it till it is so tender that a straw may be run through it; let it be hung up in a cloth till it is quite cold, after which put it into some soufing liquor, and keep it for use.

Soufe for Brawn.

TAKE a peck of bran, seven gallons of water, a pound of common salt, a sprig of bay, and a sprig of rosemary; boil it half an hour, strain it off, let it stand till it is cold, then put in the brawn.

Excellent Meat of a Hog's Head.

BOIL a head out of the pickle [tongue pickle] till it will bone; take the skin off the whole, chop the meat quick, whilst it is hot, season it with black and Jamaica pepper, nutmeg, and a little salt, if necessary; press it into a pot, the skin put top and bottom; put on a weight; turn it out when cold; put it into a pickle made with the liquor it was boiled in, vinegar, and salt, if necessary; boil and scum it: it must stand to be cold.

Another Way.

TAKE a pig's head out of the red pickle, and boil it till the bones will come out with ease; take some scalded parsley and sage, with a little allspice, the fat and lean of the head (take off the skin) beat them while hot in a marble mortar, till they are like paste, and put them while warm into a tin half-melon; when it is cold turn it out. It eats well, and looks very pretty, stuck with sprigs of green parsley.

A Sea Dish, called Chouder.

SLICE off the fat part of a belly-piece of pork, and lay it on the bottom of a kettle, slice some onions, and mix them with all kinds of sweet herbs; strew them upon the pork; take a very fresh cod, bone and slice it, flour it, and then strew over it some pepper and salt; put a layer of cod upon the pork, and then a thin layer of pork, and on that a layer of biscuit, and so on a layer of each, till the kettle is near full, or within four or five inches: pour in about a pint and a half of water; cover it with paste, fasten down the top of the kettle very tight, put it on a slow fire about four hours, supplying the top of the kettle with hot wood embers; when it is taken up, let it be well skimmed. then lay it in a dish, pour in a glass of hot Madeira wine, with a little Jamaica pepper, some stewed truffles, morels, and oysters; lay the paste over it, which should be a little brown.

A Ragout of Pig's Feet and Ears.

TAKE them out of soufe, split the feet, dip them in egg, then in bread crumbs and chopped parsley; fry them in hog's lard, drain them; cut the ears in long narrow slips, flour them, put them into some good gravy; add ketchup, morels, and pickled mushrooms: stew them, pour them into a dish, and lay on the feet.

Or,

THEY are very good dipped in butter and fried, eat with melted butter and mustard.

To pickle Pig's Feet and Ears.

WASH the feet and ears very clean, put a bay-leaf between every foot; when they are well soaked, add to them cloves, mace, coriander-seed, and ginger; put a bottle of white wine to three pair of feet and ears, some bay-leaves, a bunch of sweet

herbs: let them boil softly till they are very tender, then take them out of the liquor, lay them in an earthen pot; when cold take off the fat, and strain the liquor over them. They eat well cold, or warmed in the jelly thickened with butter rolled in flour: or take the feet and ears out of the jelly, dip them in yolk of egg, and then in crumbs of bread, and broil them, or fry them in butter; lay the ears in the middle, and the feet round: or ragout them.

Soupe for Pig's Feet and Ears.

BOIL bran and water, let it stand to be a little sour; or, if it is not sour soon enough, add a little vinegar.

To force Hog's Ears.

TAKE two or three pair of ears, parboil them, or take them soufed; then take an anchovy, some sage, some parsley, half a pound of suet chopped small, some crumbs of bread, and a little pepper; mix all of them together with the yolk of an egg, stuff them, and fry them in fresh butter, till they are of a light brown; then pour away all the fat, and put to them half a pint of very rich gravy, a glass of Madeira, three tea-spoonfuls of mustard, a little bit of butter rolled in flour, a small onion whole, and a little pepper; cover them close, stew them very gently for half an hour, and shake the pan often; when they are enough, take them out, and pour the sauce over them, but first take out the onion: to improve the dish, the meat may be sliced from the feet, and added; put in salt enough to give it a proper flavour.

Hog's Puddings.

BOIL one quart of clean picked grotts, drain them; the next day put to them a quart of blood, one pound of beef suet shred, mace, cloves, and nutmeg; two pounds of the leaf cut into dice, a leek or two, a handful of parsley, a little thyme and sweet-marjorum chopped, and some penny-royal; fix or eight eggs, a pint of raw cream, half a pound of bread crumbs that have had a pint of scalded milk poured over them; season with pepper and salt; fill the skins about half full, prick them just as they are boiled, for which purpose have two kettles, if boil them in one, shift them to the other: lay them before the fire on clean straw. Boil the grotts about three quarters of an hour.

Another Way to make Hog's Puddings.

TAKE the smallest oatmeal, and soak it in hog's blood; put to it a quart of good cream, or more, if required; grate some bread to make it of a proper thickness, and mince in the marrow of two or three bones; put in a leek, and some penny-royal shred very fine; break in the yolks of six eggs, and three whites; put in some salt, and Jamaica pepper beat fine, and some of the hog's leaf cut in small square bits: mix all these well together, and fill the guts. While the hogs bleed, stir the blood, put in a handful of salt, and keep stirring till it is cold, then strain it through a sieve for use; wash the small guts very clean, and rinse them in several waters: shift the water often; and when they are used wash them in rose-water.

Almond Hog's Puddings.

ONE pound of shred beef suet, half a pound of sweet almonds blanched and beaten, six or seven bitter ones, half a pound of grated bread, a little pounded mace, eight yolks and four whites of eggs beaten, one pint of boiled cream, sweetened to the taste; fill the skins half full, prick them; boil them a quarter of an hour.

Rice Hog's Puddings.

DO them as above, only rice instead of almonds; add a few currants.

Marrow Hog's Puddings.

A QUARTER of a pound of sweet almonds, blanched and beaten, with a little rose-water, a pound of Naples biscuit grated, half a pound of marrow, twelve eggs, half the whites, some cream to make them of a good thickness, sweetened, a little pounded cinnamon, and nutmeg grated, some salt, and a very little rose-water: rinse the skins in rose-water, but let them first be perfectly clean; fill the skins but first lay the marrow in water to take out the blood; then mince it small, mix with the other ingredients, and fill the skins.

Sausages.

TWO pounds of lean pork, three pounds of chine fat free from skin, some sage leaves chopped, pounded cloves, pepper and salt; beat it fine, and either press it into pots and roll it when is used, or put it into skins.

Beef and suet make very good sausages.

Very fine Sausages.

TAKE part of a leg of pork or veal, pick it clean from skin or fat; to every pound add two pounds of beef suet, shred both severally very fine; mix them well with sage leaves chopped fine, pepper, salt, nutmeg, and pounded cloves, a little grated lemon-peel; put this close down in a pot; when it is used, mix it with yolk of egg, a few bread crumbs; roll it into lengths.

German Sausages.

BOIL a belly-piece of pork till tender, cut it into dice, put to it some hog's blood, with rice flour, or other flour, to thicken it; season it well with pepper, what salt is necessary, and pounded cloves; put this into the great skins, which fill about half full; boil them; when enough they will swim: the pork is best to be out of the pickle for hams, &c.

Bologna Sausages.

TAKE an equal quantity of beef, veal, pork, beef suet, and bacon (the middle of the flitch) all boned; chop them together very fine; take some sage leaves and sweet herbs chopped very fine, enough to give them a flavour, with some pepper and salt; stuff one of the large guts, and boil it softly; an hour will do it. Prick the gut to prevent its bursting, and then lay it on clean straw.

Dutch Sausages.

TAKE a pound of lean beef, and half a pound of beef suet minced very small, with three quarters of a pound of beef suet cut in large pieces; season them with black pepper, nutmeg, and cloves; some garlic shred small, a little white wine vinegar, bay salt, and common salt, a glass of red wine, and a glass of rum; when these ingredients are well mixed together, stuff the largest gut which can be got—stuff it very light—hang it up a chimney, and smoke it with saw-dust for a week: hang the sausages in the air to dry, and they will keep a year. They are very good boiled, or roasted with toast under them.

Spanish Sausages.

PARBOIL a gammon of bacon, or part of a lean ham, and mince it with an equal quantity of fine lard, and some boiled garlic, sage, thyme, pepper, nutmeg, and salt; mix them with the yolks of eggs, and as much wine as will make it pretty thick; fill them in guts as big as four common sausages; hang them three or four days in a chimney: eat them with oil and vinegar, or boil them.

Oyster Sausages.

TAKE the lean of the inside of a loin of mutton, cleaned from the skin and strings, the same quantity of the kidney suet, and double the quantity of oysters, bearded and wiped dry; chop all together very small, and season them with pepper and salt; then roll them up in flour, the size of sausages, and fry them in butter.

To clarify Hog's Lard.

CUT the leaf to pieces, put it into a jar, set it into a pot of boiling water till the fat melts, and pour it clear off.

DIRECTIONS TO CHOOSE PIGS.

THE sow is preferable to the boar, the flesh has a better flavour, and is more tender: if it has no disagreeable smell, or green spots at the belly or tail, it is fresh. Short-necked pigs are best; but they should be dressed the day they are killed.

A Pig to roast.

PUT into it chopt sage, a piece of butter as big as a walnut, and a little pepper and salt; sew it up, rub it over with a little sweet oil on a feather, spit it, and flour it very well all over; keep flouring it till the eyes drop out, or the crackling is hard; when the pig is of a nice brown, and the steam draws to the fire, rub it well with a bit of cold butter in a cloth; cut off the head, save the gravy which runs from it; cut off the ears and jaw-bones (which are to be laid at the ends and on the sides of the dish); cut the pig down the back quite through, bruise the brains, chop the sage; put these to some rich gravy, and what has been saved in the roasting; pour some of this into the dish, the rest in a boat: put a pig iron against the middle of the fire while roasting, or it will be apt to burn. For sauce—good gravy, plain bread sauce, or bread sauce with currants.

To bake a pig.

LAY your pig in a dish, flour it well all over, and rub it over with butter; butter the dish you lay it in, and put it into the oven. When it be enough, draw it out, and rub it over with a butter cloth; then put it into the oven again till it be dry, and

then 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 like a pig to be brought whole to table, in which case you are only to put what sauce you like into the dish.

Pig dressed like House Lamb.

TAKE the fore-quarter of a pig, about six weeks old ; skin it, and truss it as a fore-quarter of Lamb ; flour it, sprinkle a little salt over it, and send it to table nicely frothed. With mint-sauce or salad it will eat like lamb. When it comes to table, cut off the shoulder, and squeeze a Seville orange over it : half an hour will roast it.

The hind-quarter is very good roasted in the same manner.

To barbicue a Pig.

TAKE a pig nine or ten weeks old, scalded, &c. as for roasting ; make a stuffing with a few sage-leaves, the liver of the pig, and two anchovies boned, washed, and cut very small ; put them into a mortar with some crumbs of bread, a quarter of a pound of butter, a very little chyan pepper, and half a pint of Madeira wine ; beat them to paste, and sew it up in the pig : lay it down, at a great distance, to a large brisk fire ; singe it well ; put into the dripping-pan two bottles of Madeira wine, and baste it well all the time it is roasting ; when it is half roasted, put into the dripping-pan two French rolls ; if there is not wine enough in the dripping-pan, add more : when the pig is near enough, take the rolls and sauce, and put them into a saucepan ; add to them one anchovy cut small, a bunch of sweet herbs, and the juice of a lemon ; take up the pig, put an apple in its mouth, and a roll on each side ; then strain the sauce over it.

Some barbicue a pig of six or seven weeks old, and stick blanch'd almonds all over it, but baste it with Madeira in the same manner.

To dress a Pig au Père Douillet.

CUT off the head, and divide it into quarters ; lard them with bacon ; season them well with mace, cloves, pepper, nutmeg, and salt : put a layer of fat bacon at the bottom of a

kettle, lay the head in the middle, and the quarters round; then put in a bay-leaf, an onion sliced, lemon, carrots, parsnips, parsley and cives; cover it again with bacon, put in a quart of broth, stew it over the fire for an hour, and then take it up; put your pig into a stewpan or kettle, pour in a bottle of white wine, cover it close, and let it stew for an hour very softly; if you would serve it cold, let it stand till it be so; then drain it well and wipe it, that it may look white, and lay it in a dish, with the head in the middle, and the quarters round, and then throw some green parsley all over. Any one of the quarters is a pretty little dish, laid on water-creffes. If you would have it hot, while your pig is stewing in the wine, take the first gravy it was stewed in, strain it, and skim off all the fat; then take a sweet-bread cut into five or six slices, some truffles, morels, and mushrooms; stew all together till they be enough, thicken it with the yolks of two eggs, or a piece of butter rolled in flour, and when your pig be enough take it out, and lay it in your dish. Put the wine it was stewed in to the ragout, then pour all over the pig, and garnish with lemon.

A Pig Matelote.

HAVING gutted and scalded your pig, cut off the head and pettitoes, and cut your pig into four quarters: put them with the head and toes into cold water; cover the bottom of a stewpan with slices of bacon, and place the quarters over them, with the pettitoes, and the head cut in two: season the whole, with pepper, salt, thyme, bay-leaf, an onion, and a bottle of white wine: lay more slices of bacon over them, put over it a quart of water, and let it boil: take two large eels, skin and gut them, and cut them in pieces of about five or six inches in length: when your pig is half done, put in your eels; then boil a dozen of large craw-fish, cut off the claws, and take off the shell of the tails. When your pig and eels be enough, lay first your pig and the pettitoes round it: but do not put in the head, as that will be a pretty dish cold: then lay your eels and craw-fish over them; take the liquor they were stewed in, skim off all the fat, and add half a pint of strong gravy, thickened with a little piece of butter rolled in flour, and a spoonful of browning, and pour over it. Garnish with craw-fish and lemon.

Collared Pig.

HAVING killed a fine young roasting pig, dress off the

hair, and draw it, and wash it clean: rip it open from one end to the other, and take out all the bones: rub it all over with pepper and salt, a little cloves and mace beaten fine, six sage-leaves and sweet herbs chopped small: roll up your pig tight, and bind it with a fillet: fill the pot you intend to boil it in with soft water, and put in a bunch of sweet herbs, some pepper-corns, some cloves and mace, a handful of salt, and a pint of vinegar: when the liquor boils put in your pig, and boil it till it be tender; take it up, and when almost cold bind it over again, put it into an earthen pan, and pour the liquor your pig was boiled in over it, and keep it covered: when you want it, take it out of the pan, untie the fillet as far as you want to cut it, and then cut it into slices, and lay it in your dish. Garnish with parsley.

A Pig in Jelly.

TAKE a pig, and cut it into quarters; put it into a stew-pan, with a pint of Rhenish or Lisbon wine, a quart of water, a little lemon-peel, the juice of three or four lemons, two or three cloves; stew it over a slow fire for two hours; take it up, lay the pig in the dish it is intended for; strain the liquor, and when it is cold scum off the fat, leaving the settling at the bottom; warm the jelly again, and pour over the pig; serve it up cold in the jelly.

Pig's Petticoes, &c.

BOIL the heart, liver, and lights a few minutes (let the feet be till tender); shred them, take a little of the liquor they were boiled in, some pepper, salt, and nutmeg, a little grated lemon-peel; stir in the mince with a bit of butter and flour, and give it a boil up; serve it with the feet split laid on the top, and baked fippets.

GENERAL DIRECTIONS FOR SOUPS AND BROTHS.

GREAT care must be taken to keep the pots, saucepans, and covers, at all times, very free from grease and sand, but more particularly for soups and broths; be careful that they only simmer; and always observe that the soup or broth

does not taste of one thing more than another; and be particularly careful that all the herbs and greens are well picked and washed.

Broth for any Soup or Stew.

CUT a leg of beef in pieces, or any lean part, and a scrag of mutton; put water to it, according to the quantity of the meat, and a little small beer: when it boils scum it; add onions, lemon-peel, whole pepper, a bunch of sweet herbs, salt, and a few cloves; let this stew till it be properly reduced, strain it, keep it for use. Veal may be added to it, if thought necessary.

Soup and Bouillie.

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

Hodge Podge.

CUT a piece of brisket of beef into pieces, put water to it, a bunch of sweet herbs, an onion, some whole pepper in a bit of muslin, a carrot or two cut into pieces; when it has boiled some time, add a turnip or two cut into pieces, two or three heads of celery cut into pieces; stew all till tender: lettuce may be added, young cabbage, and a few green pease; if the turnips are put in at the first, they will be boiled to mash.

Another.

CUT a piece of brisket of beef into eight or ten pieces, put it

into a vessel that will hold about a gallon, besides the meat, &c. put in three full quarts of water, one quart of small beer, or rather less; scum it well, put in onions, carrots, turnips, celery, black pepper, and a little salt; when the meat is tender, take it out; strain the soup; put a bit of butter into a stew-pan, and a spoonful of flour; stir it till brown, but be sure not to let it burn; take the fat off the soup, put it into the stew-pan, stew it with the beef in it, and the nicest part of three or four savoy: when they are tender, serve it; turnips and carrots may be served with these, without the savoy, with spinach, celery, and endive.

N. B. In all these soups, any sort of spices or roots may be added or omitted.

Leg of beef cut to pieces, and stewed six or seven hours, with carrots, and the other ingredients, make very good soup; a little small beer is an addition to all brown soups.

A cheap Soup.

TWO pounds of lean beef, six onions, six potatoes, one carrot, one turnip, half a pint of split pease, four quarts of water, some whole pepper, a head of celery, a British herring; when boiled, rub this through a coarse sieve; add spinach and celery boiled, dried mint, and fried bread.

Veal Soup.

CUT the meat off a leg of veal in thin slices, cut it clean from the bone; break the bone in pieces, put the meat in a large jug or jar, put in with it a bunch of sweet herbs, half a pound of Jordan almonds blanch'd and beat fine, pour on it four quarts of boiling water; cover it close, and let it stand all night by the fire; the next day put it into an earthen vessel; let it stew very slowly till it is reduced to two quarts, take off the scum very clean, as it rises while boiling; strain it and let it stand to settle, then pour it clear off, and put it into a clean saucepan; mix with it either boiled rice or vermicelli.

Three ounces of rice, or two ounces of vermicelli.

Calf's Head Soup.

TAKE a calf's head, wash it clean, stew it with a bunch of sweet herbs, an onion stuck with cloves, mace, pearl barley, and Jamaica pepper; when it is very tender, put to it some stewed celery; season it with pepper, and serve it with the head in the middle.

A rich Gravy Soup.

CUT seven or eight pounds of lean beef into pieces; put it into a stew-pot with a shank of ham, or a bit of lean bacon, a little bit of butter; lay on the meat two or three carrots sliced, two onions, a turnip, half a dozen cloves, three heads of celery, a bunch of sweet herbs; cover the pot close, set it over a slow fire, at a distance, that the gravy may draw out gradually, which pour off; then let the meat brown over the fire rather quick, but take care it does not burn, as that will quite spoil the soup; pour over the meat six or seven quarts of water; let this simmer, or boil very gently, till reduced to about seven pints, or as it is liked for richness; put to it the gravy which was drawn from the meat; strain it; when cold, take off the fat; heat the soup with vermicelli, and the nicest part of a head of celery boiled and cut to pieces, chyan, and a little salt; carrot may be added cut into small pieces and boiled, with spinach and endive; or the herbs without the vermicelli, or vermicelli only; a dried French roll, the crumb first taken out. Make the soup the day before it is wanted.

N. B. All soups and stews are best done in an earthen vessel, made with a close cover; it gives them a rich flavour, and is always used by French cooks.

Cow-heel Soup.

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

Soupe à-la-Reine.

PUT into a stew-pan two pounds of lean veal cut into slices, two or three slices of ham or lean bacon, a carrot, a large onion sliced, four pepper-corns, a dozen coriander-seeds; let these draw very gently; add four quarts of beef broth, and let it boil gently one hour; strain it, pound the white of a roast fowl; blanch and beat half a pound of sweet almonds, half a dozen of bitter; bruise four yolks of eggs boiled hard; mix these with the soup; rub it through a napkin, heat it, and add a little cream; keep it stirring, do not let it boil; put into the tureen the crumb of a French roll whole.

Macaroni Soup.

TAKE three quarts of strong broth, and one of gravy, and mix them together: take half a pound of small pipe-macaroni, and boil it in three quarts of water, with a little butter in it, till it be tender; then strain it through a sieve, cut it in pieces of about two inches in length, put it into your soup, and boil it up for ten minutes. Send it to table in a tureen, with the crust of a French roll toasted.

Soupe Lorraine.

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

Soup de Santé.

TAKE a dozen pounds of gravy-beef, put it into a pot, with water enough to cover it, and two quarts over; put in some pepper, salt, spices, and a few sweet herbs; boil it very softly, till the goodness of the meat is all in the broth: this may be set on and boiled over night; in the morning, set on a pot with a knuckle of veal, and a fowl, an old cock will do; strain the beef from the broth; put to it the veal, and set it on to stew; put to it nutmeg sliced, two or three blades of mace: let this simmer till the meat is boiled down (the liquor will be as strong as jelly) then put in a large slice of bacon stuck with cloves; let it boil five minutes after the bacon is in, take it up and strain it off, then cut into thin pieces a quarter of a pound of bacon; lay it at the bottom of a stew-pan, and put to it a piece of butter; over this lay five pounds of veal cut into thin slices, set this over a clear fire to colour; when it cracks, put in some of the fat from the hot broth, and stir it very little: slice two middling carrots, three turnips, and one onion: throw these in, with some parsley cut small, some thyme-leaves stript from the stalks, some whole pepper, and some fresh mushrooms; fry all these well together, and when of a good colour, put it all into the pot of broth; some of the broth must be left to soften the bread for the soup.

When all this is ready, take some endive and Dutch lettuce, some chervil and celery, wash and drain them very well, cut them small, put them into a saucepan, and pour some of the broth upon them; stew them, and then cut off the crusts of two French rolls; boil them up in three pints of broth, and strain it through a sieve; put this to the herbs that are stewing; when this has boiled up with the herbs, pour all together into the pot of soup, and let it boil a quarter of an hour; be very careful to scum off the fat: then lay in the bottom of a tureen some French bread in slices, or the crust of rolls dried before the fire, but they must be soaked in a little of the broth first; when these are laid in the tureen, have ready a nice young fowl boiled very white, and lay in the middle upon them; then pour in the soup: this quantity is for a large family; but if it is made for a small one, it will serve many times, and be better every time it is warmed up. This is an exceeding rich good soup.

Santé Soup, the English Way.

TAKE ten or twelve pounds of gravy beef, a knuckle of

veal, and the knuckle part of a leg of mutton, a couple of fowls, or two old cocks will do as well, a gallon of water; let these stew very softly till reduced to one half (set them on to stew the night before); add to them some crusts of bread; put in a bunch of sweet herbs, some celery, sorrel, chervil, and purslain, if agreeable; or any of them may be left out: when it is strong and good, strain it; send it to table, with either a roast or boiled fowl, or a piece of roasted or boiled neck of veal, in the middle, and some fried bread in a plate.

Soupe au Bourgeois.

TAKE a dozen heads of endive, and four or five bunches of celery; wash them very clean, cut them into small bits, let them be well drained from the water, put them into a large pan, and pour upon them a gallon of boiling water; set on three quarts of beef-gravy made for soup, in a large saucepan; strain the herbs from the water very dry: when the gravy boils, put them in; cut off the crusts of two French rolls, break them, and put into the rest; when the herbs are tender, the soup is enough; a boiled fowl may be put into the middle, but is very good without.

If a white soup is liked better, it should be veal gravy.

Soupe Purée.

TAKE some fine young green pease, put them on to boil in small quantity of water; give them a boil or two, and then pour away the water; strain the pease in a sieve, and put them into a marble mortar, beat them to mash, and put them by; then put in a frying-pan half a pound of butter, a quarter of a pound of bacon cut like dice, two onions cut small, a sprig of thyme, a little parsley, some pepper, salt, cloves bruised, and the crusts of two French rolls; set the pan on a moderate fire, and stir it about till the bread is crisp, and the rest of a good brown; then put it into a stew-pan, and pour to it three quarts of rich broth; let this simmer together for half an hour, but be careful to scum off the fat as it rises, and when it is quite clear from fat, put in the pease; stir all together, and let them boil two or three times, then strain it through a hair sieve, and will run through of a fine thickness; put some fried bread into the tureen, and pour in the soup. It may be served up without any thing else; but there is generally something put in the middle: a knuckle of veal boiled or stewed very white is good, and when in season, a green goose, or ducklings roasted, make it very elegant.

Blue Pease Soup.

TAKE a quart or three pints of blue pease, set them on to boil in a great deal of water; when they are boiled quite tender, beat the pease to mash, and then pulp them through a sieve, put them to some strong veal broth; let them simmer till the soup is of a proper thickness (before the pease are put to the broth, mix them with some juice of spinach to colour them, or the juice of the leaves of green wheat; this is better than the juice of spinach, as the colour from wheat-leaves is finer, and it has no particular taste); when the soup is enough, add some spinach, lettuce, and cabbage, first fried and then boiled; boil up these in the soup; add a little chyan, scum any fat that may arise, put in a little chopped mint, and send it to table.

Green Pease Soup.

BOIL four or five pounds of the knuckle or scrag of veal to rags, in four or five quarts of water, with salt, pepper, a little mace, an onion; strain this; put to the liquor one quart of old pease; boil them till tender, pulp them through a sieve, add about a pint or more of young pease half-boiled, spinach, lettuce, and cabbage, first boiled, then fried; boil all together till the pease are enough; add a little chyan, scum off the fat that rises from the greens; add a little chopped mint; boil the meat the night before. Neck of lamb will supply the place of veal.

Pease Soup.

CUT three or four onions (two only if large) two carrots, some spinach, celery, endive, a turnip, into a stew-pan; fry them with a bit of butter, so as to be as little greasy as possible; put them into a stew-pot, with four quarts of water (if the soup is to be very rich, as much beef broth) some roast beef bones, if they are to be had, a red herring, or a bit of lean bacon, a quart of split pease; let this stew gently till the pease are very soft; pulp them through a fine cullender, or a coarse sieve; when cold, take off the top, heat the soup with celery boiled and cut to pieces, spinach, endive, and a little chyan; cut some bread like dice, fry it very dry, put it into a tureen, pour in the soup; add a little dried mint, rubbed very fine, or, if preferred, the herbs may be fried after they are boiled; some gravy that has run from a piece of meat is a great addition: if the soup does not appear quite thick enough, mix a little flour very smooth, and add to it, but be sure boil it up a few minutes, or the flour

will taste raw. The liquor of a leg of pork makes good pease soup in a common way, or any bones boiled.

Savoy Soup.

TAKE five large favoys, cut them in quarters and boil them a little in water; strain the water off; when they are cool, squeeze them dry from the water, then put them into a saucepan, with as much beef gravy as will cover them: set the saucepan on a moderate fire, cover them very close, and let them stew two hours; then set on a large frying-pan, with a quarter of a pound of butter; shake in some flour, and stir it till it is brown: peel a couple of onions, put them into the butter, and stir it well about; when these are fried brown, pour in a quart of veal gravy, mix them all well together; soak some crusts of French rolls in the gravy where the favoys are stewed, and lay them at a little distance from each other; then pour in the gravy and onions. This is a very rich good soup.

Hop-top Soup.

TAKE a large quantity of hop-tops, in April, when they are in their greatest perfection; tie them in bunches twenty or thirty in a bunch; lay them in spring-water for an hour or two, strain them well from the water, and put them to some thin pease soup; boil them well, and add three spoonfuls of the juice of onions, some pepper and salt; let them boil some time longer; when done, soak some crusts of bread in the broth, and lay them in the tureen, then pour in the soup.

This is a plain soup, but very good; the French pour in some cray-fish cullis.

Brown Turnip Soup.

CUT four pounds of gravy-beef in thin slices, put it into a stew-pan, with a little fat bacon; fry it brown, put in two turnips and one sliced carrot; when it is brown, and the gravy runs from it, put into the pan some good beef broth, cloves, mace, pepper, a bunch of sweet herbs, four young onions, and a sprig of parsley; let these stew till the gravy is very rich, then strain it through a sieve: have ready a duck half-roasted, put whole into the soup; then cut some turnips like dice, and fry them brown in butter; put them into the soup, let the duck stew in the soup till it is enough; serve it up with the duck in the middle.

Soup with Sorrel and Eggs.

TAKE a knuckle of veal, and the chump-end of a loin of

mutton, with a bunch of sweet herbs, pepper, salt, cloves, and mace; stew it very slowly till it is rich and strong; strain it off, and put into it a young fowl; cover it, and let it stew again very slowly; then take two or three handfuls of sorrel well washed, cut it in pieces, not too small; fry it in butter, and put it into the soup; let it all boil till the fowl is thoroughly done, scum it very clean, and send it to table; some lay poached eggs round.

It may be eat without the eggs and sorrel, and is very good.

Asparagus Soup.

CUT four or five pounds of beef to pieces; set it over a fire, with an onion or two, a few cloves, and some whole black pepper, a calf's foot or two, a head or two of celery, a very little bit of butter; let it draw at a distance from the fire; put in a quart of warm beer, three quarts of warm beef broth, or water: let these stew till enough; strain it, take off the fat very clean, put in some asparagus heads cut small (palates may be added, boiled very tender); and a toasted French roll, the crumb taken out.

Soup Cressu.

CUT a pound of lean ham into small bits, and put it at the bottom of a stewpan; then cut a French roll, and put it over the ham: take two dozen heads of celery cut small, six onions, two turnips, one carrot, cut and washed very clean, six cloves, four blades of mace, and two handfuls of water-creffes: put them all into the stewpan, with a pint of good broth; cover them close, and sweat them gently for twenty minutes; then fill it up with veal broth, and stew it four hours; rub it thro' a fine sieve or cloth, and put it into your pan again: season it with salt, and a little chyan pepper; give it a simmer up, and send it to table hot, with some French roll toasted hard in it: boil a handful of creffes in water till they be tender, and put it in over the bread.

Chestnut Soup.

TAKE some slices of ham or bacon, a pound of veal, a pigeon cut into pieces, a bunch of sweet herbs, and an onion, a little pepper, some mace, and a piece of carrot; lay the bacon or ham at the bottom of the stewpan, set it over a slow fire till it begins to stick to the pan; then put in a crust of bread, and pour in two quarts of beef broth; let it boil softly till one-third is near wasted; then strain it off, take half a hundred of

the best chesnuts, roast and peel them; let them stew in beef broth, enough to cover them, till they are quite tender; add them to the soup which was strained off; season it with salt, and put in a fried French roll.

Vermicelli Soup.

CUT a scrag of mutton, the knuckle part of a leg of veal, and two pounds of beef, into pieces; put them into a vessel, with a little bit of butter, a bit of lean ham or bacon, four heads of celery, a bunch of sweet herbs, a large onion or two, three large carrots, two turnips, a few truffles, and morels; cover this close, set it over a slow fire for half an hour, then pour in a gallon of boiling water; let it simmer gently till enough; strain the soup, heat it with two ounces of vermicelli; add just the white part of a head of celery, cut into lengths and boiled, a small French roll, the crumb taken out: the celery may be omitted: put in asparagus heads cut small.

Rice Soup.

TAKE a fowl, with the tops of the ribs of beef, and put them into a pot with a gallon of water; stew them the night before they are wanted, till it is good broth, and soak at the same time two large tea-cups full of rice well picked; in the morning put the rice into a stew-pan, and strain the broth to it by degrees while it is stewing; stir it often; let it stew above an hour, then take a little of the broth, and squeeze in a little saffron, just to colour it; squeeze in some juice of lemon; toast some crusts of French bread, and put them in; let the soup simmer a little, take off the scum that rises; serve it with a boiled fowl in the middle.

Hare Soup.

TAKE a large old hare cut into pieces, put it into a pan or pot, with a little salt, two large onions, one red herring, three or four blades of mace, half a pint of red wine, three quarts of water; send it to the oven, and bake it three hours; then strain it off into a large stew-pan, put into it three ounces of French barley or sago, ready boiled; scald the liver of the hare, bruise it and rub it through a hair sieve with the back of a spoon; add it to the soup, with a quarter of a pound of butter; set it over the fire, keep stirring it, but do not let it boil.

Giblet Soup.

FOUR pounds of gravy beef, two pounds of scrag of mutton, two pounds of scrag of veal; put to this meat two gallons of water, and let it stew very softly till it is a strong broth; let it stand to be cold, and scum off the fat; take two pair of giblets when scalded and cleaned, put them into the broth, and let them simmer till they are very tender; take out the giblets, and strain the soup through a cloth; put a piece of butter rolled in flour into a stew-pan, make it of a light brown; have ready chopped small some parsley, chives, a little pennyroyal, and a little sweet marjorum; put the soup over a very slow fire; put in the giblets, fried butter, herbs, a little Madeira wine, some salt, and some chyan pepper; let them simmer till the herbs are tender, then send the soup to table with the giblets in it.

Partridge Soup.

SKIN two large old partridges, and cut them into pieces, with three or four slices of ham, a little celery, and three large onions cut in slices; fry them in butter till they be brown, but take care not to burn them; then put to them three quarts of boiling water, a few pepper-corns, and a little salt: stew it very gently for two hours, then strain it, and put to it some stewed celery and fried bread: serve it up hot in a tureen.

Pocket Soup.

TAKE off all the meat, but leave out the skin and fat, from a large leg of veal, and boil it in four quarts of water till it is a strong jelly; keep the pot very close covered, and let it but just simmer; when it is a very rich jelly (which will be easily known, by taking some out in a spoon, and letting it stand till it is cold) then strain it through a sieve into an earthen pan; when it is cold, take off all the fat, then take a large stewpan with boiling water, set it over a stove; take some well-glazed cups, and fill them with jelly, which must be taken up very clear from the settling at the bottom, and set them in the stewpan of water (great care must be taken not to let the water get into the cups, as it will spoil it); let the water boil gently all the time, till the jelly is as thick as glue; take them, and let them stand to cool, then turn them out upon some new coarse flannel, which will draw out all the moisture; in six hours turn them on more fresh flannel, and continue so to do till they are quite dry; keep them in a dry warm place, and in a little time they will be like a piece

of glue, which may be carried in little tin boxes in the pocket; when they are wanted, pour a quart of boiling water on a piece of glue as big as an egg, and stir it till all the glue is melted; season it with salt; and if herbs are agreeable, boil them in some water, and pour that water over the glue, or chop the herbs when boiled, put them to the glue, and pour the boiling water over both.

Brown portable Soup.

BONE a large leg of beef, take off the fat and skin, take all the sinews clean from the bones; put it into a stewpot, with four gallons of soft water; when it boils, put in six anchovies, half an ounce of mace, twenty cloves, half an ounce of whole white pepper, two or three onions, cut in half a bunch of thyme, sweet marjorum, winter savory, parsley, and a carrot cut into pieces, with the bottom crust of a two-penny loaf well baked; cover it very close, and let it simmer very gently for six or seven hours; then stir it together, and let it simmer till it is a very rich jelly, which may be known by the same rule as mentioned in the pocket-soup; then take it and strain it through a coarse hair bag; do it in the same manner as the pocket soup.

This is exceedingly good for all soups, sauces, or gravies: when it is used for soup, prepare it as the pocket soup: for range, rice may be boiled, or barley, vermicelli, or celery cut small, or truffles and morels; whichever is put in must be tender; then stir in the glue, and give it a boil, and any of the ingredients with it.—If it is used for gravy, pour the boiling water on whatever quantity is wanted; when it is melted, put to it any other ingredients as in the other sauces, as this is only instead of a good gravy; and it may be made either weak or strong, by adding more or less of the glue.

Instead of tin boxes, put it into stone jars, keep it close covered in a dry place free from damp.

For white portable soup, take a leg of veal, and bone it, with two dozen of chicken feet washed clean and cut into pieces; put all into a large stew-pot, and simmer gently for ten or eight hours, and then manage this likewise as the pocket soup.

Mock Turtle Soup.

LET the head be scalded with the skin on; pull off the any part, which cut into pieces about two inches square: wash and clean these well; dry them with a cloth; put them

into a stewpan, with four quarts of broth, sweet basil, knotted marjorum, savory, a little thyme, some parsley, all chopped fine; cloves and mace pounded; chyan not too much; some green onions, an eschalot chopped; a few fresh mushrooms chopped; half a pint of Madeira; stew all together gently, till reduced to two quarts; heat a little broth, with a gill of cream, some flour mixed smooth in it; the yolks of two eggs; keep these stirring over a gentle fire till near boiling; then add them to the soup, stirring it as it is poured in, for it is very apt to curdle; then let all stew together for an hour, or more: when it is ready to send to table, throw in forcemeat balls boiled, hard yolks of eggs: when off the fire, squeeze in the juice of half a lemon, and half an orange; the balls must be seasoned as the soup; the mushrooms may be omitted. The quantity of soup may be increased, by adding more broth, with calves feet and ox palates boiled tender and cut into pieces.

The Broth for the Mock Turtle Soup.

THE calf's head, when the horny part is taken off; six or seven pounds of beef; a calf's foot or two; two carrots, a turnip, two onions, a shank of ham, one head of celery, cloves, whole pepper: a bunch of sweet herbs, a piece of lemon-peel, a few truffles, eight quarts of water; stew these well; strain it.

Onion Soup.

WHEN it is taken off the fire, have ready the yolks of two eggs beat fine, and half a spoonful of vinegar; mix it with some of the soup, and stir it by degrees into the tureen of soup; it must be mixed very well, or it will be apt to curdle: it is a great addition, but the soup is very good without it.

FISH SOUPS.

Stock for brown or white Fish Soups.

TAKE a pound of skate, four or five flounders, and two pounds of eels; cut them into pieces, put to them as much water as will cover them, season them with mace, an onion stuck with cloves, a head of celery, two parsley roots sliced, some pepper and salt, a bunch of sweet herbs; let it simmer an hour and half, covered down close; strain it off for use; if it is for brown soup, fry the fish first brown in butter, and then do it as before mentioned: it will not keep more than two or three days.

Eel Soup.

TAKE two pounds of eels, put to them two quarts of water, a crust of bread, two or three blades of mace, some whole pepper, an onion, and a bunch of sweet herbs; cover them close, and let them stew till half the liquor is wasted; strain it; toast some bread, and cut it small; if the soup is not rich enough, it must boil till it is stronger; a piece of carrot may be added, if agreeable. This soup will be as good as if meat was put into it. A pound of eels makes a pint of soup.

Scate Soup.

TAKE two pounds of scate, skin and wash it, boil it in six quarts of water: when it is boiled, take the meat from the bones; take two pounds of flounders, wash them clean, put them into the water the scate was boiled in, with some lemon-peel, a bunch of sweet herbs, a few blades of mace, some horse-radish, the crust of a penny loaf, a little parsley, and the bones of the scate; cover it very close, and let it simmer till it is reduced to two quarts; then strain it off, and put to it an ounce of vermicelli; set it on the fire, and let it boil very softly; take one of the hollow rolls (which are made for oysters) and fry it in butter; take the meat of the scate, pull it into little slices, put it into a saucepan with two or three spoonfuls of the soup; shake into it a little flour, and a piece of butter, some pepper and salt; shake them together in a saucepan till it is thick, then fill the roll with it; pour the soup into the tureen, put the roll into it, and send it to table.

Muscle Soup.

TAKE a hundred of muscles, wash them very clean, and put them into a saucepan till they open; take them from the shells, beard them, and strain the liquor through a lawn sieve; beat a dozen of cray-fish very fine, with as many almonds blanched in a mortar; then take a carrot and a small parsnip scraped, and cut in slices, fry them brown in butter; take the muscle liquor, with a small bunch of sweet herbs, a little parsley, and horse-radish, with the cray-fish and almonds, a little pepper and salt, and half the muscles, with a quart of water, or more; let it boil till all the goodness is out of the ingredients; then strain it off to two quarts of the white fish stock; put it into a saucepan; put in the rest of the muscles, a few mushrooms and truffles, a leek washed and cut small; take two French rolls,

cut out the crumb, fry it brown, cut it into little pieces, and put it into the soup; let it boil together for a quarter of an hour, with the fried carrot and parsnip; at the same time take the crusts of the rolls, and fry them crisp; take the other half of the muscles, a quarter of a pound of butter, a spoonful of water; shake in a little flour, set them on the fire till the butter is melted; season it with pepper and salt; then beat the yolks of three eggs, put them in, stir them all the time for fear of curdling; grate a little nutmeg; when it is thick and fine, fill the rolls, pour the soup into the tureen, and set the rolls in the middle.

Oyster Soup.

TAKE what quantity of fish stock will be wanted; then take two quarts of oysters without the beards, beat the hard part in a mortar, with yolks of ten hard eggs; put them to the fish stock, set it over the fire; season it with pepper, salt, and grated nutmeg; when it boils, put in the eggs; let it boil till it is of a good thickness, and like a fine cream.

Lobster Soup.

TAKE a pound of veal, cut it into thin slices, half a pound of the lean of a loin of mutton; season these with pepper and salt; then take a large fowl, draw it, and take out the fat; set these on in a small pot, with a gallon of water, and a bunch of parsley; take a couple of middling lobsters, or three small ones; take the meat out of the tails and legs, and bruise the body with the shell in a marble mortar very smooth, mince the meat very fine, and shake over it some pepper, and a little salt; put all this into the pot, and cover it very close; when it has been some time stewing, put into it a few cloves, and some whole pepper; when it is reduced to half the quantity, strain it off; if it is not rich enough, add to it some good cullis.

Cray-fish Soup.

BOIL a quarter of a hundred cray-fish; take the shells from the tails of six or eight of the largest; leave the tails to the bodies, and take off the little claws, leave the large ones on; take off the tails from the best, picked clean from the shells (these are all for garnish); bruise all the shells and remaining bodies to a paste, with the spawn of a large lobster.—Brown a pound and a half of thornback, maid, or any white fish, sliced in a stewpan, with a bit of butter; set it over a stove, with

good broth, the crumb of two French rolls; let it simmer till the fish and rolls are tender; mix the bruised fish with it, and rub it through a cloth; let it just boil: put the crusts of the French rolls in a dish, pour the soup over them.—No seasoning but salt: garnish the tureen dish with the cray-fish saved as above.

SOUPS WITHOUT MEAT.

Soupe Maigre.

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

Another Way.

TAKE one quart of green moratto pease, three quarts of soft water, four onions sliced, floured, and fried in fresh butter, one coarse stalk of celery, a carrot, turnip, and parsnip, with whole pepper and mace to the taste; all these must stew very gently together, till the pulp will force through a sieve; have ready a handful of beet leaf and root, some celery and spinach, which must be first blanched, and stewed tender in the strained liquor; have the third of a pint of spinach-juice, which must be stirred in with caution, when the soup is ready to be served up, and not suffered to boil after it is put in, because it will curdle: crust of bread, some tops of asparagus, and artichoke bottoms may be added.

Onion Soup.

BROWN half a pound of butter, with a little flour; take care it does not burn: when it has done hissing, slice a dozen of large white onions, fry them very gently till they are tender; then pour to them, by degrees, two quarts of boiling water, shaking the pan well round as it is poured in; add also a crust

of bread; let it boil gently for half an hour: season it with pepper and salt: take the top of a French roll, and dry it at the fire; put it into a saucepan, with some of the soup to soak it; then put it into the tureen: let the soup boil some time after the onions are tender, as it gives the soup a great richness; strain it off, and pour it upon the French roll.

Green Pease Soup without Meat.

TAKE a quart of old pease, and boil them in water till they are quite tender, and rub them through a sieve with the back of a spoon; melt half a pound of butter, and rub through with them; then boil a quart of young pease: when they are enough, add the butter and pulp to the young pease, and their liquor; keep stirring till they are enough, and season with salt and pepper to the palate.

It is a very good way to make green pease soup like the soup maigre, putting the quart of pease to thicken it, instead of the eggs.

Another Way.

TAKE a quart of green pease, boil them in a gallon of water till tender, with a bundle of mint; strain the pulp and liquor through a coarse sieve into a saucepan; add to it a cabbage lettuce cut small, a handful of spinach clean washed and cut small, a leek cut small, a quart of young pease, and a little salt; cover them, and let it boil gently till it comes to two quarts; the herbs must be very tender; then send it to table.

Brown Soup without Meat.

PUT into a clean saucepan three quarts or more of water, with raspings sufficient to thicken it; two or three onions cut across, some whole pepper, and a little salt; cover it close, and let it boil about an hour and an half; strain it off through a sieve: then have celery, endive, lettuce, spinach, and any other herbs not cut too small; fry them in butter; then take a clean stewpan that is large enough for the ingredients; put in a good piece of butter, a dust of flour, and keep stirring it till it is of a fine brown; then put in the herbs and soup; boil it till the herbs are tender, and the soup of a proper thickness; put the soup into a tureen, and send it to table; have some fried bread in a plate, and some in the soup, if agreeable.

White Soup without Meat.

PUT into a clean saucepan two or three quarts of water, the

crumb of a two-penny loaf, with a bundle of sweet herbs, some whole pepper, two or three cloves, an onion or two cut across, and a little salt; let it boil covered till it is quite smooth; take celery, endive, and lettuce, only the white part; cut them into pieces, not too small; boil them; strain the soup off into a clean stewpan; put in the herbs, with a good piece of butter stirred into it till it is melted; then let it boil for some time till it is very smooth; if any scum arises, take it off very clean; soak a small French roll, nicely rasped, in some of the soup; put it in the middle, pour in the soup, and send it to table.

Almond Soup.

BLANCH a quart of almonds, and beat them in a marble mortar, with the yolks of twelve hard eggs, till they become a fine paste: mix them by degrees with two quarts of new milk, a quart of cream, a quarter of a pound of double-refined sugar beaten fine, and stir all well together: when it is well mixed, set it over a slow fire, and keep it stirring quick all the while, till you find it to be thick enough: then pour it into your dish, and send it to table. If you be not very careful, it will curdle.

Pease Soup without Meat.

A British herring, with a pint of pease, celery, &c. make good pease soup.

Turnip Soup without Meat.

TAKE a bunch of turnips, pare them, and put them into a gallon of water, with half an ounce of white pepper, an onion stuck with cloves, a bunch of sweet herbs, some mace, half a nutmeg, and a large crust of bread; let them simmer near an hour and an half; strain it through a sieve; wash four or five heads of celery very clean, cut them into small pieces, put them into the soup, with two whole raw turnips, and two young carrots cut in pieces; cover them very close, and let them stew; then cut some more turnips and carrots in dice, flour and fry them brown in butter, with two large onions cut thin; put them into the soup, with some vermicelli; let it all stew very softly till the celery is tender, and the soup good.

Milk Soup.

TAKE two quarts of new milk, with two sticks of cinnamon, a couple of bay-leaves, a very little basket-salt, and a very little

fugar; then blanch half a pound of sweet almonds while the milk is heating, beat them up to a paste in a marble mortar; mix with them, by degrees, some milk; while they are heating, grate the peel of a lemon, with the almonds and a little of the juice; then strain it through a coarse sieve, and mix it with the milk that is heating in the stewpan, and let it boil up.

Cut some slices of French bread, and dry them before the fire: soak them a little in the milk, lay them at the bottom of the tureen, and then pour in the soup.

BROTHS.

Beef Broth.

TAKE a leg of beef, break the bone in two or three places, put to it a gallon of water, two or three blades of mace, a little parsley, and a crust of bread; boil the beef very tender, strain the broth, and pour it into a tureen; if agreeable, the meat may be put in with it: toast some bread, cut it into squares, and put it in a plate.

Strong Beef Broth to keep.

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

Beef Drink.

TAKE a pound of lean beef, take off the fat and skin, cut it into pieces, and put it into a gallon of water, with the under crust of a penny loaf, and a very little salt; let it boil till it is reduced to two quarts; strain it off, and it is a very good drink.

If it is for very weak stomachs, it must be weaker.

Scotch Barley Broth.

TAKE a leg of beef, and chop it all to pieces; put to it three gallons of water, a crust of bread, and a carrot; let it

simmer very slowly, till it is reduced to half the quantity; then strain it off, and put it into a pot, with five or six heads of celery cut small, half a pound of barley, a bunch of sweet herbs, some parsley cut small, an onion, and some marigolds; let it boil an hour; then take a large fowl, put it into the broth, let it boil till the broth is very good; then send it to table, with the fowl in the middle.

Before it goes to table, the sweet herbs and the onion must be taken out. This broth is sometimes made with a sheep's head instead of beef: the head must be chopt to pieces. The broth is very good without the fowl.

Veal Broth.

STEW a knuckle of veal with four or five quarts of water, two ounces of rice or vermicelli, a little salt and a blade of mace.

Mutton Broth.

BOIL the scrag in between three and four quarts of water; scum it as soon as it boils, and put to it a carrot, a turnip, a crust of bread, an onion, a small bundle of herbs; let these stew; put in the other part of the neck that it may be boiled tender; when enough, take out the mutton, strain the broth; put in the mutton again, with a few dried marigolds, chives, or young onions, and a little parsley chopped: boil these about a quarter of an hour; the broth and mutton may be served together in a tureen; or the meat in a separate dish: do not send up the scrag, unless particularly liked. Some do not like herbs. The broth must then be strained off. Send up mashed turnips in a little dish. The broth may be thickened either with crumbs of bread, or oatmeal.

Another, for Sick People.

TAKE a pound or two of the chump end of a loin of mutton; take off the skin and the greatest part of the fat, and all the suet from the under part; put it into a saucepan, with a quart of soft water to a pound of meat, a little salt, and upper crust of bread, a blade of mace, and a little whole pepper, scum it very clean, and let it simmer an hour; pour the broth clear off, and send it to table: the mutton will be fit to eat. Sauce—mashed turnips, but do not boil them in the broth.

Pork Broth.

TAKE off the skin and fat from two pounds of young

pork: boil it in a gallon of water, with a turnip, and a very little corn of salt; let it boil till it comes to two quarts; then strain it off, and let it stand till cold: take off the fat, then leave the settling at the bottom of the pan, and drink half a pint in the morning fasting, an hour before breakfast, and at noon, if the stomach will bear it.

Chicken Broth.

FLAY an old cock, or large fowl, pick off all the fat, and break it to pieces with a rolling-pin: put it into two quarts of water, with a good crust of bread and a blade of mace: let it boil softly till it be as good as you would have it; it will take five or six hours doing: then pour it off, put a quart more boiling water to it, and cover it close: let it boil softly till it be good, and then strain it off; season with a very little salt. When you boil the chicken, save the liquor; and when the meat is eat, take the bones, break them, and put them to the liquor you boiled the chicken in, with a blade of mace, and a crust of bread; let it boil till it be good, and strain it off.

Viper Broth.

TAKE a large fowl, draw it; take out all the fat and the breast-bone; fill the body with parsley, a handful of pimpnel, and a head of endive; put these into three pints of water, with a little salt and pepper; set it on a slow fire, and let it simmer till there is only a quart left: then kill a viper, skin it, and take out the entrails; cut the flesh into small pieces, put it into the broth, with the heart and liver, cut across, two blades of mace, and a small bit of cinnamon; cover it up, and let it boil till it is reduced to a pint; by this time the flesh of the viper will be consumed; then strain it off, and press it very hard. It will serve twice.

FISH.

To choose Fish.

THERE is a general rule in choosing most kinds of fish; if their gills are red, their eyes plump, and the whole fish stiff, they are good: if, on the contrary, the gills are pale, the eyes sunk, and the fish flabby, they are stale.

Directions for boiling Fish.

ALL kinds of fish should be boiled in hard water, as it adds a firmness to it, and not put in till the water boils; there should be horse-radish and some salt boiled in the water with all fish, except mackarel; with them should be put salt, fennel, parsley, and mint. Care should be taken to boil the fish well, but not to let it break.

General Directions for frying Fish.

AFTER it is well washed, it must be well dried with a cloth; flour it, and then put into the frying-pan as much lard, or beef dripping, as will cover the fish (but lard is best); it must boil before the fish is put in, that is, when it has done hissing; let it fry quick; it should be of a light brown, not too dark a colour; if there is occasion, turn it with the slice; when it is done, take it up, and lay it upon a coarse cloth in a dish to drain; it may be rubbed over with a feather dipped in the yolk of an egg, and then rolled in crumbs of bread and flour mixt, or in a batter mixed up with ale and flour; either way is an addition to the fish.

TURTLE.*To dress a Turtle.*

WHEN the turtle is killed, cut the back from the belly, and wash it clean from the blood in three or four waters, with some salt; cut the fins from the back, scald and scrape them clean from the scales; put the meat in a saucepan, with a little salt, and rather more water than will cover it; let it stew, but scum it very clean all the time: if the turtle is large, put into it a bottle of white wine; if small, a pint will do; the wine must not be put in till it has stewed an hour and a half, and the scum has done rising; if the wine is put in before, it will make the turtle hard: put into it, while it is stewing, an onion or two shred fine, with a little thyme, parsley, black pepper, and salt: when it is stewed very tender, take it out of the saucepan, and cut it into small pieces; wash the back-shell very clean from the blood, then rub it with pepper, salt, thyme, parsley, and onions shred fine, and mixed together; put the meat into the shell, with a layer of seasoning between every layer of meat, till the shell is full; cover it with seasoning: if it is a large turtle, two pounds

of butter must be cut into bits, and laid between the seasoning and the meat. The soup must be thickened with butter rolled in flour. A large turtle will take an hour and a half.

Another Way to dress Turtle.

WHEN the turtle is killed, cut the back from the belly, and wash it clean from the blood in three or four waters with salt; then take from the back-shell all the meat and entrails, except the fat, which must be baked with the shell; cut it into pieces of a moderate size, taking from it all the bones, and put them, with the fins (which must be scalded and scraped clean) into a pot, with the head, a gallon of water, salt, and two blades of mace: when it boils, scum it clean; then put in a bunch of thyme, parsley, sweet herbs, and some young onions, and the veal part of the turtle (except a pound and a half, which must be made into forcemeat balls) with a little chyan pepper: when it has boiled in the soup an hour, take it out. The entrails, which are reckoned the best, must be split open, scraped, and made clean, cut into small pieces, and put into the other part. The paunch, or maw, must be scalded, skinned, and cut into pieces, and put to the rest, with the lights, heart, and liver: put it all together into a saucepan, with half a pound of butter, a few eschalots, a bunch of thyme, parsley, and sweet herbs, some salt, white pepper, mace, beaten cloves, and a little chyan pepper: let it stew half an hour over a good charcoal fire, put in with it as much of the broth as will cover it; scum it well, and when it is half done, put in a pint and a half of Madeira wine: it will take four or five hours doing: when it is almost done, scum it, and thicken it with some flour and veal gravy, the thickness of a fricassée: make some forcemeat balls with the veal part, which was left, about the bigness of a walnut; fry them, and put them into the stew: if it has any eggs, let them be cleaned and boiled; if there are none, boil twelve or fourteen hard eggs; then put the stew (which is the callepash) into the back-shell, with the eggs and balls over it, and put it into an oven to brown; the liver, lights, and heart should be taken from the callepash: before it is put into the shell, the callepy must be flashed in several places, and seasoned with butter, chopt thyme, sweet herbs, parsley, onions, salt, white pepper, and a little chyan: put a piece into each flash, some over it, and a little flour: bake it in a tin or iron dripping-pan, in an oven; the back-shell must be rubbed over with seasoning made of pepper, salt, beaten mace, sweet herbs, parsley,

and onion shred fine; bake it in a dripping-pan, which must be done before the stew is put in.

The fins, when boiled very tender, must be taken out and put into a stew-pan, with some good pale veal gravy, a very little white wine, thickened with a little of the gravy and flour, and served in a dish by themselves.

The lights, heart, and liver, which were stewed with the callepash, must have a little more seasoning added to them, and when warmed up, served in a dish by themselves. Strain off the soup, and serve it in a tureen or soup-dish.

A Course of Turtle.

Callepy.

Lights, &c.

Soup.

Fins.

Callepash.

TURBOT.

To choose Turbot.

IF good, they should be thick and plump, the belly a yellow white; if they appear blueish and thin, they are not good. They are in season the greatest part of the summer; and are generally caught in the British and German ocean.

To boil a Turbot.

MAKE a brine with a handful or two of salt, and a gallon or more of water; let the turbot lie in it two hours before it is to be boiled, then set on a fish-kettle, with water enough to cover it, and about half a pint of vinegar (or less, if the turbot is small); put in a piece of horse-radish: when the water boils, put in the turbot, the white side uppermost, on a fish-plate: let it be done enough, but not too much, which will be easily known by the look; a small one will take twenty minutes, a large one half an hour; then take it up, and set it on a fish-plate to drain before it is laid in the dish. Sauce—lobster-sauce and white sauce.

Turbot boiled in Gravy.

TAKE a middling-sized turbot, let it be well washed, and wiped very dry; then take a deep stew-pan, put in the fish, with two bay-leaves, a handful of parsley, a large onion stuck with

cloves, some salt and pepper; heat a pint of white wine boiling hot, and pour it upon the turbot, then strain in some very strong veal gravy, more than will cover it; set it over a stove till it is near enough, and then remove it on one side, that the full strength of the ingredients may be infused into it: when it is quite done, put it on a hot dish, strain the gravy into a saucepan, with some butter and flour; pour some over the turbot, the rest in a sauce-boat.

Plaice, dabs, and flounders, may be dressed the same way.

To boil a Turbot au Court Bouillon, with Capers.

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

Soles, flounders, large plaice, or dabs, are very good done this way.

To fry a Turbot.

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

SALMON.

To choose Salmon.

SALMON, if new, the flesh is of a fine red, but particularly so at the gills; the scales should be very bright, and the fish very stiff. The Thames salmon is generally esteemed the best, though some prefer that which is caught in the Severn. It is in season in the spring.

To boil Salmon.

IT requires to be well boiled: a piece not very thick will take half an hour: boil horse-radish in the water; fried smelts may be laid round it; garnish with horse-radish and sliced lemon.—Anchovy sauce, and plain butter.

To boil Salmon crimp.

WHEN the salmon is scaled and gutted, cut off the head and tail, and cut the body through into slices an inch and a half thick, throw them into a large pan of pump-water: when they are all put in, sprinkle a handful of bay-salt upon the water, stir it about, and then take out the fish; set on a large deep stew-pan, boil the head and tail, but do not split the head; put in some salt, but no vinegar: when they have boiled ten minutes, scum the water very clean, and put in the slices: when they are boiled enough, take them out, lay the head and the tail in the dish, the slices round. This must be for a large company. The head or tail may be dressed alone, or with one or two slices; or the slices alone.

It is done in great perfection in the salmon countries; but if the salmon is very fresh, it will be very good in London.

Salmon boiled in Wine.

TAKE some slices of bacon, fat and lean together, a pound of veal cut thin, and a pound and a half of beef; strew over them some pepper and salt, and put them in a deep stew pan; then a fine piece of fresh salmon, cut out of the middle; put it into the stew-pan upon the other ingredients, pour in as much water as just will cover it, and no more; set it over a gentle fire till the salmon is almost done, then pour the water entirely away, and put in two quarts of white wine, with an onion cut in pieces, some thyme and sweet marjorum stripped from the stalks; let them stew gently, and while they are doing, cut a sweetbread into thin slices, then cut the slices across, and stew them in a

saucepan with some rich veal gravy; when they are enough, add a quarter of a pint of essence of ham: take up the salmon, lay it in the dish, and pour the sweetbread and its sauce over it.

To broil Salmon.

TAKE some slices cut from a fine salmon, wipe them clean and dry; melt some butter smooth and fine, with a little flour and basket salt; put the pieces of salmon into it, and roll them about that the butter may cover them all over; then lay them on a nice clean gridiron, and broil them over a clear but very slow fire: while the salmon is broiling, make sauce with a couple of anchovies washed, boned, and cut into small pieces, a leek cut into three or four long pieces: set on a saucepan with some butter and a little flour, put in the ingredients, with some capers cut small, some pepper and salt, and a little nutmeg; add to them some warm water, and two spoonfuls of vinegar; shake the saucepan till it boils, and the sauce is done: when the salmon is enough on one side, turn it on the other till it is quite enough; take the leek out of the sauce, pour it into a dish, and lay the broiled salmon upon it.

Salmon in Cases.

TAKE a piece of salmon, cut it in small pieces, season them with pepper, salt, and nutmeg; take as many half sheets of paper as pieces of salmon, and put a piece of salmon into each of the half sheets of paper, fold the paper that nothing can run out, pour a little melted butter over the paper, and then strew some crumbs of bread over the butter; put them in a tin oven before the fire, but take care the papers do not burn: when they are enough, serve them up as they are, without sauce.

To dress Salmon à-la-Braize.

MAKE a forcemeat as follows:—Take a large eel, slit it open, and take out the bone, and take the meat quite clean from it; chop it fine, with two anchovies, some lemon peel cut fine, a little pepper, and grated nutmeg, with some parsley and thyme cut fine, a yolk of an egg boiled hard; mix them all together, and roll them up in a piece of butter; then take a large piece of fine salmon, or a salmon-trout, put the forcemeat in the belly of the fish, sew it up, and lay it in an oval stew-pan that will just hold it; then take half a pound of fresh butter, put it into a stew-pan; when it is melted, shake in a little flour; stir it till it is a little brown; then put to it a pint of fish broth, with a pint of

Madeira; season it with salt, mace, cloves, and whole pepper tied in a muslin rag; put in an onion and a bunch of sweet herbs; stir it all together, and put it to the fish; cover it down very close, and let it stew: when the fish is almost done, put in some fresh or pickled mushrooms, truffles, or morels cut in pieces; let them stew all together till the fish is quite done; take the salmon up carefully, lay it in a dish, and pour the sauce over it.

To roll Salmon.

TAKE half a salmon from the bone, take off the head, scale and wash it; make a seasoning with oysters cut small, some parsley cut small, and some crumbs of bread, with pepper, salt, nutmeg, and mace: roll it up tight, put it in a deep pot, and bake it in a quick oven. Sauce—anchovy or shrimps; pour it over it.

Baked Salmon.

TAKE a piece of salmon, and cut it in slices an inch thick; make a forcemeat as follows:—Take some of the flesh of the salmon, and the same quantity of the meat of an eel, with a few mushrooms; season it with pepper, salt, nutmeg, and cloves; beat it all together till it is very fine; boil the crumb of an half-penny roll in milk, beat with it four eggs till it is thick, let it cool, and mix it all together with four raw eggs: take the skin from the salmon, and lay the slices in a dish; cover every slice with the forcemeat, pour some melted butter over them, and add a few crumbs of bread: lay a crust round the dish, and stick oysters round it; put it into an oven, and when it is of a fine brown, pour over it a little melted butter, with some red wine boiled in it, and the juice of a lemon.

To dress pickled Salmon.

TAKE a piece of pickled salmon, lay it in pump-water all night, then lay it on a fish-plate, and put it in a stew-pan; put to it three spoonfuls of vinegar, a little mace, some whole pepper tied in a bit of muslin, a whole onion, a nutmeg bruised, a pint of white wine, a bunch of sweet herbs, some parsley, some lemon-peel, and a quarter of a pound of fresh butter rolled in flour; let these be covered very close, and simmer over a gentle fire near a quarter of an hour; then take up the salmon, lay it in a dish, keep it hot before the fire; let the sauce boil till it is of a proper thickness; take out the spice, onion, and sweet herbs, and pour it over the fish.

A jole of salmon does well this way.

To pot Salmon.

TAKE a salmon that is quite fresh, scale, wash, and dry it well, slit it up the back, and take out the bone; mix some grated nutmeg, mace, pepper, and salt, and strew over the fish; let it lie for two or three hours, then lay it into a large pot, and put to it half a pound of butter; put it in an oven, and let it bake an hour: when it is done, lay it on something flat, that the oil may run from it; then cut it to the size of the pots it is to be put in; lay the pieces in layers till the pots are filled, with the skin uppermost; put a board over it, lay on a weight to press it till cold; then take the board and weight off, and pour over it clarified butter: it may be sent to table in pieces, or cut into slices.

To dress dried Salmon.

LAY it in soak for two or three hours, then lay it on the gridiron, and shake a little pepper over it.

To collar Salmon.

TAKE a side of salmon, cut off a handful of the tail, wash your large piece very well, dry it with a clean cloth, wash it over with the yolks of eggs, and then make forcemeat with what you cut off the tail; but take off the skin, and put to it a handful of parboiled oysters, a tail or two of lobsters, the yolks of three or four eggs boiled hard, six anchovies, a handful of sweet herbs chopped small, a little salt, cloves, mace, nutmeg, pepper beaten fine, and grated bread: work all these together into a body, with the yolks of eggs, and lay it all over the fleshy part, and a little more pepper and salt over the salmon: then roll it up into a collar, and bind it with broad tape: then boil it in water, salt, and vinegar, but let the liquor boil first: put in your collars, a bunch of sweet herbs, sliced ginger, and nutmeg; let it boil, but not too fast; it will take near two hours boiling: when it be enough, take it up into your fousing-pan, and when the pickle be cold, put it to your salmon, and let it stand in it till used, or otherwise you may pot it: fill it up with clarified butter, as you pot fowls, for that way it will keep longest.

To pot Chars.

HAVING cleansed your chars, cut off the fins, tails, and heads; lay them in rows in a long baking-pan, and cover them with butter; when they be enough, take them out with a fork, and lay them on a coarse cloth to drain: when they are quite

sold, season them well, and lay them close in the pot; then take off the butter they were baked in clear from the gravy of the fish, and set it in a dish before the fire: when it be melted pour the clear butter over the char, and let them be covered with the butter.

STURGEON.

To choose Sturgeon.

STURGEON to be good, the flesh should be very white, with a few blue veins, the grain even, the skin tender, good coloured, and soft; all the veins and gristles should be blue; such as is brown or yellow, the skin harsh, tough, and dry, is bad: when good, it has a pleasant smell; when bad, a very disagreeable one; it should cut firm without crumbling. They are taken in the Severn and Tyne, some few in the Thames; but they are generally caught in the northern seas, at the mouth of the Volga. The females are as full of roe as our carp, which is taken out and spread upon a table, beat flat, and sprinkled with salt; they then dry it in the air and sun, and afterwards in ovens. To be good, it should be of a reddish-brown colour, and very dry; it is eat with oil and vinegar, and it is called Caviare.

To boil Sturgeon.

TAKE a piece of sturgeon, let it be well cleaned, then put it into a vessel with two quarts of water, a pint of vinegar, a stick of horse-radish cut into pieces, two or three bay-leaves, some lemon, some whole pepper, and a little salt: let the fish boil softly in this liquor till it is enough. Sauce—dissolve an anchovy in a very little water and strain it; then put in a very large piece of butter (near a pound) roll it in flour, and melt it very smooth; then add the body of a crab or lobster bruised, two spoonfuls of ketchup, the same of white wine, and some shrimps: boil all together; squeeze in some lemon, and horse-radish; pour some of the sauce over the sturgeon, the rest in sauce-boats.

To roast Sturgeon.

TAKE a piece of fresh sturgeon, let it weigh about nine or ten pounds, put it in salt and water for eight hours, do not scale it; spit it, and baste it well with butter a quarter of an hour; then strew over it some crumbs of bread, flour, nutmeg, pepper, salt, a little pounded mace, and sweet herbs dried; mix all together,

and continue basting with the butter, and strewing the seasoning over it till it is enough. Make the sauce for it as follows:— Take a pint of small gravy, some horse-radish, lemon-peel, some whole pepper, mace, a bunch of sweet herbs, an onion stuck with cloves, an anchovy dissolved and strained, half a pint of white wine; set it on the fire to boil a quarter of an hour; then take a pint of oysters, beard them, and stew them in their own liquor; put some of the liquor to the sauce, roll a piece of butter in flour, and thicken it, strain off the gravy to the butter and oysters; shake the saucepan round, and let it boil: put the sturgeon in a dish, and pour the sauce over it.

To fouse Sturgeon.

TAKE a sturgeon, draw it, and divide it down the back in equal sides, and then into pieces; put it into a tub with water and salt, wash and cleanse it well: bind it up with tape or bafs, and boil it in vinegar, water, and salt; take care not to boil it too tender: when it is enough, lay it to cool; then pack it up close with the liquor it was boiled in.

A pickle to keep Sturgeon.

TAKE as much water as will cover it; put in some bran till it looks white, boil it till it is smooth, then strain it; sweeten it with sugar: when cold, put in the sturgeon: it will keep half a year.

COD.

To choose Cod.

THE gills should be very red: they should be very thick at the neck, and the flesh should be very white; they should be firm, and of a bright clear colour: when they are flabby, they are not good. They are in season from Christmas to Lady-day; and are caught in the British seas.

To boil Cod.

SET on a fish-kettle of a proper size for the cod; put in a large quantity of water, with a quarter of a pint, or more, of vinegar, a handful of salt, half a stick of horse-radish; let these boil together, and then put in the fish: when it is enough (which will be known by feeling the fins, and by the look of the fish) lay it to drain, put it on a hot fish-plate, and then in a warm dish, with the liver cut in half and laid on each side. Sauce—shrimps, or oyster-sauce.

Cod's Head and Shoulders.

WASH it, strew salt over it, put vinegar and salt into the water: if the head be large, it will take an hour's boiling. Oyster-sauce, and white sauce, or what other is agreeable. The fish may be grilled in the following manner:—Strip off the skin when boiled, set it before the fire, shake flour over it, baste it; when the froth rises, strew over it bread crumbs; let it be a nice brown. Garnish with fried oysters, the roe, liver, horse-radish and lemon.

To stew Cod.

TAKE some slices of cod cut as for boiling; season them with grated nutmeg, pepper, salt, a bunch of sweet herbs, an onion stuck with cloves; put them into a stewpan, with half a pint of white wine, and a quarter of a pint of water; cover them close, and let them simmer for five or six minutes; then squeeze in the juice of a lemon, a few oysters, and their liquor strained, a piece of butter rolled in flour, and a blade or two of mace; cover them close, and let them stew softly; shake the pan often, to prevent its burning: when the fish is enough, take out the onion and sweet herbs, lay the cod in a warm dish, and pour the sauce over it.

To broil Cod.

CUT a cod in slices two inches thick, dry and flour them well; make a good clear fire; rub the gridiron with a piece of chalk, and set it high from the fire: turn them often, till they are quite enough, and of a fine brown. They require a great deal of care to prevent them from breaking. Lobster or shrimp sauce.

To crimp Cod.

TAKE a cod (it should be very new) cut it into slices, and throw it into pump-water and salt: set over a stove a fish-kettle, or stewpan, (according to the quantity of fish) almost full of spring-water, and salt enough to make it taste brackish; make it boil very quick, and then put in some slices of cod, and keep them boiling; scum them very clean: they will take about eight or nine minutes; then take out the fish, and lay them on a fish-plate. Shrimp or oyster sauce.

To broil crimped Cod.

PUT a gallon of pump-water into a pot, and set it on the fire, with a handful of salt; boil it up several times, and keep it clean scummed; when it is well cleared from the scum,

take a middling cod, as fresh as possible, throw it into a tub of fresh pump-water; let it lie a few minutes, and then cut it into slices two inches thick, throw these into the boiling brine, and let it boil briskly a few minutes; then take out the slices; take great care not to break them, and lay them on a sieve to drain; when they are well dried, flour them, and lay them at a distance upon a very good fire to broil.—Lobster or shrimp sauce.

To fricasee Cod.

TAKE a pound of large cod, and the sounds (which must be blanched, and if dried, they must be boiled till tender) also the roe blanched and washed clean, and the liver; cut them in round pieces, put them all into a stewpan, the large pieces of cod in the middle, with a bunch of sweet herbs, a quarter of a pint of broth, or boiling water, and half a pint of red wine, some beaten mace, an onion, some grated nutmeg, and some salt; cover them close, and let them stew five or six minutes, then put in a dozen of oysters, with their liquor strained, and a piece of butter rolled in flour; shake the pan round till they are enough, and the sauce of a good thickness: take out the sweet herbs and onion, lay the fish in a dish, and pour the sauce over it. It may be done white, by putting in white wine instead of red.

To bake Cod.

DRAW a cod at the gills, wash it well, and dry it, lard it with a fat eel; then take a pint of oysters, some sweet herbs cut small, some grated bread, the yolks of two or three eggs, with some salt, pepper, cloves, and grated nutmeg; mix these ingredients together, stuff the cod at the gills, and lay it in a baking-dish, but put it upon something to keep it hollow from the bottom (there are things made on purpose); put into the dish a pint of red wine, and baste the cod well with butter before it is put into the oven: when it is done, pour off the liquor which is under the cod into a saucepan, with some shrimps or oysters, an anchovy washed and boned, and a piece of butter rolled in flour; let these boil together, stir it one way till of a proper thickness. The cod lies best in the dish with its tail turned in its mouth.

A small salmon or trout is good baked in this manner.

To broil Cod's Sounds.

TAKE out the sounds quite whole, and throw them into

boiling water a few minutes, then rub them well with salt, to take off the skin and the black foulness; they will look white and delicate: flour them, sprinkle some pepper and salt on them, and broil them at a good distance upon a clear brisk fire. Some eat melted butter with them, but anchovy-sauce is preferable.

To fricasee Cod's Sounds white.

CLEAN them in the same manner as when they are broiled; only put them into a saucepan, with nutmeg and beaten mace, and a very little water; pour to them cream enough for sauce, and a piece of butter rolled in flour; shake the saucepan round till it is of a proper thickness; pour it into a dish, and send it to table.

To fricasee Cod's Sounds brown.

PARBOIL them a little, rub them with salt, take off the black skin; let them simmer till tender, flour, and fry them, or brown them in a Dutch oven; thicken some good gravy with a bit of butter rolled in flour, a spoonful of ketchup, and some pepper, salt, and lemon-juice; toss up the sounds in the sauce.

SKATE.

To choose Skate.

IF good, they are very white and thick; if too fresh, they eat tough; but if stale, they have a very disagreeable smell.

To boil Skate.

BOIL it in salt and water, with a little vinegar.—Anchovy sauce.

To crisp Skate.

CUT it into long slips across, about an inch broad; have ready a gallon of pump-water, wherein a pound of salt has boiled half an hour, and been well scummed; put in the skate, let it boil quick about three minutes, then take it up, drain it, and send it to table. Sauce—butter and anchovy, or butter and mustard.

To fricasee Skate white.

WASH it very clean, and cut the meat from the bones into pieces; put it into a stewpan; to two pounds of the meat put

half a pint of water, a little salt, beaten mace, nutmeg, and a bunch of sweet herbs; when it has boiled three minutes take out the sweet herbs, put in a piece of butter rolled in flour, a little white wine, and a quarter of a pint of cream; shake the pan one way till it is thick and smooth.

To fricasee Skate brown.

TAKE the fish as above, flour it, and fry it of a fine light brown in butter; lay it before the fire to keep hot; pour the butter it was fried in out of the pan, then put in a piece of butter as large as an egg, well mixed with flour; stir it round till it is quite smooth, then put in a little beaten pepper, mace, an onion, a bunch of sweet herbs, an anchovy, and a quarter of a pint of water; stir it round till it boils, then pour in a spoonful of ketchup, a gill of red wine, and a little lemon-juice; stir it well together, and let it boil; when it is enough, take out the sweet herbs and onion, then put in the fish to heat, and send it to table.

HERRINGS.

To choose Herrings.

HERRINGS to be good, should have their gills of a fine red, their eyes full, and the whole fish stiff and very bright; if the gills are of a faint colour, the fish limber and wrinkled, they are bad. They are a salt-water fish, and are generally caught in the North sea.

The goodness of pickled herrings consists in their being fat, fleshy, and white.

Red Herrings, when good, are large, firm, and dry; the outside of a fine yellow, with a good roe or melt.

To dress Herrings.

THE general way of dressing herrings is to broil or fry them, with melted butter.

To boil Herrings.

THE properest time for boiling herrings, is when they come before and at the beginning of the mackerel season; they are by many people reckoned better than when full of roe: the flesh is much poorer than at this season, when their breeding time is over, and they have had time to feed and recover their flesh.

Clean half a dozen herrings, and throw them into a pan of

cold water, stir them about, and change the water once; set on a stewpan, with water enough to cover them, some salt, and a little vinegar; when the water boils put in the herrings; when they are enough, lay them on a fish-plate in a warm dish. Sauce—fennel boiled and chopt small, with melted butter.

Another Sauce for Herrings.

BREAK two new-laid eggs, beat up the yolks with some pepper, salt, and nutmeg, shake in a little flour; take an anchovy, wash and bone it, and cut it small; melt half a pound of butter, with a little vinegar in the water, shake in a little flour, and mix all well together; let it boil till it is of a proper thickness; squeeze in the juice of a lemon, and add a little mustard.

To bake Herrings.

WASH and clean them, take out the roes, wash them and put them in again; take some black pepper, a few cloves, and some salt; mix them together, and rub it all over the fish; lay them strait in a pot, with some bay-leaves between; cover them over with allegar rape vinegar, or half vinegar and water is as well; cover them over with a white paper, and over that a sheet of thick brown paper; bake them in a moderate oven. If they are baked in good allegar they will keep two or three months. Some who bake them in vinegar and water, pour the first liquor from them, put on some fresh, and send them to the oven again.

To pickle Herrings.

TAKE off the heads, and take out the roes, wash and wipe them; to a dozen and a half put cloves, mace, and nutmegs pounded, of each a quarter of an ounce; season high with salt and pepper; put them into an earthen pan, cover them with the best vinegar, bake them. They will keep three months. Do not take off the scum when it rises.

SOLES.

To choose Soles.

TO be good, they should be thick and firm, the belly of a fine cream colour; if they incline to a blue-white, and the body flabby, they are not good. They are taken in the British seas, and the Mediterranean. They are in season, at Midsummer.

Soles boiled.

THEY should be boiled in salt and water.—Anchovy sauce.

To boil Soles with white Wine.

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

While the fish is doing, put in half a pint of veal gravy, and a quarter of a pint of essence of ham ; let it boil a little, take up the soles, and pour this over it.

To boil Soles à-la-Françoise.

TAKE an earthen dish, and put into it a quart of water, with half a pint of vinegar ; skin and clean a pair of soles, put them into the vinegar and water, let them lie two hours, then take them out and dry them with a cloth ; then put them into a stewpan, with a pint of white wine, a quarter of a pint of water, a very little thyme, a little sweet marjorum, winter-savory, and an onion stuck with four cloves : put in the soles, sprinkle a very little bay-salt, and cover them close ; let them simmer very gently till they are enough ; take them out, lay them in a warm dish before the fire ; put into the liquor, after it is strained, a piece of butter rolled in flour, let it boil till of a proper thickness, lay the soles in a dish, and pour the sauce over them.

A small turbot, or any flat fish, may be dressed in the same manner.

To boil Soles the Dutch Way.

TAKE a pair of large soles, skin, gut, and wash them very clean in spring water ; set them on in a stewpan with some water and a little salt ; when it boils put in the soles, and let them boil a few minutes ; then put on a saucepan with some parsley cut small, in a little water ; let it stand till the water is all

consumed, then shake in some flour, and put in a good piece of butter; shake them well together till all is well mixed, then lay the soles, when they are drained, upon a dish, and pour the sauce over them.

To fry Soles.

SKIN them, rub them over with yolk of egg, strew on them very fine bread crumbs, or flour them; fry them with a brisk fire.—Anchovy sauce.

To dress fried Soles, or flat Fish, delicately fine and brown.

TAKE the yolks of two eggs, or more, according to the quantity of fish you have to dress, let them be beat fine, and then put them in a wide dish; then toast a bit of bread, and grate it very fine through a grater, take your fish, and dip in the yolk of the eggs; if they be flat fish, the belly part only will be sufficient to dip; then sprinkle on a little of the grated bread, and put your fish into the pan; there will be a fine brown crust, and your fish free from being greasy.

To stew Soles.

TAKE the fish from the bone, cut each into eight pieces; put into a stewpan a quart of boiled gravy, a quarter of a pint of Madeira, or white wine, some white pepper pounded, grated nutmeg, a piece of lemon-peel; stew these together for near an hour; add some cream, a piece of butter mixed with flour; keep the sauce stirring till it boils, put in the fish, stew it for a quarter of an hour; take out the lemon-peel, squeeze in some lemon-juice; the fish may be stewed whole in the same sauce; and if more convenient, cut the fish, as before directed, and make a little gravy with the bones and head.

To dress Soles in Fricandeau.

WASH, gut, scrape, dry, and skin the soles; take off their heads, tails, and fins; lard them with small bits of bacon, and flour them; set on a stewpan with some melted bacon; when it boils put in the soles singly, and let them be of a fine delicate colour; take them up, cut some mushrooms and truffles upon them; put in some essence of ham, some veal cullis, and veal gravy, more than sufficient to cover them; lay the larded side uppermost, and let them simmer very slowly over a gentle fire; when they are done, pour the sauce into a dish, squeeze in the juice of a lemon, lay the soles in the dish, and serve them up hot.

To fricasee Soles.

FRY them of a nice brown, drain them; make a few balls with a small sole boned and chopped, a little grated bread, and lemon-peel, parsley chopped, pepper, salt, nutmeg, yolk of egg, a piece of butter; fry these: thicken some good gravy (and some red wine, not too much) with a little flour; boil it up; add chyan, ketchup, and lemon-juice; lay in the fish and balls, simmer them a few minutes. Garnish with lemon.

To bake Soles.

WHEN the soles are washed, gutted, and skinned, cut off their heads and tails, slit them along the back, and season them with salt, pepper, sweet herbs, parsley, and whole chives: rub a dish with butter, and lay in the soles; pour a little melted butter over them, and strew over that some bread grated fine; bake them of a fine brown; and when enough, take off all the fat; pour some anchovy-sauce in a dish, and lay the soles upon it.

WHITING.

To choose Whittings.

THE firmness of the body and fins, and the redness of the gills, are also the rules to be observed in whittings. They are generally caught on the English coasts, and are in season in January, February, and March.

To boil Whittings.

BOIL them in the same manner as cod, haddock, or any other fish. Sauce—anchovy, or ketchup and butter.

To broil Whittings.

LET the fire be very clear; wash the whittings in salt and water, dry them well in a cloth, flour them, chalk the gridiron, and let it be hot before they are laid on. Sauce—shrimp or oysters.

Make it a rule always to chalk the gridiron before any fish is laid on to broil.

To fry Whittings.

WASH, gut, and skin them, turn their tails in their mouths, dry them in a cloth, and flour them well all over, fill the frying-pan with lard enough to cover them; when it boils, put them in,

and fry them of a fine brown, lay them on a coarse cloth to drain, then put them on a warm dish. Sauce—shrimp, oyster, or anchovy. They are a proper garnish for salmon or cod.

HADDOCK.

To choose Haddocks.

THEY are chosen by the same rules as the cod, and are a very good fish when in season, which is in July, August, and September. They also are taken on the English coasts.

Haddocks boiled.

SALT and hang them up two or three hours before they are dressed, boil them in salt and water.—Anchovy sauce.

Haddocks broiled.

BROIL them as whittings.—Anchovy sauce.

Haddock baked.

DRAW out the inside of the gills, wash it very clean, fill it with bread crumbs, parsley, and sweet herbs chopped, grated lemon-peel, nutmeg, salt, pepper, a bit of butter, and yolk of egg mixed; skewer the tail in the mouth, rub it with yolk of egg, strew on bread crumbs, stick on bits of butter; bake it in a common or Dutch oven; a little water and white wine in the dish; a bit of mace, and lemon-peel.—Oyster sauce, white fish sauce, or anchovy sauce; put to the sauce what gravy is in the dish, first scumming it.

MACKEREL.

To choose Mackerel.

THE goodness of them is known by the same rules that herrings are chosen; they are taken on the French and English coasts, and are in season in May and June.

To boil Mackerel.

BOIL them in salt and water: a very little vinegar.—Fennel sauce, and coddled gooseberries.

To fry or broil Mackerel.

THEY may be fried or broiled, and are exceedingly good

either way, stuffed with bread crumbs, parsley chopped, lemon-peel grated, pepper, salt, and nutmeg, mixed with yolk of egg.—Anchovy sauce and fennel sauce.

They are very good split open, the heads cut off, peppered, hung up for four or five hours, and then broiled; with fennel and parsley scalded in melted butter for sauce.

To Collar Mackerel.

DO them as eels, only omit the sage; and add sweet herbs, a little lemon-peel, and nutmeg.

To pickle Mackerel.

CUT each into four or five pieces; season them very high with pepper, nutmeg, pounded cloves, and salt; make little flits with a penknife, put in the seasoning; fry them in oil a good brown, drain them very dry, put them into vinegar. If they are to be kept any time, pour oil on the top.

To pot Mackerel.

THEY are potted in the same manner as eels.

To bake Mackerel.

CUT off the heads; wash and dry them in a cloth, cut them open, rub the bone with a little bay-salt beat fine; take some mace, black and white pepper, a few cloves, all beat fine; lay them in a long pan, and between every layer of fish put two or three bay-leaves, cover them with vinegar; tie writing-paper over them first, and then thick brown paper doubled; they must be put into a very slow oven, and will take a long while doing; when they are enough uncover them, let them stand till they are cold, then pour away all the vinegar they were baked in, cover them with some more vinegar, and put in an onion stuck with cloves; send them to a very slow oven again, and let them stand two hours. They will keep a great while. Always take them out with a slice; the hands will spoil them. The great bones taken out are good boiled.

To souse Mackerel.

LET them be washed and cleaned; take out the roes, boil them in salt and water; when they are enough, take them out, and lay them in a deep dish; pour away half the liquor they were boiled in, and add to the rest of the liquor as much vinegar as will cover them, with two or three bay-leaves. They should lie two or three days before they are eaten.

To dry Mackerel.

THEY must be very fresh.—Gut and wash them very clean, cut off their heads, split them down the back, and lay them quite flat, hang them up by the tails to drain; this must be done in a very cool place. Take a pan and strew some salt at the bottom, sprinkle the fish well with salt, lay them in the pan, belly to belly, and back to back; let them lie in the salt twelve or fourteen hours, then wash the salt clean off, and hang them up to drain for half an hour; pepper the insides a little, and lay them to dry on stones laid afloat towards the sun; never let them be out when the sun is not upon them, nor till the dews are dispersed, for the stones they are laid upon should be warm and dry. They will be perfectly cured in a week's time; hang them up by their tails, putting their insides together, in a dry place, but not in any smoke.

They must be either fried in boiling oil, or broiled before, or on a very clear fire, and basted with oil on a feather. Sauce will not be wanted, for if they are good they will be very moist and mellow; if they should be dry, a little melted butter and parsley, or crimped parsley.

 PILCHARDS.
To choose Pilchards.

THE pilchard is a small salt-water fish; it is larger than the anchovy, but a great deal less than the herring, and is good dressed fresh, or lightly salted.

 TROUT.
To choose Trout.

IT is a very fine fresh-water fish; all the kinds of this fish are excellent, but the best are the red and yellow trout. The female are reckoned the best, and are known by having a less head and deeper body than the male; their freshness is known by the same methods that have been already mentioned for other fish. They are in high season the latter end of May.

To boil Trout.

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

To fry small Trout.

DRY them, rub them with yolk of egg, flour or strew fine crumbs of bread on them, fry them.—Anchovy sauce.

To stew a Trout.

IT should be a small one; stuff it with grated bread, a piece of butter, parsley chopped, lemon-peel grated, pepper, salt, nutmeg, savory herbs, yolk of egg, mixed; put it into a stew-pan, with a quart of good boiled gravy, some Madeira, an onion, a little whole pepper, a few cloves, a piece of lemon-peel; stew it in this gently till enough; add a little flour mixed in some cream, a little ketchup; boil it up; squeeze in some lemon-juice.

To broil Trout.

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

To marinate Trout.

TAKE the trout and fry them in oil sufficient to cover them, put them in when the oil is boiling hot; when they are crisp, lay them to drain till they are cold; then take some white wine and vinegar, of each an equal quantity; with some salt, whole pepper, nutmeg, cloves, mace, sliced ginger, savory, sweet marjorum, thyme, rosemary, a bay-leaf, and a couple of onions; let these boil together for a quarter of an hour: put the fish into a stew-pan, pour the marinade to them hot; put in as much oil as white wine and vinegar, which must be according to the quantity of fish which is done, as the liquor must cover them, and they will then keep a month. Serve them with oil and vinegar.

To souse Trout.

TAKE a brace of middling trout, let them be washed and cleaned; then take three pints of white wine vinegar, a quart of water, an onion stuck with cloves, a little lemon-peel, a bunch of sweet herbs, some pepper, salt, cloves, mace, and a

grated nutmeg; let these all boil together in a stew-pan large enough to hold the trout: when it has boiled some time put in the fish; when they are enough, lay them in a dish till they are cold; pour off the liquor, take out the onion and herbs, and let it stand till it is cold; then take off all the fat clean, pour it over the fish, and they will be fit to use the next day: if they are to be eat hot, send them to table with shrimp or lobster-sauce made of this pickle, with fried smelts laid round the dish. Salmon, pike, or almost any kind of fish, may be done this way: they are good cold.

To collar Trout.

TROUT are collared like eels.

PIKE.

To choose Pike.

THEY are chosen by the redness of the gills, the stiffness, and the brightness of the eyes: the best sort are caught in rivers, the worst in ponds.

To boil Pike.

TAKE a large pike, clean it, take out the gills; make a stuffing with some crumbs of bread grated fine, some sweet herbs chopped small, some grated lemon-peel, nutmeg, pepper, salt, some oysters chopped small, a piece of butter: mix up these ingredients with the yolks of two eggs; put it into the fish and sew it up; turn the tail into the mouth, and boil it in pump-water, with some vinegar and salt in it; when it boils put in the fish; it will take more than half an hour if it is a large one.—Oyster-sauce; pour some over the fish, the rest in a boat.

To boil Pike the German Way.

TAKE a pike of a moderate size, when it is washed and gutted split it down the back close to the bone in two flat pieces; set it over the fire in a stew-pan of water, half boil it; take it out, scale it; put it into the stew-pan, with a very little water, and some mushrooms, truffles, and morels cut small; add a bunch of sweet herbs: let it stew very gently, close covered, over a very slow fire, or the fish will break: when it is almost done, take out the herbs; put in a cupful of capers chopped small, three anchovies split and shred fine, a piece of butter rolled in flour, and a table spoonful of grated cheese; pour in a pint of

white wine, and cover the stew-pan quite close: when the ingredients are mixed, and the fish quite done, lay it in a warm dish, and pour the sauce over it.

To boil Pike à-la-Francoise.

TAKE a large pike, let it be well cleaned, washed, and scaled; cut it into three pieces; boil it in an equal quantity of white wine and water, with a bit of lemon-peel; when the liquor boils put in the pike, with a handful of salt; when it is enough, lay it on sippets, and stick it with some little bits of fried bread. Sauce—melted butter, with slices of lemon in it, the yolks of two or three eggs, and some grated nutmeg; pour the sauce over the pike, and send it to table.

Pike au swimmier.

TAKE a large pike, gut, wash, and dry it; make a forcemeat with some eel, whiting, anchovy, suet, pepper, salt, bread crumbs, thyme, parsley, a bit of eschalot mixed up with the yolks of eggs; fill the inside of the fish with this forcemeat, and sew it up; then draw with a packing-needle some packthread through the eyes of the fish, through the middle, and through the tail, in the form of an S; wash it over with the yolk of an egg, and then strew it over with crumbs of bread: bake it or roast it, with a caul over it. Sauce—melted butter and capers.

Pike au Court Bouillon.

WASH and scale the pike, lay it in a pan, and pour over it some boiling vinegar and salt; let it lie for an hour, then take it out, and put into it a seasoning of pepper, a little salt, cloves, sweet herbs, an onion, and a bay-leaf, with a piece of butter; wrap it up in a napkin, and put it into a stewpan, with some white wine, a little verjuice, a lemon sliced, a nutmeg, cloves, and a bay-leaf; make this liquor boil very fast, then put in the pike; when it is enough lay it on a warm dish, strain the liquor into a saucepan; add to it an anchovy washed and boned, a few capers, a little water, and a piece of butter rolled in flour; let these simmer till of a proper thickness; then pour them over the fish.

To bake or roast Pike.

IF a large one, make a forcemeat with one pound of small pike, or any white fish, a large onion, some parsley and sweet herbs chopped small, grated lemon-peel, the crumb of near a penny loaf grated, salt, pepper, and cloves pounded, half a pound

of butter, two yolks of eggs; fill the pike with this; skewer the tail in the mouth, rub it with yolk of egg; strew over it bread crumbs, stick on bits of butter; put into the dish with it half a pint of port, a blade of mace, a piece of lemon-peel; bake it in a common oven, or it may be done in a Dutch one.—White fish sauce, or anchovy-sauce; put to the sauce what gravy may be in the dish with the fish; first take off the fat. Half the quantity of stuffing does for a small pike; and the fish may be omitted in it, but it is not so good.

N. B. It is an excellent way of dressing pike; do not cut the fish open, but draw out the inside at the gills; make it very clean.

Some lard a pike, and baste it while roasting with anchovy and butter.

To broil Pike.

TAKE a middle-sized pike, as fresh as possible; melt some butter, with flour, a little pepper and salt; pour it into a soup-dish to cool. When the pike is gutted, scaled, and washed, dry it well; then with a sharp knife score it cross the back and sides: then roll it in the melted butter: set the gridiron at a great distance from the fire, which must be very clear; lay the pike upon it, and let it be well done; when it is almost enough, put it near the fire that it may be brown. Sauce—anchovy or shrimp.

To pot a Pike.

SCALE it, and cut off the head; split it, and take out the back-bone; strew it over with bay-salt and pepper; cover it, and bake it; then take it out and lay it on a coarse cloth to drain; when it is cold, lay it in a pot that will just hold it, and cover it with clarified butter.

It must be well drained from the gravy, or it will not keep.

To souse Pike.

WHEN the pike is gutted, washed, and scaled, lay it into a large stewpan, with as much water as will cover it, a few bay-leaves, some cloves, and mace; let it stew till a straw will run through it; then take it up, and put to the liquor some white wine and white wine vinegar, with an anchovy; let it simmer till the anchovy is dissolved: when both are cold, put the pike into the pickle, which will jelly, and keep for some time.

CARP.

To choose Carp.

THEY should, if possible, be dressed as soon as they are caught; if they are dead, it is most likely they will be wasted, as they will live a long while out of the water. The best way to judge of them, is by the same rules by which other fish are chosen.

To boil a Carp.

SCALE and draw it, save the blood: set on some water in a stewpan, with vinegar, salt, and horse-radish; when it boils put in the carp; if it is a good size, it will take near half an hour; let it boil gently for fear it should break. Sauce—take the blood, with some red wine, some good strong gravy, an onion or two shred, a little whole pepper, a blade of mace, a nutmeg quartered; let all these stew together: thicken the sauce with some butter rolled in flour; serve up the fish with the sauce poured over it; squeeze in some juice of lemon.

To roast Carp.

WHEN the carp are cleaned, scaled, &c. scotch them, and wash them over with the yolks of eggs; then strew over them chopped parsley, thyme, pepper, salt, and nutmeg; mix all together; spit them on a lark-spit, or put them into a Dutch oven; baste them with red wine mixed with anchovy and butter. Sauce—red wine, gravy, anchovy, and the melts of the carps, all together: the roes must be dipped in yolk of egg, and fried; lay fried sippets under them.

To stew Carp brown.

PUT into a stewpan a quart of good gravy, the blood of the carp (if agreeable), half a pint of small beer (but if bitter, only a quarter of a pint) a quarter of a pint of red wine, a large onion, half a dozen cloves, a piece of lemon peel, and horse-radish: let them stew gently till reduced to the quantity that is wanted: strain the liquor; add to it ketchup, lemon-juice, some of the hard roe bruised, chyan, a little salt, if necessary: simmer this, and if not thick enough, mix a little flour smooth in some gravy, and boil it up in it, stirring it. Let the carp be boiled, and well drained on a cloth; put it into the sauce; simmer it two or three minutes: let the remainder of the roe be mixed with egg, a little grated lemon-peel, and nutmeg, fried in little cakes; garnish the

dish with these, sippets cut with three corners, and fried dry, horse-radish, and sliced lemon.

To dress Carp au Blue.

TAKE a brace of large carp, wash and gut them while they are alive, as soon after they are taken out of the water as possible: split them down the back, and cut them into different pieces as quick as possible; lay one carp in the dish, the scaly side upwards, and cover it all over with salt; then lay the other upon it, and cover that also very thick with salt; have ready boiled three pints of white wine vinegar, a large stick of horse-radish cut into slices, a great piece of parsley root, some ginger, a nutmeg sliced, black pepper, and allspice; pour this liquor and ingredients upon it boiling hot (there must be enough to cover it) let it stand four or five hours; then set on a fish-kettle three parts full of water, with a little salt, a large stick of horse-radish cut into pieces, some parsley-root, ginger, black pepper, allspice, and vinegar; let this boil for half an hour, and scum it very clean; then put the fish, vinegar, and all that is in the dish, into the fish kettle; let it boil fifteen minutes; scum it all the time it is boiling: send it to table quite hot; the scales will be blue, and look very pretty. Sauce—sugar, vinegar, horse-radish, and melted butter; or anchovy and melted butter.

To fry Carp.

SCALE and gut a brace of carp, wash them clean, dry them well in a cloth, flour them, and put them into a frying-pan of boiling lard; let them be of a fine light brown; fry the roes, and cut some thin slices of bread with three corners, fry them: lay the fish on a coarse cloth to drain; then put them into the dish, the roes on each side, the toasts between.—Anchovy sauce.

To broil Carp.

WHEN they are scaled and gutted, slit them down the back, rub them with melted butter, pepper, and salt; broil them at a distance from the fire: before they are quite done, flour the gridiron to make them of a fine brown. For sauce—make a ragout with the soft roes, artichoke bottoms, mushrooms, onions, and capers; lay them in the dish, and pour the ragout over them.

To boil Carp au Court Bouillon.

TAKE a brace of carp, scale, draw, and pull out the fins, put

them into an earthen pan; set on a quart of vinegar, put in a tea-spoonful of bay-salt: when it boils, pour it over the carp, and let them stand till they are cold; then set on vinegar enough in a stewpan to boil them in: when it boils, put them in, and boil them gently till they are enough: before they are quite done, put in half a pint of white wine, with three bay-leaves, a spoonful of white pepper, an onion, and four cloves; let all boil together a little while, and when the carp is thoroughly done, take them up, and lay them on a napkin. Sauce—strain off the liquor; add to it an anchovy cleaned and boned, a little strong gravy, a few pickled mushrooms, and a piece of butter rolled in flour: let it boil, and when of a proper thickness, pour it into a sauce-boat.

Carp and Tench stewed white.

TO one quart of boiled gravy, add a quarter of a pint of Madeira, or white wine, a blade or two of mace, some whole pepper, a bit of lemon-peel, and horse-radish, a large onion, and two anchovies; let these simmer very gently an hour or more; strain it; put to it some thick cream, a piece of butter mixed well with a large spoonful of flour; stir this over the fire till the butter is melted, and the sauce boils up, or it will be greasy; squeeze in the juice of half a lemon; add more wine and spice, if agreeable; boil the fish, drain it well, pour the sauce over it. Garnish with lemon.

Carp and Tench stewed brown.

CLEAN and dry them; flour and fry them a nice brown, and dry; simmer for a quarter of an hour three pints of good gravy, a full pint of red wine, a few cloves, a piece of horse-radish, a good onion, a little chyan, some ketchup; put in the fish, stew them gently till enough, close covered; take them out, strain the sauce; add some of the roe bruised, and, if not thick enough, a little flour mixed smooth with a little gravy; boil this up, lay in the fish, set it over the fire for a minute or two. Garnish with the roe boiled, or made into cakes as before, lemon and horse-radish.

To bake Carp.

WHEN the carp are scaled, gutted, and washed, take a deep earthen dish that will hold them, rub it all over with butter; lay in the carp: put in the dish a bunch of sweet herbs, an onion, an anchovy, some black and white pepper, salt, cloves, mace,

with a little white wine: cover it over close, and send them to the oven: if they are large, they will take an hour; if small less time will do them: when they are done, take them out with care, put them over some hot water to keep warm, cover them very close; scum all the fat off the liquor they were baked in, and strain it into a saucepan; add to it half a pound of butter rolled in flour.

TENCH.

To choose Tench.

THEY are a fine fresh-water fish, and should be dressed alive; the way to judge of their freshness is to examine the gills, which should be red, and hard to open, the eyes bright, the body firm and stiff. The tench is covered with a slimy matter, which, if clear and bright, is a good sign. They are in season in July, August, and September.

To boil Tench.

SCALE them while alive, gut them, and wash their insides with vinegar; put them into a stewpan, when the water boils, with some salt, a bunch of sweet herbs, lemon-peel, and whole pepper; put in the tench, cover the stewpan close, and let them boil quick till they are done: then strain off some of the liquor in a saucepan: and add to it some walnut-liquor, a little white wine, a little gravy, an anchovy, and some oysters, or shrimps: boil these ingredients together; thicken them up with butter rolled in flour, with a little lemon squeezed in: pour some over the fish, the rest in sauce-boats.

To roast Tench.

WASH them, and clean them well from their slime; make a little hole as near the gills as possible; take out the guts, and clean the throat; make a stuffing with sweet herbs, a little parsley, a few crumbs of bread, a little grated lemon-peel, and nutmeg, with a little bit of butter, mixed all together, and stuff the fish with them: tie the fish to the spit, with two or three splinters, and roast them; mix butter and vinegar, and baste them with it.—Anchovy, shrimp, or oyster sauce.

To fry Tench.

TAKE a brace of tench, gut, wash, and dry them well in a

cloth: then slit them down the back, sprinkle a little salt over them, and dredge them with flour; fry them of a fine brown in boiling lard. Sauce—anchovy, with mushrooms, truffles, and capers, all chopped small, and stewed in gravy, with the juice of a lemon, and a little fish cullis.

To soufe Tench.

DRAW the tench at the gills, and cut them off, and they will boil the whiter: put into the water some vinegar, salt, bay-leaves, a bunch of sweet herbs, whole cloves, mace; wipe off the slime, but do not scale them: when they are boiled, wash off the loose scales: strain the liquor through a jelly-bag, and put some isinglass into it that has been soaked, and boil it: lay the fish into the dish, strain the liquor through the bag into the dish over the fish: let it stand till it is cold, before it is used.

This jelly will serve to jelly lobsters, prawns, or cray-fish, hanging them in a glass by a thread at their full length: fill the glass with the jelly while it is warm; when cold, turn it out of the glass.

PERCH.

To choose Perch.

THEY are not so much esteemed as carp and tench, though a very good fresh-water fish; they are judged to be new by the liveliness of their eyes, and the stiffness of their fins. They are in season from Michaelmas to March.

To fry Perch.

SCALE, gut, and wash them very clean; score them at some distance on the sides, but not very deep; dry them well, and flour them all over; fry them in oiled butter: when they are of a fine brown, lay some crisped parsley round the fish. Sauce—plain butter.—Some make the following sauce: two ounces of browned butter: put to it some flour, a few chives chopped small, some parsley, a few fresh mushrooms cut small, and a little boiling water; lay the perch in this liquor, after they are fried, and let them stew gently for four or five minutes: then lay them in a warm dish; add two large spoonfuls of capers cut small, thicken it up with butter and flour, and pour it over them.

To broil Perch.

THEY must be very fresh.—Scale, gut, and wash them; then dry them very well in a napkin: melt some butter, enough to dip the perch in all over; roll them about till the butter sticks well to every part of them: set the gridiron over a clear brisk fire, but at a great height above it (the perch must be well done before they are browned); when they are near enough, put the gridiron nearer the fire, to brown them. For sauce—set on a saucepan with some butter, a little flour, a bit of leek, two spoonfuls of vinegar, a little water, some pepper, salt, a little grated nutmeg, and two or three anchovies washed and boned: keep the ingredients shaking round in a saucepan while the fish are doing: when they are done, take out the leek, and pour the sauce over the fish.

Water Souchy.

MAKE perch or flounders very clean; put them into a stewpan, with cold water (enough for broth), a very little white wine vinegar, and some salt; take off the scum; boil them gently for a quarter of an hour: serve them with the broth; put in some parsley-roots ready boiled, and strew over parsley boiled of a nice green: bread and butter on a plate.

 SMELTS.
To choose Smelts.

IF good, they should be of a fine silver hue, very firm, and have an agreeable smell, extremely like a cucumber. They are taken in the Thames, and other great rivers.

To fry Smelts.

DRY them; rub them with yolk of egg, flour, or strew fine bread crumbs on them; fry them; lay the tails together in the middle of the dish.—Anchovy sauce.

Smelts in savoury Jelly.

SEASON them with pepper and salt; bake and drain them; when cold pour jelly over them; or break the jelly, and heap over them.

To pot Smelts.

DRAW out the inside; season them with salt, pounded

mace, and pepper, butter on the top; bake them; when near cold, take them out, lay them upon a cloth: put them into pots; take off the butter from the gravy, clarify it with more, pour it on them.

To pickle Smelts.

TAKE a large jar that will hold a quarter of a peck of smelts; take half an ounce of nutmegs, a quarter of an ounce of mace, half an ounce of salt-petre, half an ounce of pepper, a quarter of a pound of common salt, all beat very fine; wash, clean, and gut the smelts; lay them in rows in a jar: between every layer of smelts strew the seasoning, with some bay-leaves; boil red wine enough to cover them; pour it boiling hot over them; cover them with a plate: when cold, tie them down close. They are better than anchovies.

Another Way.

DRAW out the inside, all but the roe; put their tails into their mouths: boil them a few minutes in salt and water, vinegar, and pepper-corns; take out the fish: when the pickle is cold, pour it over them.

MULLETS.

To choose Mulletts.

THE sea-mulletts are better than the river-mulletts, and the red than the grey: they should be very firm, to be good. They are in season in August.

To boil Mulletts.

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

To broil Mulletts.

SCALE and gut them, and cut gashes in their sides, dip them in melted butter, and broil them at a great distance from the fire. Sauce—anchovy with capers, and a little Seville-orange or lemon squeezed into it.

To fry Mulletts.

SCALE and gut them; melt some butter, and pour it into a deep dish; score the mullets across the back, and dip them into the butter; then set on in a stewpan some butter; let it clarify; fry the mullets in it: when they are enough, lay them on a warm dish. Sauce—anchovy and butter.

 ROACH.
To choose Roach.

THEY are a very coarse and boney fish: those are much better which are taken in rivers, than those which are caught in ponds. They are in season in April and May.

To boil Roach.

SCALE, gut, and wash them; wipe them, hack them in three or four places on the sides; put into a stewpan some small beer, vinegar, and water (enough to cover the fish), some salt, a bunch of sweet herbs, some parsley, and a stick of horse-radish sliced: when it boils, put in the fish. Sauce—anchovy.

To fry Roach.

SCALE and gut the roach, wash them in salt and water, wipe them very dry: then flour, and fry them in boiling lard; set them be brown and crisp, and lay them in a warm dish; pour the fat out of the pan, put into it a piece of butter; and when it boils, fry some sage and parsley crisp; lay it on the roach.—Anchovy sauce.

 GUDGEONS.
To choose Gudgeons.

THEY are chosen by the same rules as other fish: they come in before Midsummer, and are to be had till near Christmas; they are taken in running streams.

To dress Gudgeons.

DRESS them as smelts.

BARBLE.

To choose Barble.

THEY are chosen by the same rules as other fish; and are caught in rivers.

To boil Barble.

BOIL them after the same manner as mullets.

To stew Barble.

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

EELS.

To choose Eels.

THE silver eels, which are taken in the Thames, are generally the best, and are the right silver eels; they should be dressed alive. They are always in season (except in the height of summer). The Dutch eels, which are sold at Billingsgate-market, are very bad. There is no fish in which there is a greater difference than in eels.

To boil Eels.

BOIL them in salt and water. Sauce—parsley and butter.

To stew Eels with Broth.

CLEAN and gut the eels; wash them; put them into a saucepan, with water just enough to cover them; put in a crust of bread, and two or three blades of mace; cover them, and let them stew very slowly till they are enough: put them into a dish with the broth. Sauce—plain butter, or parsley and butter. The broth is rich, and good for sick or weak people.

To stew Eels.

CUT them into pieces; pepper and salt them; put them into a little stewpan, with some boiled gravy, or a little beef

broth, an onion with two or three cloves stuck into it, a bit of lemon-peel, a glass of Madeira; stew these gently: when the eels are enough, which they will be in half an hour, or thereabouts, take them out, and the onion and lemon-peel; mix some flour with a little cream, boil this in the sauce; add more wine, if there is not sufficient, and chyan; squeeze in some lemon-juice, put in the eels.

Another Way.

PUT one ounce of butter into a stew-pan; when it is melted, throw in a handful of sorrel cut grossly, about a dozen sage-leaves cut fine, five pounds of eels cut to pieces, peppered and salted, two anchovies boned and minced, a large onion, the peel of a quarter of a lemon shred fine, half a nutmeg grated, half a pint of water; let these stew gently half an hour; take out the onion, squeeze in lemon-juice; lay roasted bread round the dish cut three-cornered. Half the quantity makes a small dish.

To broil or roast Eels.

SKIN and clean a large eel; mix bread crumbs, grated lemon-peel, parsley chopped, pepper, salt, nutmeg, a few oysters chopped, a bit of butter, and yolk of egg; stuff the eel, sew it up, turn it round; rub it with yolk of egg; strew over it fine bread crumbs, stick on bits of butter; a little water in the dish: bake it either in a common or Dutch oven. Serve it with the white fish sauce; add to it what gravy comes from the fish, first taking off the fat: the oysters in the stuffing may be omitted.—Or, strip the skin off the eel to the tail, scotch it, rub it with pepper and salt; stuff it with the above ingredients, draw the skin over it; skewer it round, hang it in the Dutch oven, roast it; or put it on a gridiron, at a great distance, over a clear fire; let it be near done, then set it lower to brown.—Anchovy or white fish sauce.

Eels spitchcocked.

WHEN skinned and cleaned, slit open the belly, lay it flat, but do not bone it; cut it in pieces the length of a finger, rub it with yolk of egg; strew over it fine bread crumbs, pepper, salt, nutmeg grated, lemon-peel, chopped parsley; broil it.—Anchovy sauce.—Or, do it whole, done with the above ingredients, turned round and skewered; then broiled, or roasted in a Dutch oven.—Anchovy sauce.

To fry Eels.

CUT them in pieces; season them with pepper, salt, and

nutmeg; flour them, fry them in butter. They are a pretty garnish for most fish.—If they are small, turn them round, and fry them whole.

To bake Eels.

TAKE the eels, strip and clean them; take a shallow pan, and cut the eels in lengths according to the depth of the pan; put them in, and let them stand upright in it; it should be full: put in a little water, some salt, pepper, eschalots cut small, some sweet herbs, and a little parsley cut small; set them into the oven to bake: when they are done, take the liquor that comes from them, put it into a saucepan, and thicken it with a piece of butter rolled in flour, and a little white wine.

Eels à-la-Daube.

TAKE three large eels, and a brace of large tench, clean the skins of the eels well with salt, and wash them in two or three waters; then cut one open, and cut the skin off; lay it flat, pick the flesh of the eel and of the tench from the bones; mince and season it with pepper, salt, cloves, and mace; grate in three parts of a nutmeg; cut the flesh of two more eels into long pieces, such as are cut for larding; cut open another, skin, and lay that flat; then cut out the flesh of a couple of large eels into long slips; then lay a layer of eel upon the first skin, and then a layer of minced-meat; upon this put more eel, and upon them more minced-meat, till all is used: press it down with the hand, and lay over it the other skins; tie them round tight, and in such a manner that the whole may be kept entire; then wrap it carefully up in a linen cloth, and put it into a saucepan with some fish broth; set it over a slow fire, and let it stew slowly for some time: when it is three-parts done, pour in a pint of red wine, and put in half a dozen cloves, a couple of bay-leaves broke, some whole white pepper, and salt; cover up the saucepan, and let these stew till the eels are quite done; then take it off, and let it all cool together. This dish the French eat instead of our collared eels: they cut it into slices: it looks very nice, and eats well.

Collared Eels.

SLIT them up the back, take out the bones, wash and dry them well; strew over them scalded parsley and sage chopped, pepper, and salt; roll them tight, tie them up in cloths; boil them in salt and water, with the heads and bones, pepper-corns, ginger, and a little vinegar; boil them till tender; tie the cloths tight, hang them up: when the pickle is cold, put them in.

Potted Eels.

RIP open the eels, bone and cut them into pieces; wash and dry them very well; season them high with pepper, salt, and nutmeg; put them into a pot: lay on pieces of butter; bake them; pour off all the gravy, pressing them hard that none may remain; pour on clarified butter.

To pickle Eels.

TAKE some eels, skin them, slit them down the belly, take out the bones, rub them well all over with common salt; let them lie three days, and turn them every day; then take them out of the brine, wash them in water, and wipe them dry with a cloth; season them with nutmeg, cloves, mace, and a bay-leaf: roll them in a collar, and tie them tight in a cloth; boil them in an equal quantity of white wine and vinegar: when they are tender, take them out of the liquor, and set them to cool: when they are cold, put them into the same liquor again: if there is not liquor enough, boil some more vinegar, white wine, and spices: set them upon their ends while they are cooling, and they will keep their shape much better.

To fry Lampreys.

CUT off the heads, and save the blood that runs from them: then wash them well in warm water, dry them in a cloth, fry them in a little fresh butter till half done; pour out the fat, and put in a little white wine; shake the pan round; put in a little whole pepper, nutmeg, salt, sweet herbs, and a bay-leaf, a few capers, a piece of butter rolled in flour, and the blood; shake the pan round often, and cover them close: when they are done, take them out; strain off the sauce; squeeze in the juice of a lemon, and pour it over the fish.

To broil Lampreys.

WASH them very clean in warm water; cut them into pieces; melt some butter, and roll them in it; make a seasoning with grated bread, some pepper, salt, and sweet herbs cut very small: after the fish is well rubbed in the butter, dip it into the seasoning, and boil it over a clear, gentle fire. Sauce—take some colouring for sauce, and add to it some chives cut small, parsley, mushrooms, capers, an anchovy minced fine, some pepper, and salt; put to it a little fish broth, and some fish-cullis to thicken it; boil it, and strain it over the fish.

To stew Lampreys.

TAKE the lampreys, skin and gut them, grate some lemon-peel, and put to it some pepper, salt, beaten cloves, and mace; mix these together; skewer the lampreys round, and dip them in the seasoning: put some slices of butter into a stew-pan; put in the fish, with half a pint of good fish-gravy, a quarter of a pint of white wine, an anchovy, a bunch of sweet herbs, and an onion sliced; turn them often: when they are tender, take them out; strain off the sauce, and thicken it with half a spoonful of flour mixed in a little gravy; put in the fish, and let them be quite hot; then lay them into a dish, and pour the sauce over them.

To roast Lampreys.

SCALD and scrape them, take out the insides, especially the black string; season with pepper, salt, and mace; put them into a pan, and bake them in a slow oven: when they are done, take them out of the gravy, put them into a clean pan, and cover them with clarified butter.

To bake a Collar of Fish.

SKIN and gut a large eel, wash it very clean in two or three waters; half-boil it; pick all the meat from the bones; make a seasoning with beaten mace, pepper, salt, nutmeg, sweet herbs, parsley, a little grated lemon-peel, and some grated bread; beat these and the flesh of the eel together in a mortar very fine; let them all be well mixed; then take a flat fish that will roll well, either turbot, skate, soles, or thornback; take all the bones and fins from the flat fish, and lay upon it the forcemeat (but leave a little of it), roll it up very tight, open the skin of the eel, and bind up the collar with it; let it be flat at top and bottom, that it may lie well in the dish; butter an earthen dish, and set it in upright; flour it, and stick pieces of butter on the top, and at the edges, that it may run down on the fish; let it be baked enough, but great care must be taken to prevent its being broke; put a quarter of a pint of water into the dish. For sauce—take the water the eel was boiled in, and the bones of the eel, with the fins, &c. of the other fish; put them into a saucepan, with a bunch of sweet herbs, an onion, some mace, cloves, and white pepper; let these stew till reduced to a quarter of a pint; strain it; add to it three or four spoonfuls of fish-cullis, a few truffles and morels, a few mushrooms, two spoonfuls of ketchup, or half a one of soy, a piece of butter rolled in flour; season it with a little salt, and

give it a boil ; then take the forcemeat which was left, mix it up with the yolk of an egg into little balls, and fry them : when the fish is done, lay it in the dish, pour the sauce over it, and lay the balls round.

This does well in a Dutch oven.

FLOUNDERS.

To choose Flounders.

THEY should be stiff, their eyes bright and full, their bodies thick : they are both sea and river fish ; and should, if possible, be dressed alive. They are in season from January to March, and from July to September.

To boil Flounders.

PUT on a stew-pan, with water sufficient to cover the quantity of flounders which are to be dressed ; put in some vinegar and horse-radish : when the water boils, put in the fish, but let them be well cleaned and their fins cut off ; do not let them boil too fast, lest they break : when they are enough, lay them on a fish-plate, the tails in the middle. Sauce—parsley and butter.

Plaice and Dabs are boiled in the same manner.

To fry Flounders, Dabs, or Plaice.

PUT oil, rendered lard, or dripping, into a frying-pan, sufficient to cover the fish ; let the fat boil before the fish is put in ; fry the fish well with a cloth, and flour it : when fried, lay it on a coarse cloth to drain.

To stew Flounders, Dabs, or Plaice.

CLEAN the flounders, and cut off the fins ; put them into a stew-pan, with as much water as will cover them ; put to them an anchovy split, a blade of mace, some salt, a spoonful of lemon-juice, and an eschalot ; let these simmer very slowly till they are enough ; scum them very clean ; lay them to drain in a dish, but keep them hot ; then strain off the liquor into the stew-pan, put to it a piece of butter rolled in flour, a spoonful of ketchup, some pickled mushrooms, and a glass of white wine : let it boil till it is of a proper thickness ; if there is any scum, take it clean off, and pour the sauce over the fish.

Another Way.

TAKE the fish, and fry them of a nice brown ; then take

them up, and add to the butter they were fried in, water sufficient to make sauce for the quantity of fish that are done; to a quart of water two anchovies and an onion sliced, a spoonful of ketchup, and two spoonfuls of red wine; let it simmer a quarter of an hour, then put it into the dish: let them stew very slowly a quarter of an hour, then take them out; put them into a warm dish, and thicken the sauce with butter and flour; give it a boil, and strain it off; pour it over the fish.

To fricassee Flounders, &c.

CLEAN the fish, and take off the black skin, but not the white; cut the flesh from the bones into long slices, and dip them into yolk of egg; strew over them some bread-raspings, and fry them in clarified butter: when they are enough, lay them upon a plate, and keep them hot. For sauce—take the bones of the fish, boil them in some water; then put in an anchovy, some thyme, parsley, a little pepper, salt, cloves, and mace: let these simmer till the anchovy is dissolved; then take the butter the fish was fried in, put it into a pan over the fire; shake some flour into it, and keep stirring it while the flour is shaking in; then strain the liquor into it, and let it boil till it is thick; squeeze some lemon-juice into it; put the fish into a dish, and pour the sauce over them.

Salt or Tusk Fish.

SOAK it a day or two, according to its size and saltiness: lay it on bricks or stones all night; put it again into water the day it is used, and boil it.—Ling requires a great deal of doing; it must only simmer; sometimes it will take two hours simmering after twelve hours soaking.—Water-cod need only be boiled and well scummed.—Scotch haddocks should be laid in soak all night; they may either be broiled or boiled; if broiled, they should be split asunder. For sauce—egg sauce, parsnips whole or mashed, potatoes, and plain butter; or, when boiled, pull the salt-fish into flakes, pour over it egg sauce, or mashed parsnips.

SPRATS.

To choose Sprats.

THEY are chosen by the same rules as herrings. They are
after all the winter

To bake or broil Sprats.

DO them as herrings.

To pickle Sprats like Anchovies.

TAKE a peck of the best sprats (they must be very fresh) not washed or wiped, but as they come out of the water; have ready two pounds of common salt, four pounds of salt-petre, a quarter of a pound of bay-salt, two ounces of salt-prunella, two penny-worth of cochineal, pounded all in a mortar and mixed together; put them into a stone pot or small barrel; lay a row of sprats, then a layer of the salts, and so on till the pot is full; press them hard down, cover them close; let them stand six months, and they will be fit for use. A barrel is best, as they can then be turned bottom upwards every week.

To pickle Sprats.

DO them in the same manner as herrings.

 LOBSTERS.
To choose Lobsters.

THEIR tails, if fresh, should be stiff, and pull up with a spring; if stale, the tail will be flabby. This direction is for boiled lobsters. It is better to buy them alive, and boil them; but then they will sometimes live till they are quite spent; if they have not been long taken, the claws will have a quick strong motion upon squeezing the eyes. The heaviest are esteemed the best. The cock-lobster is known by the narrow back-part of his tail; the two uppermost fins within his tail are stiff and hard, but those of the hen are soft, and the tail broader. The male, though generally smaller than the female, has the highest flavour in the body; his flesh is firmer, and the colour, when boiled, is redder.

To butter Lobsters.

WHEN boiled, take out the meat, cut it into pieces; put to it a little gravy, the inside of the lobster, and the spawn bruised, a very little white wine, pepper, salt, nutmeg, grated lemon-peel, a piece of butter mixed with flour, and a little lemon-juice; stir this together; let it boil up: quarter the chine; pepper, salt, and broil it; lay it round the dish on the rest. Garnish with sliced lemon.

Another Way.

CUT the lobster in pieces, as before; put to it a little water, pepper, salt, nutmeg, a piece of butter mixed with flour: boil it up.

To stew Lobsters.

WHEN the lobsters are boiled, pick the meat clean from the shells; take a pint of water, a little mace, a little whole pepper, and the shells of the lobsters; let them boil till all their goodness is out: strain off the liquor, and put it into a saucepan; put in the lobsters, with a piece of butter rolled in flour, a spoonful or two of white wine, and a little juice of lemon: let them boil, and then lay them in the dish.

To broil Lobsters.

WHEN the lobsters are boiled, split their tails and chines, crack the claws, pepper and salt them; take out their bodies and what is called the lady; then put them again into the shells, and then upon the gridiron over a clear fire; likewise the tails and the claws; baste them with the butter, and send them to table, with melted butter in a boat.

To roast Lobsters.

MORE than half boil it; set it in a Dutch oven, baste it well till nicely frothed; serve it with melted butter.

To hot Lobsters.

BOIL it well, pick out all the meat and inside; season high with pepper, salt, and nutmeg: beat it fine, with butter enough to make it mellow, put it down close in the pot; set it in a slack oven for two or three minutes; pour over clarified butter.

Another Way.

SEASON the meat from the claws and inside, as before directed, and pound it; lay some at the bottom of the pot, then the tail well seasoned; fill the pot with the remainder; pour over clarified butter.

 CRABS.
To choose Crabs.

THEY will not keep so long as lobsters: when they are in

perfection, the joints of the legs are stiff, and the body has a very sweet smell; when they have been kept too long, the joints are limber, the eyes look dead and loose, accompanied with a very bad smell.

To butter Crabs.

PICK out the fish, bruise the inside; beat it in a little gravy, with a little wine, some pepper, salt, nutmeg, a few crumbs of bread, a piece of butter, with a very little flour, some vinegar or lemon-juice.

Crabs browned and served in the Shell.

LEAVE the great shell whole, mince all the fish, shred some parsley, mushrooms, or truffles, a little young onion: fry these, put in the minced crab, with the inside bruised, some pepper, salt, and grated lemon-peel; stir this about, shake on some flour, and add a little lemon-juice, with some good gravy; let this simmer up, fill the shell or shells; strew over crumbs of bread; brown them in a Dutch oven, or with a salamander.

PRAWNS AND SHRIMPS.

To choose Prawns and Shrimps.

WHEN in perfection they have a very excellent smell; they are firm and stiff; the tails also are the same, for they turn stiffly inwards: when the prawns are fresh, their colour is very bright; but when they are stale, the tails grow limber, they lose the brightness of their colour, and grow pale and clammy.

Shrimps are of the prawn kind, and are known to be good or bad by the same rules.

To butter Prawns or Shrimps.

MELT a piece of butter mixed with flour, put in some good gravy, keep it stirring; put in the fish, with a little nutmeg grated, pepper, and salt; simmer them up, lay toasted bread round, cut three-cornered.

Cray-fish and Prawns in Jelly.

PUT several into savoury jelly, taking care they lie separate.

To pot Shrimps.

WHEN boiled, season them well with pepper, salt, a little

pounded cloves; put them close into a pot, set them for a few minutes into a slack oven; pour over clarified butter.

Cray-Fish with white Sauce.

WHEN boiled, pick the shells from the tails, and from the great claws; take off the small claws; thicken some white gravy with cream, flour, and a bit of butter; add pepper and salt, a little chopped parsley; heat the cray-fish in this; serve it very hot. Only the tails may be done.

Cray-Fish disguised.

WHEN boiled, take the great shells from the bodies, and the shells from the tails, leave the large claws entire on the bodies, take off the small ones; put into the bottom of a dish, parsley, a little onion, mushrooms, sweet herbs, all chopped; place the cray-fish on this round the dish, the tails towards the middle, and so in rows till the dish is covered; pour in some good gravy a little thickened, and lemon-juice; strew crumbs of bread, pepper, salt, and nutmeg all over the top; heat and brown this in a common or Dutch oven.

OYSTERS.

To choose Oysters.

THE goodness of oysters consists in their being healthy and properly relished; the Pyfleet, Colchester, and Milford oysters, are by far the best; but the native Milton are reckoned very good, being the whitest and fattest: they are known to be alive and vigorous when they close fast upon the knife, and let go as soon as they are wounded in the body. They should be eat as soon as opened, for they soon become poor and flabby. The rock oysters are the largest. Oysters are very good boiled in the shells.

Oysters stewed.

WASH them in their own liquor, strain them; put them into a saucepan, with some white pepper pounded, a little beaten mace, a little cream, a piece of butter mixed with flour; stir this till it boils, throw in the oysters, simmer them till enough; add salt, if wanted; toasted sippets round the dish.

Oyster Loaves.

STEW them as above; fill little Dutch loaves with them.

A Ragout of Oysters.

MAKE a batter with two or three eggs, pepper, salt, grated lemon-peel, chopped parsley, a little flour; dip in the oysters, fry them, drain them; pour the fat out of the pan, shake in some flour, put to it a little good gravy, stir it over the fire till brown and thick; add a little more gravy, the oyster-liquor strained, a little white wine; throw in the oysters, shake them round, simmer them a little. Thirty oysters make a pretty dish.

Oysters on Skewers.

PUT a bit of butter into a stewpan, throw in large oysters and some mushrooms, with pepper, salt, pounded cloves, parsley, and sweet herbs chopped, a dust of flour; stir these about half a minute, then put the oysters on silver skewers, a mushroom between each; roll them in crumbs of bread; broil them; put into the stewpan a little good gravy, let it be thick and palatable; a little lemon-juice. Serve the oysters on the skewers; the sauce on the dish.

Oysters scolloped.

WASH them in their own liquor, strain the liquor to them; put some into scolloped-shells, strew over them bread crumbs, with a little pepper, a bit of butter; then more oysters, bread-crumbs, and a bit more butter at the top; set them into a Dutch oven, and let them be a nice brown.

Forced Oysters in Shells.

SCALD the oysters in their own liquor, chop them; add parsley and anchovy chopped, crumbs of bread, lemon-peel grated, pepper, salt, nutmeg, a little cream, yolk of egg, a piece of butter, and some whole oysters; fill some scolloped-shells, strew over a few crumbs of bread, brown them in a Dutch oven.

Oysters in Shells, another Way.

PUT a bit of butter in a stewpan, throw in oysters, chopped mushrooms, and parsley, grated lemon-peel, pepper, and salt, a little young onion, or eschalot; stir them about a minute, fill the shells, put in a bit of butter and the oyster-liquor; strew over crumbs of bread, brown them.

To fry Oysters.

MAKE a batter with the yolk of one or two eggs, a little nutmeg, some beaten mace, a little flour, and a little salt;

dip in the oysters, fry them in hog's lard, a light brown. If agreeable, a little parsley may be shred fine and put into the butter.

Oysters à-la-Daube.

MAKE a seasoning of parsley, basil, and chives, cut very small; open the oysters, loosen them, but do not take them out of the bottom-shell; put a little of the seasoning to each oyster, with pepper, and a little white wine; put on the top-shell, and set them on the gridiron; lay from time to time a red-hot shovel over them: when they are enough, take off the upper shell, and send them to table in the under one.

Oysters fried.

DIP them in yolks of eggs that are beat with flour, salt, and nutmeg, fry them a light brown; they are proper garnish for cod, and calf's head hashed, &c.

To pickle Oysters

WASH the oysters, and strain the liquor off very clear; add to it a little white wine vinegar, with some salt, whole pepper, a race of ginger, two or three bay-leaves, with an onion; boil these together, then put in the oysters, and let them boil very gently till they are tender; take off the scum as it rises; when they are enough, take them out with a spoon; when the pickle is cold, put them up in a pot or small barrel, stop them up close. They will keep five or six weeks.

Or,

WASH them about in their own liquor; strain the liquor; boil the oysters gently in it till enough, scumming it; take out the oysters; put to the liquor a little vinegar and Lisbon wine, a few black pepper-corns, a little mace, nutmeg, and salt; boil this together; when cold, put it to the oysters; keep them close covered in a barrel or jar.

MUSCLES.

Ragout of Muscles.

MELT a little butter in a stewpan, take the muscles out of the shells, fry them a minute with a little chopped parsley, then shake over them a little flour, put in a little cream, pepper, salt,

nutmeg, and lemon-juice; boil them up; if they are to be brown, put good gravy instead of cream.

Or,

WHEN the muscles are well cleaned, stew them without water till they open, take them from the shells, save the liquor; put into a stewpan a bit of butter, with a few mushrooms chopped, a little parsley, and a little grated lemon-peel; stir this a little about, put in some good gravy, with pepper and salt; thicken this with a little flour, boil it up, put in the muscles with a little liquor; let them be hot.

N. B. When muscles are stewed, throw among them a half crown, or any piece of silver; if that is not discoloured, the muscles may be eat with the greatest safety, without taking any thing out of them as is the usual method.

ANCHOVIES.

To choose Anchovies.

THEY are preserved in barrels with bay-salt; no other fish has the fine flavour of the anchovy. They are caught upon the coasts of Provence and Catalonia, in May, June, and July. The finest are those which look red and mellow, and the bones moist and oily; the flesh should be high-flavoured, and the liquor should look reddish, and have a fine flavour.

POULTRY.

TURKIES.

To choose a Turkey-Cock.

IF young, it has a smooth black leg, with a short spur, the eyes full and bright, and the feet limber and moist, take care the spurs are not cut or scraped. If it is stale, the eyes will be sunk, and the feet dry.

Hen Turkey.

THE hen turkey is known to be fresh or stale, old or young, by the same rules; only, if she is old her legs will be red and

rough; if she is with egg, the vent will be soft and open; if the vent is hard, she has no eggs.

To boil a Turkey.

MAKE a stuffing with grated bread, oysters chopped, grated lemon-peel, pepper, salt, nutmeg; about four ounces of butter, or suet chopped, a little cream, yolks of eggs, to make it a light stuffing; fill the craw; if any is left, make it into balls; flour the turkey; put it into water while cold; take off the scum as it rises, let it boil gently; a middling turkey will take about an hour. Boil the balls, lay them round it, with oyster-sauce in the dish, and in a boat. The stuffing may be made without oysters; or it may be stuffed with forcemeat, or sausage-meat, mixed with a few crumbs of bread and yolks of eggs. If oysters are not to be had, white celery sauce is very good, or white sauce.

To boil a Turkey au Bourgeois.

LET the turkey be trussed for boiling; set on a pot with some water and some salt, a large handful of chopped parsley, and four or five pepper-corns; when it boils put in the turkey, and let it boil very gently till it is enough, but be very careful it is not done too much; when it is near done, set on a saucepan, with a piece of butter rolled in flour, and a little water; cut some parsley very small, and put into it a thin slice of garlic, two anchovies, a teaspoonful of lemon-peel, cut like dice, a little juice of lemon, and some salt; let these stew together, and then thicken it; take up the turkey, and pour the sauce over it.

To stew a Turkey.

TAKE a pot, large enough to hold a turkey, lay at the bottom four skewers across, and upon these lay the turkey; pour in a quart of good veal gravy, and a bunch of celery cut very small, with some beaten mace; let these stew as slow as possible, till the gravy is more than half consumed; then roll a large piece of butter in flour, and put into the pot; when it is melted, put in a glass of Madeira or white wine: if there is not sauce enough, add a little strong veal gravy, but then butter must be added to make it of a proper thickness; when the turkey is tender, take it up, and pour the sauce over it—pickled mushrooms, or oysters, may be added to the sauce.

Turkey stewed with Celery.

STUFF the turkey as when stewed brown (leaving out the

oysters) or with forcemeat; boil it till near enough, with an onion, a little whole pepper, a piece of lemon-peel, and a bunch of sweet herbs in the water; have some celery cut into lengths and boiled till near enough; put them into some of the liquor the turkey was boiled in; lay in the turkey breast downwards, stew it a quarter of an hour, or till it is done; but do not over-do it: take it up: thicken the sauce with a piece of butter rolled in flour, and some good cream; add salt and chyan.

Turkey stewed brown.

TAKE a small turkey and bone it; fill it with a forcemeat made as follows:—Take half a pound of veal, and the meat of two pigeons, a tongue out of the pickle, boiled and peeled; chop all these ingredients together, and beat them in a mortar, with some marrow from a beef bone, or a pound of suet from a loin of veal; season them with two or three cloves, two or three blades of mace, and half a nutmeg, dried at the fire, and pounded, with some salt; mix all these well together; fill the turkey, and fry it of a fine brown; put it into a pot that will just hold it, lay some skewers at the bottom of the pot, to keep the turkey from sticking; put in a quart of good beef gravy, cover it close, and let it stew for half an hour very gently; then put in a glass of red wine, one spoonful of ketchup, a large spoonful of pickled mushrooms, some truffles, morels, and a piece of butter rolled in flour; cover it close, and let it stew half an hour longer. Fry some hollow French loaves, then take some oysters, stew them in a saucepan, with a bit of mace, their liquor, a little white wine, and a piece of butter rolled in flour; let them stew till they are pretty thick, fill the loaves with them; lay the turkey in the dish, pour the sauce over it, and lay the loaves on each side.

Turkey stewed brown another Way.

CUT the turkey up the back; take out the entrails, and the bones out of the body, leave on the rump, legs, and wing bones; chop some oysters, suet, marrow, or a piece of butter, lemon-peel grated, the crumb of a French roll soaked in cream, pepper, salt, nutmeg, parsley chopped, yolks of eggs; fill the turkey with this, sew it up, lard the breast; half-roast it, put it into a vessel that will just hold it, with three pints of cullis, or good gravy (more if the turkey is large); let it stew gently an hour and a half, or two hours; when tender thicken the sauce with a little flour, but first scum it. Add some oysters and their liquor, fresh

or pickled mushrooms, a little chyan, and lemon-juice, if necessary.

A fowl may be stewed in the same manner.

To roast a Turkey.

A middle-sized one will be roasted in an hour.—Make a stuffing with four ounces of butter or chopped suet, grated bread, a little lemon-peel, parsley and sweet herbs chopped, pepper, salt, and nutmeg, a little cream, and yolks of eggs; fill the craw with this, or with forcemeat; paper the breast till near done, then flour and baste it. For sauce—gravy alone, or brown celery sauce, or mushroom sauce. For a turkey poult, gravy and bread sauce.

As soon as any kind of poultry is laid to the fire, flour and baste it.

To roast a Turkey with Oysters.

WHEN it is trussed for roasting, cut the liver to pieces, and set it over the fire in a stewpan, with half a pint of oysters washed, and their liquor, which must be strained, some pepper and salt, two bay-leaves, two blades of mace, a piece of butter rolled in flour; let these stew very gently about ten minutes, and then take them off; singe the turkey, and stuff it with the oysters; cover the heart with thin slices of bacon, and put a buttered sheet of paper over it; spit it, and lay it down to a good fire, but at a distance. While it is roasting, set on a stewpan with half a pint of essence of ham: take a pint of oysters, throw them into boiling water: take off the beards, then put them into the essence of ham: add a little lemon-juice, give them a boil. When the turkey is enough, and in the dish, pour the sauce over it.

To roast a Turkey the Italian Way.

TAKE the liver of a young turkey, and mince it very fine, with some chopped parsley, and two or three handfuls of fresh mushrooms, some pepper, salt, and more than an ounce of butter; mix these well together, and put them into the body of the turkey; put on a stewpan with a piece of butter, some eschalots, some pepper and salt; when it is hot put in the turkey, turn it often that it may be of a fine brown, and lay it to cool; then wrap some slices of bacon over it, and cover it all over with paper; put it upon a spit, and lay it down to roast. For sauce—cut some large mushrooms very fine, with twice the quantity of parsley, a few green onions cut small: put on a saucepan with half a pint of white wine; when it is hot, put in these ingredients; add

some pepper and salt, the juice of a lemon, two cloves of garlic whole; let them boil, and then put in a quarter of a pint of rich gravy, and a small tea-cupful of oil; let all boil up once or twice, then take out the garlic, and put in a piece of butter rolled in flour.

Lay the turkey in the dish, and pour the sauce over it.

To roast a Turkey with Cray-Fish.

TAKE a young turkey, in October or November, let it be trussed as for roasting; make some forcemeat with some fat bacon, suet, and the white of a chicken, all cut as fine as possible, and some fresh mushrooms minced very fine; mix these ingredients well together, with some salt, pepper, the leaves of sweet herbs picked clean from the stalks, and a little grated nutmeg; chop them all together after they are mixed, then boil some crumb of bread in rich cream, put it to the forcemeat; then take the yolks of two new-laid eggs, beat them well, and mix the forcemeat with them: stuff the crop of the turkey, raise the skin a little upon the breast, and put as much of the forcemeat as will go in without tearing it; if any is left, put it into the body, and with it a ragout of cray-fish made as follows.—Wash some cray-fish, and boil them in water, then pick out the tails and bodies; cut some mushrooms, but not small, some truffles in thin slices, some artichoke-bottoms, and asparagus tops, boiled and cut into pieces; mix all these together with the cray-fish, put them into a saucepan with a piece of butter, some nutmeg cut in slices, pepper, salt, three or four slices of lemon, a little onion cut small; let these all simmer over a slow fire, and when enough put in some cullis of cray-fish to thicken it. Put some of this ragout into the body of the turkey, tie up both ends, skewer and spit it for roasting; strew some stuffing over it, then some slices of bacon, and over all some buttered paper; let it have a good fire, and be thoroughly done; when it is enough, take off the paper and bacon, and pour over it the rest of the ragout.

Turkey forced.

MAKE a stuffing as above, raise the skin from the breast, put under it a little of the stuffing, and fill the craw; lay on the breast thin slices of bacon, tie them on; roast the turkey; take the bacon off: serve the turkey with the following sauce—Thicken some cullis with flour, boil it with some oysters, mushrooms pickled or fresh; if the latter, lemon-juice; if the first, ketchup, or mushroom-powder and liquor: eschalot chopped,

chyan, salt, and pounded spice, if necessary ; a little Madeira, if the cullis requires it : take care not to break the skin of the breast in stuffing it.

Forced fowl is done in the same manner.

A Turkey in Jelly.

MAKE a jelly as follows :—Take a fowl, skin it, and take out all the fat ; take four pounds of leg of veal, without any fat or skin, put the fowl whole and the veal into a saucepan, but take care it is well tinned ; put to them three quarts of water ; let the fire be very clear ; they must be well scummed, but do not let them boil, only simmer very gently ; put in some white whole pepper, two or three blades of mace, half a nutmeg, and a little lemon-peel ; they must be six or seven hours stewing ; when it is a stiff jelly, which will be known by trying it in a spoon, take off all the fat, but take care not to stir the meat in the saucepan. Some time before it is done, put in a little salt, and squeeze in the juice of a lemon ; when it is done, strain it through a clean sieve, but it must not be poured quite to the bottom. While the jelly is making, boil the turkey very white, and let it stand till quite cold ; then pour the jelly over it, and let it stand to be quite cold before it is sent to table. This is a good dish for a cold entertainment.

Fowls, or any kind of birds, may be done in this manner.

A glazed Turkey.

THE turkey must be young, but not small ; when it is picked, drawn, and singed, lay it a little while over a clear charcoal fire, but turn it often ; have ready a ragout of sweetbreads ; take off the turkey, split it down the back, fill it with this ragout, sew it up, and lard it with bacon ; then lay at the bottom of a deep stewpan, first some slices of ham, then some slices of veal, and then some slices of beef ; lay the turkey upon these, strew over some sweet herbs, and cover them close ; let these stew over a slow fire ; when they are enough, take off the stewpan, take out the turkey, and then pour into the pan a little good broth, stir it about, and strain off the liquor ; scum off the fat, set it over the fire again, and boil it to a jelly ; then put in the turkey, and set the pan over a gentle fire or a stove ; it will be soon well glazed ; then pour into a dish some essence of ham, and then put in the turkey.

Turkey hashed.

MIX some flour with a piece of butter, stir it into some cream

and a little veal gravy till it boils up; cut the turkey in pieces, not too small, put it into the sauce, with grated lemon-peel, white pepper, and mace pounded, a little mushroom-powder or ketchup; simmer it up. Oysters may be added.

FOWLS.

To choose a Cock or Hen, Capon or Pullet.

IF a cock is young, his spurs will be short; but be very careful they are neither cut nor pared: if they are stale, their vents will be open; if new, they will be close and hard. Hens are best just before they begin to lay, and yet full of egg: if they are old, their combs and legs will be rough; if young, they will be smooth. A good capon has a thick belly and a large rump; there is a particular fatness at its breast, and the comb is very pale.

To boil Fowls.

A large one will be boiled in half an hour; boil it in a pot by itself, scum it very clean, it will be better than if boiled in a cloth; pour some melted butter over the breast; serve it with tongue, bacon, or pickled pork; cabbage, favoys, brocoli; any greens or carrots, and oyster sauce, white celery sauce, or white sauce.

To boil Chickens.

A large one takes twenty minutes, a very small one fifteen. For sauce—parsley and butter, or lemon sauce.

Another Way.

LAY the chickens in scalding water, till the feathers will slip off, but do not let them be in long, as it will make the skin hard and will crack it; when they are drawn, let them lie in scummed milk two hours, truss them, their heads under their wings, singe and flour them, put them into cold water, cover them close, and set them over a very slow fire; scum them well; when they have boiled very slowly for five or six minutes, take them off, and keep them close covered in the water near half an hour (they will be white and plump) before they are sent to table; set them over the fire to keep hot; take them up, drain them, and pour melted butter or white sauce over them.

To roast Fowls.

WHEN the fowls are laid to the fire, singe them with some

white paper, baste them with butter, then dredge over them some flour; when the smoke begins to draw to the fire, baste and dredge them over again; let the fire be brisk, and send them to table with a good froth. A large fowl will take three quarters of an hour, a small one twenty minutes. For sauce—gravy, egg sauce, mushrooms, and white or brown celery sauce.

To roast Chickens.

A large one will take half an hour, a small one twenty minutes. For sauce—gravy, parsley and butter, or mushroom sauce.

Roast Fowls to eat like Pheasants.

THEY must be full grown; leave the heads on, truss them like pheasants, lard them with bacon, and few will know the difference. For sauce—gravy and bread sauce.

Another Way to roast Fowls.

MAKE some forcemeat with the flesh of a fowl cut small, a pound of veal; beat them in a mortar with half a pound of beef-suet, as much crumb of bread, some mushrooms, truffles, and morels cut small, some lemon-peel grated fine, some beaten mace, a few sweet herbs, and some parsley mixed together, with the yolk of two eggs; bone the fowls, fill them with the forcemeat, and roast them. For sauce—strong gravy, with truffles, morels, and mushrooms.

Fowl roasted with a Ragout of Oysters.

MAKE a forcemeat, to which add a dozen oysters, stuff the craw; cover the breast of the fowl with bacon sliced, then a sheet of paper, roast it; take some cullis, or good gravy, put in the oysters, with their liquor strained, a little mushroom-powder, or ketchup, lemon-juice, thicken it with flour; add chyan and salt, if wanted, boil it up: when the fowl is done take off the bacon. Serve the sauce in the dish.

This sauce is proper for any roasted fowls or chickens.

To roast a Fowl with Chesnuts.

ROAST some chesnuts of a fine brown, without burning; take off the skins, and peel them; take about a dozen, cut them small, and bruise them in a mortar; take a quarter of a pound of ham or bacon, and beat it till it is very fine; chop small a handful of parsley, a few sweet herbs, a little pepper, salt, mace, and nutmeg; mix all these well together, and put them into the fowl;

tie the neck very tight, and hang it up by the legs; roast it with a string, and baste it with butter. For sauce—take some more chesnuts, peeled and skinned, put them into some good gravy with a little white wine, and thicken it with a piece of butter rolled in flour.

This is the German way of dressing fowls.

Fowls stuffed.

MAKE a forcemeat with half a pound of beef-suet, as much crumb of bread grated fine, the meat of a fowl cut very small; beat these in a mortar, and a pound of veal with them, some truffles, morels, and mushrooms cut small, a few sweet herbs and parsley shred fine, some grated nutmeg, pepper, salt, and grated lemon-peel; bone the fowls, fill them with this forcemeat, and roast them. For sauce—good gravy, with truffles and morels. The fowls may be larded.

Fowl with Rice, called a Pillaw.

BOIL a pint of rice in as much water as will cover it, with black pepper, a blade or two of mace, and half a dozen cloves, tied up in a bit of cloth; when the rice is tender take out the spice; stir in a piece of butter; boil a fowl and a piece of bacon, lay them in the dish, cover them with the rice; lay round the dish and upon the rice hard eggs cut in halves and quarters, lengthways; and onions, first boiled, and then fried.

Fowl hashed.

CUT it to pieces, and put it into some gravy, with a little cream, ketchup, or mushroom-powder, grated lemon-peel, and nutmeg, a few oysters and their liquor, a piece of butter mixed with flour; keep it stirring till the butter is melted; lay sippets in the dish.

[Fowl stewed. See Turkey.]

[Fowl forced. See Turkey.]

Fowl à-la-Braize.

TRUSS it as for boiling, season the inside with pepper and salt; put at the bottom of the vessel a slice or two of beef, lay over the fowl some thin slices of lean bacon, and bits of veal, an onion stuck with cloves, a bunch of sweet herbs, a carrot, half a onion, pepper, and salt; set this over a slow fire for ten minutes, then put to it about three pints of warm beef broth or water; add a glass of Madeira and pour in, stew this till the fowl is tender; strain the gravy through a piece of dimity, the rough side

upwards, first dipped in cold water; mix a little flour with it, boil it up, pour it over the fowl. Oysters are a great addition.

Chickens à-la-Braize.

DO them as fowl; enrich the sauce with a sweetbread, ox-palate boiled tender and cut to pieces, truffles, morels, and artichoke-bottoms boiled and quartered.

Chicken broiled.

CUT it down the back, pepper and salt it, broil it; pour over it white mushroom sauce, or melted butter with pickled mushrooms.

Cold Chicken fried.

QUARTER it, rub the quarters with yolk of egg; strew on bread-crumbs, pepper, salt, nutmeg, grated lemon-peel, and chopped parsley; fry them; thicken some gravy with a little flour; add chyan, mushroom-powder, or ketchup, a little lemon-juice; pour it into the dish with the chicken.

Chickens in Aspic.

PUT the pinions, livers, and gizzards into two small chickens, with a piece of butter, some pepper and salt, cover them with fat bacon, then with paper; spit them on a long skewer, tie them to a spit, roast them; when cold, cut them up; put them into the following sauce, shake them round in it, let them lie a few minutes before they are dished:—Take what cullis is sufficient for sauce, heat it with small green onions chopped, or eschalot, a little tarragon and green mint, pepper and salt.

Curree of Chickens.

CUT two chickens as for fricasee, wash them in two or three waters, put them into a stewpan with as much water as will cover them; sprinkle over them a large spoonful of salt, let them boil till tenderish, covered close, scum them well when they first begin to boil; take up the chickens, put the liquor into a basin; put half a pound of butter into a pan, brown it a little, put to it two cloves of garlic, a large onion sliced, let these fry till brown, shaking the pan; put in the chickens, strew over them two large spoonfuls of curree-powder; cover the pan close, let the chickens do till brown, often shaking the pan; put in the liquor the chickens were boiled in, let all stew till they are tender; if acid is agreeable, when the chickens are taken off the fire, squeeze in the juice of an orange or a lemon. Put half a pound

of rice picked, and washed in salt and water, into two quarts of boiling water; boil it briskly for twenty minutes, strain it through a cullender, shake it into a plate, but do not touch it with the hands, nor a spoon; serve it with the curree, in a separate dish.

White Fricassee of Chickens.

SKIN them, cut them to pieces, lay them in warm water; stew them in a little water, with a piece of lemon-peel, a little white wine, an anchovy, an onion, two or three cloves, a bunch of sweet herbs; when tender take them out, strain the liquor, put a very little of it into a quarter of a pint of thick cream, with four ounces of butter, a little flour: keep it constantly stirring till the butter is melted; put in the chickens, a little grated lemon-peel, and pounded mace, a little lemon-juice and mushroom-powder; shake all together over the fire. If agreeable, put in pickled mushrooms, and omit the lemon-juice.

Brown Fricassee of Chickens.

SKIN them, cut them to pieces, fry them a nice brown, in fresh butter, drain them on a sieve, pour off the butter; put some good gravy or beef broth into the pan, first shaking in some flour, keep it stirring over the fire; add ketchup, a very little eschalot chopped, salt, chyan, and lemon-juice, or pickled mushrooms; boil these up; put in the chickens, shake them round.

Chicken pulled.

TAKE a chicken that has been roasted or boiled, if underdone the better, cut off the legs and the rump and side-bones together; pull all the white part in little flakes, free from skin; toss it up with a little cream, thickened with a piece of butter mixed with flour; stir it till the butter is melted, with pounded mace, white pepper, and salt, a little lemon-juice. Put this into a dish, lay the rump in the middle, the legs at each end, peppered, salted, and broiled.

Chicken hashed, called Bichamele.

CUT a cold chicken to pieces, little bones and all; if there is no gravy, make a little with the long bones, onion, spice, &c. flour the chicken, put it into the gravy, with white pepper, salt, nutmeg, and grated lemon-peel; let it boil; then stir in an egg mixed with a little cream; when it is taken off the fire, squeeze in a little lemon-juice; put it into a dish, lay over it some bread-crumbs; brown them with a salamander.

Chicken in Jelly.

POUR some jelly into a bowl; when cold, lay in a cold roasted chicken, breast downward; fill up the bowl with jelly just warm, but as little as possible so as not to be set; when quite cold, set the bowl in warm water just to loosen the jelly, turn it out. Put the chicken into the jelly the day before it is wanted.

To dress Chickens after the Scotch Manner.

SINGE the chickens, wash, and then dry them in a clean cloth; cut them into quarters, put them into a saucepan, with just water enough to cover them; put in a little bunch of parsley, a little chopped parsley, and a blade or two of mace, cover them close down; beat up five or six eggs with the whites, and when the liquor boils, pour the eggs into it; when the chickens are enough, take out the bunch of parsley, and send them to table with the liquor in a deep dish; they must be well skimmed while they are doing.

Cocks-combs preserved.

CLEAN them well, and put them in a pot with some melted bacon, half an hour after add to them an onion stuck with cloves, a little vinegar, some pepper, some bay-salt, and a lemon sliced; when the bacon sticks to the pot, put them into the pan they are to be kept in; put a piece of linen cloth over them, and over that pour clarified butter to keep them from the air; this is proper to be done in a place where a quantity are not easily got: they make a pretty little dish for the corner of a table.

Cocks-combs forced.

HALF-boil the cocks-combs, and open them with the point of a knife at the great end, then take the white of a middling fowl, as much beef marrow and bacon cut small, and beat fine in a marble mortar, seasoned with grated nutmeg, salt, and pepper, mixed up with the yolk of an egg well beat up; fill the cocks-combs, and stew them gently in some rich gravy for half an hour; beat up the yolk of an egg in a little gravy, and stir it well in, and season it with salt; add some fresh and pickled mushrooms.

Livers au Ragout.

TAKE the liver of a turkey, and the livers of six fowls, clean them, and take particular care not to break the galls, for if they are bitter the dish will be spoiled; throw them into cold spring

water, and then put the livers of the fowls into a faucepan, with rather more than a quarter of a pint of gravy, a spoonful of good ketchup, a spoonful of pickled mushrooms, a piece of butter well mixed in flour, and some salt and pepper; stew them gently ten or twelve minutes: broil the turkey's liver nicely, lay it in the middle of a little dish, put the stewed livers round it, and pour the fauce over.

GEESE.

To choose Geese.

THE bill and feet of a young goose will be yellow, and there will be but few hairs upon them; if old, they will be red: if it is fresh, the feet will be limber; if stale, they will be stiff and dry. Green geese are in season from May or June, till they are three months old: they should be scalded. A stubble goose is good till it is five or six months old, and should be picked dry. The same rules will do for wild geese, with regard to their being old or young.

To boil a Goose.

SALT a goose a week, and boil it an hour. For fauce—onion fauce, or cabbage boiled or stewed in butter.

Another Way.

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

To smoke a Goose.

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

Goose roasted.

IT must be seasoned with sage and onion, cut very small, and mixed with pepper and salt; an hour will roast it: boil the sage

and onion in a little water before they are cut, it prevents their eating so strong, and takes off the rawness. For sauce—gravy and apple sauce.

Green Goose roasted.

A green goose will not take more than three quarters of an hour at the fire. Unless it is particularly liked, it is not usual to put any thing into it but a little pepper and salt, a little gravy in the dish, and some in a boat. There must be green sauce in another boat, made as follows:—About half a pint of veal broth, the juice of an orange or lemon boiled up for six or seven minutes, then put in some juice of sorrel, enough to make it green, and just boil it up; stir it all the time for fear it should curdle, which it is apt to do, and it ought to be very smooth.

Goose au Ragout.

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

A Goose à-la-Mode.

TAKE a large stubble goose; when it is picked, bone and slit it down the back; take a fowl, and do it in the same manner; take also a neat's tongue, boil and blanch it; season the fowl with pepper and salt, and beaten mace, and roll it round the tongue, but first put some beef marrow over the tongue; then put the fowl into the goose, and sew it up; but put some thin slices of ham or bacon round the fowl before it is put into the goose; put the goose into a small pot, with two quarts of beef gravy, and the bones of the goose and fowl when it begins to boil; let it stew

very gently an hour, then take up the goose, scum all the fat off the gravy, strain it, and put in a glass of red wine, two spoonfuls of ketchup, a veal sweetbread parboiled and cut in slices, some truffles, morels, and mushrooms, a piece of butter rolled in flour, and some yolks of eggs boiled hard, with a little pepper and salt; put in the goose, cover it close, let it stew half an hour longer, then take it up, put it into a dish, and pour the ragout over it; take care to scum off the fat.

To marinade a Goose.

CUT it up the back, bone it; make a stuffing with a few sage-leaves, an onion or two, two apples, bread crumbs, pepper, salt, lemon-peel, nutmeg, yolk of egg; stuff it, sew up the back, half-roast it, or fry it; stew it, with good gravy, (close covered) till tender; put in a little red wine; strain and scum the sauce; add chyan, ketchup, a little flour, salt, if necessary, a little lemon-juice; boil this up a minute or two; pour it over the goose.

Giblets.

SCALD and clean them well; cut off the bill; divide the head; skin the feet; stew them with water (enough for sauce), a sprig of thyme, some whole black pepper, an onion; let them do till very tender; strain the sauce; add a little ketchup and flour, if the sauce is not thick enough: lay sippets toasted round the dish.

Mock Turtle of Giblets.

LET them be scalded, picked, and cut as for stewing, put them into a stewpan, with two pounds of lean beef, four pounds of crag of veal, just cover them with water, scum them very clean, and let them boil up; then put in some winter savory, sweet marjorum, and a little sweet basil, beat very fine, three small round onions, a little thyme chopped very fine, two carrots, if small, or only one if large, and two turnips, a little all-spice, mace, and cloves, all beat very fine; let them stew till they are tender, covered very close; strain them through a sieve, wash them clean from the other ingredients in some warm water; put a piece of butter into a stewpan, melt it, and shake in as much flour as will thicken it; stir it till it is smooth, then put in the liquor, keep stirring it all the time it is pouring in, or it will be in lumps, and then must be strained through a sieve; put in a pint of Madeira, some chyan pepper, and some common pepper and salt; stew it about ten minutes; then put in the giblets, with the juice of a lemon, and let them stew a quarter of an hour; then

be ready to put in a few forcemeat balls, and a few egg balls, made as follows:—Boil some eggs hard, six or eight, take out the yolks, and put them in a mortar, beat them, and then add a spoonful of flour, and the yolk of a raw egg, beat them altogether till smooth, and roll them into little balls, simmer them in boiling water, and put them in the tureen to the giblets, just before they are sent to table.—The livers should not be done with the giblets at first, but boiled in water by themselves, and put in with the giblets just before they are taken out of the stewpan the last time.

DUCKS.

To choose Ducks.

THE legs of a duck, when fresh killed, are limber; if it is fat, it is hard and thick on the belly; if it is stale, the feet are dry and stiff: the feet of a tame duck are thick, and inclining to a dusky yellow; a wild duck has reddish feet, and smaller than the tame one.

Ducklings should be scalded; ducks picked dry.

Tame Duck boiled.

POUR boiling milk and water over it; let it lie an hour or two; boil it gently in plenty of water full half an hour.—Onion sauce.

To boil a Duck à-la-Françoise.

TAKE a pint of rich beef gravy, and put into it two dozen of roasted chestnuts peeled, with a few leaves of thyme, two small onions, if agreeable, a little whole pepper, and a race of ginger; then take a fine tame duck, lard it, and half-roast it; put it into the gravy; let it stew ten minutes; put in a quarter of a pint of red wine: when the duck is enough take it out, boil up the gravy to a proper thickness; scum it very clean from the fat, lay the duck in the dish, and pour the sauce over it.

Tame Ducks roasted.

SEASON them with sage and onion shred, pepper, and salt; half an hour will roast them.—Gravy sauce or onion sauce. Always stew the sage and onion in a little water, as it prevents its eating strong, and takes off the rawness.

Ducklings roasted.

THEY are not to be seasoned: they will be roasted in rather less than half an hour. For sauce—gravy and gooseberry sauce.

Duck stewed.

LARD it or not; half roast it; put it into a stewpan, with a pint or more of good gravy, a quarter of a pint of red wine, onion chopped small, or eschalot, a piece of lemon-peel, chyan, and salt; stew it gently, close covered, till tender; take out the duck, scum the sauce, boil it up quick, pour it over the duck: add truffles and morels, if agreeable.

Ducks stewed with Cucumbers.

HALF-roast it, and stew it as before; have some cucumbers and onions sliced, fried, and drained very dry, put them to the duck, stew all together.

Ducks stewed with Pease.

HALF-roast it, put it into some good gravy with a little mint, and three or four sage leaves chopped; stew this half an hour, thicken the gravy with a little flour; throw in half a pint of green pease boiled, or some celery, then take out the mint.

Duck à-la-Mode.

TAKE half a pint of rich gravy, a bunch of sweet herbs, two eschalots, and an anchovy split: let these stew till the anchovy is dissolved: take a duck, divide it into four quarters, fry them brown, pour off the fat; strain off the gravy and put to them; let these stew gently a few minutes, then put in a quarter of a pint of red wine; let it stew till the duck is enough, then take it out; let the sauce boil a little, and be sure to scum off all the fat; lay the duck in the dish, and pour the sauce over it.

Duck à-la-Braize.

LARD it; put a slice or two of beef at the bottom of the vessel, then the duck, a bit of bacon, and some more beef sliced, a carrot, an onion, a slice of lemon, whole pepper, a bunch of sweet herbs; cover this close, set it over the fire a few minutes, shake in some flour, pour in near a quart of beef broth, or boiling water, a little red wine heated; stew it about half an hour; strain the sauce, scum it; put to it chyan, and more wine, if necessary, eschalot and tarragon chopped, a very little mint, a little juice of lemon. If agreeable, add artichoke-bottoms boiled and quartered.

Duck hashed.

WHEN cut to pieces, flour it; put into a stewpan some

gravy, a little red wine, eschalot chopped, salt and pepper, a piece of lemon; boil this; put in the duck, toss it up, take out the lemon.—Toasted fippets.

A Wild Duck to roast,

WILL take full twenty minutes.—Gravy sauce.

Widgeon or Easterling to roast,

WILL take near twenty minutes.—Gravy sauce.

To eat Wild Duck, Widgeon, or Easterling in perfection.

HALF roast them; when they come to table, slice the breast, strew on pepper and salt, pour on a little red wine, and squeeze the juice of an orange or lemon over; put some gravy to this, set the plate on a lamp, cut up the bird, let it remain over the lamp till enough, turning it.

Teal to roast,

WILL be done in fifteen minutes.—Gravy sauce.

WOODCOCKS.

To choose Woodcocks.

THEY inhabit only with us in the winter, and are best a fortnight or three weeks after they first come in, when they are rested from their long flight over the sea; they are very high-flavoured birds; if they are fat, they will feel thick and firm; that is a proof they are in fine condition: they will also feel thick and hard in the vent, and have a vein of fat by the side of the breast; a lean one will feel thin in the vent: if new killed, they will be limber-footed, and the head and throat clean; when they are stale, the foot will be stiff and dry, the mouth and throat will be foul, and sometimes run at the nostrils.

To boil Woodcocks.

TAKE a pound of lean beef, cut it into pieces, and put it into a saucepan, with two quarts of water, an onion stuck with three or four cloves, two blades of mace, and some whole pepper; boil all these gently together till half is wasted; then strain it off into another saucepan; draw the woodcocks, and lay the trail in a plate; put the woodcocks into the gravy, and let them boil for twelve minutes; while they are doing, chop the trail and

liver small ; put them into a small saucepan, with a little mace, pour on them five or six spoonfuls of the gravy the woodcocks are boiled in ; then take the crumb of a stale roll, rub it fine in a dish before the fire ; put to the trail, in the small saucepan, half a pint of red port, a piece of butter rolled in flour ; set all over the fire, and shake it round till the butter is melted, then put in the crumbs of bread, and shake the saucepan round ; lay the woodcocks in the dish, and pour the sauce over them.

To stew Woodcocks.

SLIT them, but take nothing out ; then fry them in some melted bacon, just to make them brown ; put them into a stewpan, with some good gravy, salt, pepper, chives, and the juice of mushrooms, with a little juice of lemon squeezed into it.

To roast Woodcocks and Snipes.

TWENTY minutes will roast the first, fifteen minutes the latter ; put under either, while roasting, a toast, to receive the trail, which lay under them in the dish. For sauce—melted butter and gravy.

Woodcocks à-la-Françoise.

WHEN they are picked, draw them and truss them ; lard their breasts with broad pieces of bacon ; roast them, and serve them up on toasts dipped in verjuice.

Woodcocks in Surtout.

MAKE a forcemeat with some veal, as much beef suet chopped and beat in a mortar, an equal quantity of crumbs of bread, with a little beaten mace, pepper, and salt, some parsley, and a few sweet herbs ; mix it up with the yolk of an egg ; take the woodcocks and half-roast them ; lay some of the forcemeat round a small baking-dish ; chop the trail, and throw it all over the dish ; lay the woodcocks in the dish ; take some good gravy, truffles, morels, and mushrooms, a parboiled sweetbread cut into pieces, some artichoke-bottoms cut into small pieces ; let them all stew together, beat it up with a little white wine ; pour it into the gravy, and keep it stirring till it is of a proper thickness ; set it to cool, and then pour it over the woodcocks ; have ready the yolks of a few eggs boiled hard, which lay in here and there ; work up the remainder of the forcemeat, and roll it out like paste ; lay it over the birds, sauce, and eggs ; close the edges, wash it over with the yolk of an egg, and send it to the oven : half an hour will bake it ; send it to table quite hot.

To hash a Woodcock or Partridge.

THICKEN a little gravy with some flour, chop a little eschalot, which put to it, with a very little red wine, chyan, and salt; boil this up; put in the woodcock or partridge cut into pieces, make it hot through; if a woodcock, work the trail smooth with a little gravy, and put into it.

To pot Woodcocks.

THEY are done as pigeons.

Snipes

MAY be dressed in the same manner as woodcocks.

PIGEONS.

To choose Pigeons.

WHEN new, they are full and fat at the vent, and limber-footed; if they are old, their legs are large and red; if stale, the toes are harsh, the vent loose, open, and green: the tame pigeons are preferable to the wild-ones; they should be large in the body, fat, and tender; the wild pigeons should be large in the body, and tender. The wood-pigeons are of the nature of the wild pigeons only larger.

To boil Pigeons.

THEY will not take more than a quarter of an hour; they should be boiled by themselves, and may be eat with bacon, greens, spinach, asparagus, or parsley and butter.

To boil Pigeons with Rice.

STUFF the pigeons as for roasting, and boil them near a quarter of an hour in some good mutton gravy; boil some rice tender in milk, but be careful it does not burn; when it begins to be thick, beat up the yolks of two or three eggs, with two or three spoonfuls of cream, a little nutmeg, stir it together till it is quite thick; put a bit of butter rolled in flour, and shake it round; lay the pigeons in the dish, put the gravy to the rice, mix it together, and pour it over them.

To boil Pigeons with Artichokes.

TAKE some artichokes, boil them, and take out the bottoms; boil some pigeons, but take care they are not over-done; while

they are boiling, make a ragout of sweet herbs and fresh mushrooms; they must be all hot together, and there must be as many pigeons as artichoke-bottoms; first lay in the dish the artichoke-bottoms, then pour on some of the ragout; then lay a pigeon upon every bottom, shake a very little pepper over the pigeons, and prick their breasts in two or three places with a fork; then shake on a little basket-salt, and squeeze over that some Seville-orange, then pour over it the rest of the ragout.

Pigeons stewed.

MAKE a stuffing with the livers parboiled and bruised, a piece of butter, a few bread crumbs, pepper, salt, pounded cloves, parsley, sweet herbs chopped, and yolk of egg; fill the pigeons, tie them at each end, half-roast or fry them, put them into some good gravy or beef broth, with an onion stuck with cloves, a bunch of sweet herbs, a slice of lemon; let them stew very gently till tender; strain the sauce, scum off the fat; put to it pickled mushrooms, chyan, forcemeat balls fried, and hard yolks of eggs. The pigeons may be larded.

Another Way.

HALF roast or fry the pigeons; stew them in cullis: when they are tender, scum the sauce, thicken it with a little flour; add a little chopped eschalot, forcemeat balls, hard yolks of eggs, chyan, and lemon-juice.

To roast Pigeons.

THEY take about twenty minutes roasting.—Chop some parsley small; mix it with some crumbs of bread, pepper, and salt, with a bit of butter; stuff the pigeons, roast them on a poor man's jack. For sauce—parsley and butter.

To broil Pigeons.

TRUSS and stuff them in the same manner as for roasting; let the fire be very clear, and the gridiron high from the fire; take care they do not burn. For sauce—parsley and butter.

They may be split and broiled, they are sooner done; but they are in general reckoned best broiled whole.

Pigeons à-la-Daube.

MAKE a forcemeat with a pound of veal (according to the quantity which is wanted) and a pound of veal suet; beat these very fine in a mortar; mix with them an equal quantity of staled bread, a little lemon-peel cut very small, some parsley shred

small, and a very little thyme, some pepper, salt, nutmeg, and some beaten mace; break the breast-bones that they may lie flat; mix the ingredients with the yolk of an egg; fill the pigeons, flour them, and fry them just enough to make them brown in some butter: while this is doing, make some gravy in a large saucepan, lay at the bottom some slices of bacon, then the same of veal, then of beef, and then veal, all cut very thin, a bunch of sweet herbs, an onion, a piece of carrot, some whole pepper, a little mace, four or five cloves, a little crust of bread toasted brown and hard; cover them down very close for six or seven minutes, shake in a little flour, and pour in some boiling water, more than will cover the meat; let it stew very softly close covered, but well scummed, till the gravy is very rich and good; then strain it off; put it into a clean saucepan; put in the pigeons, and let them stew till they are tender.

To dress Pigeons au Soleil.

MAKE a forcemeat with half a pound of veal, a quarter of a pound of mutton, and two ounces of beef; beat them in a mortar, with some pepper, salt, and mace, till they are a paste; then take the yolks of three or four eggs, beat them up well, and put them into a plate; mix also a quarter of a pound of grated bread, and two ounces of flour, put it into another plate; put on a stewpan with a little rich beef gravy, tie up three or four cloves in a bit of muslin, and put into the gravy; put in the pigeons, let them stew till they are almost enough, then take them up, and set them before the fire to keep warm; and set on a frying-pan with some good beef dripping, enough to cover the pigeons; when it boils, take them one at a time, roll them in the meat that was beat, then in the yolk of egg, roll them in it till they are quite wet, then strew them over with the bread and flour, put them into the boiling dripping, and let them remain till they are of a fine brown.

Pigeons en Comptote.

TRUSS the pigeons with their legs in their bodies; but first stuff them with good forcemeat (made in the same manner as for pigeons à-la-Daube) let them be parboiled, then lard them with bits of bacon seasoned with pepper, spices, minced chives, and parsley; let them stew as gently as possible; while they are stewing, make a ragout of cocks-combs, fowls livers, truffles, morels, and mushrooms: melt a little bacon in a frying-pan, and put them in, shake the pan round two or three times; then put

in some rich gravy, let it simmer a little, then put in some cullis of veal and ham to thicken it; take the pigeons, drain them, and put them into this ragout; let them just simmer in it, then take them up, put them into a dish, and pour the ragout over them.

Pigeons aux Poires.

CUT off their feet, stuff them with good forcemeat in the shape of a pear, roll them in the yolk of an egg, then in crumbs of bread; put in a leg at the narrow end to make them look like pears; rub a dish over with a piece of butter, lay them in the dish (do not let them touch each other) bake them: when they are done, lay them in another dish, and pour into it some good gravy, thickened with the yolk of an egg, or butter rolled in flour, but do not pour it over the pigeons.

Pigeons Surtout.

THEY should be large tame pigeons; a forcemeat should be made for them as follows:—Parboil the livers, and bruise them fine, some boiled ham beat fine in a mortar, some mushrooms cut small, a little chopped parsley, a clove of garlic shred fine, and two or three young onions minced fine; mix all these together, with a little pepper and salt, and a sweetbread of veal parboiled and minced fine; fill the pigeons with these ingredients, tie them close, cover each pigeon with forcemeat, tie them in a paper to keep it on; roast them; and while they are doing, heat some essence of ham, pour it into a dish, and lay the pigeons upon it.

Pigeons in Fricandeau.

WHEN they are drawn, truss them with their legs in their bodies, lard them with bacon, slit them, then fry them in butter to a fine brown; then put them into a stewpan, with a quart of good gravy, a little lemon-pickle, a little colouring, a tea-spoonful of walnut-ketchup, some chyan, and a little salt, with a few truffles and morels, and some yolks of hard eggs; lay the pigeons in the dish, and pour the sauce with the ingredients over them.

Pigeons au Gratin.

WHEN they are picked, drawn, and washed, slit them down the back, and then stuff them; make a stuffing as follows:—Cut the livers very small, young onions, mushrooms, parsley, truffles, morels, and sweet herbs, all cut small, some bacon scraped fine, with some pepper, salt, and nutmeg; when they are stuffed, lay in a dish some slices of veal and ham, and the

pigeons upon them, then more slices of ham and veal upon the pigeons, but no more seasoning; cover them with another dish, much smaller than that they are put in; take a wet napkin and put round the rim of the dish, to prevent the steam evaporating; put it into a stewpan over a small stove, and let it stew very softly till it is done: when it is taken up, put in a little warm essence of ham.

Pigeons à-la-Braize.

TAKE some large pigeons, pick, draw, and truss them; then take a stewpan, and lay at the bottom some thin slices of bacon, veal, and onions; season the pigeons with pepper, salt, some spice beat fine, and some sweet herbs, lay them into the stewpan, then lay upon them some more slices of veal and bacon; let them stew very gently over a stove, the top of the stewpan put down very close; when they are stewed, make a ragout with veal sweetbreads, truffles, morels, champignons; the sweetbreads must be blanched, and put into a stewpan, with a ladleful of gravy, a little cullis, the truffles, morels, &c. let them all stew together with the pigeons; when they are enough, put them into a dish, and pour the ragout over them.

Pigeons à l' Italienne.

TAKE some young full-grown pigeons; when they are picked, drawn, and trussed, set on a gridiron over a charcoal fire, lay on the pigeons, turn them round two or three times, then take them off; they should not be on above two minutes; then tie the legs to the bodies, that they may be round and tight; take a stewpan, lay, all over the bottom and sides of it, some slices of veal, and a little ham; shake over them a very little pepper and salt, put in some blades of mace, and leaves of basil; then put in the pigeons, and strew over them some coriander-seeds, some more pepper and salt, some slices of lemon and onion, a little garlic, a glass of strong white wine, and half the quantity of oil; then lay over them some slices of ham and veal; set the pan over a slow fire. While the pigeons are stewing prepare an Italian ragout:—Cut some mushrooms very small, and some champignons; put some oil into a stewpan, and stir these in with it; add to them a little garlic, and some eschalot, set them over the fire only one minute, then pour in some veal gravy, a glass of white wine, and some essence of ham; let all these heat together; then put in a sliced lemon, stir it about, but let it be hot through; scum off the fat, then put the ragout into a stewpan well tinned;

take the pigeons out of the pan they were stewed in, and wipe them that they may be quite dry; then put them into the ragout, set them over a gentle stove to be made quite hot; put them into a dish, and send them to table.

To broil Pigeons à l' Italienne.

TAKE a couple of fine large tame pigeons, pick and draw them, mince the livers very small, and the livers of a couple of fowls with them; cut a large onion very small, a spoonful of chopt parsley, and more than an ounce of scraped bacon; mix all these together, and stew them a little in a saucepan, with a little veal gravy; when they are half done, divide it, and put one half into the pigeons; put a gridiron over a slow fire, and lay on the pigeons, let them do very slowly; when they are near enough, put them closer to the fire, to colour them. For sauce—put a little gravy into a saucepan, cut a clove of garlic very small, and let it boil; then put in a glass of oil, and a spoonful of lemon-juice; when it is hot, thicken it with a piece of butter rolled in flour; when the pigeons are enough, lay them in the dish, and pour the sauce over them.

Pigeons à-la-Tartare, with cold Sauce.

SINGE the pigeons, and truss them as for boiling, beat them quite flat with a cleaver, but their skin must not be broke on the back or breast; season them with pepper, salt, cloves, and mace; dip them in melted butter, then in grated bread; lay them upon a gridiron, and turn them often; if the fire is not very clear, lay them upon a sheet of writing-paper buttered to keep them from being smoked. For sauce—take a piece of onion or an eschallot, an anchovy, and two spoonfuls of pickled cucumbers, capers, and mushrooms; mince these very small, each by itself; add a little salt, pepper, five or six spoonfuls of oil, a spoonful of water, the juice of a lemon; mix these well together, with a spoonful of mustard; pour this sauce cold into the dish: when the pigeons are broiled, lay them upon it.

Pigeons baked.

SEASON them with pepper and salt, put a bit of butter into a dish, pour over them the following batter—three eggs, two spoonfuls of flour, half a pint of milk, and a little salt.

[Cold pigeons fried. See Chicken.]

[Pigeons with a ragout of oysters. See Chicken, omitting the stuffing.]

Pigeons in Pimlico.

PARBOIL the livers, bruise them, with some of the fat and lean of ham or bacon, some mushrooms, truffles, parsley, and sweet herbs, beaten mace, pepper, and salt; beat these all together very fine, and mix them with the yolks of eggs; stuff the pigeons, then roll them in a thin slice of veal, over that a thin slice of bacon; wrap them up in writing paper, put them upon a small spit, and roast them; make for them a ragout of truffles, morels, mushrooms, and parsley cut small; put them into a saucepan, with some rich veal gravy, and a piece of butter rolled in flour, to thicken it; the pigeons will take near an hour's roasting, baste them while they are doing; when they are enough, take them up, and pour the ragout over them; leave some of the forcemeat, mix it with some milk or cream, and put it into little hollow bits of puff-paste for patties; bake them, and lay them round the pigeons.

Pigeons in Disguise.

DRAW and truss them, season them with pepper and salt; make a nice puff-paste, and roll each pigeon in a piece of it, tie them in a cloth, and take care the paste does not break: boil them in a great deal of water; they will take an hour and a half boiling; take great care, when they are untied, they do not break; put them into a dish, and pour a little good gravy to them.

A Bisque of Pigeons.

TAKE some very strong gravy, such as is made for soup de fante; put a good quantity of this over the fire, cut into it the crusts of two French rolls; let it boil together some time, then pour in a quart of rich veal gravy, boil it all up together; when the bread is soft, pour it into a sieve, put under it a large pan, rub the bread through the sieve with the back of a spoon; boil eight squab pigeons very tender; take also fifteen or twenty cocks-combs, blanch them in warm water, boil them with the pigeons in good broth; the cocks-combs must boil half an hour longer than the pigeons; while they are doing, blanch a sweetbread, and cut it into small pieces like dice; cut also a few cocks-combs very small, and fry them together in some butter, let them be a fine brown, lay some of the largest cocks-combs round the rim of a large soup-dish; warm the bread and gravy, pour it into the dish, lay in the pigeons, let them be quite hot; lay the cocks-combs and sweetbreads on the top. It is an elegant dish.

A Puyton of Pigeons.

TAKE some squab pigeons; when they are picked and drawn, make a large quantity of good forcemeat, roll a piece out flat, and lay it in the bottom of a dish, but first butter the dish well; cut thin slices of bacon, and lay over the forcemeat; then put in the pigeons, let them lie close, but not one upon the other: upon the pigeons, and between them, lay cocks-combs, palates boiled tender, a sweetbread parboiled and cut into pieces, and over these lay some tops of asparagus cut small, some mushrooms, and some yolks of eggs boiled hard; when the dish is full, roll out another piece of forcemeat, and cover it entirely; bake it; when it is done, turn it into another dish, and pour round it some very rich gravy.

A Fricassee of Pigeons.

CUT the pigeons into four, put them into a stewpan, with a pint of red wine, and a pint of water, according to the number of pigeons; this will be enough for six or eight, but first season them with salt and pepper; put into a stewpan the wine and water, a blade of mace, an onion, a bundle of sweet herbs, and a piece of butter rolled in flour; cover them close, and let them stew very slowly till they are tender; then take out the pigeons, put them over a chaffing-dish to keep hot, take likewise out the mace, onion, and sweet herbs; have ready the yolks of two or three eggs, beat very smooth, with some nutmeg grated; put them into the sauce, keep them stirring till it is thick, but do not let them boil or simmer, for fear of curdling; when the sauce is fine and thick, pour it over the pigeons; have ready some slices of bacon toasted, and fried oysters, strew the oysters over the pigeons, and lay the bacon round.

To jug Pigeons.

WHEN the pigeons are picked and drawn, let a little water first run through them; parboil the livers, and bruise them with the back of a spoon; mix with them some pepper, salt, grated nutmeg, lemon-peel, and parsley shred very fine; mix with them as much suet as liver, cut very small, and the yolks of two eggs boiled hard and cut very fine; mix these together with raw eggs, and stuff the pigeons, tie up the necks and vents; dip the pigeons in water, then season them with pepper and salt; lay them in the jug, with two or three pieces of celery; stop them very close, that no steam may come out; set them in a kettle of cold water, lay

a tile on the top of the jug, let it boil three hours ; take them out, put them into a dish ; take out the celery, and put in a piece of butter rolled in flour, shake it round till thick, and pour it over the pigeons.

Pigeons in Jelly.

THEY are done in the same manner as chickens.

Potted Pigeons.

SEASON them very high with pepper and salt, put them into a pot with butter in lumps, bake them; pour off the fat and gravy ; when it is cold take the butter from the top, put more to it ; clarify it, pour it over the pigeons put singly into a pot, with a little more seasoning added to them.

Another Way.

BONE the pigeons, turn them inside out, rub them with a little salt petre ; let them lie four days ; season them very high with pepper and salt, a little pounded mace ; turn them again, put them close into the pot, leaving the vacancy in the middle of the pot ; bake them ; pour off all the gravy, press the pigeons tight together, pour over clarified butter ; let them stand in a cool place three or four days before they are wanted. Do several in a pot. Any kind of poultry may be done in the same way.

To pickle Pigeons.

BONE the pigeons, take the meat of some of them, and skin it, beat it in a mortar, and add to it a little beaten mace, some pepper, salt, thyme, and parsley cut small, some long slips of fat bacon ; roll all these together, stuff some of the pigeons which are boned with it ; then take some of the livers, bruise them with a spoon, and season them with the same sort of seasoning that was used before with the meat, adding a little more thyme cut small ; stuff some of the pigeons with this, and the remainder with pepper, salt, and parsley cut small, or oysters, but they must be parboiled first ; put on the fire in a saucepan liquor enough to cover the pigeons, made of white wine and water, an equal quantity, and one quarter of vinegar, with some whole pepper, mace, salt, and a little nutmeg ; when these boil put in the pigeons, let them boil half an hour ; then take them out, and let them lie till they are cold : if the liquor they were boiled in is not seasoned high enough, add to it some more beaten pepper and vinegar ; when it is cold put the vinegar into it ; let them lie two or three days, and they will be fit for use.

QUAILS.

To choose Quails.

THE best come from France and Germany, where they are fatted, and the fattest are reckoned the best.

To roast Quails.

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

Another Way.

HAVE ready a very clear fire; put round each quail a slice of bacon, and over that a vine-leaf; spit them, and lay them down at a moderate distance from the fire; for if they are too near, it spoils them; and if they are kept too far off, they never have their right flavour. Sauce—the same as above-mentioned.

To roast Fieldfares.

WHEN they are picked and drawn, lard them with bacon, put a paper round them, and lay them at a distance from the fire; when they are near done, take off the paper, and let them be of a fine brown. Sauce—gravy or melted butter.

PLOVERS.

To choose Plovers.

WHEN new, they are limber-footed; when fat, they feel hard at the vent; when lean, they feel thin in the vent: when stale, they are dry-footed. These birds will keep a long time sweet.—There are three sorts of plovers, the grey, green, and bastard plover, or lapwing.

To boil Plovers.

BOIL them in good celery-sauce, white or brown: or they may be roasted as any other fowl, with good gravy in the dish.

The general Way of Dressing Plovers is as follows :

GREEN plovers roast like a woodcock, without drawing ; and the trail to run upon a toast ;—with good gravy for sauce.

Grey plovers should be stewed.—Make a forcemeat with the yolks of two hard eggs bruised, some marrow cut fine, artichoke-bottoms cut small, and sweet herbs seasoned with pepper, salt, and nutmeg : stuff the birds, and put them into a saucepan with some good gravy (just enough to cover them), a glass of white wine, and a blade of mace ; cover them close, and let them stew very softly till they are tender ; then take up the plovers, lay them in a dish, keep them hot ; put a piece of butter rolled in flour to thicken the sauce ; let it boil till smooth ; squeeze into it a little lemon ; scum it clean, and pour it over them.

To dress Ruffs and Reifs.

THEY come from Lincolnshire. They may be fatted like chickens, with bread, milk, and sugar : they feed very fast, and will die with fat if not killed in time. Draw and truss them cross-legged like snipes : roast them. For sauce—good gravy thickened with butter, and a toast under them.

To stew Larks, or any other small Birds.

TAKE some larks : when they are drawn, put them into a stewpan to some melted butter or bacon, an onion stuck with cloves, some mushrooms, and some livers of fowls ; toss them all together, with a little flour ; moisten them with some gravy ; and when a little wasted, beat an egg in a little cream or milk, with some parsley cut small amongst it ; pour it into a stewpan ; stir it round, but do not let it boil ; squeeze a lemon into it.

To roast Larks.

LET them be put upon a small bird-spit : they will take fifteen minutes : fry some crumbs of bread, and strew all over them. For sauce—plain butter in a boat.

Larks à-la-Françoise.

TRUSS them with the legs across, and put a sage-leaf over the breasts ; put them upon a long thin skewer ; between every lark put a piece of thin bacon ; then tie the skewer to a spit, and roast them at a brisk clear fire : baste them with butter, and strew over them some crumbs of bread mixed with flour : fry some bread crumbs of a fine brown in butter ; lay the larks round the dish, the bread crumbs in the middle.

Larks barded.

WHEN the larks are trussed, cut some pieces of bacon larger every way than a lark; spit them on a skewer (as before directed) with one of these bards between every one of them: when they are near done, throw over them some bread-crumbs and a little salt. For sauce—bread-sauce and plain butter.

A Ragout of Larks.

FRY them, with an onion stuck with cloves, a few truffles, and mushrooms; pour off the fat; shake over the larks, &c. a little flour; put to them some good gravy; stew them till enough; if there is any fat, scum it off; add chopped parsley, lemon-juice, pepper, and salt, if necessary.

Larks aux Paires.

PICK the larks, and truss them as close as possible; cut off one leg; season them with pepper and salt: make a forcemeat as follows:—Take a veal sweetbread, as much suet, some mushrooms, and some morels, a little lemon-peel, and some sweet herbs; chop them very fine, mix them with the yolk of an egg; wrap every lark in some of this forcemeat, and shape it like a pear, leaving the leg for the stalk; wash them over with the yolk of an egg, and strew over them crumbs of bread; bake them in a gentle oven of a fine brown, and serve them without sauce.

Larks in Jelly.

PUT several into the jelly in what manner is agreeable, taking care they lie separate. Any small birds may be done this way.

To roast Ortolans.

LET them be picked and singed, but not drawn; put them upon skewers, with bacon round them; tie them to the spit; when they are enough, strew over them grated bread.

Another Way.

SOME spit them side-ways, with a bay-leaf between, and lay fried crumbs of bread round the dish.

To pot Moor-game.

SEASON them with pepper, salt, and pounded cloves, rubbing it thoroughly in the inside; roast them quite enough; when cold put them into potting-pots, strewing over more seasoning; pour on clarified butter; leave the heads out.

EGGS.

Directions to choose Eggs.

PUT the great end of the egg to the tongue ; if it is warm, it is new ; if cold, it is stale. If eggs are put into a pan of cold water when new, they will fall to the bottom ; if stale or addled, they will swim at the top.

To dress Eggs, &c.

IN a common way, boil them.—Or poach them, and serve them on a buttered toast, or on stewed spinach or sorrel.

Or, with Sausages.

FRY some sausages, and after them a slice of bread ; lay the sausages on it, with a poached egg between each link : if the toast is too strong fried, butter it a little.

Or, with Artichoke Bottoms.

BOIL the bottoms ; lay a hard yolk of egg in each bottom ; melted butter poured over.

To broil Eggs.

CUT a toast round a quartern loaf, brown it, lay it on your dish, butter it, and very carefully break six or eight eggs on the toast. Hold a red-hot shovel over them, and when they be done, squeeze a Seville orange over them ; grate a little nutmeg over them, and serve it up for a side-plate.

Buttered Eggs.

TAKE yolks and whites, set them over the fire with a bit of butter, a little pepper and salt ; stir them a minute or two ; when they grow thickish, and a little turned in small lumps, pour them on a buttered toast.

A Fricassee of Eggs.

BOIL them pretty hard, slice them ; take a little veal gravy, a little cream and flour, a bit of butter, nutmeg, salt, pepper, chopped parsley, and a few pickled mushrooms ; boil this up : pour it over the eggs ; a hard yolk laid in the middle of the dish ; toasted sippets.

A Ragout of Eggs.

BOIL ten or twelve eggs hard ; put them into cold water, let

them lie a little, they peel the better ; shell them carefully, cut the whites lengthways with a small knife, so that they may be neatly halved, the yolks left whole ; cut a few truffles and morels in pieces, boil them in a few spoonfuls of water ; take a little of this liquor, some gravy, chopped parsley, pepper, salt, and nutmeg, a little ketchup, a few small pickled mushrooms ; thicken the sauce with a little flour, boil it up with the chopped truffles and morels ; fill the whites of the eggs with crumbs of bread crisped, heap them high ; lay the yolks between, pour over the sauce. If there is no gravy, they will do without.

Eggs fried.

BOIL some eggs hard, slice them, fry them quick in butter ; take them out with a slice, lay them before the fire ; pour the fat out of the pan, shake in some flour, young onions, or eschalot chopped, a little beef broth, pepper, salt, grated nutmeg, and a little lemon-peel ; boil this up ; if not thick enough, stir in a bit of butter mixed with flour ; pour the sauce over the eggs.

Eggs with Cucumbers.

PEEL some cucumbers ; cut them in half, take out the seeds, slice them and some onion, steep them in salt and vinegar an hour, dry and fry them ; when a little brown flour them ; put to them some good gravy, let them stew ; the sauce must not be thin ; if not tart enough, add a little lemon-juice, and pepper, and salt, if wanted ; poach or fry some eggs, then cut the whites neatly round, serve them on the cucumbers.

N. B. Eggs may be served in the same manner, with stewed celery, pease, lettuce, asparagus, endive, or any other roots ; or with a ragout of mushrooms.

Eggs with Sorrel.

BOIL some sorrel, and strain it very well from the water ; put the sorrel in a saucepan with a large piece of butter, shake it round till it is melted, and the sorrel very hot ; have ready some toasts cut with three corners, and fried of a light brown ; poach six eggs, three hard, three soft, lay the sorrel in a dish, the soft eggs upon it, the hard between, and stick in the toasts here and there.

Egg Marmalade.

TAKE the yolks of a dozen or two of eggs, according to the quantity wanted ; if twenty-four, a pound of the best moist sugar must be clarified, then add to it a spoonful of orange-flower water,

one ounce of blanched or pounded almonds, stir them together over a very flow charcoal fire one way, till it comes to a consistency, then put it into cups or tins. This marmalade, mixed with almonds beat fine, orange or lemon-peel, and citron, will make into all sorts of shape.

A Fricassee of Eggs, with Onions and Mushrooms.

BOIL them hard; take the yolks out whole, cut the whites in slips, and some onion and mushrooms, fry the onion and mushrooms; throw in the whites, turn them about a little; if any fat, pour it off; flour the onion, &c. put to it a little good gravy, boil this up; and pepper and salt, and the yolks.

Eggs à-la-Tripe.

TAKE eight eggs, boil them hard, dip them in cold water, and take off the shells; cut them into four quarters; put a little butter into a stewpan, let it melt, shake in a little flour; stir it with a spoon, then put in the eggs, throw a little grated nutmeg all over, a little suet, a great deal of parsley cut small; shake the pan round, pour in a little cream, turn the pan round carefully that the eggs do not break. When the sauce is thick and fine, take up the eggs, and pour the sauce all over them.

Eggs à-la-Mode de Portugal.

TAKE a couple of large lemons, strain the juice through a sieve into an earthen pipkin, add to this a tea-spoonful of basket-salt, and two ounces of very fine sugar; set it over the fire, and when it boils break it into four eggs; stir them with a silver spoon till they will not stick to the saucepan, which is a sign that they are enough; pour them into a soup plate, and strew over them a little very fine sugar; heat a salamander red-hot and hold over them, which will gloss them, and they will look well.

To force Eggs.

TAKE two cabbage-lettuces, scald them in water, with a few mushrooms, parsley, forrel, and chervil, then chop them very small, with the yolks of hard eggs; season them with salt and nutmeg, then stew them in butter; when they are enough, put in a little cream, and pour them into the bottom of a dish: take the whites and chop them very fine, with nutmeg, salt, and parsley; lay this round the dish, and a hot salamander over the dish.

Lettuce and Eggs.

TAKE two cabbage-lettuces and scald them, slice them, and toss them in a saucepan with a piece of butter, season them with pepper, salt, and a little nutmeg; let them stew half an hour, chop them well together: when they are enough, lay them in the dish. Fry some eggs nicely in butter, and lay upon them.

To make an Egg Pie.

HAVING boiled twelve eggs hard, shred them with one pound of beef-suet, or marrow shred fine; season them with a little cinnamon and nutmeg finely beaten, one pound of currants clean washed and picked, two or three spoonfuls of cream, and a little sack and rose-water mixed all together: then fill the pie, and when it is baked, stir in half a pound of fresh butter, and the juice of a lemon.

To make Egg Balls.

TAKE a large deep frying-pan, put into it three pints of clarified butter, make it boiling hot, stir it with a stick till it runs round very quick, then break an egg into the middle of it, and turn it round with a stick, till it is as hard as a poached egg; the whirling round of the butter will make it as round as a ball; then take it up with a slice, and put it on a dish before the fire; they will keep hot half an hour, and yet be soft: as many may be done as are wanted, in the same manner. They are very good with stewed spinach, or any thing else.

To make a Dish of Whites of Eggs.

TAKE the whites of twelve eggs, beat them up with four spoonfuls of rose-water, some grated lemon-peel, and a little nutmeg; sweeten them with sugar, mix them well, boil them in four bladders; tie them in the shape of an egg, and boil them hard; they will take half an hour; lay them in a dish; when cold, mix half a pint of thick cream, a gill of mountain, and the juice of half an orange all together; sweeten it with fine sugar, and pour it over the eggs.

Eggs with Gravy.

POACH some eggs in water, with a little vinegar in it; cut the whites round neatly; lay the eggs in a dish; pour into the dish some clear relishing gravy.

To make Egg Sauce 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 make Egg Soup.

BEAT the yolks of two eggs in your dish, with a piece of butter, the size of a hen's egg: take a tea-kettle of boiling water in one hand, and a spoon in the other; pour in about a quart by degrees, then keep stirring it all the time well till the eggs be well mixed, and the butter melted; then pour it into a saucepan, and keep stirring it all the time, till it begins to simmer: take it off the fire, and pour it between two vessels, out of one into another, till it be quite smooth, and has a great froth: set it on the fire again, and keep stirring it till it be quite hot; then pour it into the soup-dish, and send it to table hot.

Eggs hashed.

BOIL eggs hard, slice them; fry an onion sliced in butter; put in the eggs, a little good gravy, chopped parsley, pepper, and salt: serve them hot.

An Amlet.

BEAT six eggs with a little flour: put a quarter of a pound of butter into a frying-pan; when the butter is hot, pour in the eggs; strew on parsley and chives chopped, pepper, salt, and nutmeg; fry it brown on the under side; do not turn it, but brown the upper side with a salamander.

An Amlet of Asparagus.

BEAT six or eight eggs with some cream, cut the green heads of asparagus about the size of pease, first boiled; mix them with eggs, some pepper and salt; fry this in butter, either the size of the pan, or the size of fritters.

Eggs with Orange Juice.

SQUEEZE the juice of a couple of large Seville oranges, strain it through a sieve, and mix it with as much water, and a spoonful of white wine; break eight eggs, beat up the yolks and whites together, with a little basket-salt, and stir in by degrees the juice and water; set on a stewpan with some rich mutton gravy, pour in the eggs, and keep stirring it well together, that it may not thicken at the bottom or sides of the pan: when they are done, put them into a small dish.

To pickle Eggs.

BOIL the eggs very hard; peel them, and put them into

cold water, shifting them till they are cold. Make a pickle of white wine vinegar, a blade of mace, a bunch of sweet herbs, and a little whole pepper; take the eggs out of the water, and put them immediately into the pickle, which must be hot; stir them a good while, that they may look all alike; untie the herbs and spread them over the top of the pot, but cover them with nothing else till they are turned brown: they will be fit to eat in nine or ten days.

Bruise some cochineal; tie it up in a rag; dip it in the vinegar, and squeeze it gently over the eggs, and then let the rag lie in the pickle. This is a great addition.

RABBITS.

To choose Rabbits.

THE rules are the same for choosing Rabbits as for Hares.

To boil Rabbits.

BEFORE they are boiled, hold the heads for a few minutes in a saucepan of water that is boiling, which will prevent the disagreeable appearance they otherwise have on cutting up; then boil them half an hour or thereabouts, according to their size.

Sauce for a boiled Rabbit.

PEEL any quantity of onions, and boil them in a great deal of water: shift your water, let them boil about two hours, and then take them up, and throw them into a cullender to drain. With a knife chop them on a board, and rub them through a cullender; put them into a saucepan, just shake a little flour over them, put in a little milk or cream, with a good piece of butter, and a little salt; set them over the fire, and when the butter is melted they will be enough; then pour them over the rabbits.

To roast Rabbits.

THEY will take twenty minutes or half an hour, according to the size; hold the heads for a few minutes in boiling water before they are laid down. For sauce—parsley and butter, with the liver parboiled and shred: but they are best stuffed with chopped suet, the liver parboiled and bruised, bread crumbs, grated bread, and a little lemon-peel, chopped parsley and sweet herbs, yolk of egg mixed, pepper, salt, and nutmeg; gravy in the dish.

To roast a Rabbit Hare-fashion.

LARD a rabbit with bacon, and roast it as you do a hare, with a stuffing in the belly: make gravy-sauce; but if you do not lard it, have white sauce made thus: take a little veal broth, boil it up with a little flour and butter to thicken it, and add a gill of cream: keep it stirring one way till it be smooth, and then put it into a boat, or into the dish.

Rabbits collared, with Aspic Sauce.

BONE two or four small rabbits, leaving the heads entire; make a forcemeat with bits of the rabbits that come from the bones, &c. a little eschalot, a bit of butter, a little scraped bacon, pepper, salt, parsley chopped, grated lemon-peel, the crumb of a French roll, a little cream, yolks of eggs, nutmeg; lay this over the rabbits, roll them up to the head, skewer them, take care to keep in the forcemeat at the ends; lay a slice or two of beef at the bottom of a vessel of a proper size; put in the rabbits, lay over them some thin slices of bacon, not too fat, a bit of veal, the rabbit bones, an onion stuck with cloves, a carrot, a slice of lemon, a bunch of sweet herbs, some whole pepper, a glass of Madeira, some warm water; stew them gently in this an hour and a half; take them up, strain and scum the sauce; take a sufficient quantity of it, and if there is any cullis add a ladlefull; eschalot, tarragon, pimperl, a very little thyme and marjorum, a little parsley, a few fresh or pickled mushrooms, all chopped, the herbs fine; salt, chyan: wipe the rabbits clean; pour the sauce over them, with what orange or lemon-juice is agreeable.

[*Rabbits fricafeed white.* See *Chicken*, omitting the pickled mushrooms.]

[*Rabbits fricafeed brown.* See *Chicken*.]

Rabbits pulled.

HALF-boil them, with an onion, a little whole pepper, a bunch of sweet herbs, a piece of lemon-peel; pull the flesh into flakes; put to it a little of the liquor, a piece of butter mixed with flour; pepper, salt, nutmeg, chopped parsley, the liver boiled and bruised; boil this up, shaking it round.

Portuguese Rabbits.

TAKE a couple of rabbits, cut off their heads, turn the backs upwards, the two legs stripped to the end, and trussed with two skewers like chickens, the wings turned like the pinions of a

chicken; lard and roast them with good gravy: if they are boiled, they should not be larded, but sent to table with bacon or greens, or celery sauce.

Rabbits in Casserole.

TAKE a couple of rabbits, divide them into quarters, flour them if they are not larded, and fry them in butter; then put them into a stewpan, with some good gravy, a glass of white wine; season them with pepper and salt, a bunch of sweet herbs; cover them down close, and let them stew till tender, then take up the rabbits; strain off the sauce, thicken it with butter and flour, and pour it over them.

Rabbits Surprise.

TAKE two young rabbits and roast them, cut their heads off very close to the shoulders; take off all the meat from the back, cut it into small pieces; take some milk thickened with a piece of butter rolled in flour, a little nutmeg, and some salt; put in the rabbits, and let them stew six or eight minutes, till the sauce is as thick as cream; make a forcemeat with a pound of veal, as much suet, an equal quantity of bread-crumbs, two anchovies, some grated lemon-peel, a little thyme, and a grated nutmeg; let the veal and suet be first chopped, and then beat in a mortar, then let it all be mixed together, with the yolks of two eggs; place it round the rabbits, leaving each side of the back-bone open, to put the meat in which was cut off; lay in the meat, and smooth it over with a raw egg; make it square at both ends, and butter a dish or a mazarine, and put them upon it carefully; bake them three hours, let them be of a fine brown; put them into a dish, and pour over them gravy thickened with butter; squeeze in the juice of a lemon.

OLIOS.

OLIOS were an invention of the Spaniards, and their receipts for them are far better than those of the French: and this which follows is the best of them.

Spanish Olio.

TAKE some gristles from a breast of veal, from a brisket of beef, and from a breast of mutton; some sheep's rumps cut in pieces; they must all be about the bigness of a finger; take also five pounds of beef steaks, and put them into a stewing-pot, with

a quantity of strong beef broth, a bunch of leeks, a large bunch of celery picked very clean: they must stew till the rumps and gristles are tender; then put in two pigeons, a brace of partridges, two pair of hog's feet and ears, the knuckle end of a ham, half of a fine white cabbage, some pepper, salt, a bunch of sweet basil, a couple of onions, and some cloves; cover these over with some beef steaks cut thick, and over them some veal cut into steaks; pour a little fresh broth upon them, and leave them to stew over a gentle fire: let the whole stew till the liquor is evaporated, and the ingredients begin to stick at the bottom, then put in some more broth: while these are stewing, set on some large pease, that have been soaking for four-and-twenty hours in water; set these on to boil in some gravy. The Spaniards use a particular sort of pease, called Garavances; they are large, and not unlike our grey-pease; but if these are not to be had, any large pease will do: these must be boiled very tender, and be ready when the olio is. As the broth boils away, put in some more, which must boil a quarter of an hour; season the olio to the palate with pepper and salt; have ready a large soup-dish, take out the ingredients one by one, lay them in the dish; the gristles and the roots must be dispersed in different parts among the other things; then pour over them the pease and their gravy, and then put in a proper quantity of the gravy. It is not to be eat as a soup, but as olio; the ingredients to be eaten in preference to the liquor. Those that like the soup may have it in a bason, with toasted bread.

A French Olio.

TAKE five pounds of steaks, cut very thick, from the leg of mutton piece of beef, put them into a deep stewpan; add to them five pounds of veal (any part will do) and a leg of mutton of six or seven pounds; it must be skinned, and the fat taken off; cover it down very close, and set it over a stove with a moderate fire, let it stand till the gravy begins to run; stir up the fire, and let it stand till the meat begins to stick to the pan, but not longer, as it must not be too brown: pour a little beef gravy into it, and stir it about; when it is all well mixed, put it into a pot, set it upon the fire, covered very close, but put in as much gravy as will fill the pot; then take a dozen carrots, nine parsnips, eight onions, and half a dozen turnips; put these into the pot, with a bunch of leeks, a bundle of celery, and a handful of mignonette; let these boil well together, and then put in a fowl, a turkey, and a brace of pigeons; add two pounds of ham cut in

thick slices; keep it boiling, and as the scum rises, take it off very clean: while these are doing, take four French rolls rasped, pare off the crusts, and put them into a stewpan, with a little of the olio liquor; when they are soft, put them into a tureen, or a very deep soup dish; pour in the broth; let there be some celery and some of the other roots put in, with some of the best pieces of the meat, and the pigeons put in whole. This is the plain French olio; but they often put in partridges to stew in the gravy, and sometimes they half-roast them, before they put them in.

To make a Pepper-hot.

TO three quarts of water put a small cabbage, two large handfuls of spinach, a head of lettuce, two or three onions, and a little thyme; cut them very small, and let them stew with two pounds of mutton, till they are quite tender; boil with them some little dumplings made of flour and water, and a piece of pork a little salted: half an hour before it is taken up, put in a lobster or crab, picked very small, and clean from the shell, with little salt and chyan pepper.

GAME.

VENISON.

CHOOOSE venison by the fat: if the fat is clear, bright, and thick, the clefts close and smooth, it is young; but a very wide tough cleft, shews it is old.

If venison has been kept some time, it will first change at the haunches and shoulders: run in a knife, and as the smell is sweet or rank, it is new or stale; if tainted, it will look greenish, or inclining to be very black.

The Fore Quarter

CONTAINS the neck, breast, and shoulder.

The Hind Quarter

CONTAINS the haunch, which is the leg and part of the haunch cut together.

The Entrails

ARE called the umbles, which are generally made into a pie.

*To keep Venison sweet ;
or to improve it when near changing.*

IF the venison is very sweet, only wipe it very well with a cloth, and hang it in a thorough air ; if it is to be kept any time, dry it well with cloths, and rub it all over with ginger beat to a powder, and hang it likewise in a very airy place. If it is musty or changed, wash it clean with warm water, and then with warm milk and water ; it must then be dried very well with cloths, and rubbed with ginger, and wipe it very clean before it is dressed.

To boil a Haunch or Neck of Venison.

RUB it with salt, and let it lie four or five days ; flour and boil it in a cloth : to every pound of venison allow a quarter of an hour. For sauce—boil some cauliflowers in milk and water, some turnips, young cabbages, and beet-roots. Lay the venison in the middle, and the vegetables round.

To roast Venison.

WHEN it is spitted, put over it a sheet of paper, then a paste of flour and water, over that a sheet of thick paper well tied on : a haunch, if it be large, will take four hours ; a neck and shoulder about two hours and a half, according to the size : just before it is sent to table, take off the papers and paste ; flour, and baste it with butter. For sauce—gravy and sweet sauce in separate boats.

To dress a Breast of Venison.

ROAST it or fry it ; put some gravy into a stewpan, with a little flour, red wine, and currant jelly, a little lemon-juice ; boil these together ; put in the venison, just let it heat, without boiling.

To stew Venison.

TAKE a pint of good gravy, as much red wine, a large spoonful of currant jelly ; cut the venison into slices, and flour it ; put it with the ingredients into a stewpan, let it simmer till tender ; take up the venison ; thicken the sauce with a piece of butter rolled in flour, and pour over the meat.

To fry Venison.

IF it is the neck or breast, bone it ; if the shoulder, the meat must be cut off the bones in slices : make some gravy with the

bones; then take the meat and fry it of a light brown, take it up and keep it hot before the fire; put some flour to the butter in the pan, and keep stirring it till it is quite thick and brown; take care it does not burn; stir in half a pound of fine sugar beat to powder, put in the gravy that came from the bones, and some red wine; make it the thickness of a fine cream, squeeze in the juice of a lemon; warm the venison in it, put it in the dish, and pour the sauce over it.

To pot Venison.

POUR red wine over the venison, and put about a pound of butter at top; put a paste over the pan, bake it well, take it clean from the gravy, beat it with the butter that rises to the top, and more if necessary, pepper, salt, and pounded mace; pot it, set it into the oven for a few minutes; pour over clarified butter.

To dress the Umbles of Deer.

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

HARE AND LEVERET.

IN the choice of a hare, both the age and freshness are to be considered; if the claws are blunt and rugged, the ears dry and tough, and the cleft wide and large, it is old; if, on the contrary, the claws are smooth and sharp, the ears tear easily, and the cleft in the lip not much spread, it is young. If fresh and newly killed, the body will be stiff, and the flesh pale: if the flesh is turning black, and the body limber, it is not new. But a hare is never bad till it smells.

To know a real leveret: there should be a knob or small bone near the foot, on its fore leg; if not, it must be a hare.

To roast a Hare.

STUFF it with a pudding made of bread-crumbs, chopped

fuet, the liver parboiled and bruised, lemon-peel grated, shred parsley, and sweet herbs, pepper, salt, nutmeg, the yolks of two eggs; sew up the hare; put a quart of small beer into the dripping-pan, or three pints, according to the size of the hare; baste it with this till the whole is used, then flour the hare and baste it with butter; send it to table with a fine froth. I have tried all the different things recommended to baste a hare with, and never found any thing so good as small beer. A small hare will take an hour and a half, a large hare two hours. For sauce—gravy, melted butter, and sweet sauce.

To dress a Hare.

WHEN the hare is cased, cut it in two just below the ribs; cut the fore-quarters into pieces, and put them into a clean stew-pan, with a blade or two of mace, an onion stuck with cloves, some whole pepper, an anchovy, and a bunch of sweet herbs; cover them with water, and let them stew gently; make a pudding, and put into the belly of the other part; lard and roast it, flour and baste it well with butter or small beer: when the stew is tender, take it out with a fork into a dish, and strain off the liquor; put into it a glass of red wine, a spoonful of good ketchup, and a piece of butter rolled in flour; shake all together over the fire till it is of a good thickness: take up the roast hare, and lay it in the middle of the dish, with the stew round, and sauce poured over it.—Some good gravy in a boat.

Another Way to dress a Hare.

STUFF the hare, lard it, and truss it as for roasting; put it into a fish-kettle, and put in two quarts of strong beef-gravy, one of red-wine, a lemon cut in slices, a bunch of sweet herbs, a nutmeg, some pepper, a little salt, and a few cloves; cover it very close, and let it simmer over a slow fire till it is three parts done; then take it up and put it into a dish, and strew it over with crumbs of bread, a few sweet herbs chopped fine, some grated lemon-peel, and half a nutmeg; set it before the fire, and baste it till it is of a fine light brown: while the hare is doing, scum the gravy, thicken it with the yolk of an egg, and a piece of butter rolled in flour: when the hare is enough, put it into the dish, the rest in a boat.

Hare hashed.

CUT it into small pieces: if any of the pudding is left, rub it small in some gravy; to which put a glass of red wine, a little pepper and salt, an onion, a slice of lemon; toss it up till hot through; take out the onion and lemon.

Hare stewed.

CUT off the legs and shoulders, cut out the back-bone; cut the meat which comes off the sides into pieces; put all into a vessel, with three-quarters of a pint of small beer, the same of water, a large onion stuck with cloves, some whole pepper, a slice of lemon, some salt; stew this gently for an hour, close covered; then put to it a quart of good gravy; stew it gently two hours longer, or till tender; take out the hare, rub half a spoonful of flour smooth in a little gravy; put it to the sauce, boil it up; add chyan and salt, if necessary; put in the hare: when hot through, serve it in a tureen dish. It is an exceeding good dish.

Hare jugged.

CUT it and put it into a jug, with the same ingredients as before (but neither water nor beer) cover it close; set it into a kettle of boiling water, which keep boiling three hours, or till the hare is tender; then pour the gravy into a stewpan, put to it a glass of red wine, and more gravy if there is not sufficient, a little chyan; thicken with some flour; boil it up, pour it over the hare; a little lemon-juice.

Hare jugged another Way.

JOINT and cut it into pieces; take the liver, scald, and bruise it with the back of a spoon, mix it with a little beaten mace, grated lemon-peel, pepper, salt, thyme, and parsley shred small, and a whole onion with a clove or two stuck in it; lay the head and neck at the bottom of a jar or jug, lay on it some seasoning, a very thin slice of fat bacon, then some hare, seasoning, and bacon, till all is put in; stop the jug very close with a cork, to prevent any water from getting in, or the steam from evaporating; set it in a pot of water; let it boil three hours, or till the hare is tender; then have ready some strong beef-gravy boiling, and pour it into the jug, till the hare is more than covered; shake it round, and pour it into the dish; take out the onion. Have some gravy in the dish, if there should not be enough.

Some lard the pieces of hare, and leave out the slices of bacon.

To dress a Hare the Swiss Way.

TAKE a hare, cut it in quarters, and lard them, strew over them some pepper, salt, and beaten cloves; put them into a stewpan, with beef-broth enough to cover them; set the stewpan over a very gentle fire, covered down very close, and let them

stew till they are three-parts done; then pour in a bottle of red port; set it on again till it is enough: when the hare is near done make the following sauce—Parboil the liver, and then bruise it with the back of a spoon; put this, with what blood could be saved from the hare, into a saucepan, with half a spoonful of vinegar; set it upon the fire; and while it is heating, chop a spoonful of capers, and the meat of a dozen olives; mix these together with the ingredients in the saucepan; make them quite hot.

Take out the hare, lay the pieces in a dish, and pour the sauce over them.

To pot a Hare.

LET it hang for some days; cut it into pieces, bake it, with a little beer at the bottom of the pan, some butter on the top; pick it from the bones and sinews, beat it with the butter from the top of the gravy, adding enough to make it very mellow; salt, pepper, and pounded cloves; put it into pots, set it a few minutes into a slack oven; pour over clarified butter.

Hare-Cake in Jelly.

BONE the hare, pick out the sinews, add an equal quantity of beef; chop these and pound them; add fresh mushrooms, eschalot (and garlic, if agreeable) sweet herbs, pepper, and salt, two or three eggs; mix these with bacon and pickled cucumbers cut like dice, put it into a mould sheeted with slices of bacon; cover it, bake it in a moderate oven; when cold, turn it out: lay over it the following jelly:—a pound and a half of crag of veal, a slice of ham, two or three cloves, a little nutmeg, some sweet herbs, a carrot or two, some eschalot, two bay-leaves, an ounce of isinglass, with some beef-broth; stew this till it will jelly; pass it through a fine sieve, then through a bag; add some lemon-juice.

PARTRIDGES.

To choose Partridges.

THEY are in season in autumn. If young, the bill is of a dark colour, and the legs yellowish; if new, the vent will be firm; if they are old, the bill will be white, and the legs blue; if stale, the vent will look greenish, and the skin will peel when touched with the hand.

To boil Partridges.

LET them be covered with water: fifteen minutes will boil them. For sauce—celery sauce, liver sauce, mushroom sauce, or onion sauce.

Partridges stewed.

STUFF the craws with bread-crumbs, a bit of butter, lemon-peel grated, eschalot chopped, parsley, pepper, salt, nutmeg, yolk of egg; rub the inside with pepper and salt; half-roast them; stew them with cullis, or rich gravy, and a little Madeira, an onion, a piece of lemon-peel, savory, spice, if necessary, for about half an hour: take out the onion and lemon-peel; thicken it with a little flour; add chyan, ketchup, &c. if necessary: boil it up. Garnish with hard yolks of eggs; and artichoke-bottoms boiled and quartered.

[*Partridge with asspic sauce. See Chickens.*]

[*Partridge à-la-Braise. See Chickens.*]

Partridge to roast.

IT will be done in less than half an hour. For sauce—gravy and bread sauce.

Partridges in Panes.

TWO or three roasted partridges, if under-done, the better; mix them with the crumb of a penny loaf, or more, soaked well with hot gravy, half a pound of fat bacon scraped, two artichokes, and a few truffles and morels, boiled and chopped, yolks of eggs, pepper, salt, nutmeg, and grated lemon-peel; put this into moulds in the shape of an egg, sheeted with thin slices of fat bacon. Serve them with jelly between and over them.

Partridges à-la-Paisanne.

WHEN they are picked and drawn, truss the partridges, and put them upon an iron skewer; tie them to the spit, lay them down to roast; put a piece of fat bacon upon a toasting-fork, and hold it over the partridges, that as it melts it may drop upon them as they roast: when they are well basted with this, dust over them some crumbs of bread, and some salt; cut some eschalots very fine, with a little gravy, salt, and pepper, and the juice of half a lemon; mix all these together over the fire, and thicken them up; pour them into a dish, and lay the partridges upon them.

Partridges à-la-Poloneze.

TAKE a brace of partridges; when they are picked and

drawn, put a piece of butter into their bellies, put them on the spit, and then cover them with slices of bacon, over that with paper, and then lay them down to a moderate fire: while they are roasting, cut some eschalots very fine, and as much parsley; mix these together, and add some thin slices of ginger, with some pepper and salt; take a piece of butter, and work them up into a stiff paste: when the partridges are near enough, take them up, gently raise up the wings and legs; under each wing and leg put a piece of the paste, then hold them tight together, and squeeze over them a small quantity of orange-juice, and a good deal of zest from the peel. Send them up hot, with some good gravy in a sauce boat.

Partridges à-la-Russe.

TAKE some young partridges; when they are picked and drawn, cut them into quarters, and put them into some white wine; then set on a stewpan, with slices of bacon, over a brisk fire; throw in the partridges, turn them two or three times; then pour in a glass of brandy, and set them over a slow fire; when they have stewed some time, put in a few mushrooms cut in slices, and some good gravy; let them simmer briskly, and take up the fat as it rises: when they are done, put in a piece of butter rolled in flour, and squeeze in the juice of a lemon.

Partridges rolled.

TAKE young partridges, and lard them with ham and bacon; strew over them some pepper and salt, with some beaten mace, some shred lemon-peel, and sweet herbs cut small; then take some thin beef-steaks, (there must be no holes in them;) strew over these some of the seasoning, and then squeeze on them some lemon-juice; lay a partridge upon each steak, and roll it up; tie it round to keep it together, and pepper the outside. Set on a stewpan with some slices of bacon, and an onion cut into pieces; lay the partridges carefully in, put to them some rich gravy, and let them stew gently till they are done; then take the partridges out of the beef, lay them in a dish, and pour over them some rich essence of ham.

PHEASANTS.

To choose Pheasants.

THEY are of the English cock and hen kind, very beautiful,

and of a fine flavour: the hen is much valued when with egg: the cock has spurs, the hen has not: if the cock pheasant is young, the spurs should be short and blunt, or round; if they are long and sharp, he is old. Examine the hen at the vent; if that is open and green, it is a sign she is stale; if she is with egg, it will be soft; if they are stale, and are rubbed hard with the finger, the skin will peel.

To roast Pheasants.

THEY must be kept at a distance from the fire; flour them, and baste them often with butter; half an hour will roast them on a good fire. For sauce—gravy and bread sauce. When they are roasted, stick some feathers on the tail. Pheasants may be served.

To boil Pheasants.

BOIL them in a great deal of water; if large, three quarters of an hour will boil them; if small half an hour. For sauce—white celery stewed and thickened with cream, a bit of butter melted in flour; lay the pheasants in the dish, and pour the sauce over them.

To stew Pheasants.

STEW them in a strong veal gravy (the gravy must more than cover them); while they are doing (which must be very gently) take some artichoke bottoms parboiled and cut into pieces, some roasted chesnuts blanched and cut into four, a little mace beat fine, some pepper, salt, and a little white wine: when the gravy is half wasted, scum it very clean, and put in the ingredients; if it is not thick enough, put into it a piece of butter rolled in flour; let it boil; if there is any foam, take it off: lay the pheasants in the dish, and pour the sauce over them.

Pheasants à l'Italienne.

TAKE the livers, and cut them small: if only one pheasant is to be dressed, take but half a dozen oysters, parboil them, and put them into a stewpan, with the liver, a piece of butter, some green onions, and some parsley, pepper, and salt, some sweet herbs, and a little allspice; let them stand a very little time over the fire, and stuff the pheasants with them; then put it into a stewpan, with some oil, green onions, parsley, sweet-basil, and onion-juice, for a few minutes; take them off, cover the pheasant with slices of bacon, and put it upon a spit; tie some paper round it while it is roasting. Take some oysters, stew

them a little in their own liquor; take a stewpan, put into it the yolks of four eggs, half a lemon cut into small dice, a little beaten pepper, a little scraped nutmeg, a little parsley cut small, a rocombole, an anchovy cut small, a little oil, a small glass of white wine, a piece of butter, and a little ham cullis; put the sauce over the fire to thicken, take care it does not burn; put in the oysters, and make the sauce relishing: when the pheasant is done, lay it in the dish, and pour the sauce over it.

Pheasant à-la-Braize.

TAKE a stewpan, put a layer of beef at the bottom, then the same of veal, a thin slice of bacon, a little bit of carrot, an onion stuck with cloves, a bunch of sweet herbs, some black and white pepper, and a little beaten mace; then put in the pheasant, lay over it a layer of veal, and the same of beef to cover it; set it upon the fire five or six minutes; then pour in two quarts of boiling water; cover it down very close, and put a damp cloth round the outside of the cover, to prevent the steam evaporating: it will take an hour and a half, as it must stew very gently: then take up the pheasant, and keep it hot; let the gravy stew till there is about a pint; strain it off, and put it into a saucepan, with a sweetbread, which must have been stewed with the pheasant, some truffles and morels, some liver of fowls, artichoke-bottoms, and asparagus tops: let these simmer together in the gravy, then add two spoonfuls of ketchup, two of red wine, and a little piece of butter rolled in flour: let them stew five or six minutes: lay the pheasant in the dish, pour the ragout over it, and lay round the dish a few forcemeat balls,

SPICES.

Ginger.

GINGER is a root which grows in the East-Indies, and in many parts of America: the plant which springs from it has leaves like flags; it bears small flowers. The best comes from Calcutta, but very good from many other places. It is dug up in autumn, then washed, and spread on thin hurdles, supported on treffels. That which is found, and of the deepest yellow, is best.

Cloves.

WE have cloves from the Dutch. They have destroyed them in the Molucca islands, and are propagating them in the

Island of Ternate. They are the fruit of a large beautiful tree, and are gathered before they are ripe. The tree has leaves like the bay. The clove is first green; as soon as it begins to turn a little brown, it is gathered, long before it is ripe. What are left upon the trees grow very large, and are called the mother of cloves: the small ones are gathered in the middle of the day, and laid in a shady, airy place to dry.

Mace and Nutmeg.

THESE two spices are produced from the same tree, which is large and beautiful; the leaves are long, and of a fine green; the flower is like an apple-blossom; the fruit is round, and the size of a middling peach, which it very much resembles. The nutmeg is the kernel, and is covered by the mace. The fruit is cut open, the mace taken off, and that and the nutmeg are dried in a cool, airy place.

Some distinguish the nutmeg into male and female. The common nutmeg is the female; the other is longer, and less valuable. They are produced from the same tree, which is not unlike our pear-tree in its manner of growing. Its leaves, whether green or dried, have, when bruised, a very agreeable smell. It grows in the East-Indies. The best mace is soft, oily, and fragrant. The nutmeg should be found, hard and heavy, of a pale colour on the outside, and finely marbled within.

The Dutch supply us with nutmegs and mace, the whole spice-trade being in their hands.

Cinnamon.

CINNAMON is the produce of the island of Ceylon. It is the inner bark of a beautiful tree. The leaves are like those of the bay-tree; of a fine spicy taste, and most agreeable smell. The bark, when fresh, has little taste; its flavour grows higher as it dries. The finest is in small quills, of a bright colour, a strong smell, and a sharp biting taste. Sometimes they extract an oil from it before it is brought over; it is then very insipid, and cassia bark is often amongst it. The taste is the best way to judge of its excellence; that which has lost its oil, is less sharp and quick. After holding the cassia sometime in the mouth, it turns to a kind of jelly.

Pepper.

THERE are three kinds of pepper; the black, the white,

and the long. The Chyan and Jamaica pepper are not of that kind, though called by that name. There are two sorts of white pepper; one is made by steeping black pepper in sea water, and then taking off the skin; the other is the fruit of a different plant, but very like the black pepper. These are both long trailing plants; they have jointed stalks, and are small: the fruit follows them. It is first green, then reddish, and of a deep purple when ripe, but grows black and wrinkled when dressing.

Pepper is gathered in November; the white is larger and milder than the black. It comes from the East Indies. That which is largest, and most free from dust, is the best. The long pepper is of the same nature, but milder.

Allspice.

THIS spice is called Jamaica pepper, from the place of its growth; and allspice, from its having the taste of all other spices. It is the fruit of a large tree: the leaves are broad; the flowers are small, and grow in bunches; after which comes the fruit, which is gathered when ripe, and dried in the shade. When it is good, it is large, full, and of a good colour. It is a very good spice for common use, but not equal to the others in flavour.

Turmeric.

IS the root of a plant of an oblong figure; it is generally in pieces from half an inch to an inch in length; and at the utmost surface, the thickness of a man's little finger; it is very heavy, hard to break, and not easily cut with a knife: the outside is of a fine whitish grey, with a tinge of faint yellow; but, when it is broke, the inside is of a fine yellow, if the root is fresh. It grows redder by keeping, till at last it will become of the colour of saffron in the cake; thrown into water, it soon gives it a fine yellow tinge. It is easily powdered in a mortar, and, according to its different age, makes a yellow, an orange-colour, or reddish powder. It has a kind of aromatic smell, something like ginger; the taste is acrid, disagreeable, and bitter. It is brought from the East Indies, where they use it in sauces and foods.

SALTS.

THERE are two kinds of salt; the common, and salt-petre. The first is made from the sea-water, from salt-springs, or else

ing out of the ground. The other is collected from old walls, or the cliffs of rocks, in a rough state; or from certain earth, and afterwards refined. We have the salt-petre rough from the East, and we refine it here. The common salt, of several kinds, is dug or made in Europe.

Of the common salt there are four different kinds; sea salt, bay salt, rock salt, and basket salt. Sea salt is made by boiling and evaporating sea water over the fire. Bay salt, by evaporating sea water, in pits clayed on the inside, by the heat of the sun. Basket salt is made by boiling away the water of salt springs over the fire. Rock salt is dug out of the ground, and when very fine, is called salt-gemme. There are only two kinds of salt-petre; they go by different names: that which is purified is called salt-petre, and that which is rough as it comes from the ground, is called petre-salt. The pure salt-petre is much stronger than the other.

SUGAR.

SUGAR is the product of the East and West Indies. It is a kind of reed, but is called a sugar-cane. The reed is of the nature of ours, only much larger. The sugar is made of its juice boiled up to a consistence. At first it is very coarse and brown, but is refined, after it is brought over, by our sugar-makers.

OIL.

THERE are many sorts of oil, but only one used for the table, which is that produced by the olive. Those which we use, are gathered before they are ripe; but when the oil is to be pressed from them, they are left upon the tree till full ripe, and pressed when they are almost rotten. We have oil from most of the warm parts of Europe, but it is different in purity and value, by the lesser or greater care taken in the making of it. Italian oil is generally the finest. That of Lucca and Florence is particularly esteemed. They make very good oil in France. In the choice of oil we are to judge by the smell and taste. It should be free from both. In general any smell or taste is a defect. Oil should be quite pure and insipid, its only quality being sweetness. In cold weather, oil congeals, and its purity may be judged by its appearance; for the finer the oil, the smaller are the lumps.

VINEGAR.

To make common Vinegar.

TAKE a middling sort of beer, but indifferently hopped; when it has done working, and is quite fine, put into it some rapes; mash them together in a tub, let it stand till it settles, then draw it off very clear, and put it into a cask; cover the bung with a piece of slate, then set it where the sun may come upon it, for thirty-five or forty days; by that time it will be fit for use. It is very good fined, and kept from growing musty.

Vinegar made of Sugar and Water.

TO two quarts of water put one pound of brown sugar, boil and scum it well; add two quarts of cold water, and work it with a toast spread with yeast; stir it nine days successively, then put it into a cask, and let it stand from April till September in the sun; the cask not stopped, but covered with a board.

White-Wine Vinegar.

FILL a cask with good white wine, but do not put in the bung; set it where the sun may come upon it, or in any other hot place; in a little time it will be fit for use.

Vinegar of foul Wine.

BOIL it till one-third is wasted; while it is boiling, take care to scum it very clear; then put it into a cask, and some chervil with it; stop it close, and it will soon be fit for use. Vinegar may be made of any fruits, flowers, herbs, or roots, by putting them into the vinegar, and letting them stand till it smells or tastes of them.

Garlic Vinegar.

A quart of vinegar, eight cloves of garlic, two sliced nutmegs, and sixty cloves.

Gooseberry Vinegar.

BRUISE some gooseberries that are quite ripe, and to three quarts of water put one of gooseberries; let it stand twenty-four hours, then strain it through canvass, and after that through a flannel bag; put one pound of coarse sugar to every gallon of this liquor; stir it well together; put it into a cask, and let it stand nine or ten months, then it will be fit for use. The longer it stands the better.

The water must be boiled, and stand till it is cold, before it is mixed with the gooseberries. This is good vinegar for pickling.

Raisin Vinegar.

TO every two pounds of Malaga raisins put four quarts of spring water; lay a tile over the bung, and set it in the sun till it is fit for use. A stone bottle will do as well as a cask. If it is put in the chimney-corner, and kept there a proper time, it does as well as if set in the sun.

Vinegar of Roses.

TAKE dried roses, put them into double glasses, or a stone bottle; a handful or more to a quart of white-wine vinegar; set them in the sun, or by the fire, or in a warm oven, till their virtue is extracted; then strain it, and keep it for use.

Tarragon Vinegar.

TO every gallon of strong white-wine vinegar put a pound of tarragon leaves, stripped from the stalks just as it is going to bloom; put it with the vinegar into a stone jug, to foment for a fortnight, then run it through a flannel bag; to every four gallons of vinegar put half an ounce of isinglass dissolved in cyder; mix it well with the vinegar: then put it into large bottles, and let it stand one month to fine; then rack it off, and put it into small bottles for use.

Elder-flower Vinegar.

GATHER the elder-flowers before they are too much blown; pick them clean from the great stalks, and dry them in the sun, when it is not too hot; put a handful of them to a quart of the best white-wine vinegar, and let it stand twelve or fourteen days; then strain it, and draw it off, and put it into the vessel, let keep a quart out, and make it very hot; put it into the vessel to make it ferment; then stop it close for use, and draw it off when wanted.

To make Verjuice.

TAKE some crabs; when the kernels turn black, lay them on a heap to sweat; then pick them from the stalks and rottenness, stamp them to a mash, and press the juice through a bag of coarse hair-cloth into a clean vessel; it will be fit to use in a month. If it is for white pickles, distil it in a cold still. It is so good to put into sauces where lemon is wanting.

Vinegar in Balls.

TAKE bramble berries when half-ripe, dry them, and then

beat them to powder; make it up into balls, with strong white-wine vinegar, as big as nuts; dry them very dry, and keep them in boxes; when it is wanted, take some wine, or a little stale beer, dissolve a ball in it, and it will become strong vinegar.

Green bramble-berries put into good wine, will make vinegar in an hour.

TRUFFLES.

TRUFFLES grow like mushrooms, but never appear above the ground in their natural state. They generally lie ten inches deep; after they are ripe, they rot in the ground, and young ones grow in great numbers from every old truffle which decays. The truffle has a very rich, tart, and high flavour, when fresh, but loses it in a great measure when dried; however, they are generally used in made dishes. They are common in France and Italy, and we have them in some parts of England.

MORELS.

MORELS are likewise of the mushroom kind, but they rise above the earth about three inches, of the bigness of an egg, of a dusky-whitish colour; they have a higher flavour fresh than dry. They grow in England, but are more common and richer in flavour in the warmer parts of Europe.

CHYAN PEPPER.

THE plant which bears this pod, is raised sometimes in our gardens. Its proper name is capsicum. From its growing in Africa, it is called Guinea pepper; and Chyan pepper, from its growth in America. The pods are long, and when ripe, of a smooth fine red colour. Some call it garden-coral. The powder of this is called chyan pepper, and is made as follows:

The pods are gathered when full ripe; they are opened, the seeds taken out, and the pods laid to dry in the sun; when quite dry, they are beaten to a coarse powder. This powder is chyan pepper in the plainest way, but there are many ways of preparing it. Some mix bay-salt with it, and others powder of mushrooms.

MUSHROOMS.

MUSHROOMS are very useful for sauces and made dishes, but great care should be taken to procure the right sort. Those are good which grow upon commons, but are liable to be mixed with bad ones; therefore it is best to use those from the hot-beds. The upper part of the right sort are of a roundish form, like a button; the stalks white, the under part, or gills, of a fine pale red, but when broken, are very white; when they are left in the ground, they grow very large and flat, and the red part changes to a very dark colour. When they are small, they are called buttons, and are fit for pickling; but when they grow large, they are called flaps, and are put to other uses, which will be mentioned hereafter. Those which are a size between the buttons and flaps, are fit to use fresh. The bad sort, which are picked up amongst those that grow naturally on the commons and in the fields, are not so flat at the top; the under part, or gills, is white, instead of the fine red; if they are rubbed with the fingers, they turn yellow, and when pickled are never white.

To dry Mushrooms.

TAKE a parcel of mushroom-flaps, cut off the stalks, and scrape out the gills; put them into a saucepan with a little salt, set them upon the fire, and let them stew in their own liquor; then pour them into a sieve to drain; when they are dry, send them to a slack oven upon tin plates; when they are quite dry, put them into shallow boxes, and keep them for use.

The liquor will make ketchup.

To keep Mushrooms in Salt and Water.

MAKE them very clean, taking out the gills; boil them tender in water and a little salt, dry them with a cloth; make a strong brine; when cold put in the mushrooms; at the end of a fortnight change the brine; put them into small bottles, and pour oil on the top.

When they are used in ragouts, &c. lay them first in warm water.

Mushroom Liquor and Powder.

WASH a peck of mushrooms, rub them with a piece of linnen, take out the gills, but do not peel them; put to them twelve blades of mace, four cloves, four bay-leaves, half an ounce of beaten pepper, one handful of salt, eight onions, a bit of butter the size of an egg, half a pint of vinegar; let this stew as

quick as it can, stirring it till the liquor is out of the mushrooms; drain them; bottle the spice and liquor when cold: dry the mushrooms in an oven, first in a broad pan, then on sieves, till they will beat to powder. This quantity will make six or seven ounces. Stop it close in a wide-mouthed bottle.

Ketchup of Mushrooms.

PUT flaps or large buttons into a pan, breaking them in pieces; strew salt over them; let them stand four or five days; mash them and squeeze them through a cloth; boil and scum the liquor, which must be relishing; throw in black and Jamaica pepper, a little ginger, some eschalot; boil these together, and when cold bottle it.

Another Way.

PUT the peeling, stalks, and gills of large mushrooms, into a stone pot or jar, with a great deal of salt; let them in a cool cellar; let them stand ten days, stirring them every day; then set the pot they are in into a pot of boiling water, and boil it three hours; strain it through a flannel bag; put to it some spice, and when cold bottle it.

KETCHUP.

To make Ketchup.

PUT the peel of nine Seville oranges to three pints of the best white-wine vinegar; let it stand three or four months; pound two hundred of walnuts, just before they are fit for pickling; squeeze out two quarts of juice, put it to the vinegar; tie a quarter of an ounce of cloves, the same of mace, a quarter of a pound of eschalot, in a muslin rag; put them into the liquor; in three weeks, boil it gently till near half is consumed: when cold bottle it.

Ketchup of Walnuts.

BRUISE a hundred or two of walnuts, just before they are fit to pickle; squeeze out the juice, let it stand all night, pour off the clear; to every quart one pound of anchovies; boil it; when the anchovies are dissolved, strain the liquor; add half a pint of red wine, a gill of vinegar, ten cloves of garlic; mace, cloves, and nutmeg, half a quarter of an ounce each, pounded; let this simmer till the garlic is tender.

Another Walnut Ketchup.

POUND walnuts in a mortar, squeeze out the juice, let it stand to settle, pour off the clear; to every pint add a pound of anchovies; of mace, cloves, and Jamaica pepper, each half a quarter of an ounce; boil all together till the anchovies are dissolved, then strain it off, put in a good handful of eschalots, and boil it up again; to every quart of this liquor put half a pint of vinegar. It will keep for years; and two or three spoonfuls, in melted butter, makes excellent fish sauce.

Another Walnut Ketchup.

TAKE a hundred of the largest nuts fit for pickling, cut them in slices; put to them a quarter of a pound of eschalots cut through the middle; put them into a stone mortar, and beat them fine; add to them half a pound of salt, a pint and a half of the best vinegar; let them stand a week in an earthen pan, stirring them every day; then put them in a flannel bag, and press the liquor from them; add a quarter of a pound of anchovies: boil them up in the liquor, scum it, and run it through a flannel bag, and add to it two nutmegs sliced, some mace, and whole pepper: when cold bottle it.

White Ketchup.

TAKE one quart of white wine, one pint of elder vinegar, and one quart of water; half a pound of anchovies with their pickle, half a pound of horse-radish scraped, one ounce of eschalots bruised, one ounce of white pepper bruised, one ounce of mace, a quarter of an ounce of nutmegs cut in quarters; boil all together till half is consumed, then strain it off: when it is cold, bottle it for use. It is proper for any white sauce, or to put into melted butter.

Ketchup of the Shells.

IT is a very good way to pour common vinegar upon green walnuts; let it stand two, three, or four months; as it may be wanted; only, as the vinegar shrinks, keep filling the jar up; then take the liquor, and boil it up as before mentioned: the walnuts will bear covering with vinegar three or four times, if done with care. The shells of green walnuts will do, in seasons when there is not a plenty of walnuts.

Oyster Ketchup.

BOIL small oysters in their own liquor, till the goodness is out; to every pint of clear liquor put half a pint of red wine, the

same of white ; mace, black, and Jamaica pepper, a quarter of an ounce each ; pour it boiling hot on one dozen of eschalots, half the rind of a lemon, a piece of horse-radish ; when cold, mix it with the oyster liquor ; bottle it.

English Ketchup.

TAKE a quart of white wine vinegar, put into it ten cloves of garlic, peeled and bruised ; take also a quart of white port, put it on the fire ; and when it boils, put in twelve or fourteen anchovies washed and pulled to pieces ; let them simmer in the wine till they are dissolved ; when cold, put them to the vinegar ; then take half a pint of white wine, and put into it some mace, some ginger sliced, a few cloves, a spoonful of whole pepper bruised ; let them boil a little ; when almost cold, slice in a whole nutmeg, and some lemon peel, with two or three spoonfuls of horse-radish ; stop it close, and stir it once or twice a day. It will soon be fit for use. It must be kept close stopped.

SOY.

SOY comes from the East-Indies ; it is made from their mushrooms, which grow in the woods. They are of a purplish colour, and are wrinkled on the surface like a morel. They gather them in the middle of the day, and wash them in salt and water ; and then lay them in a dish, mash them with their hands, and sprinkle them with salt and beaten pepper ; the next day the liquor is pressed off, and some galangals (a root which grows in the East-Indies) and spices added to it ; it is boiled up till it is very strong, and then some more salt is sprinkled into it. In this manner it will keep many years.

A Colouring for Brown Sauces.

TWO ounces of butter, a quarter of a pound of very fine sugar, put over a very clear fire, in an earthen pipkin, and kept stirring all the time ; while the sugar is dissolving, that is, while the froth rises, hold it at a distance from the fire ; when the sugar and butter are brown, pour in a little red wine, stir it well together, then add more wine, till a quart is put in ; let it be well mixed ; then put in an ounce of Jamaica pepper, twelve cloves, eight eschalots peeled, six blades of mace, some mushroom-pickle, a little salt, and the rind of a lemon ; boil these slowly a quarter of an hour ; pour it into a basin ; when cold, take off the scum very clean, and bottle it for use.

Lemon Pickle.

SLIT eight lemons, pulp them, fill them with salt; sew them up, put them on a dish, dry them very gradually either by the fire or in a slack oven; they must be dry and hard; bruise three quarters of a pint of mustard-seed, tie it in a rag; take four ounces of garlic, half an ounce of cloves, some black pepper, a gallon of vinegar, put all together; let it stand three months; strain and press it well; let it stand; bottle off the fine.

VERMICELLI.

IT comes from Italy. It is a paste rolled, and broken, in the form of worms.

To make Vermicelli.

BREAK the yolks of eggs into some flour, mix it into a stiff paste, and roll it as thin as it is possible to roll paste; lay it to dry in the sun; and when it is quite dry, take a very sharp knife, cut it as thin as possible, and keep it in a dry place: it will run up into little worms, as vermicelli does; but the best way is to run it through a coarse sieve while the paste is soft. If it is wanted in a hurry, dry it by the fire, and cut it small; it will dry by the fire in a quarter of an hour. This exceeds what comes from abroad, being fresher.

MACARONI.

IT comes from Italy. It is a biscuit made of almonds, eggs, flour, and sugar. Naples is the best market. It is made of wheat flour, the produce of Italy only; no other wheat is so hard for the purpose.

To dress Macaroni.

BOIL a quarter of a pound of macaroni in a quart of milk till it becomes tender, put it into the dish in which it is to be sent to table; scrape Cheshire cheese over it, and brown it with a salamander.

Fish Sauce to keep all the Year.

TAKE twenty-four anchovies, chop them bones and all, ten eschalots, a handful of scraped horse-radish, four blades of

mace, one quart of Rhenish or white wine, one pint of water, one lemon cut in slices, half a pint of anchovy liquor, one pint of red wine, twelve pepper corns; boil it together till it comes to a quart, then strain it off: when cold bottle it: two spoonfuls will be sufficient for a pound of butter.

Kitchen Pepper.

ONE ounce of ginger; pepper, cinnamon, cloves, and nutmeg, half an ounce of each; six ounces of salt: mix this well, keep it dry. It is a great addition to all brown sauces.

SAUCES

FOR MEAT, POULTRY, AND FISH.

Butter to melt.

KEEP either a plated or tin saucepan, for the purpose only of melting butter; put a little water in the bottom, a dust of flour, shake them together, cut the butter in slices; as it melts, shake it one way; let it boil up; it will be smooth and thick: it is, however, often met with ill done.

The best Way to thicken Butter for Pease, Greens, Fish, &c.

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

Parsley and Butter.

TIE up some parsley in a bunch, wash it, and put it in some boiling water with a little salt; when it has boiled up very quick two or three times, take it out, chop it very fine, and mix it with some melted butter.

To clarify Butter.

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

Poor Man's Sauce.

TAKE some young onions, cut them into water with some chopped parsley. It is very good with roasted mutton.

The same with Oil.

TAKE some parsley-leaves picked from the stalks, cut them very fine, and sprinkle over them some salt; cut half a dozen young onions, take off the two outside skins, mix them with the parsley; put in three spoonfuls of oil, with a very little vinegar, and a little pepper; stir them all well together.

Lemon Sauce.

PARE a lemon, cut it into slices, pick out the seeds, and chop it small; boil the liver of a fowl, and bruise it; mix these in a little gravy, and put it to some melted butter, with a little of the peel chopped fine.

Mushroom Sauce.

MIX a good piece of butter with a little flour; boil it up in some cream, shaking the saucepan; throw in some mushrooms, a little salt and nutmeg: boil it up.—Or, put the mushrooms into butter melted, with a little veal gravy, some salt, and grated nutmeg.

White Celery Sauce.

TAKE some strong boiled gravy, made with veal, a good deal of spice and sweet herbs; put it into a stewpan with celery cut into pieces two inches long, ready boiled; thicken it with three-quarters of a pound of butter rolled in flour, half a pint of cream; boil it up, squeeze in some lemon-juice; pour some of it into the dish. It is an excellent sauce for boiled turkey, fowl, or veal. When the stuffing is made for the turkey, make some of it into balls, and boil them.

Brown Celery Sauce.

CUT the white part in lengths, as before; boil and drain it; put to it some good gravy, with a little flour mixed smooth in it, a little ketchup, pepper, salt, and nutmeg; boil it up.

Eschalot Sauce for boiled Mutton.

CHOP four or five eschalots, put them into a little of the liquor the mutton was boiled in, stir in a good piece of butter rolled in flour; boil it up; add a little lemon-juice or vinegar.

Caper Sauce.

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

Onion Sauce.

PEEL some onions, boil them in milk and water, put a turnip with them into the pot (it draws out the strength); change the water twice; pulp them through a cullender, or chop them; then put them in a saucepan, with some cream, a piece of butter, a little flour, some pepper, and salt. They must be very smooth.

Egg Sauce.

BOIL two or three eggs hard, or more, if a great deal is wanted; chop the whites first, then the yolks with them; put this into melted butter.

Apple Sauce.

PARE, core, and slice some apples, put a little water into the saucepan, to keep them from burning, a bit of lemon-peel; when they are enough take out the peel, bruise the apples, add a lump of butter, and a little sugar.

Gooseberry Sauce.

PUT some coddled gooseberries, and a little juice of sorrel, with a little sugar, into some melted butter.

Fennel Sauce.

BOIL a bunch of fennel and parsley, chop it small: stir it into some melted butter.

Bread Sauce.

PUT a good piece of crumb of bread (not new) into a full half-pint of water, with an onion, a blade of mace, a few pepper-corns, in a bit of cloth; boil these a few minutes; take out the onion and spice, mash the bread very smooth, add a piece of butter, and a little salt.

Bread Sauce for a Pig.

SOME like it made as above, or with a few currants picked, washed, and boiled in it.

Sweet Sauce of White Wine.

BREAK a stick of cinnamon, set it over the fire in a saucepan, with as much water as will cover it; boil it up two or three times, put in two spoonfuls of fine sugar beat to a powder, a quarter of a pint of white wine; break in two bay-leaves: boil them all together, and strain it through a sieve: put it in a sauce-boat.

Sweet Sauce of Red Wine for Venison or roasted Tongue.

TAKE a gill of water, with a little bit of cinnamon, the

crumb of a French roll ; add to it half a pint of red wine or claret ; sweeten it ; let it boil till it is pretty thick, then run it through a sieve.

Sweet Sauce for Hare or Venison.

MELT some currant-jelly in a little water and red wine ; or send in currant-jelly only : or simmer red wine and sugar for about twenty minutes.

To crisp Parsley.

PICK and wash it ; put it into a Dutch oven, or on a sheet of paper ; do not set it too nigh the fire ; turn it till quite crisp, laying little bits of butter on it, but not to be greasy : it is a much better method than frying it.

Mint Sauce.

CHOP some mint, and put to it vinegar and sugar.

Plain Sour Sauce.

TAKE some forrel leaves, let them be quite fresh ; pick off the stalks, bruise the leaves, and put them in a plate with their juice, strew on some pepper and salt, stir it all together, and serve it cold.

Sauce for cold Chicken, Partridge, or Veal.

AN anchovy or two boned and chopped, parsley, and a small onion chopped, pepper, oil, vinegar, mustard, either walnut or mushroom ketchup : mix them together.

Liver Sauce for boiled Chickens.

BOIL the livers till they will bruise with the back of a spoon, mix them in a little of the liquor they were boiled in ; melt some butter very smooth and put to them, with a little grated lemon-peel, then boil them all up together.

Another.

BOIL two eggs hard, take the yolks and shred them as fine as possible, with the livers of the chickens parboiled ; mix them with some gravy and the juice of a lemon ; shake them up together in a saucepan. Some like parsley cut small and put in.

A Sauce for Hashes, Fish, &c.

TAKE a little white wine and gravy, an eschalot, some nutmeg, beaten mace, and an anchovy ; a little grated lemon-peel ; stew these together, and thicken them with butter, mixed up with flour.

Sauce Robert.

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

This sauce is proper for pork or goose.

Caper Sauce à-la-Françoise.

TAKE some capers, cut them small; put some essence of ham into a small saucepan, with a little pepper; let it boil, then put in the capers; let them boil up two or three times, and pour it into a boat.

Sauce de Ravigotte.

TAKE some mint, balm, basil, thyme, parsley and sage, pick them from the stalks, cut them very fine; slice two large onions very thin; then put all the ingredients into a marble mortar, and beat them till they are quite mixed; add some pepper and salt, some rocambole, and two blades of mace cut fine; beat these well together, and mix them by degrees with some gravy, till it is of the thickness of butter; put them in a stewpan, boil them up; strain the gravy from the herbs, pressing it from them very hard with the back of a spoon; add to the gravy half a glass of wine, and a spoonful of oil; beat them well all together, and then pour it into a sauce-boat.—This sauce is proper for roasted veal and many other things.

Sauce Ravigotte à-la-Bourgeoise.

TAKE some sage, parsley, a little mint, thyme, and basil; tie them up in a bunch, and put them into a saucepan of boiling water; let them boil a minute, then take them out and squeeze the water from them; then chop them very fine, and add to these a clove of garlic, and two large onions minced fine; put them into a stewpan, with half a pint of broth, some pepper, and a little salt; boil them up, and put in a spoonful of vinegar.

Sauce au Poivre.

TAKE half a pint of veal gravy, half the quantity of vinegar, with ten young onions whole, a large one sliced, and half an anchovy; let them boil some time, and then strain it off, pressing it very hard; add to the liquor a little salt, and as much pepper as will make it agreeable to the taste.

Ramolade Sauce.

CUT fine two large spoonfuls of capers, as much parsley, a couple of anchovies washed and boned, two cloves of garlic, and a little eschalot; let them be cut separately, and then mixed together: put a little rich gravy into a stewpan, with two spoonfuls of oil, a spoonful of mustard, and the juice of a large lemon: make it quite hot, and then put in the other ingredients, with some pepper, a little salt, and the leaves of a few sweet herbs picked from the stalks; stir it well together, and let it stand four minutes over a brisk fire.

This is good with boiled fowls, boiled veal, and many other things which are boiled.

Sauce for boiled Beef, à-la-Russes.

TAKE a large stick of horse-radish, scrape it, tie it up in a cloth, and boil it in the pot with the beef; when it has boiled a little, put in some melted butter, and let it boil some time in that: send it up in the butter: some send it up in vinegar instead of butter.

Sicilian Sauce.

TAKE half a spoonful of coriander-seeds, with four cloves, bruise them in a mortar; put three quarters of a pint of good gravy, and a quarter of a pint of essence of ham, into a stewpan; peel half a lemon, and cut it into very thin slices, and put in with the coriander-seeds and cloves; let them boil up, then put in three cloves of garlic whole, a head of celery sliced, two bay-leaves, and a little basil; let these boil till there is but half the quantity left; put in a glass of white wine; strain it off, and if not thick enough, put in a piece of butter rolled in flour. It is very good with roasted fowls, and some like it with butchers meat.

Ham Sauce.

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

This is a very good sauce for veal.

Sauce for any Kind of roasted Meat.

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

Sauce for a Shoulder of Mutton.

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

Sauce for Steaks.

TAKE a glass of small beer, two anchovies, a little thyme, some savory, a little parsley, an onion, and some nutmeg, with a little lemon-peel; cut these all together; when the steaks are ready, pour the fat out of the pan, and put in the small beer, with the other ingredients, and a piece of butter rolled in flour; let it simmer, and then strain it over the steaks.

Dutch Sauce for Meat or Fish.

PUT some water and vinegar into a saucepan, with a piece of butter, thicken it with the yolks of a couple of eggs, squeeze into it the juice of a lemon, and strain it through a sieve.

Green Sauce for Green Geese or Ducklings.

TAKE half a pint of juice of sorrel, with a little grated nutmeg, some crumbs of bread, and a little white wine; let it boil a quarter of an hour; sweeten it with sugar, and add to it some scalded gooseberries, and a piece of butter.

Sauce for Wild Ducks, Teal, Easterlings, or any Sort of Wild Fowl.

TAKE some veal gravy, with some pepper and salt; squeeze in the juice of two Seville oranges, and a little red wine; let the red wine boil some time in the gravy.

A Sauce for a Hare.

BASTE the hare with a pint of small beer; when the liquor is three parts wasted, and the blood of the hare mixed with it, then take up the dripping-pan, and pour it into a saucepan, and

set it by; flour the hare, and baste it well with butter; put into the pan some gravy; scrape all the brown round the pan, and put it to some ale; run it through a sieve, and thicken it with butter rolled in flour.

Red Wine Sauce for a Hare.

BOIL half a pint of red wine, and a quarter of a pound of sugar, to a syrup; it must be set over a slow fire to simmer for half an hour.

White Sauce.

BOIL any bones or bits of veal, with a small bunch of sweet herbs, an onion, a slice of lemon, a few white pepper-corns, and a little celery; strain it; there should be near half a pint; put to some good cream, with a little flour mixed smooth in it, a good piece of butter, a little pounded mace, and some salt; keep it stirring; add mushrooms, or a little lemon-juice.

Anchovy Sauce.

SCALE and split one or two anchovies, put them into a sauce-pan, with a little water, a spoonful of vinegar, and a small round onion: when the anchovy is quite dissolved, strain off the liquor, and put as much of it into some nice melted butter as is agreeable to the palate.

A little gravy may be added, or a little ketchup.

An excellent White-fish Sauce.

AN anchovy, a glass of white wine, a bit of horse-radish, two or three blades of mace, an onion stuck with cloves, a piece of lemon-peel, a quarter of a pint of water or more; simmer these till reduced to the quantity wanted; strain it; put in two spoonfuls of cream, a large piece of butter, with some flour mixed well in it; keep stirring it till it boils; add a little ketchup, squeeze in some lemon-juice when off the fire. More wine may be added, as agreeable.

Oyster Sauce.

WHEN the oysters are opened wash them out of the liquor, then strain it; put that and the oysters into a little boiled gravy; first scald them; add some cream, a piece of butter mixed with flour, some ketchup; shake all up; let it boil, but not much, till the oysters grow hard and shrink; yet take care they are enough, as nothing is more disagreeable than if the oysters taste raw.—Or, melted butter only with the oysters and their liquor.

Shrimp Sauce.

MIX a good piece of butter with some flour; boil it up in some rich gravy; put in the shrimps; give them a boil.

Lobster Sauce.

TAKE a lobster which has a good deal of spawn, pull the meat to pieces with a fork; do not chop it; bruise the body and the spawn with the back of a spoon; break the shell, boil it in a little water to give it a colour; strain it off; melt some butter in it very smooth, with a little horse-radish, and a very little chyan; take out the horse-radish, mix the body of the lobster well with the butter, then add the meat, and give it a boil, with a spoonful of ketchup or gravy, if agreeable. Some like it only with plain butter.

GRAVIES.

Brown Gravy without Meat.

TAKE a piece of butter as big as a walnut, and melt it in a saucepan; stir it round, and when the froth sinks dust some flour in it; then take half a pint of small beer that is not bitter, and half a pint of water, a spoonful of walnut-liquor ketchup (and of mushroom-liquor the same quantity) one anchovy, a little blade of mace, some whole pepper, a bit of carrot; let it simmer for a quarter of an hour, and then strain it off. Use it for fish or fowl.

Beef Gravy.

TAKE lean beef, according to the quantity of gravy that is wanted, cut it into pieces; put it into a stewpan, with an onion or two sliced, a little carrot; cover it close, set it over a gentle fire; pour off the gravy as it draws from it, then let the meat brown, turning it that it may not burn; pour over it boiling water; add a few cloves, pepper-corns, a bit of lemon-peel, a bunch of sweet herbs; let this simmer gently; strain it with the gravy that was drawn from the meat; add a spoonful of ketchup, and some salt.

A pound of meat will make a pint of gravy.

Gravy for a Fowl without Meat.

BOIL the neck, liver, and gizzard, in half a pint of water; toast a crust of bread hard and brown, a small bunch of sweet herbs, a little red wine, with some pepper and salt: when it has

boiled to a quarter of a pint, bruise the liver, and strain it; thicken it with a piece of butter rolled in flour.

An ox's kidney, or sheep's milt, makes good gravy.

Mutton Gravy

MAY be made the same way.

Another Gravy for White Sauce.

CUT some veal and mutton to pieces, boil it with a bunch of sweet herbs, an onion stuck with cloves, a bit of lemon-peel, few pepper-corns, till it is as rich as is required.

Boiled beef gravy will do, if veal is not to be had conveniently.

Veal Gravy.

TAKE what quantity of meat is wanted, cut it in thin slices, lay a slice of it in the bottom of a stewpan (if a little is wanted a saucepan will do) lay some carrot on the meat, and cover it close for two or three minutes, but the meat must not be brown; pour to a pound of meat a pint of boiling water, with a bunch of sweet herbs; let it simmer till it is of a proper thickness: this is brown or white gravy. If it is to be brown, the meat must be fried as the beef, with some thin slices of bacon laid under the veal in the stewpan.

Sour Sauce, with Gravy.

PUT some rich veal gravy, with a little essence of ham, and a little pepper; take some sorrel-leaves, pound them in a marble mortar, and put them into the gravy; give them a boil or two, and then pour it into a sauce boat.

A Fish Gravy.

CUT two or three little fish of any kind into small pieces, put them into a saucepan, and more than cover them with water; a bit of toasted bread, a blade of mace, some lemon-peel, whole pepper, and a bunch of sweet herbs; simmer it gently till it is rich and good; take a little bit of butter, and brown it in a stewpan, flour it, and when it is brown, strain the gravy into it, and let it boil a few minutes.

To make Essence of Ham.

TAKE three or six pounds of good ham; take off all the skin and fat, and cut the lean into slices about an inch thick; lay them in the bottom of a stewpan, with slices of carrots, parsnips, three or six onions cut in slices; cover it down very close, and set over a stove, or on a very gentle fire; let them stew till they

stick to the pan, take care it does not burn; then pour on some strong veal gravy by degrees, some fresh mushrooms cut in pieces, if to be had, if not, mushroom powder, some truffles and morels, some cloves, some basil, parsley, a crust of bread, and a leek; cover it down close, and let it simmer till it is of a good thickness and flavour.

When a ham is boiled, if it is not too salt, make use of the gravy, and it will do without the ham, only it will not be quite so high-flavoured.

CULLISSES

ARE for thickening all sorts of ragouts and soups, and to give them an agreeable flavour.

A Cullis for Ragouts, and almost all rich Sauces.

TWO pounds of veal, two ounces of ham, two or three cloves, a little nutmeg, a blade of mace, some parsley-roots, two carrots cut to pieces, some eschalots, two bay-leaves; set these over a stove in an earthen vessel; let them do very gently for half an hour close covered, observing they do not burn; put beef broth to it, let it stew till it is as rich as is wanted; strain it.

A Turkey Cullis.

ROAST a large turkey till it is near enough, and quite brown; then cut it to pieces; put it into a marble mortar, and beat it to pieces, with some crusts of bread, and some fat bacon cut into pieces: when they are quite mashed, put them into a deep stewpan, with some veal gravy, and make them quite hot; cut some sweet basil small, some parsley, some chives, and some mushrooms minced; put these into the stewpan, and stir it all well together, then cover it, and set it over a stove to heat; take off the cover, and turn it two or three times as it heats, then pour in a quart of good veal gravy; mix it well together, and pour it through a hair sieve, and keep it for use. The different cullisses are generally named by the meats which are put into them, as they give it its name and taste: if it is for fowl, the same should be made use of for the cullis; pheasants or partridges, for pheasants or partridges, and so on.

Cullis à l' Italienne.

TAKE half a pint of cullis, as much essence of ham, and a pint of gravy, a little coriander-seed bruised, two or three onions

cut into slices, three or four cloves of garlic, with a lemon pared and cut into slices, two spoonfuls of oil, some sweet basil, and a few mushrooms; let these stew together a quarter of an hour; take off the fat, and it is fit for use.

Cullis à-la-Reine.

CUT some veal into thin slices, beat them, and lay them into a stewpan, with some slices of ham; cut a couple of onions small, and put them in; cut to pieces half a dozen mushrooms, and add them to the rest, with a bunch of parsley, and three cloves; pour over these a little broth, and set them over a very gentle fire to stew; when they are quite done, and the liquor is rich and high-tasted, take out all the meat with a scummer, and put in some crumbs of bread; let them boil up once, stirring them well, then put them over a very slow fire to stew gently; take the flesh of a fine fowl from the bones, beat them in a marble mortar, add this to the cullis in the stewpan; stir it well together, but take care it does not boil: blanch three dozen of sweet almonds, pound them to a thin paste in a marble mortar, with a little boiled milk; add the cullis, and stir it all well in: it is good for white made-dishes and white soups.

German Cullis.

TAKE four pounds of a fillet of veal, three pounds of a Westphalia ham; lay some of this in a stewpan, and strew over a little pepper and a very little salt, some powder of ginger, and grated nutmeg, four skirret-roots sliced, a dozen roots of salispy split, two onions, a bunch of sweet herbs, and half a dozen cloves; lay on more slices of the veal and ham, and upon these grate a quarter of a pound of gingerbread; cover the stewpan, and let it stand over a very gentle fire a considerable time; then put into a saucepan a quart of veal gravy, put in a bunch of tarragon, and some eschalots; let these boil a few moments; set the stewpan on a brisk fire, the meat will then stick to the bottom; stir it a little, and then pour in the boiling gravy, with the ingredients, a little at a time; let it boil all together rather more than an hour, then put in some fresh mushrooms chopped small, and a quarter of a pint of old hock; let it stew a little longer, and drain it out, and press it hard. It is used to heighten soups and gouts.

A Cullis of Fish.

TAKE a large pike, gut it, and lay it whole upon the gridiron, turn it often; when it is quite done, take it off; take off the skin,

and take the meat from the bones; boil half a dozen hard eggs, and take out the yolks; blanch a few almonds, beat them to a paste in a marble mortar, and then add the yolks of the eggs; mix these well together, and put in the fish; beat them all to mash; then take half a dozen onions, and cut them into slices, two parsnips, three carrots: set on a stewpan, put in a piece of butter to brown, and when it boils put in the roots; turn them till they are brown, and then pour in a little pea-broth to moisten them: when they have boiled a few minutes, strain it into another stewpan; put in a whole leek, some parsley and sweet basil, half a dozen cloves, some mushrooms and truffles, and a few crumbs of bread; let it stew gently a quarter of an hour, and then put in the fish from the mortar; let it stew some time longer; it must not boil up, as that would make it brown; when it is done, strain it through a coarse sieve.

It serves to thicken all made dishes and soups for Lent.

A Cray-Fish Cullis.

TAKE some middling cray-fish, boil them in water, with an onion cut in slices, pepper, salt, and a little thyme and parsley; when they are done, pick them, lay away the tails, but pound the rest very fine in a mortar with the shells: when it boils, put in some slices of onion, a carrot in slices, and a parsnip; shake them round the pan, and then pour in some boiling-water, fish-broth, and a bit of toasted bread; put into it a sprig of sweet basil, half a lemon peeled and cut into pieces, and some fish cullis; when it has stewed some time, take out the roots, and put in the pounded cray-fish; let it stew gently, and then strain it off. This may be used to all sorts of dishes where cullis is wanted, in Lent.

Another.

WHEN the cray-fish is pounded, put a piece of butter into a stewpan, and when it boils, put with the onion, &c. half a pound of veal, and a bit of ham; let it do gently, and when it sticks cut it small; then put some fish-broth into the stewpan, put in some cloves, lemon pared, some mushrooms cut in slices: when it has stewed some time scum off the fat; then take the meat out of the stewpan, and put in a very little essence of ham; then put in the cray-fish, let it stew a little, then pour it off. This is stronger than the other, and will serve for every thing for which cray-fish cullis is wanted.

Green Cullis for Soups.

TAKE some green pease, put them into a small stewing-ket-

tle, with some good broth; take a piece of veal, a piece of ham, and an onion: cut them into pieces, put them into a stewpan, and set them over a gentle fire: when they begin to stick, moisten them with a little broth, and let them stew gently; then take parsley, chervil, the tops of green onions, and spinach, of each a handful; wash and scald them in boiling water; squeeze and pound them, then pound the pease; and when the meat is stewed, take it out of the cullis with a scummer; take off the fat; let it be well-flavoured, and mix the pease and herbs with them; strain it off. This cullis is fit for all sorts of green soups.

A Cullis of Roots.

TAKE carrots, parsnips, parsley-roots, and onions; cut them in slices, put them into a stewpan over the fire, and shake them round; take a dozen and a half of blanched almonds, and the crumb of two French rolls, soaked first in good fish-broth; pound them with the roots in a mortar, then boil all together; season them with pepper and salt, and strain it off, and use it for herb or fish soups.

Strong Jelly to keep.

TAKE a leg of beef, and two shins cut in pieces, a knuckle of veal; chop it all to pieces; one or two old cocks or hens, skinned, and two calf's feet, to ten quarts of water; boil it down to a strong jelly, scum it well; add to it some salt, and run it through a jelly-bag till it is clear.

FORCEMEAT.

TAKE an equal quantity of lean veal scraped, and beef-suet shred; beat these together in a marble mortar; add pepper, salt, cloves pounded, lemon-peel and nutmeg grated, parsley and flavoury herbs chopped, a little eschalot and young onion, if agreeable, a few fine crumbs of bread, and yolk of egg, (according to the quantity wanted) to work it light; roll this into balls with a little flour: boil them for white sauce, fry them for brown.

Forcemeat of Eel.

TAKE two fine silver eels, broil till they are near enough, then throw them into cold water: broil a perch; when it is near enough, lay it to cool; take the meat from the bones of both the fish, and mince it; mince the liver of a cod, and add to them, then season them with pepper and salt; put to them some

sweet herbs picked from the stalks, some small onions minced, some scraped bacon, a little veal suet, a few crumbs of bread, and a piece of butter; put all into a mortar, and beat it to a paste; it is proper for fish-pies, and adds a fine relish to all made-dishes of fish, of whatever kind. It is likewise rolled up in balls, and fried or stewed.

Forcemeat of Pigeons.

ROAST four pigeons; when they are half-done, take them up, and set them to cool; when they are quite cold, take the meat of the breast and rump, cut it in pieces, and put it into a marble mortar; peel half a dozen middling mushrooms, cut them in pieces, and put them to the pigeons; put some veal-suet into boiling water a few minutes, then take it out; lay it to cool, pick out the skins, cut it very fine, and put it to the other ingredients; scrape in some bacon, scald and mince the livers of four fowls, put them to the rest; then add pepper, salt, chopped parsley, minced onion, and one spoonful of sweet basil; beat them all well together in a mortar, and take care they are properly mixed, and are well beat; put in a large piece of butter, and work it up to a paste.

This is an excellent forcemeat for made-dishes, rolled long or round, and is proper to lay in pigeon or other pies.

VEGETABLES.

To dress Vegetables.

BE particularly careful in washing all greens, as dirt and insects are apt to lodge among the leaves.

Cabbage.

QUARTER it, boil it in plenty of water with a handful of salt; when it is tender, drain it on a sieve, but never press it. It may be chopped, and heated with a piece of butter, pepper, and salt. Savoy and greens are boiled in the same way; but always boil them by themselves.

Cauliflower.

BOIL it in plenty of milk and water, no salt. It is very soon boiled; if the flower is soft, it is good for nothing.

Brocoli.

LEAVE the head, cut off all the hard part about the stalks, throw it into water, boil it till tender.—Or, strip the leaves from the side-shoots, and pare the stalks of them; tie them in bunches; boil them in salt and water. Serve them laid in bunches, melted butter over them.

Asparagus.

SCRAPE them, and tie them in small bundles, cut them even, boil them quick in salt and water; lay them on a toast which has been dipped in the water the asparagus was boiled in; pour over them melted butter.

Pease.

SHOULD not be boiled too much, nor in much water; melted butter in a boat, or a piece of butter put to them, then shaken up with pepper and salt. Lay boiled chopped mint round the dish. They are best with thickened butter.

Beans.

BOIL them till tender, but never boil them with the bacon. Serve them with bacon, or pickled pork, and parsley and butter.

Turnips.

PARE them thick; when boiled, squeeze them; mash them smooth; heat them with a little cream, a piece of butter and flour, pepper, and salt.

Carrots

REQUIRE a good deal of boiling: when they are young, wipe them after they are boiled; when old, scrape them before you boil them.

Artichokes.

TWIST off the stalks; boil them an hour and a half, or two hours. Serve them with melted butter in little cups.

Parsnips

MUST be boiled very tender; may either be served whole with melted butter, or beat smooth in a bowl, heated with a little cream, butter, and flour, and a little salt.

French Beans.

IF not very small, split and quarter them; throw them into salt and water; boil them in any quantity of water, with some salt.

N. B. Make all greens boil as quick as possible, for it preserves their colour.

Spinach

MAY be boiled, but it is best stewed; put a very little water at the bottom of the stewpan; when the spinach is tender, squeeze it very dry; put to it a piece of butter, some pepper, salt, a spoonful of cream; stir it about in the pan till tolerably dry.

Sorrel.

STEW it as spinach.

Another Way to stew Spinach.

TAKE three large handfuls of spinach, when boiled, fling it into cold water; wash it very clean, and squeeze it in a cloth very dry; then chop it small, and put it in a stewpan, with a piece of butter, and half a pint of cream; stir it well over the fire, that it does not oil; shake in it a very little flour, a little salt, and a little more cream; let it be quite hot, and send it up.

Potatoes.

BOIL them in water just enough to cover them; when they boil, take them off, and put a little cold water to them, and set them on again; so do two or three times; when the peel cracks, they are enough. The taking them off prevents their breaking, as they are very apt to do.

VEGETABLES IN A SAVOURY WAY.

A Ragout of Celery.

CUT the white part into lengths, boil it till tender; fry and drain it, flour it, put it into some rich gravy, a very little red wine, salt, pepper, nutmeg, and ketchup; boil it up.

Celery stewed white.

BOIL it till tender, the very white part only, cut it into pieces; stir some cream over the fire, with two yolks of eggs; put in the celery, some salt, pepper, mace pounded, grated lemon-peel a little; shake all together, but do not let it boil.

Celery stewed brown.

CUT it to pieces as before directed, half-boil it, drain it, then stew it in some good gravy, pepper, salt, nutmeg, ketchup; then mix a little flour smooth in a little gravy: boil it all up.

Celery fried.

WHEN boiled, dip it in batter, fry it of a light brown, and dry; pour over melted butter.

A Ragout of Endive.

TAKE three or four heads of the whitest endive, put them in salt and water for two or three hours; cut off the green heads, from a hundred of asparagus, and chop the rest small as far as they are tender, lay them also in salt and water; take three or four heads of celery, washed and scraped clean, and cut in pieces two or three inches long; put them into a saucepan, with three or four blades of mace and some whole pepper tied in a rag, with a pint of water; stew it till it is quite tender, then put in the asparagus, shake the saucepan, and let it simmer till the asparagus is done; take the endive out of the water, drain it well, leave one head whole, and pull the others leaf from leaf; put them into a stewpan with a pint of white wine, cover the pan very close, and let it boil till the endive is enough, then put in a quarter of a pound of butter rolled in flour, cover it close, but shake the pan; then take up the endive, put the whole head in the middle of the dish, lay the celery and asparagus round it with a spoon, and the leaves of the endive over that, and keep it hot; pour the liquor into the stewpan, stir it all together; have ready the yolks of two eggs beat up with some cream, put in a little salt, some grated nutmeg; mix this well with the sauce, keep it stirring one way till it is thick, pour it over the endive, and send to table.

A Ragout of Onions.

TAKE a pint of small onions, peel them, and take four large ones and cut them very small; put a quarter of a pound of good butter in a stewpan, when it is melted and done hissing, throw in the onions, fry them till they are a little brown, then shake in a little flour, and shake them round till they are thick; throw in a little salt, a little beaten pepper, a quarter of a pint of good gravy, and a tea-spoonful of mustard, stir all together; when it is well flavoured and of a good thickness, pour it into a dish, and garnish it with fried crumbs of bread: they make a pretty little dish, and are very good.

A Ragout of Cauliflowers.

TAKE two small or one large cauliflower, pick them as for pickling, stew them till they are enough in a rich brown cullis,

seasoned with pepper and salt, put them in a dish, and pour the cullis over them; boil some sprigs of the cauliflower very white, and lay round them.

Cucumbers dressed raw, called Mandrang.

UNLESS they are bitter, they need not be pared; score them at the end as they are cut, that they may be in small bits, as if slightly chopped; a good deal of young onions, some chyan and salt, a glass of Madeira, the juice of half a good lemon, and some vinegar. This is an exceeding good way of dressing them, and will agree with the most delicate stomach.

Cucumbers stewed.

PARE them; slice them about the thickness of a crown-piece; slice some onions; fry them both, drain and shake a little flour over them, put them into a stewpan, with some good gravy, chyan, salt; stew them till tender.—Or, they may be stewed in their own liquor, without being fried; chyan and salt.—Or, take out the seeds, quarter the cucumbers, stew them till clear, in some boiled gravy; mix a little flour with some cream, a very little white wine, white pepper pounded: boil it up.

Forced Cucumbers.

MAKE a slit down the side, take out the seeds; fill the cucumbers with forcemeat that has been boiled; tie them up with packthread, fry them; stew them in rich gravy, chyan, salt, a little pounded cloves; mix a little flour in a little gravy to thicken with; boil all together.

French Beans stewed.

BOIL them, put to them a little cream, boiled gravy, if there is any, pepper, salt, a bit of butter mixed with some flour; boil it up.

A Ragout of French Beans.

DO not split them, but cut them in two; fry and drain them, shake over a little flour; put to them some good gravy, an onion, a little pounded cloves, chyan, and salt; some ketchup; boil this up, shaking it; take out the onion.

Mushrooms stewed white.

WIPE some large buttons, boil them up quick in a little water; put to them some cream, a piece of butter mixed with a little flour, some pounded mace, a little chyan and salt; boil this up, shaking them.

Mushrooms stewed brown.

CLEAN them, stew them in some good gravy thickened with a little flour; add a little chyan, salt, and nutmeg.

A Ragout of Mushrooms.

PEEL large mushrooms, and scrape the inside; broil them; when a little brown, put them into some gravy thickened with a little flour, a very little Madeira, salt, and chyan; a little juice of lemon: boil these together.

Mushroom Loaves.

WASH some small buttons, boil them a few minutes in a little water; put to them a little cream, a bit of butter rolled in flour, salt, and pepper; boil this up, and fill some small Dutch loaves; if they are not to be had, small French rolls will do, the crumb taken out, but not near so well as the loaves.

Pease stewed.

THE pease must be very young, and fresh gathered; take about a quart, put them into a small stewpot, with a bunch of sweet herbs, some parsley cut very fine, a quarter of a pint of boiling water, some salt, nutmeg, and a little lump of sugar, cover them very close, and let them stew very gently half an hour; then pour in a quarter of a pint of good cream, and let it boil up.

The French Way of dressing Pease.

TO a quart of pease cut two cabbage-lettuces small (some prefer Silesia), cut a large Spanish onion, or two small ones, into very thin slices, put them into a very small stewpot, with half a pint of water, some salt, a little pepper, a little mace beat fine, and some grated nutmeg; cover them very close, and stew them a quarter of an hour, then put in a spoonful of ketchup, a quarter of a pound of butter rolled in flour; shake the saucepan well round, and when the pease are enough, turn them into the dish. This is proper for a side dish.

Pease and Lettuce stewed.

BOIL the pease, drain them; slice and fry the lettuce; put them into some good gravy; shake in a little flour, add chyan and salt, a very little shred mint; boil this up, shaking it.

Dried Artichoke Bottoms fricaseed.

PUT them into warm water for two or three hours, changing

the water ; put a piece of butter into some cream, stir it over the fire till melted ; put in the bottoms, with a little salt, and white pepper ; give them a boil or two.

Fried Artichoke Bottoms.

IF dried, lay them in water as above, flour and fry them ; pour over melted butter.—Or, put the yolk of an egg, boiled hard, in the middle of each bottom.

Another Way.

CUT the artichokes in pieces, take off the chokes, let them boil a little ; then take them off, and soak them in vinegar ; shake some pepper and salt over them ; beat up an egg, and dip them in ; flour and fry them in boiling lard. Serve them with crisped parsley.

Artichokes with white Sauce.

BOIL the artichokes, take off the leaves and choke, put them into a stewpan, with butter and parsley, seasoned with salt and pepper ; thicken it with the yolk of an egg.

A Ragout of Artichoke Bottoms.

LET them lie in water as before directed ; put to them some good gravy, mushroom ketchup or powder, chyan, salt ; thicken with a little flour : boil these together.

Charadoons fried.

BOIL them in salt and water, dip them in batter ; fry them ; serve them with melted butter.

Charadoons stewed.

BOIL them as above ; toss them up in a little gravy, some ketchup, chyan, and salt ; thicken with a bit of butter, mixed with a little flour ; a little juice of lemon.

Charadoons with Cheese.

STRING and cut them an inch long, put them into a saucepan with red wine, seasoned with pepper and salt, stew them till they are tender, put in a piece of butter rolled in flour, and when of a proper thickness, pour them into a dish ; squeeze the juice of an orange into the sauce, and scrape over them some Parmesan or Cheshire cheese, and then brown them with a cheese-iron, but not of too high a colour.

Fricassee of Skirrets.

BOIL the roots till tender, blanch them, cut them in pieces ; put some cream, a bit of butter rolled in flour, a little chyan, salt, and nutmeg, into a stewpan ; boil it up ; put in the skirrets, and let them just heat through.

Asparagus Loaves.

BOIL some asparagus ; reserve a few whole, cut short ; chop the remainder, but not too small ; put to them some cream, a bit of butter mixed with a little flour, chyan, salt, and nutmeg ; boil this up ; fill the loaves, stick in the asparagus that were left.

A Ragout of Asparagus.

WHEN they are scraped and cleaned, cut the prime part ; wash a head or two of endive, and a lettuce, cut them rather small ; fry them till almost dry in good butter, with a little escha-rot chopped fine ; shake in some flour, stir them about ; put in some cullis or good gravy, pepper, and salt ; stew all till the sauce is thick enough.—Garnish with a few of the heads of asparagus boiled.

Potatoes scolloped.

WHEN boiled (the mealy sort are best) beat them fine, put to them cream, the yolk of an egg, pepper, salt, a piece of butter ; do not make them too moist ; fill some scollop-shells, smooth the tops with the back of a spoon ; rub them over with a little yolk of egg, set them in a Dutch oven to brown ; they will rise before the fire, and if nicely done, are a pretty supper dish.

Potatoes in Balls.

DO them as above ; roll them in balls with a little flour, brown them in a common or Dutch oven, or fry them.—Or, when washed, &c. press them into a pint basin, then turn this out ; brown it before a fire.

Savoys forced.

SCOOP a little of the heart from a savoy at the stalk end, fill with forcemeat ; cut another in two ; stew these till tender, in good gravy thickened with a bit of butter and flour.—The forcemeat must be first boiled.

Cabbage forced.

TAKE a couple of fine young cabbages, cut off the outside leaves of one, and save the heart for boiling ; let the leaves of

the other remain whole, but cut out the heart; throw the leaves into boiling water, and let it scald till they are pliable, then take it out, and lay it on a sieve to drain; boil the two hearts of the cabbages very well; boil four eggs hard, take out the yolks, and lay them by themselves; then chop the hearts of the cabbages, and set them by; cut half a pound of veal, a quarter of a pound of fine fat bacon, mix them with the chopped cabbage, and then cut to pieces the yolks of the eggs; mix them with pepper, salt, and some grated bread, and strew them over the veal, cabbage, and bacon, and put it all into the cabbage leaves, and tie it up; take a large saucepan, with a gallon of strong broth; put in the cabbage, and let it boil till it is quite done. Sauce—good gravy.

Cabbage Lettuce forced.

TAKE a middling cabbage lettuce, cut the stalk flat at the bottom, half-boil it, and let it be well drained from the water, par-boil it, cut out the heart, but let the outside leaves be whole; cut the heart into little pieces, put it into a saucepan with a piece of butter, nutmeg, salt, and pepper, some crumbs of bread, and the yolk of a hard egg cut small; mix it all together, and when it is quite hot, put it into the middle of the lettuce, which is left whole; tie it up, and fry it till it is enough; then take it up, untie it, but first put some stewed pease, or asparagus cut like pease, and stewed, into the dish; put the lettuce into the middle, the pease or asparagus round it, and between some artichoke-bottoms fried and cut in two.

Red Cabbage stewed.

TAKE a fine red cabbage, cut it into thin slices crossways, and then into small bits; put them into a stewpan, with a pint of rich gravy, a pound of sausages, and three or four slices of ham or bacon; cover the stewpan down close; set it on a moderate fire, let it stand half an hour, then uncover it; scum off the fat, shake in some flour, put in two spoonfuls of vinegar, and cover it up; set it on again, and let it stew four or five minutes longer; take out the sausages, and pour the rest over it.

To make Sour Crout.

TAKE some fine hard white cabbages, cut them very small; have ready a tub, according to the quantity which is to be done; put the cabbages into the tub: to every four or five cabbages throw in a handful of salt; when they are all put in, lay on them a very heavy weight, to press them down as flat as possible;

throw a cloth on them, and lay on the cover; let them stand a month, when they may be used, but they will keep twelve months; must be always kept close covered: a few carraway-seeds pounded fine, and thrown in, make it eat well. The way to press it, is with a fine piece of fat beef stewed.

Cauliflower-stalks, and cabbage-stalks, peeled and cut down, and done in the same manner, are very good.

The true German Way of making Sour Crout, or Sour Cabbage.

TAKE white cabbages, and clean them well from all the green and superfluous leaves; cut through the middle, and take the hearts out; cut and slice the cabbages as small as possible, but cut them no longer than they are perfectly nice and fine. Rub the inside of the cask well with yeast, it will help to four the cabbage, and prevent the salt liquor from running out. When there is a quantity cut (not all which is to be done), spread it upon a dry table, salt it moderately, and roll it well. Do not roll too much at a time, as it cannot be worked through sufficiently; strew a little coriander-seed over it, if agreeable. Put into the cask, and press it down very hard; repeat this till the cask is quite full; cover it with vine-leaves, put a dry cloth over them, and leave it till next morning, then put on the head of the cask over the leaves and cloth, and put a very heavy weight upon it, to keep it quite close. October is the proper time to do; it will be fit to eat in two months. When the cabbage is taken out to dress, be careful to take off all that looks whitish; this is not good till it begins to grow yellow; the deeper the cabbage is, the finer and better it will be. When what is wanted is taken out for one dressing, cover the cabbage with vine-leaves, as long as they can be got, and when they fail, with a dry cloth. Take great care the salt liquor does not run out, if it does, the cabbage will infallibly spoil. Boil the cabbage with a good deal of butter in a well-tinn'd vessel; put no more water than just enough to cover it, with a sheet of paper over it, and let it boil sufficiently done.

To keep Cabbage Lettuce.

AT the latter end of the season, take some very dry sand, and cover the bottom of a barrel made on purpose; then put in the cabbages so as not to touch each other; there must not be above two rows laid one upon another; cover them well with sand, and set them in a dry place; be very careful the frost does not come at them: the lettuce must not be cut, but pulled at the root.

PICKLES.

ALWAYS use stone jars for hot pickles, as vinegar will penetrate through all earthen vessels, stone and glass excepted. Never let the hand touch the pickle, but tie a pickle-spoon to every jar.

To pickle Cucumbers.

THE small long sort are the best; let them be fresh gathered. Pull off the blossoms, do not rub them; pour over them a strong brine of salt and water, boiling hot; cover them close, let them stand all night; the next day stir them gently, to take off the sand; drain them on a sieve, and dry them with a cloth: make a pickle with the best white wine vinegar, ginger, pepper long and round, garlic if not disliked; when the pickle boils, throw in the cucumbers, cover them, make them boil up as quick as possible for three or four minutes; put them into a jar with the pickle, and cover them very close; when cold, put in a sprig of dill, the seed downward. They will be exceedingly crisp and green done in this manner; but if they do not look quite so green as they should, boil up the pickle again the next day, and pour it on the cucumbers immediately.

Another Way.

PUT them in a stone jar; take as much spring-water as will cover them: to every gallon of water, put as much salt as will bear an egg; make it boiling hot, and pour it upon the cucumbers; cover them with a woollen cloth, and over that a pewter dish; tie them down close, and let them stand twenty-four hours, then take them out, lay them upon a cloth and dry them; wipe the jar clean, put in the cucumbers, with a little dill and fennel; then take some vinegar; to every three quarts, put in one quart of spring-water, till there is enough to cover them; put in a little bay-salt, and a little white-salt; to every gallon of pickle put one nutmeg cut in quarters, a quarter of an ounce of cloves, and the same of mace, a quarter of an ounce of whole pepper, and a large race of ginger sliced: boil these all up together; pour the pickle boiling hot upon the cucumbers, and cover them as before. Let them stand two days, then cover them again, if they are not green, boil them again, and when cold, cover them with a bladder and leather: keep pickles always close covered, and under the pickle; a wooden spoon, with holes in it, is the best thing to take them out with.

N. B. Observe not to boil the spice, but to pour the boiling vinegar over it.

Sliced Cucumbers.

PARE them, and slice them a little thicker than for the table ; put them into a cullender, with a handful of salt ; the next day dry them, put them into a jar with sliced onion, and horse-radish in layers. Make a pickle with white-wine vinegar, mace, cloves, nutmeg sliced, and whole pepper ; boil this half an hour, and pour it on the cucumbers immediately : if they are to look as if fresh cut, use double-distilled vinegar ; but they eat quite as well with white-wine vinegar.

Onions.

PEEL small onions into salt and water ; shift them once a day for three days, then set them over the fire in milk and water till ready to boil ; dry them ; pour over them the following pickle when boiled, and cold—Double-distilled vinegar, salt, mace, a bay-leaf, or two ; they will not look white with any other vinegar.

Mushrooms.

PUT some buttons into milk and water, wipe them from it with a piece of flannel, and throw them into spring-water and salt ; boil some salt and water, put in the buttons, boil them up four or five minutes ; drain them quick ; cover them close between two cloths, and dry them well ; boil a pickle of double-distilled vinegar and mace ; when cold, put in the buttons ; pour oil on the top : they should be put into small glassies, as they do not keep well after they are opened. I always have them look as white as possible done in this manner, and keep the year round.

N. B. Some boil them in milk, which is a very good way.

Walnuts.

PUT a hundred of large double nuts into a stone jar ; take four ounces of black pepper, one ounce of Jamaica pepper, two ounces of ginger, one ounce of cloves, one pint of mustard-seed, a head or two of garlic, four handfuls of salt ; bruise the spice and the mustard-seed, and boil them in vinegar sufficient to cover the nuts ; when cold, put it to them : two days after boil up the pickle : pour it to the nuts immediately : cover them close : repeat it three days.

Another Way.

TO a hundred of walnuts put half a pound of whole black pepper, a quarter of a pound of race ginger sliced thin, half a pound of flour of mustard, a handful of the tops of garlic ; fill

the jar with vinegar; cover it close with a bladder: as the vinegar wastes fill up the jar.

N. B. According to the first receipt, they are not fit to eat under six or eight months: to the latter (which is the best) twelve months; but they are then exceedingly good, and never turn either black or soft, which they always do when done first in salt and water.

To pickle Walnuts to look Green.

TAKE the largest double walnuts, pare them very thin, and put them into a tub of spring-water as they are pared, put to them, if two or three hundred of nuts, a pound of bay-salt; leave them in the water four and twenty-hours, then put them into a stone jar, a layer of vine-leaves and a layer of walnuts: fill it up with cold vinegar, and when they have stood all night, pour the vinegar from them into a copper, with a good quantity of bay-salt; set it upon the fire and let it boil, then pour it hot on the nuts; tie them over with a woollen cloth, and let them stand a week; then pour the pickle from them, rub the nuts clean with a piece of flannel, and put them again into the jar with vine-leaves as before mentioned; boil fresh vinegar; to every gallon of vinegar, four or five pieces of ginger, a quarter of an ounce of cloves, a nutmeg sliced, a quarter of an ounce of mace, the same of whole black pepper; pour the vinegar boiling hot upon the walnuts, and cover them with a woollen cloth; let it stand four or five days, and repeat the same four or five times; when the vinegar is cold, put in half a pint of mustard-seed, a stick of horse-radish sliced, tie them down close with a bladder, and then with leather; they will be fit to eat in three weeks; if they are designed to be kept, the vinegar must not be boiled, but then they will not be ready under six months.

French Beans.

POUR over them a boiling hot brine, cover them close; the next day drain and dry them; pour over them a boiling hot pickle of white-wine vinegar, Jamaica pepper, and black pepper, a little mace and ginger: repeat this for two or three days, or till they look green.

Mangoes of Melons or Cucumbers.

POUR over them salt and water boiling hot; the next day dry them; cut a piece out of the side, scrape out the seed very clean; fill them with garlic, scraped horse-radish, and mustard-

feed; put in the piece, and tie it in close, then pour over them boiling hot vinegar: in two or three days, boil up the vinegar, with pepper, cloves, and ginger; throw in the mangoes; boil them up quick for a few minutes; put them into a jar; cover them close: the melons should be small; the cucumbers large. If they are not green enough, boil the vinegar again.

Another Way to pickle Mangoes.

TAKE out the seeds of either melons or cucumbers, wipe them quite dry, fill them with mustard-seed, a little garlic, two cloves of eschalot, nutmeg and ginger sliced, some mace, whole pepper, and cloves, with a little salt; then tie or sew on the piece, put them into a jar with cold vinegar (enough to cover them) and a good quantity of made mustard, a handful of salt, and two or three bay-leaves; let them stand nine days, then boil up the pickle, and pour it on the mangoes; on the third day boil it up again, and pour it on the mangoes, let them stand to be cold, and then tie them down close. If they are liked green, they must be done just before they are used: put them into a brass or bell-metal pot, and let them scald over the fire till they are of a fine green, but be sure not to let them boil.

Garlic pickled.

PICK it very clean; put it over a brisk fire in salt and water, and boil it up quick: drain and dry it: make a pickle of double-distilled vinegar and salt, which pour on boiling hot: repeat it the next day.

Nasturtium Buds.

AS soon as the blossoms are off gather the little knobs; put them into cold salt and water; shift them once a day for three days: make a cold pickle of white-wine vinegar, a little white-wine, eschalot, pepper, cloves, mace, nutmeg quartered, and horse-radish: put in the buds.

Barberries.

PUT maiden barberries into a jar, with a good quantity of salt and water; tie on a bladder: when the liquor scums over, shift it.

Codlins.

THEY should be the size of a large walnut: or if they are much larger, they are not the worse: put vine-leaves in the bottom of a brass-pan; lay in the codlins; cover them with

leaves, then with water: set them over a gentle fire till they will peel; peel them, and put them into the same water, with vine-leaves at top and bottom; cover them close over a slow fire till they become green: when they are cold take off the end whole, cutting it round with a little knife; scoop out the core, fill the apple with garlic and mustard-seed; put on the bit, and set that end uppermost in the pickle, which is double-distilled vinegar cold, with a little mace and cloves: white-wine vinegar will do.

Radish Pods.

AS French beans.

Cauliflower.

PULL it into bunches, throw it for one minute into spring-water and salt boiling, then into cold spring-water; dry it; cover it with double-distilled vinegar: in a week put fresh vinegar, with a little mace and nutmeg: keep it close covered.

Mango of Spanish Onions.

PEEL the onions, and cut a small round piece out of the bottom, and scoop out a little of the insides; put them in salt and water three days, changing them twice a day; then drain them and stuff them: first put in flour of mustard-seed, then some ginger cut small, a little mace, and some eschalot cut small; then some more mustard, and fill them up with some scraped horse-radish; then put on the bottom piece, tie it on close: make a strong pickle of white wine vinegar, mace, ginger, nutmeg, sliced horse-radish, and some salt: put in the mangoes, and let them boil up two or three times. Care must be taken they are not boiled too much, for they will then lose their firmness, and will not keep: put them with the pickle into a jar. The next morning boil up the pickle again, and pour over them.

Mango of Peaches.

TAKE some peaches of the largest kind, when they are full grown, and are just beginning to ripen; throw them into salt and water, with a little bay-salt; let them lie two or three days, covered with a board, then take them out, wipe them dry, and with a sharp pen-knife cut them open; take out the stone; cut some garlic very fine, scrape a great deal of horse-radish, mix a great deal of bruised mustard-seed, a few bruised cloves, and some ginger sliced very thin, and fill the hollow of the peaches with this; then tie them round with a thread, and lay them in a:

jar; throw in some cloves, mace, broken cinnamon, and a small quantity of cochineal; pour over them as much vinegar as will fill the jar; to every quart put a quarter of a pint of the best well-made mustard, two or three heads of garlic, some sliced ginger, some cloves, mace, and nutmeg; mix the pickle well together, and pour it over the peaches; tie them close with a bladder and leather. They will soon be fit to eat.

White plumbs may be done in the same manner.

To pickle Grapes.

LET the grapes be at their full growth, but not ripe, cut them in small bunches; put them in a stone jar, with vine-leaves between every layer of grapes, till the jar is full: then take as much spring-water as will be enough to cover the grapes and leaves: as it heats, put in as much salt as will make it a brine strong enough to bear an egg, let it be half bay-salt and half common salt: when it boils, scum it; run it through a flannel bag, and let it stand to settle; by the time it is cold it will be quite settled: strain it again through the bag, and then pour it into the jar to the grapes, which must be well covered; fill the jar with vine-leaves, then tie it over with a double cloth, and set a plate upon it; let it stand two days, then take off the cloth, pour away the brine, and take out the leaves and the fruit, and lay them between two cloths to dry; then take two quarts of vinegar, one quart of spring-water, and one pound of coarse sugar; let it boil a little while, scum it very clean as it boils; let it stand till it is quite cold; wipe the jar very clean and dry, put some fresh vine-leaves at the bottom, between every bunch of grapes, and on the top, then pour and strain the pickle on the grapes; fill the jar; let the pickle be above the grapes; tie on a thin piece of board in a bit of flannel, lay it on the top of the grapes to keep them under the pickle; tie them down with a bladder, and then leather: always keep them under the pickle.

To pickle Suckers before the Leaves are hard.

TAKE the suckers, and pare off all the hard ends of the leaves and stalks; scald them in salt and water, and when they are cold put them into glass bottles, with two or three blades of large mace, and a nutmeg sliced thin; fill them with distilled vinegar.

To pickle Suckers.

TAKE the young suckers, peel off the leaves till the white bottom appears; scrape them as quick as can be, to prevent

their turning black; take out all the choke clean with the point of a silver knife, and throw them as they are done into vinegar; boil them in it a quarter of an hour, with some mace, a few cloves, and a little salt: put a few bay-leaves into the jar or glass they are kept in.

The green sort are best, as they have no choke which need be taken out.

Beet Root.

BOIL it till tender, peel it, and if agreeable, cut it into shapes; pour over it a hot pickle of white-wine vinegar, a little ginger, pepper, and horse-radish sliced.

To pickle Red Cabbage.

TAKE two red cabbages, half a peck of French beans, six sticks, with six cloves of garlic tied on each of them, and two cauliflowers; wash them well, and give them one boil; drain them on a sieve, and lay them out by every single leaf on a table or dresser; put them in the sun, or in a slow oven, to dry, and let them be as dry as it is possible.

The Pickle.

Take half a pound of mustard-seed, wash and lay it to dry, when it is very dry, bruise half of it; take a quarter of a pound of ginger, cut it in pieces, salt it, and let it stand a week; take an ounce of pepper, with a gallon of the best vinegar, and a handful of salt, boil them, and let them stand till they are cold; lay in a jar a row of cabbage, a row of beans, and cauliflowers, and throw between every row the mustard-seed, some Jamaica pepper, some black pepper, some ginger; mix an ounce of turmeric powdered, put in by degrees also the mustard-seed which was not bruised, pour over the vinegar when all the other ingredients are in; cover over the jar with bladder and leather as usual. It is better the second year than the first.

Lemons.

THEY should be small, and thick rind; rub them with a piece of flannel, slit them in four parts, a little above half way down, but not through to the pulp; fill the slits hard with salt, set them upright in a pan, let them stand four days, or longer if the salt is not melted; turn them three times a day in their own liquor till they are tender: make a pickle of rape vinegar, the brine from the lemons, Jamaica pepper, and ginger; boil and

scum it; when cold put it to the lemons, with two ounces of mustard-seed, three cloves of garlic: this is sufficient for six lemons.

Indian Pickle, or Peccalillo.

TAKE white cabbage quartered, cauliflower, cucumbers, melons, apples, French beans, plums; all, or any of these; lay them on a hair sieve, strew over a large handful of salt, set them in the sun for three or four days, or till very dry: put them into a stone jar with the following pickle.—Put a pound of race-ginger into salt and water, the next day scrape and slice it, salt it, and dry it in the sun; slice, salt, and dry a pound of garlic: put these into a gallon of vinegar, with two ounces of long pepper, half an ounce of turmeric, a quarter of a pound of mustard-seed bruised; stop the pickle close, then prepare the cabbage, &c. If the fruit is put in it must be green.

N. B. The jar need never be emptied, but put in the things as they come into season, adding fresh vinegar.

Asparagus.

SCRAPE them, and cut off the prime part at the ends; wipe them, and lay them carefully in a gallipot; pour vinegar over them, let them lie in this ten days, or a fortnight; boil some fresh vinegar, pour it on them hot; repeat this till they are of a good colour, covering them close: add mace and a little nutmeg. They do very well in a made-dish, when asparagus is not to be had; but when they are used, lay them a little while in warm water.

To pickle Quinces.

TAKE half a dozen quinces, cut them all to pieces, and put them in an earthen pot, with a gallon of water, and two pounds of honey; mix all these together, and then put them into a kettle to boil leisurely half an hour; strain the liquor into an earthen pot, and when it is cold wipe the quinces clean, and put them into it; they must be covered very close, and they will keep all the year.

To pickle Samphire.

TAKE the samphire that is green, lay it in a clean pan; throw two or three handfuls of salt over it, and cover it with spring-water: let it lie twenty-four hours; then put it into a large brass saucepan; throw in a handful of salt; 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, for

if it is soft it is spoiled; put it into a jar, and cover it close; when it is cold, tie it down.

Elder Shoots, in Imitation of Bamboo.

TAKE the largest and youngest of the elder shoots, which sprout out in the middle of May: the middle stalks are the most tender, and likewise are the largest; but those which are small are not worth doing. Peel off the outward skin, and lay them in a strong brine of salt and water all night, then dry them in a cloth, every piece by itself. Make the pickle half white-wine and half beer vinegar: to each quart of pickle put one ounce of white pepper, an ounce of ginger sliced, a little mace, and a little whole Jamaica pepper; boil the spice in the pickle, and pour it hot upon the shoots; stop them close immediately, and set the jar before the fire: let it stand two hours, turning it often.

It is a good way to green pickles: if they are not green, boil them two or three times, and pour it on boiling hot.

To pickle green Almonds.

BOIL vinegar according to the quantity which is to be pickled; put into it salt, mace, ginger, Jamaica and white pepper; put it into a jar, and let it stand till it is cold; then put the almonds to the liquor, and let it cover them: take care to scum the vinegar before the spices are put into it.

To pickle Elder-buds.

TAKE elder-buds when they are the size of hop-buds, make a strong brine of salt and water, and put them in for nine days; stir it two or three times a day; put them into a brass pan, cover them with vine-leaves, and pour the water on them that they came out of; set them over a slow fire till they are quite green; then make a pickle for them of allegar (made from sour ale) a little mace, a few eschalots, and some sliced ginger; boil them two or three minutes, and pour them upon the buds: tie them down, and keep them in a very dry place.

Capers.

CAPERS are the flower-buds of a small shrub, preserved in pickle: the tree which bears them is called the caper shrub or bush: it is common in the western parts of Europe: we have them in some gardens, but the principal place for pickled capers is at Toulon: we have some from Lyons, but they are flatter, and less firm; and some come from Majorca, but they are salt and disagreeable: the finest-flavoured are from Toulon. They

gather the buds from the blossoms before they open, then spread them upon the floor in a room where no sun enters, then let them lie till they begin to wither; they then throw them into a tub of sharp vinegar; and after three days they add a quantity of bay-salt: when this is dissolved, they are fit for packing for sale, and are sent to all parts of Europe.

The finest capers are those of a moderate size, firm, and close, and such as have the pickle highly flavoured: those that are soft,abby, and half-open, are of little value.

Olives.

OLIVES are the fruits of trees, which grow wild in the warmer parts of Europe: we have them in some of our gardens; but with us they will not ripen to any perfection.

There are three kinds, the Italian, Spanish, and French: we have them therefore of various sizes and flavours: some prefer one, and some the other.

The fine salad oil, as has been before mentioned, is made from this fruit, for which purpose they are gathered ripe; but for pickling they are gathered when half-ripe, at the latter end of June: they are put into fresh water to soak for two days; after this they throw them into lime-water, in which some pearl-ashes have been dissolved: they lie in this liquor six-and-thirty hours; then they are thrown into water which has had bay-salt dissolved in it: this is the last preparation, and they are sent over to us in this liquor: they are naturally as they grow on the tree very bitter, and therefore require all these preparations to bring them to their fine flavour. To some olives they add a small quantity of essence of spices, which is an oil drawn from cloves, nutmeg, cinnamon, coriander, and sweet fennel-seed distilled together for that purpose: twelve drops are enough for a bushel of olives: some prefer them flavoured with this essence, but others like them best plain.

To pickle Capsicum Pods.

GATHER the pods, with the stalks on, before they turn red: cut a slit down the side with a pen-knife, and take out all the seeds, but as little of the meat as possible; lay them in a strong wine for three days, changing it every day; then take them out, lay them on a cloth, and lay another over them till they are quite dry: boil vinegar enough to cover them, put into it some mace and nutmeg beat small: put the pods into a glass or jar, and when the liquor is cold, pour it over, then tie a bladder and leather over them.

To pickle Purflain Stalks.

WASH the stalks, and cut them in pieces six inches long; put them into water and salt, and let them boil up about a dozen times; then strain the liquor from them: make a pickle of stale beer, white-wine vinegar, and salt: when they are cold put them in, and cover them close.

To pickle Fennel.

TAKE some spring-water, and when it boils put in the fennel tied in bunches, with some salt; do not let it boil, but when it is of a fine green dry it on a cloth; when it is cold put it in a glass, with some nutmeg and mace, fill it with cold vinegar, and put a bit of green fennel at top; cover it, as other pickles, with a bladder and leather.

PIES.

Crust for raised Pies.

PUT four pounds of butter into a kettle of water, with three quarters of a pound of rendered beef suet; boil it two or three minutes, pour it on twelve pounds of flour, work this into a pretty stiff paste, pull it into lumps to cool: raise the pie. Use the same proportions for all raised pies, according to the size that is wanted, and bake them in a hot oven.

Puff Paste.

RUB as much butter into some flour as possible, without its feeling at all greasy; it must be rubbed in quite fine; put water to make it a nice light paste, roll it out, stick bits of butter all over it, flour it, roll it up again; do this three times. This is proper for meat pies.

Short Crust.

RUB some butter and flour together, full six ounces of butter to eight of flour; mix it up with as little water as possible, so as to have it a stiffish paste; beat it well, roll it thin. This is the best crust for all tarts that are to be eat cold, and for preserved fruit. A moderate oven. An ounce and a half of sifted sugar may be added.

Sugar Crust.

HALF a pound of flour, half an ounce of sifted sugar; work this with a little cream, and about two ounces of butter, into a

stiff paste; roll it very thin: when the tarts are made, rub the white of an egg (first beaten) over them with a feather: sift sugar. A moderate oven.

A Paste to be baked or fried.

TAKE flour according to the quantity of paste which is to be made, and mix it with some powder-sugar, as much sugar as flour; melt some butter very smooth, with some grated lemon-peel, and an egg well beat; mix up these ingredients till they are firm paste: bake it, or fry it.

Beef Dripping clarified for Crust.

BOIL it in water a few minutes; let it stand till cold; it will come off in a cake: it makes good crust for the kitchen.

Beef Steak Pie.

RUMP steaks are the best: season them with pepper and salt, most pepper; puff paste top and bottom: water to fill the dish.

Beef Olive Pie.

MAKE the olives as directed in the receipt for making beef olives: put them into puff paste top and bottom; fill the pie with water: when baked pour in some rich gravy.

A common Veal Pie.

AS the other two.

A rich Veal Pie.

CUT steaks from a loin, a neck, a fillet, or a breast; season them with pepper, salt, nutmeg, a very little pounded cloves; take two sweetbreads, season them in the same manner; lay puff paste round the dish half an inch thick, then the meat, yolks of eggs boiled hard, and oysters at the top; fill it with water; cover when it is taken out of the oven, pour in at the top, through a funnel, some good boiled gravy, thickened with a little cream and flour, and boiled up.

Veal Olive Pie.

MAKE the olives as directed in the receipt for making veal olives; put them into a crust; fill the pie with water: when baked, pour in some boiled gravy, thickened with a little cream and flour boiled together. It is a very good pie.

Calf's Head Pie.

CUT half a calf's head (first parboiled) into thin slices, season with pepper and salt; lay it into a crust, with a little good gravy,

some forcemeat-balls, and the yolks of eggs boiled hard; bake it about an hour and a half, then cut off the lid; thicken some good gravy with a little flour; add some oysters: serve it without a lid.

It may be served with the lid on.

A French Pie.

LAY a puff paste half an inch thick at the bottom of a deep dish or a mould; lay forcemeat round the sides of the dish; cut some sweetbreads in pieces, three or four, according to the size the pie is intended to be; lay them in first, then some artichoke bottoms cut into four pieces each, then some cockscombs (or they may be omitted) a few truffles and morels, some asparagus tops, and fresh mushrooms, if to be had, yolks of eggs boiled hard, and forcemeat-balls; season with pepper and salt; almost fill the pie with water, cover it, bake it two hours: when it comes from the oven pour in some rich veal gravy, thickened with a very little cream and flour.

Mutton or Grass Lamb Pie.

TAKE the fat and skin from a loin, cut it into steaks, season them well with pepper and salt; almost fill the dish with water: puff paste top and bottom.

House Lamb Steaks.

MAKE a nice pie with the same ingredients.

Venison Pasty.

BONE a neck and breast of venison, season them well with pepper and salt, put them into a pan, with part of a neck of mutton sliced and laid over them, a glass of red wine; cover them with a coarse paste, bake it an hour or two, bake it in a puff-paste; add a little more seasoning and the gravy from the meat; let the crust at the bottom be half an inch thick, the top crust thicker. If the pasty is to be eat hot, pour a rich gravy into it when it comes from the oven; if cold, that is not necessary: ornament the lid as it is liked. The breast and shoulder make a good pasty: it may be baked in raised crust. If the meat is not to be very tender, three hours will bake a middle-sized pasty very well, and more of the flavour of the venison is retained than if first baked.

A Pork Pie

IS made in the same manner as beef or mutton pie

A Cheshire Pork Pie.

SKIN a loin of pork, and cut it into steaks; season it with salt, nutmeg, and pepper: make a good crust; lay a layer of pork, then a layer of pippins pared and cored, and a little sugar, enough to sweeten the pie, and then a layer of pork: put in half pint of white wine, lay some butter on the top, and close your pie: if your pie be large, it will take a pint of white wine.

A Hare Pie.

SEASON a hare (when cut into pieces) with nutmeg, pepper, and salt; jug it with half a pound of butter: it must do above an hour, close covered, in a pot of boiling water: make forcemeat, to which add the liver bruised, and a glass of red wine; let it be well seasoned, lay it round the inside of a raised crust, put in the hare when cool, and add the gravy that comes from it, with some more rich gravy; put on the lid, bake it two hours.

A Rabbit Pie to be eat hot.

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

A common Goose Pie.

MAKE a raised crust, quarter the goose, season it well, lay it into the crust, half a pound of butter at the top cut into pieces; put on the lid; bake it gently.

A rich Goose Pie.

BONE a goose and fowl, season them very well; put the fowl into the goose, and some forcemeat into the fowl; put it into a raised crust, fill the corners with a little forcemeat; lay half a pound of butter into pieces, which lay on the top; cover it; bake it well. Goose pie is eat cold.

Giblet Pie.

CLEAN the giblets very well; put all but the liver into a saucepan, with some water, a little whole pepper, an onion, a little salt, and a bunch of sweet herbs; let them stew till tender, close covered; lay a puff paste in the dish; then a rump steak peppered and salted; then the giblets seasoned, with the liver; add the liquor they were stewed in, close the pie; bake it about two hours; when it is drawn pour in the gravy: the steak may be omitted.

A Duck Pie

MAY be made as either of the goose pies, omitting the fowl; or with puff paste.

A common Chicken Pie.

CUT a chicken or two into pieces; season high with pepper and salt; puff paste at the bottom of the dish: stick on the chicken here and there a bit of butter; fill the dish with water, cover it; bake it in a moderate oven. It may be made richer by putting in gravy instead of water.

A rich Chicken Pie.

LAY a puff paste at the bottom of the dish, and upon that, round the side, a thin layer of forcemeat. Season high with pepper and salt two small chickens cut into pieces; put some of the pieces into the dish; then a sweetbread or two cut in pieces, and well seasoned, a few truffles and morels, some artichoke-bottoms cut each into four pieces, then the remainder of the chickens, some forcemeat balls, yolks of eggs boiled hard, chopped a little, and strewed over the top, a little water; cover the pie: when it comes from the oven pour in a rich gravy, thickened with a little flour and butter. If agreeable, add to the pie fresh mushrooms, asparagus tops, and cocks combs.

N. B. The chickens are very excellent larded with bacon, and stuffed with sweet herbs, pepper, nutmeg, and mace: they are only then slit down, and laid into the pie.

Pigeon Pie.

SEASON the pigeons extremely well, inside and out, put a bit of butter into each; lay them in a dish on a puff paste, the breasts downwards, the gizzards and livers all together in the middle of the dish; put in some water, close the pie, bake it well; pour in some good gravy when it comes from the oven. A good rump-steak under the pigeons is a great addition.

A rich Pigeon Pie.

LAY puff paste at the bottom of the dish, season the pigeons
gh; stuff the craws with forcemeat; lay them in the dish, the
breasts downward; fill all the spaces with forcemeat balls, yolks
eggs boiled hard, asparagus tops, artichoke-bottoms cut into
pieces; cover it and bake it well; when it comes from the oven
pour in some rich gravy. Stuffing the craws may be omitted,
and every other addition but forcemeat balls and hard eggs.

A Vermicelli Pie.

TAKE four pigeons, season them with a little pepper and salt,
dress them with a piece of butter, a few crumbs of bread, and a
little parsley cut small; butter a deep earthen dish well, and then
cover the bottom of it with two ounces of vermicelli; make a
puff paste, roll it pretty thick, and lay it on the dish; then lay in
the pigeons, the breasts downward; put a thick lid on the pie,
and bake it in a moderate oven; when it is enough, take a dish
cover for it to be sent to table in, and turn the pie on it. The
vermicelli is then on the top, and looks very pretty.

A Shropshire Pie.

MAKE some good puff paste, let the side crust be thick; cut
two rabbits into pieces, two pounds of fat pork cut into little pieces;
season them with pepper and salt, cover the dish with crust, lay
in the rabbits, and mix the pork with them; take the livers of
the rabbits, parboil and bruise them in a mortar, with a little fat
beef, some sweet herbs, and a few oysters; season them with
pepper, salt and nutmeg; mix these up with the yolk of an egg
and some balls, lay them into different parts of the pie, with some ar-
tichoke-bottoms cut into pieces, and some cocks-combs, a small
nutmeg grated, half a pint of red wine, and half a pint of water:
bake it an hour and a half in a quick oven.

Ham and Chicken Pie.

CUT some slices, not too thin, from a ham that has been
cured, pepper them, lay them at the bottom of a dish, on a
good puff paste, about half an inch thick; season a fowl (first
cut into four quarters) with a good deal of pepper, but a little
salt; lay on the top some hard yolks of eggs, a few truffles, and
mushrooms, and cover all with some more sliced ham peppered; fill
the dish with gravy; cover it; let the crust be pretty thick; bake
the pie well, and add to it some rich gravy when it is taken out
of the oven. If to be eat cold omit the gravy.

To make a Yorkshire Christmas Pie.

MAKE a good standing crust, the wall and bottom must be very thick: then take a turkey and bone it, a goose, a fowl, a partridge, and a pigeon; season them well—Take half an ounce of cloves, half an ounce of black pepper, beat fine together, two large spoonfuls of salt; slit the fowls all down the back, and bone them; put the pigeon into the partridge, the partridge into the fowl, the fowl into the goose, and the goose into the turkey, which must be a very large one; season them all well first, and lay them in the crust; case a hare, wipe it with a clean cloth, joint it and cut it to pieces, season it, and lay it close on one side; on the other side woodcocks, or any sort of game; let them be well seasoned and laid close; put four pounds of butter into the pie, and lay on a very thick lid: it must have a very hot oven, and will take four hours baking.

The crust will take a bushel of flour.

Partridge Pie to be eat hot.

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

Partridge Pie to be eat cold.

TAKE six or eight young partridges, truss and beat the breasts very flat, singe and broil them upon a stove over a very clear charcoal fire; when they are cold lard them; beat some bacon in a mortar, and mix it with the livers, scalded and bruised; put some of this into the partridges; then make a seasoning with some sweet herbs, pepper, salt, nutmeg, mace,

and some lemon-peel shred very fine: make a raised crust for the pie, and lay upon it a little of the stuffing of the livers of the partridges, over that a little of the seasoning, and then lay in the partridges; strew some of the seasoning over them, then put among them some bits of butter, and a little bacon cut very fine, with a few leaves of sweet basil, two or three bay-leaves, and a few fresh truffles: lay these amongst the partridges, and over them a few very thin slices of bacon; put in the lid, and send it to the oven: it will take three hours baking, after which it must stand to be cold. This is the right French partridge pie.

A Woodcock Pie to be eat cold.

THIS pie is made very much like the partridge, only the entrails are made use of: when the woodcocks are picked, put the entrails by, and truss them as for roasting; make the breast-bone flat, and broil them over some clear charcoal: when they are cold lard them all over, then pound some bacon in a marble mortar, mix it with the livers of the woodcocks, which also bruise, with two or three leaves of sweet-basil; cut the entrails very small, and mix them with the other seasoning; rise the pie; lay at the bottom some of the stuffing, and put the rest into the birds, putting between them some pounded bacon and fresh butter mixed together, with a very little mace, pepper, and salt: when the pie is almost filled, take a cutlet, cut quite round a fillet of veal, and over that some slices of bacon, cut very thin; then put on the lid: it should stand three or four hours, according to the quantity of birds: when it comes out of the oven set it to cool.

The French are very fond of these cold pies; and indeed they are excellent. A pigeon pie made after this manner, the pigeons eviscerated and stuffed, is very good.

FISH PIES.

Turbot Pie.

WHEN the turbot is washed, parboil it, and season it with a little pepper, salt, cloves, mace, nutmeg, and sweet herbs cut fine: when the paste is made lay in the turbot, with some yolks of eggs boiled hard, a whole onion, (which must be taken out when the pie is baked); lay a great deal of fresh butter on top, and close it up. It is good cold or hot.

Salmon Pie.

MAKE a good puff paste, and lay it at the bottom of a dish ; take some of the middle part of a salmon and cut it into small pieces ; season them with pepper, salt, cloves, and mace ; lay some butter upon the paste, then a layer of salmon, and then some more butter, till it is full : make a forcemeat with an eel chopt fine, some hard eggs, two or three anchovies, some marrow, and sweet herbs, a little grated bread, and a few oysters, some pepper, salt, and spice : make some gravy with the liquor the eels were boiled in : put on the lid.

Sole Pie.

TAKE two pounds of eels, boil them tender, pick the flesh from the bones, put the bones into the liquor the eels were boiled in, with a blade of mace, and salt ; let them boil till there is only a quarter of a pint of liquor, then strain it ; cut the flesh of the eel very fine, with a little lemon peel cut small, a little salt, pepper, and nutmeg, a few crumbs of grated bread, parsley cut fine, and an anchovy ; mix a quarter of a pound of butter and lay it in the dish ; cut the meat from a pair of large soles, and take off the fins ; lay it on the forcemeat, then pour in the liquor the eels were boiled in, and close the pie. A turbot pie may be made the same way. The bones should be boiled, with a little spice, to make gravy to put into it.

Carp Pie.

SCALE, gut, and wash a brace of carp very clean ; take a large eel, skin it, boil it a little, and mince it ; mix it with sweet herbs, and the yolks of hard eggs, some anchovies, and a pint of oysters cut very small ; season with pepper, salt, mace, cloves, and a little ginger, half a pound of butter, and the yolks of five hard eggs ; work all together like a paste ; stuff the carp with this forcemeat, and put them into the pie ; save the liquor the eel was boiled in, put in the eel bones, a little mace, whole pepper, an onion, some sweet herbs, and an anchovy ; boil it till there is about a pint, strain it, and add to it a quarter of a pint of white-wine, and a lump of butter rolled in flour ; boil it up, and pour some of it into the pie ; if there is any forcemeat left after stuffing the carp, make it into balls, and put it into the pie. Warm the rest of the liquor, and pour into it when it is taken out of the oven.

Tench Pie.

LAY at the bottom of the dish a layer of butter, then grate some nutmeg, with pepper, salt, and mace; lay in the tench, cover them with some butter, and pour in some red-wine and a little water, then put on the lid; when it comes from the oven, pour in melted butter, with some gravy in it.

Trout Pie.

TAKE a brace of trout, and lard them with eels; raise the crust, and lay a layer of fresh butter at the bottom; then make forcemeat of trout, mushrooms, truffles, morels, chives, and fresh butter; season them with salt, pepper, and spice; mix these with the yolks of two raw eggs; stuff the trout with this forcemeat, lay them in the pie, cover them with butter, put on the lid, and send it to the oven: have some good fish-gravy ready to pour into the pie when it is baked.

Eel Pie.

CUT the eels into pieces; season them with pepper and salt, a very little dried sage; put them into a puff paste, fill the pie with water; butter it well.

Lobster Pie.

BOIL a couple of lobsters, take them out of the shells; season them with pepper, mace, and nutmeg, beat fine; bruise the bodies, and mix them with some oysters (if in season), cut fine a small onion, a little parsley, and a little grated bread; season with a little salt, pepper, spice, and the yolks of two raw eggs; make this into balls; then make some good puff paste; butter the dish, lay in the tails, claws, and balls; cover them with butter, pour in a little fish-cullis or gravy, cover the pie; have a little fish-gravy to put into it when it is taken out of the oven.

Salt-Fish Pie.

LAY a side of salt-fish in water all night, and next morning put it over a fire in a pan of water till it is tender; drain it, and lay it on the dresser, take off all the skin, and pick the meat clean from the bones: mince it small; take the crumb of two French rolls cut in slices, and boil it with a quart of new milk: break your bread very fine with a spoon, put it to your minced salt-fish, with a pound of melted butter, two spoonfuls of minced parsnip, half a nutmeg grated, a little beaten pepper, and three tea-spoonfuls of mustard: mix all well together, make a good crust, and lay all over your dish, and cover it up: bake it an hour.

Flounder Pie.

GUT and wash some flounders clean, dry them in a cloth, just boil them, cut off the meat clean from the bones, lay a good crust over the dish, and lay a little butter on the bottom, and on that the fish: season with pepper and salt to your mind; boil the bones in the water your fish was boiled in, with a little bit of horse-radish, a little parsley, a very little bit of lemon-peel, and a crust of bread: boil it till there be just enough liquor for the pie, then strain it, and put it into your pie: put on the top crust, and bake it.

PATTIES.

Meat Patties.

THE tins should be about the size of a small tea-cup, but not so deep; lay puff paste at the bottom, put in some forcemeat, and cover it with puff paste; bake them a light brown, turn them out; five or seven make a side-dish.

Or,

ADD to the forcemeat a little veal, or chicken minced, and a spoonful or two of gravy.

Or,

MINCE either veal or cold chicken, a little suet, a few sprigs of parsley; season with pepper, salt, and nutmeg; shake this over the fire with some veal gravy, a spoonful or two of cream, a little flour; fill the patties, which make in the following manner.—Lay puff paste into the tins, rolled not too thick, mould them neatly round the edge, with no top crust, bake them; fill this crust just as it is going to table.

Fish Patties.

TAKE a male carp which has a milt, a tench, and a silver eel; boil them a little: take half a dozen oysters, half-stew them, pick the flesh from the bones of the fish, and beat it together in a mortar, with the milts of the fish, some mace, and some white wine; mix them well together: make some rich puff paste, line the tins with it, then put in the forcemeat, with one oyster and a bit of butter; put on the lid, and bake them.

Oyster Patties.

TAKE six large oysters, and a fine silver eel, pick the meat from the bones, beat it in a marble mortar, with some pepper, salt, two cloves, and as much mountain wine as will soften; make some good puff paste; take one of the oysters, wrap up in the forcemeat, and put to it a piece of butter; close the patties, and bake them.

Lobster Patties.

BREAK the lobsters after they are boiled, take the meat from the shells, pull the meat and claws into threads with a fork, bruise their bodies very fine, take a piece of butter; mix all together, and put them into rich butter, or rich puff paste, then fry them.

Fried Patties.

TAKE some veal, according to the quantity that are to be made, cut it very small; take six oysters cut small, and some crumbs of bread; mix the oyster-liquor with the bread, and a little salt; when the ingredients are well mixed, put them into a stewpan, with a piece of butter, and stir them for three or four minutes over the fire; make some very good puff paste, roll it out, and cut it in little bits, the size of half a crown, some round, square, and three-cornered; put a little of the forcemeat upon them, and turn them up at the edges, to keep the meat and gravy in; set on a frying-pan full of hog's lard, and fry them; it must be boiling hot.

 PUDDINGS.

BOILED PUDDINGS.

IF the pudding is to be boiled in a cloth, see that it is very clean, dip it in hot water, and flour it well; if in a bason, butter it: always mix the flour with a very little milk first, which will make the pudding smooth.

Beef Steak Pudding.

CUT a pound of suet very fine, mix it with half a quart of flour; add some salt, and mix it up into a stiff crust

with cold water, roll it out; beat some rump steaks a little with a rolling-pin, put them into the crust, tie it up in a cloth; set on a pot of water, and when it boils, put in the pudding. If it is a large one, it will take five hours; the smallest requires two hours. Mutton chops or pigeons may be dressed in the same manner.

Veal Suet Pudding.

TAKE the crumb of a three-penny loaf cut into slices, two quarts of milk, boiled and poured on the bread, one pound of veal-suet, melted down and poured in the milk; add to these one pound of currants, and sugar to the taste, half a nutmeg, six eggs well mixed together; if baked, butter the dish well. This does for baking or boiling.

Cabbage Pudding.

TAKE two pounds of beef-suet, as much of the lean part of a leg of veal; take a little cabbage and scald it, then bruise the suet, veal, and cabbage together in a marble mortar; season them with mace, nutmeg, ginger, a little pepper, and salt; some green gooseberries, grapes, or barberries—in winter, some verjuice; mix them all well together, with the yolks of four or five eggs well beat; wrap all up together in a green cabbage-leaf, tie it in a cloth; an hour will boil it.

Suet Pudding.

A pound of suet shred, a quart of milk, four eggs, two teaspoonfuls of grated ginger, a little salt, and flour enough to make it a thick batter; boil it two hours: it may be made into dumplings; boil them half an hour.

A light Pudding.

BOIL a little nutmeg and cinnamon in a pint of new milk, take out the spice; beat eight yolks and four whites of eggs, a glass of sweet mountain, a little salt and sugar; mix a spoonful of flour very smooth in a little of the milk, then put all together, with the crumb of a halfpenny roll grated; tie this in a thick cloth, boil it an hour; serve it with butter melted, and wine and sugar poured over it.

Batter Pudding.

A pint of milk, four eggs, four spoonfuls of flour, half a

grated nutmeg, and a little salt; tie the cloth very close, boil it three quarters of an hour.—Melted butter.

N. B. Batter puddings must always be tied close; bread puddings loose.

A Spoonful Pudding.

A spoonful of milk, a little nutmeg, ginger, and salt, a spoonful of flour, an egg; mix it well all together, and boil it in a pudding dish.

Hasty Pudding.

TAKE a pint of cream, and the same quantity of milk, a little salt, and sweeten it with loaf sugar; make it boil; then put in some fine flour, keep it constantly stirring while the flour is put in, till it is thick enough, and boiled enough; pour it out, and stick the top full of little bits of butter. It may be eat with sugar or salt.

Another.

TAKE an egg, and break it into some flour, work it up to a stiff paste, then mince it very small; put on a quart of milk to boil, put in the minced paste, with a little salt, some beaten cinnamon, sugar, and a piece of butter; keep it stirring all one way till it is thick.

To make an Oatmeal Pudding after the New-England Manner.

TAKE a pint of whole oatmeal, steep it in a quart of boiled milk over night; in the morning take half a pound of beef-suet shred fine, and mix with the oatmeal and milk some grated nutmeg, and a little salt, with the yolks and whites of three eggs, a quarter of a pound of currants, a quarter of a pound of raisins, and as much sugar as will sweeten it; stir it well together, tie it pretty close, and boil it two hours.—Sauce, melted butter.

Custard Pudding.

BOIL a piece of cinnamon, in a pint of thin cream; a quarter of a pound of sugar; when cold, add the yolks of five eggs well beaten; stir this over the fire till pretty thick, it must not boil; when quite cold, butter a cloth well, dust it with flour, tie the custard in it very close, boil it three quarters of an hour; when it is taken up, put it into a basin to cool a little; untie the cloth, lay the dish on the basin, turn it up; if the cloth is not taken off carefully, the pudding will break; grate over it a little sugar.—Melted butter and a little wine in a boat.

Quaking Pudding.

BOIL a quart of cream; when almost cold, put to it four eggs that have been beaten very well, a spoonful and a half of flour, some nutmeg and sugar; tie it close in a buttered cloth, boil it an hour, turn it out with care.—Melted butter and a little wine and sugar poured over it.

Bread Pudding.

POUR a pint of boiling milk upon the crumb of a penny loaf grated, and two ounces of butter; a little sugar and nutmeg; when cold, add four eggs beaten; mix well all together, boil it an hour; if agreeable, add half a pound of currants picked and washed.—Melted butter, a little sugar, and white wine.

Common Rice Pudding.

BOIL a quarter of a pound of rice in a cloth, leave it room to swell; when it has boiled an hour, untie it, and stir in a quarter of a pound of butter, some nutmeg and sugar; tie it up, and boil it another hour; pour melted butter over it.

Or,

BOIL a quarter of a pound of rice, and half a pound of raisins, two hours; throw over it grated nutmeg, sugar, and melted butter.

A fine boiled Rice Pudding.

TAKE a quarter of a pound of flour of rice, put it over the fire in a pint of milk, and keep it constantly stirring, that it may not stick or burn to the saucepan; when it is of a proper thickness take it off, put it into an earthen pan, and put to it half a pound of butter while it is hot enough to melt it, but not to oil; put to it half a pint of cream, or milk, the yolks of eight eggs, the whites of two, with sugar to sweeten it, the peel of a lemon grated (grate it off with the lumps of sugar) then put it into china cups, and boil them; pour over them melted butter, with a little white wine and sugar.

Tansy Pudding.

PUT as much boiling cream to four Naples biscuits grated as will wet them; when cold, add four yolks of eggs, some juice of spinach, and a very little tansy-juice; it must be coloured a light green; a little sugar; stir all over a slow fire till it thickens; when cold, tie it close in a cloth buttered and floured; boil it three quarters of an hour; put it into a bason, let it stand a little, turn it out with care; pour round it melted butter and sugar.

Almond Pudding.

STRAIN two eggs well beaten into a quart of cream, a penny-loaf grated, one nutmeg, six spoonfuls of flour, half a pound of almonds blanch'd and beaten fine, half a dozen bitter almonds; sweeten with fine sugar; add a little brandy; boil it half an hour; pour round it melted butter and wine; stick it with almonds blanch'd and slit.

Sago Pudding.

BOIL two ounces of sago in one pint of milk, till tender; when cold, add five eggs, two Naples biscuits, a little brandy, sugar to the taste; boil it in a bason.—Melted butter and a little fine and sugar.

Calf's Foot Pudding.

TAKE four feet, boil them tender; pick the nicest of the meat from the bones, and chop it very fine; then add the crumb of a penny-loaf grated, a pound of beef-suet shred small, half a pint of cream, seven eggs, a pound of currants, four ounces of onion cut small, two ounces of candied orange-peel cut like saws, a nutmeg, a large glass of brandy; butter the cloth and cur it; tie it close; it should boil three hours.

Biscuit Pudding.

POUR a pint of boiling cream or milk over three penny Naples biscuits grated; cover it close; when cold, add the yolks of four eggs, two whites, nutmeg, a little brandy, half a spoonful of sugar, some sugar; boil this one hour in a china bason; serve it with melted butter, wine, and sugar.

A Prune Pudding.

MIX four spoonfuls of flour into a quart of milk, six eggs, only three of the whites, a little salt, two tea-spoonfuls of beaten ginger, a pound of prunes; tie it in a cloth; boil it an hour.—Rumfords may be used instead of prunes, but then sugar must be added.

A very good common Pudding, with Currants.

A POUND of currants, a pound of suet, five eggs, four spoonfuls of flour, half a nutmeg, a tea-spoonful of ginger, a little powder sugar, a little salt; boil this three hours.

An excellent Plum Pudding.

ONE pound of suet, the same of currants, the same of raisins

stoned, the yolks of eight eggs, the whites of four, the crumb of a penny-loaf grated, one pound of flour, half a nutmeg, a teaspoonful of grated ginger, a little salt, a small glass of brandy; beat the eggs first, mix them with some milk; by degrees add the flour and other ingredients, and what more milk may be necessary; it must be very thick and well stirred; boil it five hours.

A Hunting Pudding.

MIX a pound of flour with a pint of cream, and eight eggs that have been well beaten, a pound of beef-suet, the same of currants, half a pound of raisins stoned and chopped, two ounces of candied citron, two ounces of candied orange cut small, a nutmeg, and a glass of brandy; boil this four hours.

Apple Pudding.

MAKE a puff paste, roll it near half an inch thick; pare and core the apples, fill the crust; grate a little lemon-peel, (and a little lemon-juice in winter, it quickens the apple) put in some sugar, close the crust, tie it in a cloth; a small pudding will take two hours boiling, a large one three or four.

New-College Pudding.

A two-penny loaf grated, four ounces of beef-suet shred, and four ounces of marrow, six ounces of scalded currants, four of fine sugar, half a nutmeg, a little salt, the yolks of six eggs, the whites of three, a little brandy; mix all well, and boil the pudding half an hour; melted butter, wine, and sugar: sweetmeats may be added.

Duke of Buckingham's Pudding.

HALF a pound of suet chopped fine, a quarter of a pound of raisins stoned and chopped, two eggs, a little nutmeg and ginger, two spoonfuls of flour, a little sugar to the taste; tie it close, boil it four hours at least; serve it with melted butter, sack, and sugar.

Duke of Cumberland's Pudding.

FLOUR, grated apple, currants, chopped suet, sugar, of each six ounces; six eggs, a little nutmeg and salt; boil it two hours at least; melted butter, wine, and sugar.

An Herb Pudding.

TAKE a quart of grotts, steep them in warm water half an hour; take a pound of hog's lard, cut it in little bits; take of spinach, beets, parsley, and leeks, a handful of each, three large

onions chopped small, three sage-leaves cut fine; put in a little salt, mix all well together, and tie it close. It will require to be taken up in boiling, to loosen the string a little.

A Spinach Pudding.

TAKE a quarter of a peck of spinach, pick and wash it clean, put it into a saucepan with a little salt, cover it close, and boil it tender; throw it into a sieve to drain, and then cut it small; beat up six eggs, and mix them with half a pint of cream or milk, a stale roll grated fine, a little nutmeg, and a quarter of a pound of melted butter; stir all well together, put it into the saucepan the spinach was stewed in; keep it stirring till it begins to be thick, then wet the pudding-cloth, and flour it well; tie it up, and boil it an hour; turn it into a dish, and pour over it melted butter, with a little Seville orange squeezed in it, and sugar.

A boiled Lemon Pudding.

TAKE two large lemons, pare them thin, and boil them in three waters till they are tender; then beat them in a mortar to a paste; grate a penny loaf into the yolks and whites of four eggs well beaten, half a pint of milk, and a quarter of a pound of sugar; mix all these well together; put it into a wooden dish well buttered, and boil it half an hour.

DUMPLINGS.

Suet Dumplings, with Currants.

A PINT of milk, four eggs, a pound of suet, a pound of currants, a little salt and nutmeg, two tea-spoonfuls of ginger, what flour will make it into a light paste; when the water boils, make the paste into dumplings, rolled with a little flour, the size of a goose egg; throw them into the water, move them gently, to prevent their sticking: a little more than half an hour will boil them.

Norfolk Dumplings.

MAKE a batter with a pint of milk, two eggs, a little salt, and some flour; drop this in little quantities into a pan of boiling water; they will be done in three minutes; throw them into a sieve or cullender, to drain.

Raspberry Dumplings.

MAKE a good puff paste; roll it; spread over it raspberry jam; roll it up, and boil it a good hour; cut it into five slices; pour melted butter in the dish; grated sugar round.

Pennyroyal Dumplings.

THE crumb of a penny-loaf grated, three quarters of a pound of beef-suet, the same of currants, four eggs, a little brandy, a little thyme and pennyroyal, a handful of parsley shred; mix all well, roll them up with flour; put them into cloths: three quarters of an hour boils them.

Yeast Dumplings.

A POUND of flour, a spoonful of yeast, a little salt; make this into a light paste, with warm water; let it lie near an hour; make it into balls, put them into little nets; when the water boils, throw them in; twenty minutes will boil them: keep them from the bottom of the pan, or they will be heavy.

Apple Dumplings.

PARE the apples, and core them whole; fill them with marmalade, or sugar; make a hole in a piece of puff paste, lay in an apple, put another piece of paste at the top, close it round the apple; put them into cloths; boil them three quarters of an hour.

Pigeon Dumplings.

SEASON them well; put them singly into a piece of puff paste, rolled half an inch thick; tie them in cloths: boil them two hours.

Hard Dumplings.

MIX some flour with mild small beer, or water, and a little salt, as for paste; roll them in balls rather bigger than an egg; when the water boils put them in; half an hour will boil them; currants may be added; they are good boiled with beef. They are eat either with cold or melted butter.

A Scotch Dumpling.

MAKE a paste of oatmeal and water, put in the middle of it a haddock's liver, season it well with pepper and salt, and boil it in a cloth; it eats very well.

BAKED PUDDINGS.

Yorkshire Pudding baked under Meat.

A QUART of milk, three eggs, a little salt, some grated ginger, and flour enough to make it as a batter pudding; put it into a small tin dripping-pan, of a size for the purpose; put it under beef, mutton, or veal, while roasting; when brown cut it into four or five lengths, and turn it, that it may brown on the other side.

Bread Pudding.

BOIL one pint of milk, with a bit of lemon-peel; when it has boiled, take out the peel, and stir in a quarter of a pound of butter, some nutmeg, and sugar; when the butter is melted, pour over it four ounces of grated bread; cover it; when cold, add three eggs well beaten; butter a dish, and pour this in just as it goes to the oven.

A plain Pudding.

TAKE a pint of milk, boil in it three laurel-leaves, a little grated lemon-peel, and a bit of mace; then strain it off, and with a little flour make it into a pretty thick hasty pudding; then stir into it a quarter of a pound of butter, two ounces of sugar, half a small nutmeg grated, five yolks and three whites of eggs; beat them well up all together; pour it into a dish, and bake it.

Common Whole-Rice Pudding.

TO half a pound of whole-rice washed, add three pints of milk, a quarter of a pound of butter cut into bits, some cinnamon, sugar, and grated nutmeg; an hour and a half will bake it.

Ground-Rice Pudding.

TO six ounces of rice, one quart of milk; stir this over the fire till thick; take it off, put in a piece of butter the size of a walnut; when just cold, add eight yolks of eggs, four whites, well beaten; rasp the peel of a lemon, and put to it some sugar with the juice, then mix all together; puff paste at the bottom of the dish; half an hour bakes it.

Or,

FOUR ounces of butter, four of sugar, four yolks of eggs, two whites, the juice and rind of a lemon, five or six spoonfuls of milk, two of rice; stir all over the fire: bake it with or without puff paste.

Rice Pudding with Currants.

BOIL three quarters of a pound of ground-rice in three pints of milk, till thick; then add one pound of beef-suet shred, one pound of currants, the crumb of a penny-loaf grated, a quarter of a pound of sugar, one nutmeg, a little sweet mountain or brandy: one hour will bake it.

Tansey Pudding.

BEAT twelve yolks, and four whites of eggs; put to them one quart of cream; colour this with the juice of spinach, and a little tansey; a little salt, some nutmeg, a handful of flour; about half an hour will bake it: a brisk, but not a scorching oven. Garnish with quartered Seville oranges, and candied peel.

Almond Pudding.

PUT one pint of milk scalding hot to half a pound of beef-suet shred, almost a penny-loaf grated, half a pound of sweet almonds blanched and beaten, and a few bitter; when cold, add four yolks of eggs, two whites, a little sugar, nutmeg, and salt, some candied orange and lemon-peel sliced; mix all together; put it into a dish when going to the oven: about three quarters of an hour will bake it.

Vermicelli Pudding.

BOIL two ounces of vermicelli in a pint of new milk, till soft, with a little cinnamon; when cold, add a quarter of a pint of good cream, five yolks of eggs, a quarter of a pound of butter, a little sugar; bake it.

Cumberland Pudding.

MAKE a pint of milk into a thick hasty pudding; when almost cold, stir in a quarter of a pound of butter, four eggs, some sugar, nutmeg, and grated ginger, a good spoonful of brandy; butter the dish: one hour will bake it. A quarter of a pound of currants may be added.

French Pudding.

TAKE twelve eggs, beat them well (leave out half the whites) one pound of melted butter, one pound of sugar beat very fine, a nutmeg grated, the peel of one Seville orange, the juice of one and a half: the butter and sugar to be well mixed together, and the nutmeg and peel to be mixed separate: put them together in a dish, with a thin crust at the bottom.

Apple Pudding.

SCALD ten or twelve large apples, or codlings, pulp them, when peeled, through a sieve; stir in a quarter of a pound of butter, half a pound, or more, of sugar beaten and sifted, the rind of a lemon or orange grated, and the juice, the yolks of five eggs, a little cream; bake it with a puff paste.

Green Codling Pudding.

GREEN some codlings as for a tart, rub them through a sieve, with as much juice of spinach or beets as will make the pudding green; four eggs well beaten, with near half a pound of butter, half the crumb of a penny-loaf, a little brandy, and lemon-juice, if the codlings are not sharp; puff paste round the dish: half an hour will bake it.

Gooseberry Pudding.

RUB a pint of green gooseberries that are scalded through a sieve; put to them half a pound of sugar, the same of butter, two or three Naples biscuits, four eggs well beaten; mix it well: bake it half an hour.

Apricot Pudding.

PARE ten or twelve apricots, scald, stone, and bruise them; put a pint of boiling cream to the crumb of a penny-loaf grated; when cold, add the yolks of four eggs, sugar to the taste, a little brandy: bake it half an hour, with puff paste.

Millet Pudding.

SPREAD a quarter of a pound of butter at the bottom of a dish; lay into it six ounces of millet, a quarter of a pound of sugar: when going to the oven, pour over it three pints of milk.

Carrot Pudding.

SCRAPE three or four carrots very small, mix them with the crumb of two penny-loaves grated; pour over this a quart of boiling cream; when cold, add seven yolks of eggs, four whites well beaten, a quarter of a pound of sugar, a very little salt, some nutmeg, a little brandy: bake it an hour, with puff paste.

Another.

MAKE a custard with a pint of milk and four eggs; mix it with four spoonfuls of boiled carrots that have been rubbed through a sieve, two ounces of almonds blanch'd and beat fine

in a mortar, a quarter of a glass of brandy, some citron, with candied orange and lemon-peel cut into long slips: half an hour will bake it. Boil four laurel-leaves and a bit of lemon-peel in the custard.

Sippet Pudding.

CUT a penny-loaf exceedingly thin; lay a layer of it in the bottom of a dish, and a layer of marrow or beef-suet, a layer of currants, then bread; so till the dish is full; mix four eggs with a quart of cream, a nutmeg, a quarter of a pound of sugar: bake it half an hour.

Bread and Butter Pudding.

CUT a penny-loaf into thin slices of bread and butter; lay some of them into a dish buttered, then a few currants, bread and butter, and so on, in layers; beat four eggs, put them into a pint of milk, a little nutmeg, some sugar: half an hour will bake it.

Potatoe Pudding.

MASH a pound of boiled potatoes, the mealy sort; put to them a quarter of a pound of butter, the yolks of four eggs, one white, sugar to the taste, a little brandy, some nutmeg, a quarter of a pint of cream, a little orange-peel and citron cut thin; bake it half an hour: a puff paste.

Bean Pudding.

BOIL the beans, take off the husks, mash them, and add the other ingredients as for the potatoe pudding.

Quince Pudding.

TAKE some quinces and scald them till they are soft, then pare them very thin; put to them some sugar, ginger powdered, and a little cinnamon; beat up the yolks of four eggs, and mix them with a pint of cream; put it to the quinces, and beat all up well together; it must be made pretty thick with the quinces. A pudding may be made in this manner with apricots, apples, or white pear-plums.

French Barley Pudding.

TO a quart of cream put six eggs well beaten, but only three of the whites; then season it with sugar, nutmeg, a little salt, some orange-flower water, and a pound of melted butter; mix with it six handfuls of French barley, boiled tender in milk; butter a dish, put it in and bake it.

Ratafia Pudding.

TAKE five fresh laurel-leaves, and let them boil in a quart of cream; take the leaves out when the cream has once boiled, and put in a pound of Naples biscuit; add to these half a pound of butter, a glass of sack, some grated nutmeg, and a very little basket-salt; when the ingredients are mixed, take it off and cover it up, and let it cool by degrees; then blanch two ounces of sweet almonds; beat them to a paste, and beat up the yolks of five eggs, and as the cream cools put in the eggs and almonds; mix them all well together, put it into a dish, grate over it some fine sugar, send it to the oven: half an hour will bake it.

A light baked Pudding.

TAKE eight eggs, beat them well, then mix them with half a pound of butter, half a pound of loaf sugar, and some grated nutmeg; set these on the fire till thick, then put it into a bason to cool; roll a good puff paste very thin round a dish, put in the pudding, and bake it in a moderate oven; half an hour will bake it.

Lemon Pudding.

GRATE two Naples biscuits, and the rind of two lemons; add the juice of one, half a pound of melted butter, half a pound of sugar, the yolks of ten eggs, five whites, half a pint of cream; puff paste round the dish: bake it about three quarters of an hour.

An exceeding fine Lemon Pudding.

EIGHT ounces of butter, eight ounces of sugar, three middling lemons; the lumps of sugar must rub off all the rind; put them into the saucepan to the butter; take the juice of the lemons, and put it, with a cup of water, to the rest of the ingredients; set it over a fire to simmer till it is thick, keep it stirring; then take eight eggs, only four whites, beat them well; put all, well mixed, into a dish, with some puff paste round it: half an hour will bake it.

N. B. The eggs must not be mixed with the rest of the ingredients till they are cold.

Orange Pudding.

POUR boiling water on the peel of three Seville oranges, let stand a little, then beat them in a mortar; add six ounces of sifted sugar, half a pound of melted butter, the juice of one orange and one lemon, the yolks of twelve eggs; puff paste round the dish: bake it half an hour.

To make an Orange Pudding, after the New-England Manner.

SQUEEZE the juice of three Seville oranges on half a pound of lump sugar; take the yolks of ten eggs, well beaten: melt a full half pound of butter thick; mix these well together with a quarter of a pound of blanched almonds well beaten, with a little orange-flower water, the peel of one of the oranges grated; put a thin crust at the bottom of the dish.

Marrow Pudding.

POUR a pint of cream on the crumb of a penny-loaf grated, a pound of marrow sliced, four eggs, sugar and nutmeg to the taste, two ounces of sliced citron: three-quarters of an hour will bake it: add currants, if agreeable.

Italian Pudding.

GRATE the crumb of a penny French roll, put to it a pint of cream, ten eggs beaten, a nutmeg, twelve pippins sliced, a little red wine, orange-peel sliced, sugar to the taste; bake it half an hour.

Sago Pudding.

BOIL two ounces of sago, with some cinnamon, and a bit of lemon-peel, till it is soft and thick: grate the crumb of a half-penny-roll, put to it a glass of red wine, four ounces of chopped marrow, the yolks of four eggs well beaten, sugar to the taste: when the sago is cold, put these ingredients to it; mix all well together; bake it with a puff paste: when it comes from the oven, stick over it citron cut into pieces, and almonds blanched and cut into slips.

Sweetmeat Pudding.

SLICE thin of orange, lemon-peel, and citron, an ounce each; lay them at the bottom of a dish on puff paste; put to them half a pound of melted butter, seven yolks and two whites of eggs, five ounces of sugar; pour this into the dish when going to the oven: a little more than half an hour will bake it.

Little Citron Pudding.

THE yolks of three eggs beaten, half a pint of cream, one spoonful of flour, two ounces of citron cut thin, sugar to the taste; put this into large cups buttered; bake them in a pretty quick oven; turn them out.

New-College Pudding fried.

ONE penny loaf grated, half a pound of beef-suet shred, one

pound of currants, half a nutmeg, a little salt, two spoonfuls of cream or milk, two or three eggs; it must be near as stiff as a paste; make this into rolls in the shape of an egg; fry them gently over a clear fire, in near half a pound of melted butter; let them be of a nice brown all over. For sauce—butter, wine, and sugar; if agreeable, add sweetmeats. This will make about half a dozen.

Lady Sunderland's Puddings.

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

FRITTERS.

To make Water Fritters.

THE batter must be very thick; take five or six spoonfuls of flour, a little salt, a quart of water, the yolks and whites of eight eggs well beat, with a little brandy; strain them through a hair sieve, and mix them with the other ingredients; the longer they are made before they are fried the better: just before they are fried, melt half a pound of butter, and beat it well in. The best thing to fry them in is lard: do not turn them.

Common Fritters.

THREE quarters of a pint of ale, not bitter, three eggs, as much flour as will make it thicker than a batter pudding, a little nutmeg, and sugar; let this stand six or eight minutes: drop them with a spoon into a pan of boiling lard, drain them, grate sugar over them: eat them with melted butter, wine, and sugar.

Plain Fritters.

PUT a pint of boiling cream, or milk, to the crumb of a penny-coaf grated; mix it very smooth; when cold, add the yolks of five eggs, near a quarter of a pound of sifted sugar, some nutmeg grated; fry them in hog's lard; pour melted butter, wine, and sugar, into the dish. Currants may be added.

Custard Fritters, a pretty Dish.

BEAT the yolks of eight eggs, with one spoonful of flour, half

a nutmeg, a little salt, and brandy; add a pint of cream; sweeten this, and bake it in a small dish: when cold cut it into quarters; dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flour, a little ginger grated; fry them a light brown, in good lard or dripping: serve them hot; grate sugar over them.

Clary Fritters.

BEAT two eggs very well, with one spoonful of brandy, the same of cream, two spoonfuls of flour, some nutmeg, sifted sugar to the taste; wash and dry the clary leaves, dip them in the batter; fry them in lard: eat them with Seville orange and melted butter.

Vine-Leaf Fritters.

TAKE a quarter of a pint of brandy, a little white wine, some rasped lemon-peel, and a spoonful of powdered sugar; mix these well together in a soup-plate, then take some small fresh vine-leaves, cut the stalks very close, and put the leaves into this mixture: mix up some white wine and flour into a moderate thick batter; put on a stewpan, with a great deal of butter in it; when it is boiling hot drop in the fritters, take a leaf out of the brandy for every fritter: when they are a fine brown, strew them with sugar, and glaze them with a salamander: send them up hot.

Apple Fritters.

PARE some small apples; core and slice them; make a batter with three eggs, a little grated ginger, near a pint of cream or milk; a glass of brandy, a little salt, and flour enough to make it thick; put in the apples; fry them in lard.

Apple Fritters without Milk or Eggs.

LET the apples be quartered, cored, and sliced; mix a gill of brandy, the same of mountain, some grated lemon-peel, pounded cinnamon, and sugar to the taste; mix these well; fry them in lard.

Tansy Fritters.

POUR a pint of boiling milk on the crumb of a penny-loaf grated; when cold, add a spoonful of brandy, sugar to the taste, the rind of half a lemon, the yolks of four eggs, spinach and tansy-juice to colour it; mix this over the fire, with a quarter of a pound of butter, till thick; let it stand near three hours; drop this, a spoonful to a fritter, into boiling lard.

Raspberry Fritters.

GRATE two Naples biscuits, or the crumb of a French roll;

put to either a pint of boiling cream ; when this is cold, add to it the yolks of four eggs well beaten ; beat all well together with some raspberry juice ; drop this into a pan of boiling lard, in very small quantities ; stick them with blanched almonds sliced.

Currant Fritters without Eggs.

HALF a pint of ale, not bitter ; stir into it flour to make it pretty thick, a few currants ; beat this up quick ; have the lard boiling ; throw in a large spoonful at a time.

Rice Fritters.

TAKE a quarter of a pound of rice, boil it in milk till it is pretty thick, then mix it with a pint of cream, four eggs, some sugar, cinnamon, and nutmeg, six ounces of currants washed and picked, a little salt, and as much flour as will make it a thick batter ; fry them in little cakes in boiling lard. The sauce—white sugar and butter.

Carrot Fritters.

TAKE two or three boiled carrots, beat them with a spoon till they are a smooth pulp ; put to every carrot two or three eggs, a little nutmeg ; to three carrots put a handful of flour ; wet them with cream, milk or sack ; add to them as much sugar as will sweeten them ; beat them well half an hour, and fry them in boiling lard ; squeeze over them a Seville orange, and shake some fine sugar over them.

Pats de Putain.

CUT some candied lemon-peel very fine, put a stewpan on the fire with some water or milk in it, a little salt, a piece of fresh butter as big as a walnut, and a little lemon-peel cut very small ; let this boil some time over a stove ; then put in two handfuls of flour, stir it immediately with the utmost strength, and make it into a good paste ; then take it off, and work in a dozen eggs, two and two at a time ; then set it by in a dish ; set on a large stewpan, with a good quantity of hog's lard ; when it is melted very hot, dip in the handle of the skimmer, and form the fritters ; fry them brown, and put them into a hot dish ; pour on them some orange-flower water, and shake over them some sugar.

Point de jour Fritters.

TAKE a glass of mountain, and a large spoonful of brandy ; mix two handfuls of flour to some milk luke-warm, with the

brandy and wine, and work it into a paste; beat up the whites of four eggs to a froth, and mix them with the batter; then add to them half an ounce of candied citron-peel, half an ounce of fresh lemon-peel grated, some salt, and sugar; let it be all well beat up together; then set on a small deep stewpan with a good quantity of hog's lard; when it is boiling hot drop in some of the batter through a tin funnel made on purpose, with a large body and three pipes; hold the funnel over the boiling lard, and pour the batter through it with a ladle; it is to be kept moving over the pan till all is run out; this from the three streams shapes the fritters: when the batter is all out, turn the fritters, for they are soon brown; then put one at a time upon a rolling-pin, and they will be the shape of a rounded leaf, which is the proper shape of these fritters: there is great nicety required in making them; they are an elegant dish: when the first is made, it should be a pattern for the rest; if it is too thick, pour in the less batter for the next; if too thin, a little more; but this is seldom the case. The stewpan should not be broader than a plate: the lard must be very fine, and boiling hot.

Chicken Fritters.

SET on a stewpan with some new milk, as much flour of rice as will be wanted to make it of a tolerable thickness; beat three or four eggs, the yolks and whites together, and mix them well with the rice and milk; add to them a pint of rich cream; set it over a stove, stir it well; put in some powder sugar, some candied lemon-peel cut small, and some fresh-grated lemon-peel cut very small; then take all the white meat from a roasted chicken, pull it into small shreds, put it to the rest of the ingredients, and stir it all together; then take it off; it will be a very rich paste; roll it out, and cut it into small fritters; fry them in boiling lard: strew the bottom of the dish with fine sugar powdered: put in the fritters, and shake some sugar over them.

Bilboquet Fritters.

BREAK five eggs into two handfuls of fine flour, put milk enough to make it work well together; then put in some salt, and work it again; when it is well made, put in a tea-spoonful of powder of cinnamon, the same quantity of lemon-peel grated, and half an ounce of candied citron cut very small with a pen-knife; put on a stewpan, rub it over with butter, and put in the paste; set it over a very gentle fire on a stove, and let it be done very gently, without sticking to the bottom or sides of the pan;

when it is in a manner baked, take it out and lay it on a dish : set on a stew-pan with a large quantity of lard ; when it boils cut out the paste the size of a finger, and then cut it across at each end, which will rise and be hollow, and have a very good effect ; put them into the boiling lard : there must be great care taken in frying them, as they rise so much. When they are done, sift some sugar on a warm dish, lay on the fritters, and sift some more sugar over them.

German Fritters.

TAKE some well-tasted crisp apples, pare, quarter, and core them ; take the core quite out, and cut them in round pieces ; put into a stewpan a quarter of a pint of French brandy, a table spoonful of fine sugar powdered, and a little cinnamon ; put the apples into this liquor, and set them over a very gentle stove, stirring them often, but not to break them ; set on a stewpan with some lard ; when it boils, drain the apples, dip them in some fine flour, and put them into the pan, they will be brown and very good ; strew some sugar over a dish, and set it on the fire ; lay in the fritters, strew a little sugar over them, and glaze them over with a red-hot salamander.

Lard Fritters.

A HANDFUL of flour, as much lard, nine or ten eggs well beat and strained, some cloves, mace, nutmeg, and sugar, beat fine ; stir all well together ; fry them quick, and of a fine light brown.

Syringed Fritters.

TO a pint of water, add a piece of butter the size of a large egg, some preserved lemon-peel, crisped orange-flowers, and some green lemon-peel grated ; put them in a stewpan over the fire, and when they boil throw in some fine flour ; keep it stirring, and by degrees put in as much flour as will make the batter thick enough ; take it off the fire, stir in two Naples biscuits crumbled, an ounce of sweet almonds, three or four bitter ones, pound them in a mortar, mix it with eggs well beat, till the batter is thin enough to be syringed ; let the butter be boiling hot in the frying-pan, and syringe the fritters into it ; fry them of a good colour. They make a pretty side dish.—Or, a sheet of writing-paper may be rubbed with butter, and the fritters syringed in whatever shape is most agreeable ; if the butter is very hot, and the paper turned upwards, the fritters will easily drop off ; when they are fried, they may be strewed with sugar and glazed.

Jumballs.

TAKE a pound of fine flour, and a pound of fine powder sugar, make them into a light paste with whites of eggs beat fine; add half a pint of cream, half a pound of fresh butter melted, and a pound of blanched almonds well beat; knead them all together thoroughly, with a little rose-water, and cut out the jumballs in a variety of figures; either bake them in a gentle oven, or fry them in fresh butter; they make a pretty side or corner dish; melt fresh butter with a spoonful of mountain, and strew fine sugar over the dish.

PANCAKES.

Common Pancakes.

THREE eggs, a pound of flour, and a pint of milk or cream; put the milk to the flour by degrees; a little salt, and grated ginger: fry them in lard; grate sugar over them.

Worcestershire Pancakes.

THE yolks of twelve eggs, four whites, beat them well; add one quart of cream, six spoonfuls of flour, two of brandy, one nutmeg, a quarter of a pound of melted butter; a little salt: for the first pancake rub the pan with a bit of cold butter; fry them without any thing else in the pan: they must be very thin, clapt hot one upon another for about a dozen, and cut through when eaten.

If they are made with milk, double the quantity of butter.

To make Scotch Pancakes.

TO a pint of cream, take the yolks of eight eggs, the whites of six, a quarter of a pound of butter, three spoonfuls of flour, a little white wine, sugar, and nutmeg; put the butter into the cream, and set it over the fire till it boils, then take it off; beat up the eggs well with the white wine, then mix it, and beat it up well with the cream, and the other ingredients, till it is a fine batter; put some butter into a small frying-pan, when it is melted put in a little batter, fry it till it is just brown next the pan; then turn it into a dish, with a little sugar strewed on it; put some more batter into the pan, fry it as before, and then strew some more sugar over it.

Rice Pancakes.

TAKE half a pound of rice, clean picked and washed, boil it till it is tender, and all the water boiled away; put it into a tin blender, cover it close, and let it stand all night; then break it very small; take fourteen eggs, beat, strain them, and put them to the rice, with a quart of cream, a nutmeg grated, and a little salt; beat it all well together; then shake in as much flour as will hold them together, and stir in as much butter as will fry them.

Clary Pancakes.

FOUR eggs, four spoonfuls of flour, a little salt, above a pint of milk; mix these exceedingly well; make some lard very hot, with a spoon pour in some batter very thin; lay in some clary leaves washed and dried, then a little more batter: let them be a nice brown.

Paper Pancakes.

TAKE six new-laid eggs, beat up the yolks, and half the whites; mix them by degrees into a pint of rich cream, three spoonfuls of white wine, one spoonful of orange-flower water, a little nutmeg, and a spoonful of loaf-sugar powdered: melt half a pound of butter, and let it stand till it is near cold; mix by degrees three spoonfuls of flour in the batter, and then in the butter; set on the pan and fry them like other pancakes; they must be very thin.

New-England Pancakes.

A PINT of cream, five spoonfuls of flour, seven eggs (leave out three whites) a little salt; fry them thin in fresh butter; lay seven or eight in a dish; strew sugar and cinnamon between.

A Bacon Fraise.

TAKE eight eggs and beat them well together, with a little cream and a little flour, like other batter; fry some very thin slices of bacon, and dip them in this batter; lay them in the frying-pan, pour a little more of the batter over them; when one side is fried turn them, and pour more of the batter over them; and when both sides are fried lay them in the dish.

Apple Fraise.

FRY some thick slices of apple, drain them; make a batter with the yolks of three eggs, the whites of two, a pint of milk, a little brandy, grated ginger or nutmeg, a little salt, some sugar,

flour enough to make it of a proper thickness; drop this in fritters into a pan of boiling lard; lay on every one a slice of apple, then a little more batter: grate sugar over them.

Almond Fraise.

BLANCH and beat half a pound of Jordan almonds, about a dozen bitter; put to them a pint of cream, eight yolks and four whites of eggs, a little grated bread; fry this as pancakes in good lard; grate sugar over them.

German Puffs.

PUT a pint of milk into a stewpan, dredge it with flour till very thick, and stir it over a slow fire till like a paste; when cold beat it well, with the yolks of eight eggs, four ounces of sugar, a little brandy, some nutmeg, the rind of a small lemon grated till very light; drop this with a large tea-spoon into a pan of boiling lard; if well beat they will rise exceedingly; drain them. Serve melted butter, wine, and sugar, in a boat.

SWEET PIES.

Minced Pies without Meat.

TAKE six eggs, boil them hard, and cut them fine, a pound of raisins of the sun stoned and cut fine, a pound of currants picked, washed, and rubbed clean, a large spoonful of fine sugar powdered, an ounce of citron, an ounce of candied orange, both cut fine, a quarter of an ounce of mace and cloves, and a large nutmeg, beat fine; mix it all together with a gill of brandy and a gill of mountain; make the crust very good; when the pies are made, squeeze in the juice of a Seville orange and a glass of red wine.

Minced Pies with Meat.

BOIL a large fresh tongue till it will peel; or four pounds of the inside of a sirloin of beef: to four pounds of tongue, seven pounds of suet; chop these together; add nine pounds of currants washed and dried; three pounds of raisins stoned and chopped; twelve pippins, and a pound of eggs boiled hard and chopped; a little salt; cloves, mace, and cinnamon pounded, each half an ounce; two ounces of nutmegs grated; half a pound or more of candied orange, citron, and lemon-peel all together, but

soft citron; the juice of eight lemons, a pint of sack, half a pint of brandy, a pound of powder sugar: mix these ingredients thoroughly, put them into a pan and stir them often; do not cover the pan close: these ingredients will keep some months. If the rough flavour goes off, add a little more spice, lemon-juice, and brandy; stir the mincemeat often.

Sweet Patties.

THE meat of a calf's foot which has been boiled tender, three apples, some candied oranges and citron; chop these small; add a little grated nutmeg and pounded cinnamon, the yolk of an egg, a good spoonful of brandy, a few currants; puff-paste top and bottom.

Apple Pie.

PARING, core, and quarter the apples; lay some sugar at the bottom of the dish, then the apples; grate a little lemon-peel, some more sugar, then more apples, cover the dish with puff-paste; when it comes from the oven take the crust neatly off, leaving the edge; put in a piece of butter; cut the crust in eight pieces, which stick into the pie.

Another Way.

LET the pie stand to be cold; and make the following custard, which pour over, and stick the crust as before directed:—The yolks of two eggs, half a pint of cream, a little nutmeg and sugar; stir this over the fire till it thickens a little, but do not let it boil; add a little lemon-peel cut like straws.

If the apples are to look green, take small codlins, put them into a pan with some water, lay on the top vine-leaves, and a cloth round the cover of the pan to keep in the steam; when they are scalded peel them; put them again into the water in the same manner; hang them at a great distance from the fire till green. They are a good while about.

N. B. In winter, when apples lose their sharpness, always add a little lemon-juice. A quince or two, or a little marmalade, is an addition.

A Tort Demoy.

MAKE some good puff-paste, and lay it round a dish, put some biscuits at the bottom, then some marrow, and a little butter; then cover it over with different kinds of wet sweetmeats, biscuits, macaroons, marrow, and so on till the dish is full; then pour on some thick boiled cream sweetened; put in a spoonful of orange-flower water. Half an hour will bake it.

TARTS IN GENERAL.

IF to be eat cold, make the short crust.

Apple Tart.

IS made as the pie; but if to eat cold, make the short crust.

Another Way.

PARE two oranges very thin, and boil them in water till they are tender, then cut them very small; pare eighteen or twenty pippins, quarter and core them, stew them very gently till they are quite enough, the water must but just cover them; then put in half a pound of white sugar; take the orange-peel, cut very fine, and the juice of the oranges; let them boil till they are thick, then set them to cool; make open tarts to put the fruit in, and set them in a moderate oven.

Currants, Cherries, &c.

CURRENTS and raspberries make an exceeding good tart, and do not require much baking.

Cherries require but little baking.

Gooseberries to look red, must stand a good while in the oven.

Apricots, if green, require more baking than when ripe. Quarter or halve ripe apricots, and put in some of the kernels.

Preserved fruit, as damsons and bullace, require but little baking; fruit that is preserved high, should not be baked at all; but the crust should first be baked upon a tin the size the tart is to be; cut it with a marking iron or not, and when cold take it off, and lay it on the fruit.

A Raspberry Tart with Cream.

ROLL out some thin puff-paste, lay it in a patty-pan; lay in some raspberries, and strew over them some very fine sugar; put on the lid and bake it; cut it open, and put in half a pint of cream, the yolks of two or three eggs well beat, and a little sugar. Let it stand to be cold, before it is sent to bake.

To make Rhubarb Tarts.

TAKE the stalks of the rhubarb that grows in the garden, peel it, and cut it the size of a gooseberry, and make it as a gooseberry tart.

Green Almond Tarts.

TAKE some almonds off the tree before they begin to shell; scrape off the down with a knife; have ready a pan with some cold spring-water, put them into it as fast as they are done; then put them into a skillet, with more spring-water, over a very flow fire till it just simmers; change the water twice, let them be in the last till they begin to be tender; then take them out, and put them upon a clean cloth, with another over them, and press them gently to make them quite dry; then make a syrup with double-refined sugar, put them into it, and let them simmer a little; do the same the next day; put them into a stone jar, and cover them very close, for if the least air comes to them, they will turn black; the yellower they are before they are taken out of the water, the greener they will be after they are done; put them into the sugar crust, put the lid down close; let them be covered with syrup, and bake them in a moderate oven.

Orange Tarts.

GRATE a little of the outside rind off, some Seville oranges, squeeze the juice into a dish, throw the peels into water, change it often for two days; then set a saucepan of water on the fire; when it boils put in the oranges, change the water twice to take out the bitterness: when they are tender, wipe them very well, and beat them in a mortar till they are fine; then take their weight in double refined sugar, boil it to a syrup, and scum it very clean; then put in the pulp, and boil it all together till it is clear; let it stand to be cold, then put it into the tarts, and squeeze in the juice: bake them in a quick oven.

Conserve of oranges make good tarts.

Lemon Tarts.

ARE made in the same way.

An Almond Tart.

BLANCH some almonds, beat them very fine in a mortar, with a little white wine and some sugar (a pound of sugar to a pound of almonds) some grated bread, a little nutmeg, some cream, the juice of spinach to colour the almonds green; bake it in a gentle oven; when it is done, thicken it with candied orange or citrón.

Another Way.

BLANCH a pound of sweet almonds, beat them in a marble mortar, moisten them while beating with the whites of eggs; take

four yolks of eggs, and mix them with Savoy-biscuits, some fresh grated lemon-peel, some preserved lemon-peel, and a little orange-flower water; take the almonds and mix them with the other ingredients; put in some sugar; whip up the whites of eight eggs to a snow; make a puff-paste, lay it at the bottom of the tin, pour in the almonds, or lay the whites of the eggs at the top; put it into the oven; when it is done, sift some sugar over the top, glaze it with a red-hot salamander.

A Chocolate Tart.

TAKE a quarter of a pound of rasped chocolate, a stick of cinnamon, some fresh lemon-peel grated, a little salt, and some sugar; take two spoonfuls of fine flour, the yolks of six eggs well beat and mixed with some milk; put all these into a stewpan, and let them be a little while over the fire; then put in a little preserved lemon-peel cut small, and let it stand to be cold; beat up the whites of eggs, enough to cover it, put it in puff-paste: when it is baked, sift some sugar over it, and glaze it with a salamander.

A Spinach Tart.

TAKE some spinach, scald it in some boiling water, drain it very dry; chop it, and stew it in butter and cream, with a very little salt, some sugar, some bits of citron, and a very little orange flower water; put it in very fine puff-paste.

Angelica Tart.

PARE and core some golden-pippins or nonpareils, and take the stalks of angelica, peel them, and cut them into small pieces, apples and angelica, of each an equal quantity; then boil the apples in just water enough to cover them, with lemon-peel, and fine sugar; do them very gently till they are a thin syrup, then strain it off, and put it on the fire, with the angelica in it; let it boil ten minutes; make a puff-paste, lay it at the bottom of the tin, then lay a layer of apples and a layer of angelica till it is full; bake them, but first fill them up with syrup.

TO PRESERVE FRUIT FOR TARTS.

Red Gooseberries.

TO one pound and a half of gooseberries, add one pound of lump-sugar, boil this to a thin jam; when cold, put over it brandy paper and mutton-suet melted; when the tarts are made, put in a little raspberry jam.

Damsons.

PRICK them, throw them into scalding water for a minute, take them clear from the water, strew over them lump-sugar pounded; the next day pour off the syrup, boil and scum it, pour it over the damsons, let them stand a day or two; boil up the syrup again, put in the damsons; boil them a few minutes but take care they do not mash) put them into jars; when cold, put on some brandy-paper, and pour on mutton-suet.—To a pound of fruit allow half a pound of sugar.—Put them in such sized jars as to bake all the fruit when they are opened, for they will not keep when the air is admitted.

Bullace.

DO them as the damsons.

Currants.

PUT as much juice of currants to the sugar as will melt it, boil and scum it; let the currants be picked, put them into the syrup, boil them a little, boil them again the next day till clear; put over brandy-paper; allow one pound of sugar to a pound and a quarter of fruit.

Oranges.

PUT them into water at night, the next day boil them in three different waters, in each a quarter of an hour; then slice them, pick out the seeds; take the weight of the oranges in sugar, just wet it, boil and scum it, boil up the oranges in it, and repeat it for two or three days when the tarts are made, but do not bake the fruit, unless it is necessary; bake the crust; when cold, lay in the oranges.

Tartlets.

HAVE very small and shallow tin pans; butter them, and lay in a bit of puff-paste, marking it neatly round the edges, and leaving a hole in the middle, bake them; when they are cool, fill them with custard, or put into each half an apricot, raspberry jam, or any preserved fruit, a little preserved apple, or marmalade; pour over it custard, with very little sugar in it.

Crocants

ARE paste cut out from a large mould, or small ones; when baked, put sweetmeats under them. They are usually had at a pastry-shop, as few servants can cut paste.

Icing for Tarts.

BEAT the white of an egg ; rub it on the tarts with a feather, sift over double-refined sugar.

Another Way.

MELT a little butter ; rub the tarts with it with a feather, and sift double-refined sugar.

CHEESECAKES.

Paste for Cheesecakes.

TAKE as much flour as butter, rub them well together, with a little fine sugar ; mix it up with warm milk.

Common Cheesecakes.

PUT a quart of milk on the fire ; beat eight eggs well ; when the milk boils, stir them upon the fire till it comes to a curd, then pour it out ; when it is cold, put in a little salt, two spoonfuls of rose-water, three quarters of a pound of currants ; put it into puff paste, and bake it.

Almond Cheesecakes.

BLANCH a quarter of a pound of almonds ; beat them with a little orange-flower water ; add the yolks of eight eggs, the rind of a large lemon grated, half a pound of melted butter, sugar to the taste ; lay a thin puff-paste at the bottom of the tins, and little slips across, if agreeable. Add about half a dozen bitter almonds.

Bread Cheesecakes.

SLICE a large French roll, a penny loaf, very thin ; pour on it some boiling cream ; when cold, add six or eight eggs, half a pound of butter melted, some nutmeg, a spoonful of brandy, a little sugar, half a pound of currants ; puff-paste.

Curd Cheesecakes.

BEAT half a pint of good curd with four eggs, four spoonfuls of cream, some nutmeg, a little brandy, half a pound of currants ; sugar to the taste ; puff-paste.

Cheesecakes without Curd.

A PINT of cream, half a pound of butter, six eggs, two spoonfuls of grated bread, as much cinnamon and mace pounded

as will lie upon a shilling, three spoonfuls of sugar, five of currants, near two of brandy; beat the eggs well, then mix all together in a deep pewter dish; set it on a stove, stir it one way till it becomes a soft curd; when cold, put it into tins with puff-paste.

Rice Cheesecakes.

BOIL four ounces of rice, either whole or ground, when enough, drain it; add four eggs well beaten, half a pound of butter melted, some nutmeg, a small glass of brandy; sugar to the taste; puff-paste.

Citron Cheesecakes.

BOIL near a quart of cream; when cold add the yolks of four eggs well beaten; boil this to a curd; blanch and beat two ounces of almonds, about half a dozen bitter; beat them with a little rose-water; put all together, with three or four Naples biscuits, some citron shred fine; sugar to the taste; puff-paste.

Lemon Cheesecakes.

BOIL two lemon-peels, pound them well in a mortar, with a quarter of a pound or more of loaf sugar, the yolks of six eggs, and half a pound of fresh butter; pound and mix them all well together, and fill the patty-pans but half full.

Orange Cheesecakes

ARE done in the same manner; only boil the peel in two or three waters.

Lemon Cheesecakes after the New-England Manner.

TAKE half a pound of blanched almonds beat very fine, with orange-flower water, the yolks of eight eggs, and four whites, the peels of three lemons boiled tender in water; dry them in a cloth, and beat them well in a mortar; take a pound of fine sugar, half a pound of melted butter; mix all well together; bake it lightly in puff-paste.

N. B. This will keep near a fortnight.

A Cheese-curd Florentine.

TAKE two pounds of cheese-curd, break it to pieces; take a pound of blanched almonds finely pounded, with a little rose-water, half a pound of currants clean washed and picked, some stewed spinach cut small: sweeten it with some sugar; mix it all well together; lay a puff-paste in the dish, put in the ingredients,

cover it with a thin crust rolled and laid across; bake it in a moderate oven: it takes half an hour: the top crust may be cut any shape.

A Florentine of Oranges and Apples.

TAKE half a dozen oranges, save the juice, and take out the pulp; lay the rinds in water twenty-four hours, but change the water three or four times; then boil them in three or four different waters, then strain the water off, put them and their juice with a pound of sugar, and set them by for use; when they are used, lay a puff paste over the dish, boil ten pippins in a little sugar and water, pare, quarter, and core them, and mix them with some of the oranges; lay a puff-paste in the dish, and then put in the fruit; bake it in a slow oven; the crust like the other florentine.

CUSTARDS.

Boiled Custards.

SET one pint of cream over a slow fire, with a bit of mace, two laurel-leaves, the yolks of six eggs, and one white; stir it over a gentle fire, till it is near boiling, take care it does not curdle; strain it into cups.

Lemon.

BEAT the yolks of ten eggs, strain them, beat them with a pint of cream; sweeten the juice of two lemons, boil it with the peel of one, strain it; when cold, stir it to the cream and eggs; stir it till it near boils.

Another Way.

PUT it into a dish, grate over the rind of a lemon, brown with a salamander.

Orange.

BEAT the yolks of five eggs, strain them, then put to them, one spoonful of brandy, the peel of an orange boiled and beat to a paste, sugar to the taste; beat these together; stir this into a full pint of cream that has been boiled, and is cold; scald all together over the fire, stirring it; take it off, stir it till cold, put it into cups, set them into an earthen dish; pour hot water into it; when they are set, stick citron into them.

Almond.

PUT a bit of cinnamon into a pint of cream, sweeten and boil ; when cold, put to it one ounce of sweet almonds (five or six bitter) blanched and beaten, with a little brandy ; stir this over the fire till near boiling ; strain it into cups.

Rice.

BOIL one quart of cream with a blade of mace, a quartered nutmeg ; strain it, put to it some whole rice boiled, a little brandy ; sweeten it ; stir it over the fire till it thickens ; serve it in cups or a dish. It may be eat either hot or cold.

Baked Custard.

BOIL one pint of cream, with a bit of cinnamon ; when cold, put to it four eggs beaten and strained, only two whites, a little brandy, nutmeg, and sugar.

Custard in preserved Oranges.

FILL three or five preserved oranges with custard ; garnish with a little sweetmeat, either wet or dry ; they are a very genteel dish.

CONFECTIONARY.

*CAKES.**A good common Cake.*

MIX ounces of rice flour, six ounces of pudding-flour, nine eggs (yolks and whites) half a pound of lump sugar, pounded and sifted, half an ounce of carraway-seeds ; beat this for an hour, and bake it an hour in a quick oven. This is a very good cake for children, and delicate stomachs, as there is no butter in it and it is very light.

A plain Cake

TWO pounds and a half of flour, fifteen eggs, two pounds and a half of butter, beat to a cream, three quarters of a pound of pounded sugar : bake it in a hot, but not a scorching oven.

An ordinary light Cake.

MIX half a pound of currants, some nutmeg, and an ounce of

sugar, in one pound of flour; a little salt; stir a quarter of a pound of butter into a quarter of a pint of milk, over the fire, till the butter is melted; strain to it a quarter of a pint of ale-yeast, two eggs, only one white; stir all together with a stick, set it before the fire to rise, in the pan it is to be baked in. The oven must be as hot as for bread.

An ordinary Breakfast Cake.

RUB a pound and a half of butter into half a peck of flour, three pounds of currants, half a pound of sugar, a quarter of an ounce of mace, cinnamon, and nutmeg together, a little salt, a pint and a half of warmed cream, or milk, a quarter of a pint of brandy, five eggs, a pint of good ale-yeast; mix it well together, bake it in a moderate oven. This cake will keep good a quarter of a year.

A common Seed Cake.

ONE pound and a quarter of flour, bare weight, three quarters of a pound of lump sugar pounded, ten eggs, only four whites, one pound of butter beat to a cream with the hand; mix these well; add near an ounce of carraway-seeds bruised; butter the pan or hoop; sift sugar on the top,

A better Seed Cake.

WORK two pounds of butter to a cream with the hand; put to it the whites of twenty eggs, beat to a strong froth, the yolks of eight, a pound and a quarter of loaf sugar sifted, a little mace pounded, and nutmeg; beat these well; add two pounds of dried flour, two ounces of carraway-seeds, and in the beating, a quarter of a pint of brandy; if it is to be enriched, sliced almonds, orange-peel, and citron.

A Seed Cake with Yeast.

FOUR pounds of flour, two pounds and a half of butter, half a pint of cream, twenty eggs, half a pound of sugar sifted; a pound of almonds blanched and beat, about a dozen of them bitter, three ounces of smooth carraways, a quarter of a pint of brandy, a pint of good ale-yeast; rub some of the butter into the flour and sugar, beat the eggs and strain them, beat them again with the yeast; melt the remainder of the butter in the cream; mix all the other ingredients; let it rise half an hour: bake it an hour and a half.

A Pound Cake.

BEAT a pound of butter to a cream; beat well twelve yolks

of eggs, six whites, beat them in the cream, then put in a pound of flour dried; beat these all together for one hour, with one pound of sugar, a few carraways; butter the pan; continue to beat the cake till it goes to the oven.

A common Plum Cake.

FIVE pounds of currants, half a peck of flour; a quarter of an ounce of mace pounded, rather less of cloves, one pound of lump sugar sifted, twelve eggs, a pint of good ale-yeast, three pounds of butter melted in three pints of new milk, and a pint of brandy; mix all well together.

A good Plum Cake.

THREE pounds of flour, three pounds of currants, three quarters of a pound of almonds, blanched and beat grossly, about half an ounce of them bitter, four ounces of sugar, seven yolks and six whites of eggs, one pint of cream, two pounds of butter, half a pint of good ale-yeast; mix the eggs and the yeast together, strain them; set the cream on the fire, melt the butter in it; stir in the almonds, and half a pint of sack, part of which should be put to the almonds while beating; mix together the flour, currants, and sugar, what nutmegs, cloves, and mace are liked; stir these to the cream; put in the yeast.

Another good Plum Cake.

BEAT four pounds of butter to a cream, with a strong lard; mix with it two pounds of loaf sugar, beaten and sifted very dry; add to that four pounds of flour, dried and sifted, a pint of brandy, and to each pound of flour eight eggs, the yolks and whites well beat separately; mix in the whites, then the yolks, three pounds of currants washed and dried, in three pints of new milk, half a pint of brandy; mix all well together.

A fine Plum Cake without Cream or Yeast.

ONE pound of flour, dry and warm, one pound of fine sugar sifted, four pounds of currants, sixteen eggs, half an ounce of pounded mace and cinnamon together, one nutmeg, two pounds of butter well beat; mix the flour and sugar, a handful of one, then of the other; whisk up the eggs with a gill of warm brandy, as the froth rises put it to the flour; add sweetmeats and almonds; put the currants in warm, just as the cake is going to the oven; bake it two hours and an half.

Another very fine Plum Cake.

WASH five pounds of butter in spring-water, then in rose-

water, till it becomes almost a cream; to every pound of butter eight eggs; beat the yolks and whites separately, half an hour; five pounds of flour warm and dry, three pounds of sugar sifted and dried, two ounces together of beaten cinnamon, nutmeg, cloves, and mace, a pint of brandy; mix the eggs and the brandy in the butter, then the sugar, flour, and spice; fix pounds of currants dried, a pound of raisins stoned, and a little chopped, a pound of almonds blanched and sliced, about two ounces of them bitter; butter the hoop well, add the fruit warm just as it is going to be filled; put first cake, then almonds and sweetmeats, then cake, and so on till the hoop is full: bake it three hours.

Half the quantity makes a middle-sized cake.

Almond Cake.

TWO ounces of bitter, one pound of sweet almonds blanched and beat, with a little rose or orange-flower water, and the white of an egg; half a pound of sifted loaf-sugar, eight yolks, and three whites of eggs, the juice of half a lemon, the rind grated: bake it either in one large pan, or in small pans.

Little Cakes for Tea.

MIX one pound of dried flour, half a pound of fine sugar sifted, one ounce of carraway seeds, a little nutmeg and pounded mace; beat the yolks of two eggs with three spoonfuls of sack; put these to the rest, with half a pound of butter melted in a little thin cream, or new milk; work all together, roll it out thin, cut it into cakes with a tin or glass; bake them on tins: a little baking does in a slack oven.

Heart Cakes.

WORK one pound of butter to a cream with the hand, put to it twelve yolks of eggs and six whites, well beaten, one pound of sifted sugar, one pound of flour dried, four spoonfuls of the best brandy, one pound of currants washed and dried before the fire; as the pans are filled, put in two ounces of candied orange and citron; beat the cakes till they go into the oven: this quantity will fill three dozen of middling pans.

Sponge Biscuits.

BEAT well the yolks of six eggs, and the whites of four, to a strong froth; mix them and beat them together; put to them one pound of sifted sugar; have ready a quarter of a pint of water boiling hot, with one good spoonful of rose or orange-flower water in it; as the eggs and sugar are beat, add the water

by degrees, then set it over the fire till scalding hot; take it off and beat it till almost cold (a silver or brass pan is the best); add three quarters of a pound of flour, well dried and sifted, the peel of one lemon, pared very thin, and cut small; bake this in little long pans; a quick oven, but not too hot, as they are apt to burn: sift sugar over before they are set in.

Little hollow Biscuits.

BEAT six eggs, with one spoonful of rose or orange-flower water; add a full pound of loaf sugar sifted; mix these well; put flour to it that has been dried, till it is of a thickness to drop upon sheets of white paper; drop them just as they are going to be baked; sift sugar over through a lawn sieve: the oven must be slack; as soon as they are baked, take them whilst hot off the paper; dry them in the oven on a sieve; keep them in boxes, with paper between.

Shrewsbury Cakes.

BEAT half a pound of butter to a cream; add half a pound of dried flour, one egg, six ounces of sifted sugar, a few carraway seeds; mix these well; roll it out thin, cut it out with a glass or tin; prick them; bake them on tins in a slack oven.

Ratafia Cakes.

A QUARTER of a pound of bitter almonds, a quarter of a pound of sweet almonds, half a pound of loaf-sugar, and the whites of three eggs: a quarter of an hour will bake them.

Sugar Cakes.

TAKE three pounds of fine flour, dried well and sifted, two pounds of loaf sugar, beaten and sifted, the yolks of four eggs, a little mace, a quarter of a pint of rose-water (a little musk or ambergris may be dissolved in the sugar, if agreeable) mix it all well together; make it up to roll out: sift some sugar over them, and bake them in a quick oven.

A Turk's Cake.

EIGHT eggs, the weight of them in fine sugar sifted, and the weight of six in flour; beat the whites to a snow, till a halfpenny will lie upon it, then beat the yolks; mix these with the sugar, and whisk it well; grate the rind of a lemon to the flour; beat all well together: bake it an hour and a half,

Portugal Cakes.

TWO pounds of flour, the same of butter, sugar, and currants,

nine yolks of eggs, four whites; mix these with a little brandy; butter the pans: a pretty hot oven.

King Cakes.

ONE pound of flour, three quarters of a pound of currants, the same of sifted sugar, one nutmeg, a little mace; rub the butter well into the flour, mix these together; add four eggs well beat; butter the pans; sift sugar on the cakes: a quick oven.

Marlborough Cakes.

BEAT eight eggs very well, strain them, put them to a pound of sugar sifted; beat these three quarters of an hour, add three quarters of a pound of flour dried, two ounces of carraway-seeds; beat the cake well: bake it in a quick oven.

Queen Cakes.

BEAT one pound of butter to a cream, with some rose-water, one pound of flour dried, one pound of sifted sugar, twelve eggs; beat all well together: add a few currants washed and dried; butter small pans of a size for the purpose, grate sugar over them: they are soon baked. They may be done in a Dutch oven.

Little Seed Cakes.

ONE pound of flour well dried, one pound of sugar sifted; wash one pound of butter to a cream with rose-water; put the flour in by degrees; add ten yolks and four whites of eggs, one ounce of carraway-seeds; keep beating till the oven is ready; butter the pans well; grate over fine sugar; beat the cakes till just as they are set into the oven.

To make a light Seed Cake without Butter or Milk.

TAKE the yolks of six eggs, leaving out the whites of three, let them be beat well for half an hour; then put in six ounces of powdered loaf sugar, mix it well with the eggs, and then put in seven ounces of flour and a few carraway seeds; stir the whole well together, and put it into a pan or dish for baking; if the oven is thoroughly hot, half an hour will bake it; the moment it is taken out of the oven turn it out of the pan, and let it remain upside-down till it is quite cold.

N. B. For a less rich cake, four ounces of sugar will be sufficient, and put in eight ounces of flour. If care is taken in the baking, a nicer and finer cake cannot be made.

Dry Cakes.

RUB one pound of butter into one pound of flour, one pound of sifted sugar (the butter should be soaked all night in orange-flower or rose-water); whip to snow the whites of eight eggs; beat the yolks of six with a little brandy; mix this very well; butter the pans, only half fill them; they are baked in half an hour; a brisk, not a scorching oven; they will keep half a year. If agreeable, make them with currants; put three quarters of a pound.

To make Maccaroons, New-England Manner.

TAKE half a pound of almonds, and as much double-refined sugar, beat and sifted; lay the almonds in water all night, blanch and dry them well in a cloth, beat them in a mortar with a little rose-water; take the whites of two eggs, beat to a froth, and sift the sugar into the eggs; put in the almonds, and drop them upon a wafer; dust them over with sugar.

To make little Plum Cakes.

TAKE two pounds of flour dried, and half a pound of sugar finely powdered, four eggs, two whites, half a pound of butter washed with rose-water, six spoonfuls of cream warmed, a pound and a half of currants washed and well dried; mix all together, and make them up in little cakes; bake them in an oven almost as hot as for manchet; let them stand half an hour, till they are coloured on both sides; take down the oven-lid, and let them stand a little to soak.

To make Cheltenham Cakes.

TAKE four pounds of flour, half a pound of butter, melt it in a pint of milk, two eggs well beat in half a pint of yeast, a little salt; mix it well together, and set it before the fire to rise three quarters of an hour; make them up, and set them again before the fire to rise, before they are set into the oven. Three quarters of an hour will bake them in a quick oven.

To make Bath Buns.

TAKE a little more than a pound of flour, six eggs, six spoonfuls of ale-yeast; mix it with half the flour; let it rise by the fire an hour; take three quarters of a pound of butter, and rub in the other flour; mix all together, stir in it an ounce of carraway-comfits, strew some on the tops of them: bake them on tin plates.

Banbury Cakes.

TAKE half a peck of fine flour, three pounds of currants, a pound and a half of butter, a quarter of a pound of sugar, a quarter of an ounce of cloves and mace, three quarters of a pint of ale-yeast, and a little rose-water; boil as much milk as will serve to knead it, and when it is almost cold put in as many caraway-seeds as will thicken it; work all together at the fire, pulling it to pieces two or three times before it is made up.

Wetstone Cakes.

TAKE half a pound of fine flour, and the same quantity of loaf-sugar sifted, a pound of caraway-seeds dried, the yolk of one egg, the whites of three, a little rose-water, with ambergris dissolved in it; mix it all well together, and roll it out as thin as a wafer; cut them with a glass, lay them on floured paper, and then bake them in a slow oven.

To make Wigs.

TAKE a quarter of a pound of flour, and a pound of butter, rub half in the flour, the other half in the milk, four eggs, one ounce of caraway-seeds, and some yeast; make it up stiff, let it stand by the fire to rise, work one pound of sugar in the paste; butter the tins, and lay them on.

To make Gingerbread.

TAKE a pound of flour, a pound and a half of butter, two pounds of sugar, four spoonfuls of rose-water, ten eggs, and a quarter of a pound of ginger.

To make Ginger Sprigs after the West-Indian Manner.

TAKE three eggs, a pound of sugar, a pound of flour, a little ginger, two spoonfuls of rose-water; mix them to a paste.

To make Butter Drops after the West-Indian Manner.

TAKE three eggs, leave out half the whites, half a pound of flour, half a pound of sugar, a quarter of a pound of butter, two spoonfuls of rose-water, a little mace and seeds.

Lemon Cakes.

TAKE the best-coloured lemons, scrape out the blacks, and grate off the peel clean; put the peel into a strainer, wet some sugar, boil it to a candy height; then take it off, and put in the lemon-peel; set it on again, and let it boil up, squeeze in a little lemon-juice, and drop them on buttered plates or papers.

Savoy Biscuits.

TAKE eight eggs, beat the whites till they are a strong froth, then put in the yolks, with a pound of sugar; beat them all together for a quarter of an hour; when the oven is ready, put in one pound of fine flour to the other ingredients, stir it till it is well mixed; lay the biscuits upon the paper, and ice them; take care the oven is hot enough to bake them quick.

Naples Biscuit.

SIFT a pound of fine sugar, and put to it three quarters of the finest flour which can be got; it must be sifted three times; then add six eggs well beat, and a spoonful of rose-water; when the oven is almost hot, make them, but take care they are not made up too wet.

Nun's Biscuit.

TAKE the whites of six eggs, and beat them to a froth; then take half a pound of almonds blanched, beat them fine with the froth of the eggs, as they want moistening; then take the yolks, with three quarters of a pound of loaf-sugar; beat these well together, and mix the almonds with the eggs and sugar; then put in a quarter of a pound of flour, with the peel of two lemons grated, and a citron finely shred; add a little orange-flower water, or ratafia: bake them in little pans in a quick oven; when they are coloured, turn them on tins to harden the bottoms; but before they are put in the oven again, strew some double-refined sugar finely sifted on them; take care to butter the pans well, and fill them but half full.

Sugar Biscuits.

ONE pound of flour, one pound of powder-sugar, a few almonds blanched and pounded, mixed with six spoonfuls of rose-water, and the yolks and whites of eight eggs that have been beat a full hour; when well mixed put it in small tins of various fashions, and bake them only with the heat of an oven after the bread is drawn; stop the oven very close.

Sugar Puffs.

TAKE the whites of ten eggs, beat them till they rise to a high froth; put them into a stone mortar, or a wooden bowl, add as much double-refined sugar as will make them thick; put in a little ambergris to give them a flavour, rub them round the mortar for half an hour; put in a few carraway-seeds; take a

sheet of wafers, lay them on as broad as a fixpence, and as high as they can be laid; put them in a moderate oven half a quarter of an hour, and they will look as white as snow.

To make Wafers.

TO a pint of cream put the yolks of two eggs well beat; mix it with flour well dried (as thick as a pudding) sugar and orange-flower water to the taste; put in warm water enough to make it as thin as fine pancakes; mix them very smooth, and bake them over a stove; butter the irons when they stick.

To clarify Sugar.

PUT four quarts of water into a preserving-pan, put into it the white of an egg, whisk it well with a whisk till it is a strong froth; put in twelve pounds of sugar, set it over a stove; when it boils put in a little cold water; let it boil up three or four times, and continue each time to put in a little cold water till the scum rises very thick; take it from the fire, let it settle, then take off the scum, run it through a wet napkin, and keep it for use.

If it is not fine when the scum is taken off, it must be boiled again before it is strained.

To boil Sugar to the first Degree, called Smooth.

TAKE the clarified sugar and put it in a preserving-pan; when it boils dip in the scummer; take some of the sugar off the scummer with a finger, put the finger to the thumb; when it is separated from the thumb, if it draws out a fine thread, and remains in a drop on the finger, it is a little smooth; by boiling it more, it becomes quite smooth.

The second Degree, called Blown Sugar.

FOR blown sugar it must boil longer, and must also be tried by dipping in the scummer, and when it is taken out, by shaking off the sugar into the pan, blowing it with the mouth strongly through the holes; and if bubbles or bladders blow through it, it is boiled to the degree called blown.

The third Degree, called Feathered Sugar;

WHICH is to be proved by dipping in the scummer; when it has boiled longer, shake it over the pan, then give it a sudden jerk; if it is enough, the sugar will fly off like feathers.

The fourth Degree of boiling, called Crackled Sugar;

WHICH must boil still longer; it must be proved by dipping

a stick into the sugar, and then into cold water, which should stand near for that purpose: draw off the sugar from the stick; if it is hard, and snaps in the water, it is enough, if not it must boil till it will.

The water must be very cold, or it will not do.

The fifth Degree, or what is called Carmel Sugar.

IT must boil still longer, and is proved by dipping a stick first in the sugar, and then in the water; when it is boiled to the carmel, it will snap like glass the moment the stick touches the cold water. This is the highest degree of boiling sugar: the fire must not be very fierce at this last boiling, for fear the sugar should burn and be discoloured.

To preserve Green Almonds.

TAKE the almonds when they are well grown, and make a lye with wood, charcoal, and water; boil the lye till it feels very smooth, strain it through a sieve, and let it settle till clear; then pour off the clear into another pan, and set it on the fire, in order to blanch off the down that is on the almonds, which must be done in this manner: When the lye is scalding hot, throw in two or three almonds, and try, when they have been in some time, if they will blanch; if they will, put in the rest, and the moment their skins will come off, remove them from the fire, put them into cold water and blanch them, rubbing them with salt; then wash them in several waters till the last appears clean; then throw them into boiling water, and let them boil till a pin may pass through them with ease; drain and put them into clarified sugar without water, they being green enough do not require a thin sugar to bring them to a colour; but, on the contrary, if too much heated, they will turn to too dark a green; the next day boil the syrup and put it upon them; the day after, boil it till it is very smooth; the day following give all a boil together, scum them, and let them lie four or five days; if they are to be dried, put them into jellies, and follow the directions for green apricots.

If for a compote, it is but serving them to table when they are first entered, by boiling the sugar a little more.

Almond Loaves.

TAKE a pound of almonds, blanch and beat them very fine in a marble mortar, with fine sugar sifted, and the rind of a lemon grated; set them over the fire, and keep them stirring till they are stiff. make them into little loaves: beat some whites of eggs to a

stiff froth, dip them into it; put them in a pan, with a pound of sifted sugar, part them if they stick together; put more sugar to them till they begin to be smooth and dry; put them on papers, shake them in a pan which is wet with the white of eggs, to give them a gloss; bake them on the papers.

To preserve Almonds dry.

TAKE a pound of Jordan almonds, half a pound of double-refined sugar (one half of the almonds blanch'd, the other un-blanch'd) beat the white of an egg very well, pour it on the almonds, and wet them well with it; then boil the sugar, dip in the almonds, stir them all together, that the sugar may hang well on them; then lay them on plates, put them in the oven after the bread is drawn; let them stay all night, and they will keep the year round.

To parch Almonds.

TAKE a pound of sugar, make it a syrup; boil it candy high; put in three quarters of a pound of Jordan almonds blanch'd, keep them stirring all the while, till they are dry; then crisp them, put them in a box, and keep them dry.

Chocolate Almonds.

TAKE a pound of chocolate finely grated, and a pound and a half of the best sugar finely sifted; soak gum-dragon in orange-flower water; work them in the form of almonds (the paste must be stiff) then dry them in a stove.

Apples dried.

BOIL them in new wort on a slow fire for a quarter of an hour, then take them out and press them flat; dry them in the oven or stove, put them in papers in a box, and they will keep all the year.

To make Snow Apples.

TAKE six Ormond pippins, scoop out the cores, fill them with quince marmalade; stew them tender in half a pint of spring-water, with some sugar, lemon-peel, and a little more marmalade; put the apples with the liquor in the dish, take the whites of six eggs beat to snow, orange-flower water and sugar to the taste; cover the apples with the snow, and bake them half an hour.

Black Caps.

CUT a slice from the bottom end of some apples; set them into

a quick oven till they are brown, on a tin ; wet them with a little orange-flower water, or brandy ; grate sugar over them ; set them again into the oven till they look black ; serve them with sugar grated over them, or with custard and cream in a dish.

Green Caps.

GREEN some codlins as for preserving ; rub them over with a little butter, or sweet oil, grate some fine sugar over ; set them in a slack oven till they look bright.

Pippins stewed.

MAKE a thin syrup with water, lemon-juice, sugar, a little cinnamon ; there must be sufficient to cover the pippins ; pare some golden pippins, core some with a scoop, halve the rest ; put the last into the syrup, the round side downward ; lay in the whole ones, with the rind of a lemon nicely pared, and a piece of paper upon them ; boil them gently ; when the apple inclines to part, set them off ; put them on again, the syrup must cover them in boiling ; as they are near done, boil them quicker ; do not leave them till finished ; they must look clear ; serve them in a dish with the syrup and lemon-peel.

Stewed Pippins with Custard.

STEW them as above ; cut some citrons into slips, stick them into the ends of the pippins, pour a rich custard into a dish, set in the pippins.

Or,

STICK in the citron ; serve them with good jelly broken and laid amongst them.

To stew Golden Pippins to look like Apricots.

PARE the pippins, and scoop out as much of the core as can be done without spoiling the shape of them ; cut a little nitch round, to give it the appearance of an apricot ; put the parings into some water, with sugar enough to make it a syrup, a little juice of lemon, and some lemon-peel ; when the syrup is made, strain it off, and put in the pippins ; they should be covered with the syrup, which should be but thin ; let them stew very gently ; they must be taken off, and set on again three or four times, to prevent their breaking ; when they are half done, tie up some cochineal bruised in a rag, and touch one side of each pippin, to make it look like the red side of an apricot, and by stewing them so gently, the syrup will penetrate into them, and give them a

yellow cast, which will have a good effect in winter-time, when there are no apricots to be had; cut some lemon-peel like straws, and stew with them.

To preserve Angelica in Sticks.

CUT some angelica into short pieces three inches long (let it be older than that which is dried) scald it a little, then drain it; put it into a thin sugar as before; boil it a little, the next day turn it in the pan the bottom upwards, and boil it, then finish it as the other for knots.

To dry it.

TAKE what quantity is wanted from the syrup, boil as much sugar as will cover it till it blows; put in the angelica, and let it boil till it blows again; when cold, drain it, tie it in knots, and put it into a warm stove to dry, first dusting it a little; when dry on one side, turn it to dry on the other, and it will be fit for use.

To preserve Angelica in Knots.

TAKE young and thick stalks of angelica, cut them into lengths of about a quarter of a yard, and scald them; put them into water, strip off the skins, and cut them into narrow slips; lay them upon a preserving-pan, and put to them a thin syrup of clarified sugar; let them boil, and set them by till next day; then turn them in the pan, give them another boil, and the day after drain them, and boil the sugar till it is a little smooth; pour it upon the angelica, and if it is a good green boil it no more, if not, heat it again, and the next day boil the sugar till it is very smooth, and pour it upon the angelica; the day after boil the syrup till it rises to the top of the pan, put in the angelica, give them a warm, put them into pots, pour the syrup upon them, and they will be fit for use.

To preserve Pippins for present eating.

PARE them very thin, and put them into a clean stew or preserving-pan; scoop out the cores, and into every pippin put two or three long narrow bits of lemon-peel; boil the parings in water enough to cover the pippins, strain it, and make it as sweet as syrup; stew them till they are quite tender.

A little lemon-juice is an addition.

To preserve Golden Pippins in Jelly.

PARE the pippins, take out all the spots, make a hole quite through them, then boil them in water a quarter of an hour;

drain them, and take as much sugar as will cover them, boil it till it blows very strong; then put in half a pint of pippin jelly, and the juice of three or four lemons; boil all together, and put the golden pippins to them, then let them all boil together.

Snow-balls.

PARE and core with a scoop five large apples, fill them with marmalade; roll the apples in a crust, bake them in a tin pan; when they are taken out of the oven, ice them well, in the same manner as a cake; set them to harden a good distance from the fire, or in the oven, if it is very slack.

For the crust, put a quarter of a pound of butter into some water; when it boils, pour it on one pound of flour, with what hot water will make it into a good paste; work it well.

Golden Pippins preserved.

BOIL some pippins in some water to a mash, first pared and sliced; run the liquor through a jelly-bag; put two pounds of loaf sugar into a pan, with near one pint of water, boil and scum it, put in twelve pippins pared, and cored with a scoop, the peel of an orange cut thin; let them boil fast, till the syrup is thick, taking them off when they appear to part, putting them on the fire again when they have stood a little time; then put in a pint of the pippin juice, boil them fast till they are clear, then take them out; boil the syrup as much more as is necessary, with the juice of a lemon. The orange-peel must be first put into water for a day, then boiled, to take out the bitterness.

Pippins sliced.

PARE and slice them, make a syrup, give the pippins a boil with lemon-peel cut in lengths; the next day boil them till clear; if the syrup is not thick enough, boil it till it is; put them by in glasses, or small gallipots; brandy-paper.

Green Codlins.

GATHER them the size of a large walnut, with a leaf or two on; put vine-leaves and codlins in layers into a preserving-pan, till the pan is full, then pour in spring-water; cover the pan close, set them over a slow fire till they will peel; when peeled, put them into the same water, when cold, with more vine-leaves; green them gently over a slow fire, then drain them in a sieve; boil them gently in good syrup once a day for three or four days; set them by in glasses; brandy-paper.

To make Pippin Knots.

TAKE some pippins and weigh them, then put them into a preserving-pan; to every pound, put four ounces of sugar, and scarce water enough to cover them; boil them soft, and pulp them through a sieve; for every pound of apples put one pound of clarified sugar; boil it till it almost cracks, then put in the paste, and mix it well over a slow fire; then take it off and pour it on flat pewter plates, or the bottoms of dishes, to the thickness of two crowns; set them in the stove for three or four hours, then cut them into narrow slips, and turn them up into knots to what shape or size is agreeable; put them into the stove to dry, dusting them a little; turn them and dry them on the other side, and when thoroughly dry, put them into a box.

Pippin Jelly.

TAKE the finest pippins which can be got, put them into as much water as will cover them; set them over a quick fire, and boil them to a mash; press out all the liquor through a sieve, and then strain it through a flannel bag; keep it for use: when the apples are all to pieces, put in a quart of water more, and let it boil at least half an hour; run it through a jelly-bag, and keep it for use.

In the summer codlins are best; in September and winter golden rennets.

If it is to be very strong, put to every pint and a half, a quarter of a pound of isinglafs.

Marmalade of Apples.

TAKE some apples and scald them in water; when they are tender, take and drain them through a sieve; boil some sugar to the feathered degrees, three quarters of a pound of sugar to a pound of apples; put them into the preserving-pan, and let them simmer over a gentle fire, scum them all the time; when they are of a proper thickness, put them into pots or glasses.

Apricots preserved Ripe.

THEY must not be too ripe; pare them very thin, thrust out the stones with a skewer; to a pound of fruit, a pound of sugar; just wet it, make a syrup; when cold, pour it over the apricots; the next day boil the syrup again, put in the apricots; give them a boil or two; repeat this till they look clear, letting them grow cold between every boiling; boil and scum the syrup till of a proper thickness, but not to be discoloured, pour it over the apricots; when cold put brandy-paper.

Green Apricots.

GATHER them before the stones are hard, put them into spring-water, lay vine-leaves on the top, then a cover; set the preserving-pan over a gentle fire; let them coddle gently till yellow, then rub them with flannel, throw them into cold spring-water; put them again into the first water, with more vine-leaves; cover them very close; let them green gently till of a good colour, at a great height from the fire; then change them into a thin syrup, boil them gently a little; repeat this till they are plump and clear, (always let them be cold between each boiling) then add more sugar to the syrup; boil it well; just throw in the fruit, boil it up; when cold, put brandy-paper.

Apricots preserved Whole.

TAKE five dozen of large apricots, stone and lay them in a china dish, cover them with three pounds of double-refined sugar pounded and sifted; let them stand five or six hours, then boil them on a slow fire till they are clear and tender; if some are clear before the rest are ready, take them out, and put them in again when the rest are done; let them stand close covered till next day, then make the codlin jelly very strong—To two pounds of jelly, put two pounds of sugar, boil it till it jellies; when it is boiling, make the apricots scalding hot, and put the jelly to them, boil them gently; when the apricots rise and jelly very well, put them into pots or glasses, and cover them close.

Apricots in Brandy.

GIVE them a little slit at the end (not where the stalk grows), do them as the peaches; but put no kernels.

Apricots in Jelly.

PARE and stone the apricots, then scald them a little, and lay them in a preserving-pan, put in as much clarified sugar as will cover them, and let them just simmer; the next day drain the syrup and boil it smooth, put in the apricots; let them boil, and then take them off; take some jelly of codlins, with some apricots boiled in it; when the jelly is of a proper thickness, put in the apricots with their syrup; boil them all together; when enough, scum them and put them into glasses.

Apricot Cakes.

SCALD some apricots, peel, stone, and bruise them; wet the sugar with a little water, boil and scum it, put in the apricots,

simmer it gently till it is thickish, keep it stirring; pour it into flat glasses; when cold, take out the cakes, dry them in a stove; to one pound of apricots half a pound of sugar.

Apricot Giam.

TAKE two pounds of apricots pared, and a pint of codlin jelly, boil them together very fast till the jelly is almost wasted; then put to it one pound and a half of fine sugar, boil it very fast till it jellies, then put it into pots or glasses; froth clear of cakes may be made of this and jelly of pippins, in the winter.

Marmalade of Apricots.

PEEL the apricots, cut them very small, pound and sift some loaf-sugar; put them into a preserving-pan; the same quantity of sugar as fruit; let them simmer over a slow fire till they are enough, stir them all the time; when they begin to thicken, try the liquor in a spoon, if it jellies it is done; put it in pots, and cover it with white paper dipt in brandy; then tie over it another paper: this is the proper method of covering all wet sweet-meats.

To dry' Apricots.

WHEN pared and stoned, strew over them sifted sugar in layers, the next day boil the syrup, put in the apricots, and boil them up quick; repeat this the following day, boiling them till they look clear, and the syrup thick; take them out, dry them in a stove or slow oven, turning them as there is occasion.

Apricot Chips.

PARE and part the apricots, slice them the thickness of a crown, put them into a bason, strew sugar between them; the next day simmer them gently, repeat it two or three days; lay them on a sieve, sift sugar over; set them into a moderate stove or oven, turning them till dry.

Compotes of Apricots.

SPLIT the apricots, take out the stones, put them into a preserving-pan of water over the fire; let them boil very gently; when they are soft, put them into cold water for fear they should be broke; clarify some sugar, put in the apricots, let them simmer in the sugar; then take them off, and put them into plates.

To candy Apricots.

CUT the fruit in half, put sugar upon them; bake them in a gentle oven close stopt up, let them stand half an hour; lay them one by one on earthen plates to dry.

To preserve Barberries.

TO a pound of maiden barberries, a pound of fine sugar; make it into a syrup, with half a pint of water; boil and scum it, with a bit of cochineal tied in a bit of muslin; simmer the barberries, let them stand till the next day, boil them till tender; when cold, put brandy-paper.

To dry Barberries.

TAKE some maiden barberries, weigh them, and to every pound of fruit clarify two pounds of sugar; put the barberries in bunches into the syrup when it is scalding hot; let them boil a little, and then set them by covered down close with a paper; the next day make them scalding hot; repeat this for two days, but do not let them boil after the first time: when they are cold, lay them on earthen plates, strew sugar well over them; the next day turn them on a sieve, and sift them again with sugar; turn them every day till they are dry; take care the stove is not too hot.

Jelly of Barberries.

STRIP them, put them in a preserving-pan, with a very little water; boil and pulp them through a sieve; boil sugar candy high, equal quantities of syrup, and of juice, boil them together till they will jelly.

Bullace Cheese

IS made in the same manner as damson cheese.

To candy Fruit.

IT must be first preserved, then dipped in warm water, dried with a cloth, sugar sifted on it very thick, and dried in a stove or oven, turning it as there is occasion.

Or,

WHEN the fruit is preserved, dry it in a stove till the syrup is quite out, dip it into syrup boiled candy high, dry it again.

All dried and candied fruit must be kept in a very dry place.

Black Butter.

THREE pounds of fruit, (viz. currants, gooseberries, raspberries, and cherries) to one pound of sixpenny sugar boiled till it is quite thick: it must waste half the quantity. It is a very pleasant sweetmeat, and keeps well,

Cherries preserved.

STONE them; to one pound of cherries allow one pound of sugar, and half a pint of water, with which make a syrup well boiled and scummed; put in the cherries, give them a scald; the next day boil them on a slow fire till they look clear; when cold, lay a paper on them; let them stand all night, then boil and scum half a pint of currant-juice (half red, half white) and a pound of sugar; warm the cherries, put them into this, with more than a quarter of a pint of the first syrup, in proportion to each pound of cherries; just boil them in this, stir them gently till cool; put brandy-paper.

To preserve Cherries the French Way.

TAKE morella cherries, hang them singly by the stalks where the sun may come to dry them, and no dust can get to them; then cut off the stalks, place them one by one in glasses; scrape as much sugar as will cover them, then fill them up with wine; set them in a stove to swell, and they are fit for use.

Another Way.

TAKE six pounds of cherries, stone them; put to them half a pound of the best powder sugar, and boil them together; when they are enough, lay them one by one on the back-side of a sieve, set them to dry in an oven after the bread is drawn; when dry, put them in a stove to keep: if any liquor is left, do more cherries. They will keep their colour all the year.

To preserve Cherries in Jelly.

TAKE green gooseberries, slit them on the side, that part of the liquor may run out; put them into pots, and put in with them two or three spoonfuls of water; stop the pots very close, and put them in a skillet of water over the fire, till the gooseberries have a liquor as clear as water: half a pound of gooseberries will make this liquor:—Take a pound of cherries stoned, one pound of double-refined sugar beat small; strew some at the bottom of a bason, then a layer of cherries, cover them over with sugar, keep some to throw over them as they boil; put to the cherries five or six spoonfuls of gooseberry liquor, set them over the fire, boil them very softly at first, till the sugar is melted, and afterwards very fast; scum them very well; when it jellies on the spoon, it is enough. Half a pound is enough to do at a time.

Cherry Paste.

TAKE two pounds of morella cherries, stone them, press out

the juice, dry them in a pan, and mash them before the fire ; then weigh them, and take their weight in sugar beat very fine ; heat them over a slow fire till the sugar is well mixed, then shape them on plates or glassees ; dust them when cold, and put them into a stove to dry.

To dry Cherries.

TO five pounds of morella cherries stoned, put one pound of double-refined sugar pounded, a very little water ; put all together over the fire, making it scalding hot ; take the cherries immediately out of the liquor ; dry them on a cloth ; put them again into the pan ; strewing sugar between every layer ; when the sugar is melted, make the cherries again scalding hot ; repeat this twice, sifting sugar between ; then take them from the syrup, dry them in the sun, or a very slow oven, laid singly ; when dry, dip them as quick as possible into a bason of cold water, dry them with a cloth then as before ; keep them in a dry place.

Cherry Marmalade.

STONE some cherries ; to four pounds one quart of red currant juice ; simmer these together till great part of the liquor is wasted ; mash it, put to it three pounds of sugar made into a syrup, and boiled candy high ; boil all together till it becomes thick ; when cold, put on brandy-paper.

Cherry Giam.

STONE some cherries, boil them well, and break them, take them off the fire, let the juice run from them ; to three pounds of cherries, boil together half a pint of red currant-juice, and half a pound of loaf-sugar ; put in the cherries as they boil, sift in three quarters of a pound of sugar ; boil the cherries very fast for more than half an hour ; when cold, put on brandy-paper.

Morella Cherries in Brandy.

THEY must be ripe and quite sound ; clip off the end of the stalks, put to them cold brandy well sweetened.

Over all fruit in brandy, tie over a bladder dipped in brandy.

To preserve white Citrons.

CUT some white citrons into pieces, put them into salt and water for four or five hours ; take them out and wash them in clear water, boil them tender, drain them, and put them into as much clarified sugar as will cover them : let them stand twenty-four hours, then drain the syrup and boil it smooth : when cold

put in the citrons; let them stand till next day, then boil the syrup quite smooth, and pour it on the citrons; the day after, boil all together, and put them into a pot to be candied, or into jellies.

To make Citrons of green Melons.

CUT them long ways into quarters, scrape out the seeds and inside, preserve and candy them as above, only with this difference, boil them three times in the syrup. Care must be taken of all fruit kept in syrup; if there is any froth on them, they must be boiled up, and if they are very frothy and sour, the syrup must be first boiled, and then put in the fruit, and boil all together.

Cucumbers.

TAKE large cucumbers that will quarter like citrons, and small ones to be whole; let them be very green, and as free from seed as possible; put them into a wide-mouthed pot, pour over them a strong brine; lay a cabbage-leaf to keep them down, tie over a paper, set them into the chimney-corner till they become yellow; set them over the fire in other salt and water, with a fresh cabbage-leaf, and close covered; let them heat gently to green them, but they must not boil; if they should not be green enough so soon as may be expected, change the salt and water; (in order to do it, take out the cucumbers, scour the pan, and let the fresh salt and water be warm before they are put in again; cover them as before directed.) When they are of a good colour set them off the fire, let them stand in the water till cool, then put them into cold water, shifting the water twice a day to take out the salt.—The large ones must be quartered, and the seeds taken out, before they are put into the cold water; then make a syrup according to the quantity of fruit, rather more than half a pint of water to one pound of fine sugar; when boiled and scummed, put in above an ounce of ginger, the outside scraped, some very thin lemon-peel; when the syrup is boiled thick, set it by till cold, then put in the cucumbers; boil up the syrup once in two days, or as there is occasion, for three weeks, but never put it to the cucumbers till cold; if it is necessary, add more sugar to the syrup.

Melons do rather better than cucumbers, having more substance; but either melons or large cucumbers look very like citron, and do very well in cakes or pies.

Currants preserved in Bunches.

STONE them; tie the bunches to bits of sticks, six or seven

together; allow the weight of the currants in sugar, which make into a syrup; boil it high, put in the currants, give them a boil, let them by, the next day take them out; when the syrup boils, put them in again, give them a boil or two, take them out; boil the syrup as much as is necessary; when cold, put it to the currants in glasses: brandy-paper.

Currants preserved in Jelly.

STONE the currants, clip off the black top, and clip them from the stalks; to every pound of fruit boil two pounds of sugar till it blows very strong; put in the currants, and let them boil; take them from the fire, let them stand to settle, then let them boil again; put in a pint of currant-jelly, let it all simmer a little, then take it from the fire; let it settle a little, scum it; when cold, put it into glasses; take care to distribute the currants equally.

To ice Currants.

TAKE the finest and largest bunches of currants which can be got, beat the white of an egg to a froth, dip them into it, lay them not to touch upon a sieve; sift double-refined sugar over them very thick, and let them dry in a stove or oven.

Red or white Currant Jelly.

BOIL the currants in a preserving-pan, till the juice will easily pass through a sieve or a cloth; put an equal quantity of clarified sugar and juice, boil and scum it till it will jelly; when cold, put on paper dipped in brandy.

Currant Cakes.

PICK and wash the currants, either white or red; to two parts, one pint of water; when boiled, run the juice through a jelly-bag, do not press the bag; to one quart of juice, three pounds of sugar; boil up the juice, strew in the sugar, stir it well, simmer it up to melt the sugar; pour it into glasses, dry it in a stove till it will turn out, then dry the cakes on plates.

Black Currant Jelly.

TO two quarts of currants picked from the stalks, a quarter of a pint of water; put them into a jar, tie over a paper, bake them, or boil the currants with the same quantity of water; squeeze out the juice; to every quart, a pound and a half of sugar, boil it quick for about half an hour; when cold, put brandy-paper.

Black Currant Rob.

MAKE it in the same manner as elder.

Black Currant Giam.

LET the currants be very ripe, pick them clean, bruise them; to one pound of fruit, three quarters of a pound of loaf-sugar; stir it together, and boil it half an hour.

Currants dried.

STONE the currants, tie them in bunches; make a good syrup, put the currants into it, boil them up, set them by in the syrup, take care to keep them under it, and cover what they are set by in; boil them again, repeat it the next day; then let them stand in the syrup covered for a few days; if there is occasion give them another scald; when cold take them out, sift sugar over, and dry them; when the upper side is done, turn them, sift more sugar, set them again to dry.

Damson Cheese.

SCALD ripe damsons in as much water as will cover them; pulp them quick through a cullender whilst they are hot, scald them as they are pulped; to one pound of pulp, a quarter of a pound of sugar; wet it just enough to melt it, before it is put to the pulp; it must boil a long time; have a quick fire, waste about half, and let it be constantly stirred or it will burn; put it into pots; it is to cut out in slices.

Elder Rob.

WHEN the elder-berries are ripe pick them clean, put them into a jar; bake them in a slow oven near two hours, squeeze out the juice through a coarse cloth; boil it over a slow fire till very thick; keep it stirring; three quarts should be reduced to near a pint; put it into pots; set it in the sun for two or three days; lay over it a paper dipped in sweet oil.

To preserve Eringo-roots.

TAKE some eringo-roots, and parboil them till tender, peel and wash them very clean, dry them with a cloth, put them into as much clarified sugar as will cover them; boil them gently over a stove till they look clear, and the syrup is a little thick; put them up when half cold.

A silver sauce-pan is best to boil them in.

To preserve green Figs.

TAKE the small green figs when ripe, slit them on the top, put them into water for ten days; put into the water as much salt as will make it bear an egg; take off the scum, and put the salt brine to the figs; keep them in this for ten days, then put them into fresh water, and boil them till a pin will go through them; then drain them and put them to other fresh water, shifting them every day for four days; then drain them and put them to clarified sugar; give them a little warm, and let them stand the day following; warm them again, and when they become green give them a good boil; then boil some sugar to blow, put it to them, give them another boil, drain and dry them.

Gooseberries.

TO every pound of gooseberries allow one pound of sugar, which make into a syrup; boil and scum it well; throw in the gooseberries, give them a little scalding, in a day or two, boil them till clear; brandy-paper. The red rough sort are the best.

To preserve Gooseberries green.

TAKE the longest sort of gooseberries, the latter end of May, or the beginning of June, before they have turned colour; set some water over the fire, when it is ready to boil, throw in the gooseberries; let them just scald, then take them out and put them carefully into cold water; set them over a very slow fire to green; cover them very close that none of the steam may get at; when they are quite green, which may take four or five hours, drain them gently into clarified sugar, and give them a heat; set them by till next day, and then give them another heat (they must not simmer, as that will break them;) this must be repeated every day for four or five days; when they are of a good colour, put them in pots or glasses.

If they are to be dried, or in jelly, they must be done as the green apricots.

Green Gooseberry Giam.

TAKE some of the largest green gooseberries full grown, but not too ripe; cut them in half, take out the seeds; put them in a pan of cold spring-water, lay some vine-leaves at the bottom, then some gooseberries, then vine-leaves, till all the fruit is in the pan; cover it very close that no steam can evaporate, and set them on a very slow fire; when they are scalding hot take them off; then set them on again and take them off; they must be

done so till they are of a good green; lay them on a sieve to drain, beat them in a marble mortar, with their weight in sugar; then take a quart of water, and a quart of gooseberries, boil them to a mash, squeeze them; to every pint of this liquor put a pound of fine loaf-sugar, boil and scum it; then put in the green gooseberries, let them boil till they are thick and clear, and of a good green.

Gooseberry Cakes.

BREAK the gooseberries, press out the juice, which strain through a muslin; to one pint of juice, a pound of sugar; finish it as the currant cakes.

To preserve green Grapes.

TAKE the largest and best grapes before they are thorough ripe, stone and scald them; let them lie two days in the water they were scalded in, then drain them, and put them into a thin syrup; heat them over a slow fire; the next day turn the grapes in the pan, and heat them the day after, then drain them: put them into clarified sugar, give them a good boil, scum them, and set them by; the next day boil more sugar to blow, put it to the grapes, give all a good boil, scum them, and set them in a warm stove all night; the day after drain the grapes, and lay them out to dry, first dusting them very well.

To preserve Bell Grapes in Jelly.

TAKE the long large bell or rouson grapes, pick off the stalks, stone them, and put them into boiling water; scald them thoroughly, take them from the fire and cover them close, to prevent the steam from evaporating; then set them over a very gentle fire (but not to boil) for two or three hours; take them out, put them into clarified sugar that has boiled till it blows very strong, more than will cover them, and give them a good boil, scum them; boil a little more sugar till it blows very strong; take as much plum-jelly as sugar, and give it a boil; then put the grapes to it; let them all boil together, scum them well, and put them into pots or glasses.

To preserve Grapes in Clusters, with one Leaf, when they are gathered.

TAKE the large Gascoigne grapes before they are too ripe, and prick every one; to every pound of grapes put a pound and a quarter of sugar; make a syrup with the verjuice of the grapes strained; when the sugar is quite clear, put the grapes (after

they are strained into syrup) into a deep jar, cover them close, and set them in a pot of scalding water over the fire to boil; when the grapes are tender, take them up, and boil the syrup a little more; when they are half cold put them into broad glasses or straight jars; lay one cluster over the other; cover them with waxy-paper, and tie them up.

Lemons preserved.

PARE them very thin, make a round hole at the top, pulp them, rub them with salt, throw them into spring-water as they are done, let them lie six days; boil them in other salt and water for ten minutes, dry them; give them a few minutes boiling in a new syrup, repeat it for five days; let them stand six weeks, looking at the syrup, which if it appears to change boil up;) put them into fresh syrup, boil them in it till clear; when cold put waxy-paper.

Lemon Drops.

WET some sugar, boil it in a silver ladle till it is a little stiff, grate in some lemon-peel; boil this up, drop it on a paper, which is held high the fire; the next day the drops will come off.

Lemon Chips.

DIVIDE Oranges.

To green Leaves.

TAKE some small leaves of a pear-tree, keep them close stopp'd in a pan of verjuice and water; give them a boil in some syrup of apricots; lay them between two pieces of glass to dry; smooth and cut them in shape of apricot-leaves; let them be got without stalks; stick them in and about the apricots, or any other preserved fruit; but they must be cut in the shape of the leaf which belongs to that fruit.

To preserve Mulberries dry.

THE mulberries must not be too ripe, but rather a reddish green, and tart: having prepared the same quantity of blown sugar as of fruit, put in the mulberries and let them boil; the sugar should be first clarified with the juice of mulberries instead of water: when they have boiled take the pan from the fire, strain it, and set it in a stove till next day; then take them out, wash them from the syrup, and put them up in boxes for use.

Mulberry Syrup.

PUT the mulberries into a jug, tie a paper over it, set it up to

the neck in a kettle of water, let it boil; as the liquor rises from the mulberries pour it off, strain it; to one pint of liquor, one pound of lump-sugar; put it over a slow fire, boil it gently; when the thickness of treacle, bottle it.

To preserve Nectarines.

SPLIT the nectarines, and take out the stones, then put them into clarified sugar; boil them till they have well taken the sugar; take off the scum, cover them with a paper, and set them by; the next day boil a little more sugar till it blows very strong; put it to the nectarines, and give them a good boil; take off the scum, cover them, and put them into the stove; the next day drain them, and lay them out to dry, first dusting them a little, then put them into the stove again.

Green Oranges.

SCRAPE the inside clean out, let them lie in cold water three or four days, changing the water each day, then boil them very slowly till the water is bitter; then put them into other boiling-hot water, set them by; repeat this every day till the bitterness is quite off: make a rich syrup of the last liquor with Lisbon sugar; when cold put them in; the next day boil them in the syrup; repeat it till they are green and tender: brandy-paper.

Whole Oranges carved.

CUT the rinds into any shape with a penknife, put them into salt and water for two days, changing the water; boil them an hour or more in fresh water and salt; drain and dry them, put them into a thin syrup; let them stand all night; the next day boil them in it for a few minutes; do this for four days; let them stand in a jar for six or seven weeks (look at them in the time, to see if they will keep so long; if it is necessary boil up the syrup), then put them into a thick syrup, just boil the oranges in it: when cold put on brandy-paper, and tie over a bladder.

Oranges without carving are done in the same manner; only boil them up at the first, and make the first syrup very thin.

Oranges pulped.

PARE them very thin, or rasp them, cut a hole at the stalk, pulp them very clean, put them into a pot, more than cover them with spring-water and a little salt; lay a cloth upon the top three double, then a trencher or cover; let them scald gently; shift the water five or six times in the scalding (put salt into the first water); they must be so tender that a straw will pass through

them; keep them in the last water till they can be taken out with the hands; put them on cloths, the mouth downward, changing them to dry places; when dry, put them into milk-warm syrup, let them lie half an hour, just scald them; take them out into a deep china dish, pour the syrup over, cover them with another dish, scald them once in two or three days for a fortnight; the first time boil them up quick till they look clear, turning them about as often as there is occasion; if any part looks white and thick, strew sugar over it in the boiling; when they are transparent put them into pots, pour the syrup over scalding hot; put brandy-paper, tie on a bladder:—for syrup, a pound of sugar to a pint of water.

N. B. February is the best time to do them in, and to make marmalade at the same time.

To preserve Oranges, Lemons, and Citrons.

TAKE some good clear oranges, and scrape off a little of the outside rind; take out the seeds and the juice, lay them in spring-water two days, change the water twice a day; boil them till they are tender, with a pound and a quarter of double-refined sugar, a pint and three quarters of spring-water; take off the scum and put in the oranges; have ready a pint of pippin-water, that has been boiled with half a pound of sugar, and put it to them; then boil it to a jelly, and put in the juice of the oranges; let them boil a little, and then put them into glasses with syrup enough to cover them.

Orange Rings and Faggots.

PARE some oranges as thin and as narrow as possible, put the parings into water whilst the rings are preparing, (which is done by cutting the oranges, after they are pared, into as many rings as agreeable) then cut out the pulp from the inside, and put the rings and faggots into boiling water; boil them till tender, then put them into as much clarified sugar as will cover them, let them by till next day, then boil all together, and set them by till the day after; then drain the syrup, and boil it very smooth, put in the oranges, and give them a boil; the next day boil the syrup till it rises almost up to the top of the pan; then put the oranges into it, and give them a boil; put them into pots to be candied as wanted.

Zest of China Oranges.

PARE off the outside rind of the oranges very thin, and only strew it with fine powder-sugar as much as their own moisture will take, and dry them in a hot stove.

To butter Oranges.

TAKE six oranges, chip them very thin, make a hole in the top, scoop out the seeds and meat, boil them in two or three waters till they are tender; then make a thick syrup, and boil them in it; take the chippings of two of the oranges, and mince them very small, the juice of the six oranges, and of one lemon, the yolks of three or four eggs, with sugar to sweeten it, beat it together; fill the oranges with it, and set them upright in an earthen pan; put the syrup to them, then put them into a hot oven till the inside is as thick as custard; then take them out, and put them into a dish, with some melted butter and sugar over them; if there is not an oven convenient, put them into a stew-pan, set them over the fire, and they will do as well; the syrup will serve twice, if the oranges are soaked in water for two or three days, as they will not be so bitter.

Orange Marmalade.

WHEN oranges are preserved as in the receipt to preserve them, put the peels into water for three days, shifting the water, then boil them till tender; allow to each pound of pulp (which must be free from skin and seed) one pound of sugar, and half a pint of water; make it into a syrup, boiled and scummed well; put in the pulp, boil it half an hour, or more, then put in the peel, give it a boil or two; stir it or it will burn: when cold, brandy-paper.

Conserve of Oranges.

TAKE six Seville oranges, pare them very thin, lay them in water three days, shifting the water every day; then boil them till they are tender, changing them with warm water two or three times; then take them out and weigh them; to every pound of oranges, put two pounds of sugar beat and sifted; take off the rinds and beat them in a mortar; pick out the kernels, and beat the pulp, sugar, and rinds together, and keep it for use. When it is used, take a spoonful of the conserve, and the yolks of five eggs well beat, two ounces of fine sugar sifted, two ounces of melted butter, one Naples biscuit grated; beat them all well together, adding the juice of one lemon; lay a thin paste round the dish, and bake it.

This conserve is good for tarts or puddings.

Orange Cakes.

TAKE out the inside, picking out the seeds and skins; boil

the rind till tender, changing the water; dry and chop it, put it to the inside; to one pound of this, one pound of sugar; boil it candy high, first well wetted; take it off the fire, stir in the orange, scald it: when almost cold drop it on plates. Dry the cakes in a stove.

Another.

TAKE six Seville oranges, grate the rinds of two of them; then cut off the rinds of all six to the juice, and boil them in water till they are very tender; then squeeze out all the water, and beat them to a paste in a marble mortar, rub it through a hair sieve, and what will not easily rub through, must be beat again till it will; cut the insides of the oranges into pieces, and rub as much of them through as possible; then boil six or eight pippins in almost water enough to cover them, boil them to a paste, and rub it through a sieve, and put it to the rest; put all together into a pan, and heat them thoroughly till it is well mixed; to every pound of this paste, put one pound and a quarter of loaf-sugar; clarify the sugar, and boil it till it cracks; put in the paste and the grated peel, stir all together over a slow fire, till it is well mixed, and the sugar all melted; then fill some round tin moulds with a spoon, and set them in a warm stove to dry; when the tops are dry, turn them on sieves to dry the other side: when quite dry keep them in a box.

To make Orange Clear-cakes.

TAKE the best pippins, pare them into as much water as will cover them, and boil them to a mash; then press out the jelly upon a sieve, and strain it through a bag, adding juice of oranges to give it an agreeable taste; to every pound of jelly, take one pound and a quarter of loaf-sugar, boil it till it cracks, then put in the jelly and the rind of a grated orange or two; stir it gently over a slow fire till it is well mixed together, take it off and put it into cake glasses (what scum arises on the top take carefully off before they are cold), then put them into a stove, and when they begin to crust upon the upper side, turn them out upon squares of glasses, and put them to dry again: when they begin to have a tender candy, cut them into quarters, or any other shape as is most agreeable, and let them dry till hard; then turn them on sieves, and when thoroughly dry, put them into boxes; as they grow moist in the boxes, shift them from time to time, and it will be requisite to put no more than one row in a box at the beginning, till they are quite dry.

Lemon-colour Cakes

ARE made with lemons as these.

Orange Chips.

LET the parings be as whole as possible, about a quarter of an inch broad; put them into salt and water for two days, boil them in a quantity of spring-water till tender, drain them; boil them (a few at a time) in a thin syrup till they are clear; then boil them in a thick syrup till candy high; lay them on sieves, clear from syrup; sift sugar over them; dry them in a moderate oven or stove.

To make Orange or Lemon Marmalade.

TAKE six oranges, grate off two of the rinds, then cut them all, and pick out the inside from the skin and seeds; put to it the grated rind, and about half a pint of pippin-jelly; take the same weight of sugar as of the inside; boil the sugar till it blows very strong, then put to it the inside, and boil all very quick till it becomes a jelly, which may be known by dipping the scummer and holding it up to drain; if it be a jelly, it will break from the scummer in flakes; and if not, it will run off in little streams: when it is a good jelly, put it into glasses or pots.

Orange Jelly, after the West-India manner.

AN ounce of isinglass boiled in a little water, the juice of twelve China oranges, six Seville oranges; rub the peel of the oranges with lump-sugar, to colour it; sweeten it to the palate, and boil it up together; strain it through a sieve into the mould.

To preserve Orange-Flowers.

TAKE the orange-flowers just as they begin to open; put them into boiling water; let them boil very quick till they are tender, putting in a little juice of lemon, as they boil, to keep them white; then drain them, and dry them carefully between two napkins; put them into clarified sugar, (as much as will cover them) the next day drain the syrup, and boil it a little smooth; when almost cold pour it on the flowers; the next day drain them, and lay them out to dry, dusting them a very little.

To put them in Jelly.

AFTER they are preserved, as before directed, clarify a little more sugar with orange-flower water, and make a jelly of cod-lins: when it is ready put in the flowers, syrup, and all together, give them a boil, scum them, and put them into glasses or pots.

To make Orange-flower Cakes.

TAKE four ounces of the leaves of orange-flowers, put them into fair water for above an hour, then drain them, and put them between two napkins, and with a rolling-pin roll them till they are bruised; then have ready boiled one pound of double-refined sugar to the blown degree; put in the flowers, and boil it till it comes to the same degree again; then remove it from the fire, and set it to cool a little; then with a spoon grind the sugar to the bottom or sides of the pan, and when it turns white pour it into little papers or cards.

Peaches in Brandy.

GATHER them three parts ripe; prick them with a pen-knife, loosen them from the stone at the end: scald them gently in a fyrup, turning them; sweeten some brandy, make it boiling hot, put it into a jar; and as the peaches grow a little tender, drain and dry, and put them into the brandy: put in a few apricot kernels.

Peach Marmalade.

PARE and slice the peaches very thin; to a pound of peaches, put three-quarters of a pound of sugar; wet the sugar with a very little water, and stir it over the fire till it is dissolved; then put in the peaches, and let them boil gently over a slow fire till they are done enough; then fill the pots: when cold, paper them up.

Peach Chips.

PARE the peaches, take out the stones, cut them into slices not thicker than the blade of a knife; to every pound of chips, one pound and a half of sugar boiled to blow very strong, put in the chips, let them boil, scum them; take them off the fire, let them stand to settle a quarter of an hour, and then give them another quick boil; scum them again, cover and set them by till next day; then drain them and lay them out every bit singly; dust them, and dry them in a warm stove; when dry on one side, take them from the plate with a knife, and turn them on a sieve, and then again, if they are not very dry, which they generally are.

To put them in Jelly.

TAKE some jelly of codlins, as much jelly as sugar, boil the sugar to blow very strong, then put in the jelly, give it a boil; put in the chips, give all a boil; scum them and put them in glasses.

*Pears dried.*SEE *Apples.**Pears candied.*SEE *Apricots.**Baked Pears.*

PARE, halve, and core them; put them into an earthen pan with a few cloves, a little water and red wine; to six large pears, about half a pound of sugar; bake them in an oven, not too hot, then set them over a slow fire, let them stew gently, (they will be a very good colour;) cut in a little lemon-peel in small shreds. If the syrup is not rich enough, add more sugar.

A Compote of Pears.

TAKE a dozen pears, coddle them; when they are soft, take them out and put them into cold water; pare, cut them in half, and take out the core; put them into a syrup, made of loaf-sugar; to every pound of sugar a pint of water; cover them close in a preserving-pan, and boil them quick with a little cochineal powdered and tied up in a linen-rag; when they are tender, and of a good colour quite through, squeeze in the juice of three or four lemons, put in a bit of lemon peel cut very thin, and boil it with the pears.

A Compote of baked Wardens.

BAKE some wardens in an earthen pot, with a little claret, some spice, lemon-peel, and sugar; when they are used, peel off the skin, and dress them on plates, either whole or in halves; then make a jelly of pippins, sharpened well with the juice of lemons, pour it upon them; when cold, break the jelly with a spoon, and it will have an agreeable effect upon the pears.

To stew Pears purple.

PARE some pears, cut them into two, or let them remain whole; put them into a stewpan, and boil the parings in water, just sufficient to cover them; strain off the liquor, and make it as sweet as syrup; pour it over the pears, and lay a pewter-plate upon them; put on the cover of the stewpan close, and let them stew over a slow fire for half an hour, or till they are quite tender, and they will be a fine purple.

Green Pine-apple preserved.

LET it lie in salt and water six days; put it into a saucepan, with some vine-leaves top and bottom, fill up the pan with the

salt and water, set it over a slow fire till it becomes green, then put it into a thin cool syrup in a jar, so that it may be covered; the next day boil the syrup, pour it carefully on, lest the top of the apple should break; let it stand two months, (observe if the syrup changes in that time, boil it up again two or three times, letting it be cool before it is put to the apple) then boil a rich syrup with two or three pounds of sugar, according to the size of the apple; boil and scum it, with a little ginger, the outside scraped; when almost cold, put it to the apple well drained; tie it close down.

Pine-apple Chips.

PARÉ the apple, pick out the thistle-part; take half the weight in treble-refined sugar; part the apple in half, slice it the thickness of a crown, put them into a bason with sifted sugar between; (in about twelve hours the sugar will be melted) set this over the fire, simmer the chips till clear, (the less they boil the better) the next day heat them, scrape off the syrup; lay them on glasses: dry them in a moderate oven or stove.

To make Pomegranate Clear-cakes.

DRAW the jelly as for orange clear-cakes, then boil it in the juice of two or three pomegranate-seeds, with the juice of an orange and lemon, the rind of each grated; then strain it through a bag; and to every pound of jelly put one pound and a quarter of sugar boiled till it cracks; to make it a fine red, put in a spoonful of cochineal, prepared as directed; then fill the glasses, and order them as oranges.

PLUMS.

Greengages preserved.

GATHER them before quite ripe, put them into a pan with vine-leaves between every row, and at the bottom; fill the pan with water, scald the plums over a very slow fire till they will peel; peel them with care; when done, put them into the same water with more vine-leaves, cover the pan very close, let them green a great height from the fire; then drain them, pour over them a good syrup; the next day boil it up; put in the plums, give them a boil; repeat this twice a day till they look very clear; then boil up the syrup, more if necessary, or put them into a fresh syrup when cold: brandy-paper,

Greengages in Brandy.

AS the apricots.

Comfote of Greengages.

SET on the fire a preserving-pan of cold water, prick the greengages with a pin, and put them into the water; let them stand over the fire till they are a little softened; then take the pan off the fire, and let them cool in the water; take some sugar boiled to the feathered degree; put in the plums, and cover them close.

To dry Greengages.

SLIT them down the seam, just scald them in a thin syrup, with vine leaves at the top: put them by till the next day, keeping them under the syrup; then put them into a thick syrup cold, scald them gently in this, set them by, repeat it the next day, till they look clear; set them by for a few days; if there is occasion, boil them once more; take them from the syrup, dry them. When they are set by in the syrup, let it be in something rather narrow at the top, as they must be covered, or they will be discoloured.

Magnum-bonum Plums.

SET them over a slow fire in spring-water till they will peel; keep them under the water; peel them, put them into a thin syrup in a jar, keep them under the syrup, that they may not be discoloured; the next day boil the syrup, put them in, give them a gentle boil, let them stand to be cold, then repeat it, turn them in the syrup till near cold; take out the plums, strain the syrup; put to it more sugar, boil and scum it, put in the plums, boil them till clear; when cold put brandy-paper.

Wine Sours.

RUN them down the seam with a pin, scald them a few at a time in a very thin syrup; take them out, strew sugar over them in layers, half a pound of sugar to a pound of plums; the next day pour off the syrup, boil it, put it to the plums; repeat this several days till they look clear; the last day, when the syrup is boiled, put in the plums, just give them a boil; when cold, put brandy-paper, tie over a bladder. If there is not quite syrup enough, make a little to put to it.

To dry Damsons.

GATHER the damsons when full ripe, lay them on a coarse cloth, set them in a very cool oven, let them stand a day or two;

they must be as dry as a fresh prune ; if they are not, put them into another cool oven for a day or two longer ; then take them out : they will eat like fresh damsons in the winter.

To preserve the Green Admirable Plum.

THIS is a small plum, inclining to the yellow, about the size of a damson ; they should be full grown, just turning colour ; prick them with a penknife, scald them by degrees till the water is very hot ; continue them in the water till they are green, drain them, and put them into clarified sugar ; boil them well in it, and let them settle a little, then give them another boil ; if they shrink, and do not take the sugar well, prick them with a fork all over as they lie in the pan, and give them another boil ; scum them, and set them by ; the next day boil some more sugar till it blows, and put to them, give them another boil ; set them in a stove all night, and the next day drain them and lay them in the stove, first dusting sugar over them.

Plums in Jelly.

WHEN the plums are preserved in their first sugar, drain them, and strain the sugar through a bag ; make a jelly of some ripe plums and codlins, by boiling them in just as much water as will cover them ; press out the juice, and strain it ; to every pint of juice boil one pound of sugar to blow very strong ; put in the juice, boil it a little, put in the syrup and plums, give them a good boil all together ; take them off, let them settle a little, take off the scum, and fill the pots and glasses ; scrape some ginger, and lay it in soak for two or three days, then boil it in some syrup, with the greengages or the plums in jelly. It is a great addition to them, and makes them eat very fine.

To make Clear-cakes of White Pear Plums.

LET the plums be very clean, put them in a gallipot, and boil them in a pot of boiling water till they are enough ; then let the clear part run from them, and to every pint of liquor add as much sugar boiled to a candy height ; then take it off, put the liquor to it, stir it all together till it be thoroughly hot, but not boiled ; then put it in glasses, and dry them in a stove with a constant warm heat.

Quinces White in Jelly.

SCALD, pare, and core them, cut them into large pieces ; allow half a pound of quinces to half a pound of sugar, and half a

pint of water ; when the sugar is melted, set them over the fire, boil them quick till they are clear : make a jelly with a pint of codlin-juice and a pound of sugar ; strain the quinces from the syrup, put them into the jelly, boil them one minute, stir them gently till near cold ; put them into glasses : brandy-paper on the top.

Whole Quinces preserved Red.

PARE them, put them into a saucepan, with the parings at the top, fill it with hard water, cover it close, set it over a gentle fire till they turn reddish ; let them stand till cold, put them into a clear thick syrup, boil them a few minutes ; set them off till quite cold, boil them again in the same manner ; the next day boil them till they look clear ; if the syrup is not thick enough, boil it more ; when cold, put brandy-paper. The quinces may be quartered.

White Quince Marmalade.

TO a pound and a half of quinces, one pound of double-refined sugar, which make into a syrup, boil it high ; pare and slice the fruit, and boil it quick ; when it begins to look clear, pour in half a pint of juice of quince, or, if quinces are dear, pippins ; boil it till thick, take off the scum with a paper.—To make the juice—pare the quinces or pippins, cut them from the core, beat them in a stone mortar, strain the juice through a thin cloth ; to every half pint, put more than a pound of sugar ; let it stand at least four hours before it is used.

Red Quince Marmalade.

LET them be quite ripe ; quarter and core them, put them into a saucepan, lay the parings on the top ; almost fill the saucepan with water, cover it close, let them do gently till of a reddish colour ; take out the quinces, beat them fine ; make a syrup with the weight of the fruit in sugar just wetted ; boil and scum it ; put in the quince, mix it with the syrup ; boil it gently till of a proper thickness.

Another Way.

PARE the quinces and cut them into quarters, take out the cores clean ; put the cores into a saucepan, with some of the skins, a good many barberries, and as much water as will cover them ; let them boil very well ; then strain it from the skins, cores, and barberries ; to six pounds of quinces put three quarts of the liquor, and four pounds and a half of sugar ; then boil

them all together, stirring it all the while well ; tie up a little cochineal in a rag, and boil it in the marmalade.

Compoſite of Quinces.

PARE the quinces, cut them into four quarters, and core them ; put them in a preſerving-pan, with ſome water, on the fire ; when they are quite ſoft, take them off and lay them on a cloth ; take another preſerving-pan, with ſome clarified ſugar in it ; put in the quinces, and let them do very gently upon a ſlow fire till they are quite done. Cover them, if they are to be red.

Jelly of Quinces.

PARE, ſlice, and core the quinces, and put them into ſpring-water ; boil them till they are tender, with a large handful of hartſhorn ; let them boil very faſt, ſcumming them all the time ; when it taſtes ſtrong, run them through a jelly-bag ; it ſhould look very white and clear. This is very good put into the ſyrup with preſerved quinces.

Raſpberries preſerved.

TO a pound of the largeſt raſpberries, make a pound and a quarter of fine ſugar into a ſyrup, boiled candy high ; put in the raſpberries, ſhaking them as they boil ; when the ſyrup boils over them, take them off, ſcum them, ſet them by a little ; ſet them on again, have half a pint of currant-juice, put in a little by degrees, ſhake them often as they grow near enough, (which may be known by putting a little into a ſpoon ; if it jellies they are enough) put the raſpberries into glaſſes, pick the ſeeds from the jelly ; when a little cool, fill the glaſſes ; when cold, put on brandy paper.

White currant-juice to white raſpberries ; red to red raſpberries.

Red or white Raſpberry Giam.

TAKE the weight of the raſpberries in ſugar, wet it well with water, boil and ſcum it till it is very high ; maſh the raſpberries and put them to the ſyrup, boil it well and ſcum it ; keep it ſtirring ; let it boil about a quarter of an hour.

Raſpberry Cakes.

MASH the raſpberries, boil them till tender ; wet ſome ſugar, boil it candy high, put in the raſpberries, give them a ſcald for a few minutes ; pour it into glaſſes ; dry it in a ſtove till it will turn out, then dry the cakes again, turning them ; to one quart of raſpberries one pound and a half of ſugar.

Raspberry Jelly.

MAKE it the same as currant-jelly; only put one half currants, the other raspberries.

Raspberry Clear-cakes.

PICK out all the spotted and grubby raspberries; take two quarts of ripe gooseberries, or white currants, and one quart of raspberries, put them into a stone jug, and stop them close; put it into a pot of cold water, as much as will cover the neck of the jug, boil them in the water till the fruit comes to a paste, then turn them out on a hair-sieve placed over a pan; press out all the jelly, and strain it through a jelly-bag; take one pound and a quarter of double-refined sugar, boil it till it is the crackling height, take it from the fire, put in the jelly, and stir it over a clear fire, till the sugar is all incorporated: take it from the fire, scum it well, and fill the cake-glasses, and dry them as before directed.

The clear-cakes and pastes must be filled out as quick as possible: for if they cool, they will jelly before they are put into the glasses.

White Raspberry Clear-cakes

ARE made after the same manner, only mixing white raspberries with the infusion.

To preserve or dry Samphire.

TAKE it in bunches as it grows; put on the fire a large deep stewpan full of water; when it boils, throw in a little salt, put in the samphire; when it looks of a fine green, take off the pan directly, and take out the samphire with a fork; lay it on sieves to drain; and when cold, either preserve it, or dry it, as directed for the barberries. They look very well candied.

Strawberries preserved.

BRUISE some white gooseberries; to a pint and a half of juice, two pounds of sugar, boil and scum it; when a thick syrup, put in the strawberries, three-quarters of a pound; boil them up fast till they jelly and look clear; (less than a quarter of an hour will do them) stir them gently till near cool: put brandy-paper.

Strawberry Giam.

TAKE some scarlet strawberries very ripe, bruise them very fine; put to them some strawberry-juice, take their weight in fine sugar sifted, put them into a preserving-pan, and set them over a slow fire; keep scumming them, and let them boil twenty minutes, then put them in pots or glasses.

Strawberry Marmalade.

SQUEEZE the strawberries through a sieve, weigh them, and put to them an equal quantity of loaf-sugar beat small; put the strawberries into a preserving-pan, and the sugar to them by degrees, let it simmer; when it jellies in the spoon, it is enough.

To candy Violets whole.

TAKE some double violets, and pick off the green stalks; boil some sugar till it blows very strong, put in the violets, and let them boil till the sugar blows again, then rub the sugar against the sides of the pan with a spoon till it is white; stir all together till the sugar leaves them, and then sift and dry them.

To rock-candy Violets.

PICK the leaves off the violets; then boil some of the finest sugar till it blows very strong; pour it into a candying-pan made of tin, in the form of a dripping-pan, about three inches deep; then strew the leaves of the flowers as thick on the top as possible, and put it into a hot stove for eight or ten days; when it is hard candied, break a hole in one corner of it, and drain off all the syrup that will run from it; break it out, and lay it in heaps on plates to dry in a stove.

Walnuts preserved.

GATHER them before the shells are hard, pare them to the white; as fast as they are pared, lay them in warm water; boil them in a good deal of water (changing it) till they are tender; take care the water does not turn colour before it is changed, (it is best to have two pans upon the fire, that the walnuts may be changed from the one to the other); drain them well, lard them with citron; pour on a hot syrup, let them stand two days; repeat this till they are tender enough. One pound and a half of loaf-sugar to one pound of nuts.

To preserve Fruit green.

TAKE pippins, apricots, pears, plums, or peaches, while they are green; put them in a preserving-pan, cover them with vine-leaves, and then with fine clear spring-water; put on the cover of the pan, set them over a very clear fire; when they begin to simmer, take them off the fire, and carefully with the slice take them out; peel and preserve them as other fruit.

To preserve Cochineal.

TAKE one ounce of cochineal, and beat it to a fine powder;

then boil it in three quarters of a pint of water, till half is consumed; then beat half an ounce of roch-alum, and the same quantity of cream of tartar very fine, put them to the cochineal; boil them all together a little while, and strain it through a fine sieve; put it into a phial, and keep it for use.

If it is not to be used immediately, boil an ounce of loaf-sugar with it, and it will prevent its moulding.

Rose Drops.

TAKE of powder of roses, dried, beaten, and sifted, one ounce; mix with it one pound of sifted sugar, wet it with a little water, put to this as much juice of lemon; set it over a slow fire in a silver ladle; when scalding hot quite through, drop it on a paper, which set nigh the fire.

CREAMS.

WHEN creams are made, strain the eggs, or they will be very apt to curdle.

Cream Curd.

TAKE a pint of cream, boil it with a little mace, cinnamon, and rose-water; sweeten it: when it is as cold as new milk, put in half a spoonful of good runnet; and when it turns serve it in a cream-dish.

Snow Cream.

SWEETEN the whites of four eggs, put to them a pint of thick sweet cream, a large spoonful of brandy; whisk this together; take off the froth, lay it upon a sieve; when all the froth that will rise is taken off, pour what has run through the sieve to the remainder; stir it over a slow fire, let it just boil; fill the glasses three parts full, lay on the froth.

Lemon Cream without Cream.

SQUEEZE three lemons, put the parings into the juice, cover it, let it stand three hours; beat the yolks of two eggs, the whites of four; sweeten this, put it to the lemon-juice, with a little orange-flower water; set it over a slow fire till it becomes as thick as cream; do not let it boil.

Lemon Cream with Cream.

PARE two lemons, squeeze to them the juice of one large one,

or two small ones; let it stand some time, then strain the juice to a pint of cream; add the yolks of four eggs beaten and strained; sweeten it, stir it over the fire till thick; if agreeable, add a little brandy.

Or,

PUT to a pint of cream that has been boiled, the yolks of three eggs, the rind of a large lemon grated, sweeten it; add a little brandy; scald it till it thickens, keep it stirring.

Either of the two last may be served in a dish, with ratafia cakes at the top.

Orange Cream.

SQUEEZE the juice of three or four Seville oranges to the rind of one, put it over the fire with near a pint of thin cream; take out the peel before the cream becomes bitter; when the cream has been boiled, and is cold, put to it the yolks of four eggs, the whites of three beaten and strained, sugar to the taste; scald this, stirring it all the time, till of a proper thickness.

Lemon Cream Frothed.

MAKE a pint of cream very sweet, add the paring of one lemon; put it over the fire, let it just boil; put the juice of a large lemon into a small deep glass, or china dish; when the cream is almost cold, put it out of a tea-pot upon the juice, hold it as high as possible; send it to table in the same dish.

Orange Cream Frothed,

MAY be done in the same manner; only do not put any peel into the cream, but steep a bit for a little while in the juice.

Pistachia Cream.

BLANCH a quarter of a pound of pistachia nuts, beat them fine with a little rose-water; put them into a pint of cream, sweeten it, let it just boil, put it into glasses.

Almond Cream.

MAKE it in the same manner; only add half a dozen bitter almonds to the sweet.

Ratafia Cream.

BOIL three or four laurel-leaves in one full pint of cream, strain it; when cold, add the yolks of three eggs beaten and strained; sweeten it; put in a very little brandy; scald it till thick, stirring it all the time.

Chocolate Cream.

BOIL one quart of thick cream, scrape into it one ounce of chocolate, boil it, put to it a quarter of a pound of sugar; when cold, add nine whites of eggs, whisk it; as the froth rises, put it into glasses.

Coffee Cream.

ROAST one ounce of coffee, put it hot into a pint and an half of boiling cream; boil these together a little, take it off, put in two dried gizzards; cover this close, let it stand one hour, sweeten with double-refined sugar; pass it two or three times through a sieve, with a wooden spoon; put it into a dish with a tin on the top, set the dish on a gentle stove, put fire on the top upon the tin; when it has taken, set it by; serve it cold.

Tea cream is made in the same manner.

Sago Cream.

BOIL sago in water till very tender and thick, with one clove, one blade of mace, a bit of lemon-peel; put it through a hair-sieve; when cool, stir cream to it till it looks white, then sweeten it; mix with it the white of an egg, a little brandy; froth it with a chocolate-mill; put it into glasses.

Raspberry Cream.

PUT six ounces of giam to one pint of cream, pulp it through a sieve; add to it juice of lemon, whisk it fast at the edge of the dish, lay the froth on a sieve, add a little more juice of lemon; when no more froth will rise, put the cream into a dish, or into cups or glasses; heap on the froth well drained.

Strawberry Cream

IS done in the same manner.

Gooseberry Cream.

BOIL one quart of gooseberries very quick, with as much water as will cover them, stir in about half an ounce of good butter; when they are soft, pulp them through a sieve; sweeten the pulp, while hot, with good sugar, then beat it up with the yolks of four eggs; serve it in a dish, cups, or glasses.

Burnt Cream.

MAKE a rich custard without sugar; boil in it some lemon-peel; when cold, sift sugar over it; burn the top with a salamander.

Clouted Cream.

TURN a quart of cream with a tea-spoonful of runnet, break it gently, lay it upon a sieve; put it into a plate, pour over it some sweetened cream.

Pompadour Cream.

BEAT the whites of six eggs to a froth, with one spoonful of brandy, sweeten it; stir it over the fire for three or four minutes; pour it into a dish: melted butter, or boiling cream, over it.

Spanish Cream.

TAKE three spoonfuls of flour of rice sifted very fine, the yolks of three eggs, three spoonfuls of water, two of orange-flower water, mix them well together; then put to them one pint of cream, then set it upon a good fire, stirring it till of a proper thickness, and pour it into cups.

Imperial Cream.

TAKE a quart of water, six ounces of hartshorn, put them into a stone bottle, stop it up and tie down the cork; do not fill the bottle too full; set it into a pot of boiling water, or into an oven to bake; let it stand three or four hours, strain it through a jelly-bag, and set it to cool; have ready, beat very fine, six ounces of almonds; put into it as much cream as jelly, mix them well together; then strain the almonds and cream, and set all together over the fire till it is scalding hot, strain it into narrow-bottom glasses; let them stand a day, then turn them out; stick blanched almonds all over them, or pine-apple feeds laid in water a day or two before they are peeled, and they will come out like a flower, then stick them on the cream.

Sugar-loaf Cream.

TAKE a pint of hartshorn jelly; put into it a little isinglass, make it thick with almonds or cream, whichever is most agreeable; sweeten it very well, and put it into tin pans, let it stand till cold; when it is used, dip the pan into warm water, and take it out whole.

Cold Cream.

TAKE a pint of Rhenish wine, and a good deal of fine sugar beat fine, a quart of good cream, a lemon cut round, a little nutmeg and cinnamon, and a sprig of rosemary; mix them all toge-

ther, let them stand some time, and beat them up with a rod till there is a froth; take it off with a spoon as it rises, and put it into glasses.

Godlin Cream.

TAKE twenty clear codlins, core and beat them in a mortar, with a pint of cream; strain it into a dish, and put into it some bread-crumbs, with a little white wine; send it to table.

Gooseberries may be done in the same manner.

Sweetmeat Cream.

TAKE some cream, and slice some preserved peaches into it, apricots, or plums; sweeten the cream with fine sugar, or with the syrup the first was preserved in; mix all well together, and put it into glasses.

Stone Cream.

TAKE a pint and a half of thick cream, boil in it a blade of mace, and a stick of cinnamon, with six spoonfuls of orange-flower water; sweeten it and boil it till thick, pour it out and keep it stirring till almost cold, then put in a small spoonful of runnet; put it into cups or glasses: make it three or four hours before it is wanted.

Blanched Cream.

TAKE a quart of the thickest cream that can be got, sweeten it with fine sugar and orange-flower water; boil it, and beat the whites of twenty-eggs with a little cold cream; strain it, and when the cream is upon the boil, pour in the eggs, stirring it very well till it comes to a thick curd: then take it up, and strain it again through a hair-sieve, beat it well with a spoon till it is cold, then put it into a dish.

Ice Cream.

SWEETEN the cream, put it into a tin made for the purpose, with a close cover; set it into a tub of ice that is broken to pieces, with a good quantity of salt; when the cream thickens round the edge, stir it; let it stand as before, till of a proper thickness; turn it out, first dipping the tin in warm water; it must stand in the ice four or five hours. If for apricot-cream, mix apricot with it (first pared, stoned, and beaten) and work it through a sieve. If raspberry, or any other fruit, do it in the same manner.

JELLIES.

Hartshorn Jelly.

TO two full quarts of water, half a pound of horthorn-shavings; let it simmer till reduced to one quart, or thereabouts; strain it, whisk up the whites of two eggs, which put to it, with a quarter of a pound of sugar, half a pint of white wine, the same of lemon-juice, the peel of one lemon; boil this together, pass it through a jelly-bag till clear.

Three or four spoonfuls of orange-flower water may be added.

Calf's Feet.

TO two calf's feet, put three quarts of water, boil it to one quart; when cold, take off the fat, and take the jelly from the sediment; put to it one pint of white wine, half a pound of sugar, the juice of three lemons, the peel of one: whisk the whites of two eggs; put all into a saucepan, boil it a few minutes; put it through a jelly-bag till it is fine.

Jelly to turn out of Moulds.

BOIL the calf's feet, with the addition of two ounces of isinglass, or more, according to the quantity that is wanted; finish it as before directed.

Isinglass Jelly.

TAKE an ounce of isinglass, a quarter of an ounce of cloves, and a quart of water; boil it to a pint, and strain it over some sugar.

SYLLABUBS.

Whipt Syllabubs.

GRATE some lemon-peel into a pint of cream, a quarter of a pint of wine, or thereabouts, juice of orange or lemon, and sugar to the taste; whip it or mill it; lay the froth on a sieve, put a little red or white wine into the glasses; when the froth is well drained, lay it on the wine.

Another Way.

TAKE the whites of two eggs, a pint of cream, a pint of

white wine, the juice and rind of a lemon, grate the rind into the wine, then put in the cream; sweeten them, and whisk them up with a clean whisk.

Lemon Syllabubs.

A PINT of cream, a pint of white wine, the rind of two lemons grated, and the juice; sugar to the taste; let it stand some time; mill or whip it, lay the froth on a sieve; put the remainder into glasses, lay on the froth; make them the day before they are wanted.

If they are to taste very strong of the lemon, put the juice of six lemons, and near a pound of sugar; they will keep four or five days.

BLANC MANGE, &c.

In various Shapes.

TO one ounce of picked isinglass put one pint of water; boil it till the isinglass is melted, with a bit of cinnamon; put to it three quarters of a pint of cream, two ounces of sweet almonds, six bitter ones, blanched and beaten, a bit of lemon-peel; sweeten it, stir it over the fire, let it boil; strain it, stir it till cool, squeeze in the juice of a lemon, put it into what mould or moulds are agreeable; turn it out; garnish with currant-jelly, any jam, or marmalade, stewed pears, or quinces, &c.

To make it like poached Eggs.

POUR it into a middle-sized tea-cup, three parts full; when cold turn it out; take a bit from the middle, lay in half a preserved apricot.

There are shallow moulds on purpose.

With a preserved Orange.

FILL the orange with blanc-mange; when cold stick in long slips of citron, like leaves, pour blanc-mange in the dish; when cold set the orange in the middle: garnish with preserved or dried fruits.

Like Melon.

MAKE some blanc-mange colour it with spinach-juice, fill a melon mould; pour the calf's foot jelly, with isinglass boiled in it, into a bason, when cold lay in the melon; fill the bason with more jelly that is near cold, the next day turn it out, setting the bason a minute or two in hot water.

Or from a Mould.

POUR blanc-mange into a mould like a Turk's cap; lay round it jelly a little broken; put a sprig of myrtle, or small preserved orange, on the top.

To colour Blanc Mange Green.

USE juice of spinach.

Red.

PUT a bit of cochineal into a little brandy; let it stand half an hour, strain it through a bit of cloth.

Yellow.

DISSOLVE a little saffron.

Always wet the mould before the blanc-mange is put in; it may be ornamented, when turned out, by sticking about it blanched almonds sliced, or citron, according to fancy.

Faune Mange.

BOIL one ounce of isinglass in three quarters of a pint of water, till melted, strain it; add the juice of two Seville oranges, a quarter of a pint of white wine, the yolks of four eggs beaten and strained, sugar to the taste; stir it over a gentle fire till it just boils up; when cold put it into a mould or moulds: if there should be any sediment, take care not to pour it in.

A Dish of Snow.

PUT a dozen large apples into cold water; stew them till soft, pulp them through a sieve; beat the whites of twelve eggs to a strong froth, put to them half a pound of loaf-sugar beaten and sifted; beat the pulp of the apples well, then beat all together with a little grated lemon-peel; heap it on a dish: it must be beat till stiff.

Custard with Snow.

BEAT the whites of eight or nine eggs, to a strong froth, with orange-flower water, and a little sugar; boil some milk and water in a broad pan, lay on the froth, just boil it up, take it off with a scumner with care, lay it on a rich cold custard.

Trifle.

SWEETEN three pints of cream; put to it half a pint of sack or mountain; grate in the rind of a lemon, squeeze in the juice, and half a nutmeg grated; whisk this up, lay the froth on

a large sieve, set it over a dish that has ratafia cakes, macaroons, biscuits, &c. in it, that the liquor may run upon them; when they are soaked, lay them in a proper dish; put on the froth as high as possible, well drained; strew over pink nonpareils, and stick on little slices of citron, orange or lemon-peel.

This will make a very large trifle.

Floating Island of Chocolate.

WHIP up the whites of two eggs, with two ounces of chocolate scraped: pile it on a thin custard or jelly.

Floating Island of Apples.

BAKE or scald eight or nine large apples; when cold pare and pulp them through a sieve; beat this up with fine sugar; put to it the whites of four or five eggs that have been beaten, with a little rose-water; mix it a little at a time, beat it till light; heap it on a rich cold custard, or on jelly.

Blanc Mange of Calf's Feet; a pretty Dish.

TAKE two boiled feet, pick out all the black spots; slice them into a stewpan, with a quarter of a pint of mountain, rather more water; let them stew gently; add the yolks of three eggs, beaten and strained, with a quarter of a pint of cream, and a very little flour; sweeten with fine sugar; add a little lemon-peel and juice; strain it into a dish; when just cold, stick on the top jar raisins scalded to make them plump, almonds blanched and cut into slips, citron, lemon, and orange-peel sliced. It may be put into a bason; when cold turn it out; garnish it in the same manner; lay round it a little broken jelly, or any other ornament.

Flummery.

BOIL one ounce of isinglass in a little water till melted; pour to it a pint of cream, a bit of lemon-peel, a little brandy, and sugar to the taste; boil and strain it; put it into a mould; turn it out.

Welch Flummery.

ONE quart of stiff hartshorn jelly, with a little isinglass, one pint of cream, some lemon-juice and sugar, a little brandy: boil this till thick, strain it. If agreeable, add three ounces of almonds blanched and beaten, about ten bitter ones.

Oatmeal Flummery.

BOIL four quarts of water; when it is rather warmer than milk from the cow, put to it two quarts of oatmeal just cracked;

when it has stood till four, pour off the water, wash the flour out well through a sieve, with three quarts of fresh water; let this stand twenty-four hours, then pour the water clear off, leaving the thick; to one cup of which measure three of milk: set it over the fire, stirring it; when it begins to curdle put it through a sieve, set the liquor again on the fire: repeat this, passing it through the sieve so long as it curdles, then boil it for twenty minutes; put it into cups, first dipped in water.

If the water stands upon the oatmeal fourteen or twenty days, according to the weather, so that it only turns sour, not mouldy, the better the flummery will be.

To make Gooseberry-Fool.

TAKE two quarts of gooseberries, scald them; when they begin to plump and turn yellow, take them off the fire, put them in a cullender, let all the water run from them, and then with the back of a spoon carefully run the pulp through a coarse sieve into a dish; make them very sweet, and let them stand to cool; then take two quarts of milk and the yolks of four eggs, beat them up with a little grated nutmeg; stir it softly over a slow fire; when it begins to simmer take it off; and by degrees stir into it the gooseberries; let it stand to be cold before it goes to table. If it is made of cream it does not require eggs.

Orange Possét.

SQUEEZE the juice of two Seville oranges into a china bowl, or small deep dish that will hold a quart, sweeten it like syrup, add a little brandy; boil one pint of cream with a bit of orange-peel; take out the peel; when cold put the cream into a tea-pot, pour it to the syrup, holding it high; make it a day before it is wanted.

Lemon Possét

IS made in the same manner.

Sack Possét.

GRATE three Naples biscuits to one quart of cream, or new milk; let it boil a little, sweeten it, grate some nutmeg; when a little cool, pour it high, from a tea-pot, to a pint of sack a little warmed, and put it into a bason or deep dish.

Devonshire White Pot.

TO a pint of cream put four eggs, beat with a little salt, some sliced nutmeg, a good deal of sugar; then slice very thin almost

the crumb of a penny white loaf; put it into a dish, pour the cream and eggs to it; a handful of sun raisins boiled, a little sweet butter: bake it.

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 wasted, but take care it does not burn; then add three pints of milk, and the yolk of an egg beat up; keep it stirring: when it boils take it up and sweeten it.

A Rice White-pot.

TAKE a pound of rice, and boil it in two quarts of milk till it is tender and thick, beat it in a mortar with a quarter of a pound of sweet almonds blanch'd, then boil it in two quarts of cream, with crumbs of bread, two or three blades of mace, mixed all together, with eight eggs well beat, a little rose-water, and some sugar; cut some candied orange and citron thin and lay over it; it must be put into a flow oven.

To make Firmity.

TO a quart of ready boiled wheat, put two quarts of milk, and a quarter of a pound of currants, clean picked and washed, stir them together and boil them; beat well the yolks of three eggs, and a little nutmeg, with two or three spoonfuls of milk; add this to the wheat, stir them together, sweeten it, and pour it into a deep dish.

Panada.

TAKE a large piece of crumb of bread, put it into a saucepan, with a pint and a half of water, and a blade of mace; boil it till the bread is quite soft, then pour off the water, and beat the bread very smooth; add to it a little white wine and sugar to make it agreeable to the taste. Some put in a bit of butter and no wine.

White Caudle.

MIX two spoonfuls of oatmeal in a quart of water, put in a blade or two of mace, and a piece of lemon-peel; stir it often, and let it boil full twenty minutes; strain it through a sieve; sweeten it; add a little white wine, nutmeg, and a little juice of lemon.

Oatmeal once cut is best, but then it requires more boiling.

To make brown Caudle.

MAKE the gruel as above, but with more spice, a pint of ale that is not bitter, well boiled in, and a glass of white wine or brandy, (the latter is better); sweeten it.

Saloup

IS sold at the chemists at one shilling per ounce: take a large tea-spoonful, and stir it till it is like a fine jelly, into a pint of boiling water; sweeten it, and put in a little wine and sugar.

Sago.

THE powder of sago is the best to use which is sold in tin canisters, with directions how to make it.

Orgeat.

BLANCH two pounds of almonds, thirty bitter, beat them to a paste; mix it with three quarts of water, strain it through a fine cloth; add orange and lemon-juice, with some of the peel; sweeten to the taste.

Another Way.

TAKE melon-seed, water-melon seed, pumpkin, cucumber, and gourd-seed, one ounce each; blanch half a pound of sweet almonds, half an ounce of bitter; beat them with the seeds till they are a paste, with a few drops of water, lest they oil; beat with them three ounces of sugar, then add two quarts of water; mix this well; strain it; add a little orange-flower water, and a pint of milk, just before it is wanted.

To make Capillaire.

TAKE fourteen pounds of nine-penny sugar, three pounds of coarse sugar, six eggs beat in with the shells, three quarts of water; boil it up twice, scum it well, then add to it a quarter of a pint of orange-flower water; strain it through a jelly-bag, and put it into bottles; when cold, mix a spoonful or two of this syrup, as it is liked for sweetness, in a draught of warm or cold water.

Ratafia.

TAKE two quarts of the best brandy, two hundred apricot-stones, a drachm of cinnamon, and a quarter of a pound of white sugar candy; slice two or three apricots, and break the stones without bruising the kernels; put all the ingredients and brandy into a large glass bottle, and let it stand five or six weeks in the sun, or any warm place; then pour it into a large bottle, and let it stand five or six months.

Syrup of Orange-Peel.

TAKE two ounces of Seville-orange peel, cut it very small, infuse it in a pint and a quarter of white wine; strain it off, and boil it up with two pounds of double-refined sugar.

Lemonade.

PARE two oranges and six lemons very thin, steep the parings in two quarts of water four hours; put the juice of twelve lemons and six oranges upon twelve ounces of fine sugar; when the sugar is melted put the water to it; add more sugar if necessary, a little orange-flower water: pass it through a bag till fine.

Another Way.

HALF a pint of lemon-juice, the juice of two oranges; pare the rind of the lemons as thin as possible, into one quart of spring-water; let them stand all night, strain it, sweeten it; boil the peels in another quart of water; mix the lemon-juice with a pint of milk, put to it the water that is sweetened; add the other while it is hot; when cold pass it through a bag, into which put a sprig of rosemary.

Milk Punch.

PARE fifteen Seville oranges very thin, infuse the parings twelve hours in ten quarts of brandy; have ready boiled and cold fifteen quarts of water, put to this seven pounds and a half of loaf-sugar, mix the water and brandy together; add the juice of the orange, and of twelve lemons; strain it, put to it one pint of new milk; barrel it, stop it close, let it stand a month or six weeks. It will keep for years, the older the better.

Shrub.

TO one quart of Seville orange juice, one gallon of rum, two pounds and a half of loaf sugar beaten; barrel it; pare half a dozen of the oranges very thin, let them lie in a small quantity of rum all night, the next day strain it into the vessel: this quantity of paring is for ten gallons.

N. B. Take particular care to shake the vessel twice a day for a fortnight, or the shrub will be spoiled; it may then be bottled.

Currant Shrub.

TO five pints of currant-juice, either red or white, one pound and a half of loaf-sugar; when dissolved, put to it one gallon of rum or brandy; clear it through a flannel bag.

Verde.

INFUSE the rind of three lemons and four oranges in two quarts of rum or brandy, for twenty-four hours, close stopped; squeeze the juice through a strainer; if the fruit be good there

will be half a pint, if there is not, make it that; put it to one pound and a quarter of sugar, pour to it three quarts of water, stir it till the sugar is dissolved, after which stir in the peel and spirits, and to that one pint of cold new milk; pass it through a bag till clear; bottle it. It will keep twelve months.

Imperial Water.

PUT four ounces and a half of sugar, the rind of three lemons, into a large earthen pan; boil one ounce of cream of tartar in three quarts of water till dissolved, pour it to the lemon-peel; let it stand all night; clear it through a bag; bottle it.

Cherry Brandy.

TO a gallon of brandy, six pounds of morella cherries picked, and one pound of sugar; it may stand five or six weeks, or longer, before it is bottled. The small black cherry does very well; fill a large bottle with them picked, pour in what brandy it will hold; sweeten it.

Fine Cherry Brandy.

STONE morella cherries, put them into any sized jar till full; break the stones, put them in with some apricot-kernels; pour in as much brandy as possible; tie over a bladder: let it stand two or three months, or longer, then press out all the juice; sweeten it with white sugar candy, or fine sugar; pass it through a bag; bottle it.

Pine-Apple Brandy.

SLICE one large pine apple, or two small ones, into a gallon of brandy, with one pound of sifted sugar; cover it, not too close, for about a week, stirring it every day; then stop it close, tie over a bladder; in six or eight weeks bottle it. If there is any of the syrup the chips were done in, add half a pint or more, and less sugar.

To make Muffins.

TAKE two quarts of warm water, two spoonfuls of yeast, three pounds of flour; beat it well half an hour, and let it stand an hour or two; bake them on an iron bake-stove, (rub it well over with mutton-suet, as often as they are to be laid on) as soon as they begin to colour, turn them; when coloured on both sides they are baked enough.

French Rolls.

WARM three spoonfuls of milk, and three of water, with about the quantity of a walnut of butter, put it to two spoonfuls

of thick yeast ; put this into the middle of a full quart or rather more flour, stir enough with it to make it of a thickness of a batter pudding ; strew a little flour over it from the sides, and if the weather is cold set it at a little distance from the fire ; do this three hours before it is put into the oven ; when it breaks a good deal through the flour and rises, work it into a light paste with more warm milk and water ; let it lie till within a quarter of an hour of setting into the oven, then work them lightly into rolls, drop them on a tin, first floured ; handle them as little as possible ; set them before a fire to rise ; twenty minutes, or thereabouts, will bake them : put a little salt into the flour. Rasp the rolls.

A Ramakin.

BEAT a quarter of a pound of Gloucester, the same of Cheshire cheese ; then put to it two ounces of butter, half the crumb of a penny-loaf soaked in cream, four eggs, but one white ; put it into a china dish : bake it a quarter of an hour in a moderate oven.

Potted Cheese.

BEAT three pounds of the best Cheshire cheese in a mortar, with half a pound of the best butter, a large glass of sack, near half an ounce of mace beaten and sifted ; mix it well, pot it ; pour over clarified butter.

To make an English Rabbit.

CUT a slice of bread, toast it, and soak it in red wine, put it before the fire ; cut some cheese in very thin slices, and rub some butter over the bottom of a plate, lay the cheese upon it, and pour in two or three spoonfuls of white wine, and a little mustard ; cover it with another plate, and set it on a chafing-dish of coals two or three minutes, then stir it till it is well mixed ; when it is enough lay it upon the bread, and brown it with a salamander.

A Welch Rabbit.

TAKE a slice of bread and toast it on both sides ; toast a slice of cheese on one side, lay it on the toast, and with a hot salamander brown it, and rub some mustard over it.

A Scotch Rabbit.

TOAST a slice of bread of a fine light brown on both sides, butter it ; toast a slice of cheese on both sides, and put it on the bread.

Sandwiches.

PUT some very thin slices of beef between thin slices of bread and butter ; cut the ends off neatly, lay them in a dish. Veal and ham cut thin may be served in the same manner.

Salmagundy.

CHOP separately the white part of a roasted chicken or some roasted veal, the yolks of four or five eggs boiled hard, the whites of the same, a large handful of parsley, a British herring, or half a dozen anchovies, some beet-root, some red cabbage; put a saucer or a china basin into a round dish, or a smaller dish into a long one, bottom upwards; lay all these ingredients in rows, according to the taste, making them broad at the bottom, and ending in a point at the top; or they may be laid round in rows; spin butter at the top, or butter worked into what form is liked: pickles round, with a little chopped onion or eschalot.

Directions for Brewing.

THE process of brewing is as follows:—After the malt is ground, it ought to stand four or five days, and care should be taken it is very clean. The ingredients being ready, the water must be made to boil very speedily; and while boiling with the greatest violence, the fire must be immediately damped or put out; when the height of the steam is over, the water is put into the mashing-tub to wet the malt; then so much being poured out as to make it of a consistence stiff enough to be mashed; let it stand thus a quarter of an hour covered over, after which another quantity of the water is added, and mashed, as before; let it stand, and then add the whole quantity of water, as the liquor is intended to be strong or weak; mash it well, cover it, and let it stand for two or three hours, more or less, according to the strength of the wort, or difference of the weather; then let it run into the receiver; and mash again for the second wort, in the same manner as for the first, only the water must be cooler, and it must not stand above half the time. The two worts being mixed together, the quantity of hops that is designed may be added, and the liquor put into the copper, which being closely covered up, let it boil gently for the space of an hour or two; then let the liquor into the receiver, and the hops strained from it into the coolers. When cool, the barm or yeast is applied, which done, it is left to work or ferment till it is fit to tun up.

For small beer, there must be a third mashing; the water must be near cold, and not stand above three quarters of an hour; to be hopped and boiled at discretion. For double *ale* or *beer*, the two liquors coming from the two first mashings must be used as liquor for a third mashing of fresh malt. For fine *ale*, the liquor

thus brewed is farther prepared with molasses instead of yeast or barm; some use Castile soap, others an essential oil of barley, others a quintessence of malt, others of wine, and others the sal panaristus.

For middling ale, a quarter of malt will make an hoghead, and one of small beer; or it will make three hogheads 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 hogheads of small beer that will keep all the year.

If the ale is to keep a great while, allow a pound of hops to every bushel of malt; if to keep six months, five pounds to a hoghead, and the softest and clearest water that can be got.

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

In managing the vessels for the preservation of beer, they must not be at one time scalded and at another washed with cold water: some rub them with hop-leaves that come from the wort, and then rinse them again; then being dried in the air and headed, they take a long piece of canvass, and dipping it in brimstone, make some matches of it, adding a few coriander seeds, and set it on fire; some open the bung and let the match burn in the vessel, keeping in as much as possible of the sulphureous fume by laying the bung lightly on; and when the match is burnt, stop all close for a little time; and when opened, the cask will be very sweet.

To make Raspberry Brandy.

TAKE two quarts of brandy and a pint of water, put it in a mug large enough to hold that and four pints of raspberries; put in half a pound of loaf-sugar, and let it remain for a week, close covered; then take a piece of flannel with a piece of Holland over it, and let it run through by degrees—it may be racked into bottles a week after, and then it will be superfine.

Lemon Brandy.

TO one gallon of brandy put five quarts of water, two dozen of lemons, two pounds of the best sugar, and three pints of milk; pare the lemons very thin, and lay the peel to steep in the brandy twelve hours; squeeze the lemons upon the sugar, then put the water to it, and mix all the ingredients together; boil the milk, and pour it in boiling hot; let it stand twenty-four hours, then strain it through.

Orange Brandy.

PUT the chips of eighteen Seville oranges into three quarts of brandy, and let them steep a fortnight in a stone bottle close stopped: boil two quarts of spring-water with a pound and a half of the finest sugar, near an hour, very gently; clarify the water and sugar with the white of an egg, then strain it through a jelly-bag, and boil it near half away; and when cold strain the brandy into the syrup.

Lemon or Orange Brandy.

TAKE the peels of six lemons or oranges, steep them in one quart of brandy; add to it one pint of water, with two ounces of double-refined sugar; it must be dissolved in the water; then strain it through a muslin or flannel, and bottle it for use.

To boil up Lemon or Orange Juice.

TO a pint of orange-juice, half a pound of sugar; to a pint of lemon-juice, a pound of sugar; let it simmer over the fire, and scum it well; bottle it, and put a little brandy over it.

Birch Wine with Raisins.

TO an hoghead of birch-water, take four hundred of Malaga raisins, pick them clean from the stalks, and cut them small, then boil them in the birch-liquor an hour at least; scum it well, and let it stand till it is as warm as cow's milk; then put in the raisins, and let it stand close covered, stirring it well four or five times every day; boil all the stalks in a gallon or two of birch-liquor, which, added to the other when almost cold, gives it an agreeable roughness. Let it stand ten days, then put it in a cool cellar, and when it has done hissing in the vessel, stop it up close; let it stand at least three quarters of a year before it is bottled.

To procure the Birch-Liquor.

IT should be taken in the month of March from the birch-tree, while the sap is rising, before the leaves shoot out; holes must be bored in the body of the tree, and fossets put in, which are generally made of the branches of elder, the pith being taken out—the tree may be tapped in four or five places at a time, and by that means save from many trees several gallons every day; the bottles in which it drops must be corked close, and relined or waxed, but it should be used as soon as possible.

Birch Wine with Sugar.

TO every gallon of birch-liquor put two pounds of good sugar;

let the liquor boil half an hour, and scum it well before the sugar is put in, for it must boil no longer after the sugar is in than while scummed; then put it through a hair-sieve into a tub, and when it is cold pour it from the grounds, and put some yeast to it; a quart will work up twelve gallons; let it work twenty-four hours, till it hath a pretty good head; the vessel must be entirely filled, and must be very sweet and strong, and smoaked with brimstone before the wine is put in—when it has done working, stop it up very close. Let it stand in a cool cellar three quarters of a year before bottling.

Mead Wine, an excellent Receipt, from a Lady.

TO one hundred and twenty gallons of pure water (the softer the better) I put fifteen gallons of clarified honey; when the honey is well mixed with the water, I fill my copper (the same I use for brewing) which holds only sixty gallons, and boil it, till it is reduced about a fourth part; I then draw it off, and boil the remainder of the liquor in the same manner. When the last is about a fourth part wasted, I fill up the copper with some of that which was first boiled; and continue boiling it and filling it up, till the copper contains the whole of the liquor; by which time it will of course be half evaporated. I must observe, that, in boiling, I never take off the scum; but, on the contrary, have it well mixed with the liquor whilst boiling, by means of a jet; when this is done, I draw it off into under-backs, by a cock at the bottom of the copper, where I let it remain till it is only as warm as new milk. At this time I turn it up, and suffer it to ferment in the vessel, where it will form a thick head. As soon as it has done working, I stop it down very close, in order to keep the air from it as much as possible. I keep this, as well as all my mead, in a cellar or vault I have for the purpose, being very deep and cool; and the door shuts so close, as to keep out, in a manner, all the outward air; so that the liquor is always in the same temperature, being not at all affected by change of weather; and to this I attribute, in a great measure, the goodness of my mead. Another proportion I have of making mead, is to allow eighty pounds of purified honey to one hundred and twenty gallons of soft water, which I manage in the making, in all respects, like that first above mentioned; and it proves very pleasant, good, light drinking, and is by many preferred to the other, which is much richer, and has a fuller flavour; but at the same time it is more inebriating, and apt to make the head ach, if drank in too large quantities; therefore, upon the whole, I ima-

agine the last to be the proportion that makes the wholesomest liquor for common drink; the other being rather, when properly preserved, a rich cordial, something like fine old Malaga, which, when in perfection, is esteemed the best of the Spanish wines. I chuse, in general, to have this liquor pure and genuine, though many love it best when it has an aromatic flavour—such mix elder, rosemary, and marjoram flowers with it; and use cinnamon, cloves, ginger, pepper, and cardamoms, in various proportions, according to their taste. Others put in a mixture of thyme, reglantine, marjoram, and rosemary, with various spices; but I do not approve this last practice at all, as green herbs are apt to make mead drink flat; and too many cloves, besides influencing it greatly in the taste, make it high-coloured.—I never bottle my mead before it is half a year old; and when I do, I take care to have it well corked, and keep it in the same vault wherein it stood whilst in the cask.

Another Way to make Mead.

TO five quarts of honey put sixty quarts of water, eighteen pieces of sliced ginger, and one handful of rosemary; let them boil three hours, and continue scumming while they boil; when it is cold put in the yeast, and it will be fit to bottle in eight or ten days.

To make small Mead.

TO a gallon of water, two pounds of honey, one pound of sugar; boil it an hour, put in the whites of three or four eggs to raise the scum; scum it clean while boiling, then turn it into a clean tub, and let it stand a week, but at the same time put in a toast with honey to make it work; then turn it, and put in the peels of three or four lemons; let it stand a month, and if it is not fine, add some more honey to it, and let it stand longer.

Clary Wine.

TO ten gallons of water, a quarter of a hundred of sugar, and the whites of thirteen eggs, beat and put into the water cold; then boil the water and sugar two hours, scum it all the while, let it stand till it is cold; put it in the vessel upon the clary, stir it three or four times when it has done working, then stop it close: in six months it will be fit to draw.

Cowslip Wine.

TO six gallons of water put thirty pounds of Malaga raisins; boil the water full two hours, and then measure it out of the cop-

per upon the raisins, which must be chopped small, and put into a tub; let them work together ten days, stirring it several times a day; then strain it off, and press the raisins hard, to get out their strength; then take two spoonfuls of good ale yeast, beat up with it six ounces of syrup of lemons, put in three pecks of cowslips by degrees; let all the ingredients work together three days, stirring it three or four times a day, then tun it up; bottle it at four months end.

To make Currant Wine.

GATHER your currants when full ripe, squeeze them, and press out all the juice through an hair-sieve; throw the stalks into cold water, strain them out also through an hair-sieve; to every gallon of juice put two gallons of water; and to every gallon of liquor, when mixed, put three pounds and a half of the best Lisbon sugar; put it in a tub, and let it stand two or three days, stirring it twice a day; then put it into a cask, and let it stand ten or twelve months—you must not stop it up until it hath done singing: when you draw it off, bottle all that is fine; and let the thick run through a flannel bag, and put it into the cask again with a little sugar, just to keep it from spoiling, and let it stand until it is fine. When you first put your wine into your cask, before it has done working, you must lay a piece of paper over the bung; and when it hath done working, stop it up close.

That which is racked off through the flannel must be stopped up directly, when put into the cask.

N. B. A pint of brandy may be put in when it is working (that is, in a state of fermentation) and another pint when the fermentation is stopped: the above quantity of brandy to about twenty gallons of wine.

Another Way to make Currant Wine.

TAKE five quarts of the juice of currants; fourteen pounds of sugar will make a five-gallon cask; fill it up with water, and let it all work together; when it has done working, put in a quart of brandy, and a hop or two.

Orange Wine.

TO every six gallons of spring-water, one stone of the best powder sugar, and the whites of five eggs beat up to a froth; let it boil near two hours slowly; when it is quite cold, add the juice of fifty Seville oranges, so thin pared that none of the white remains; add five spoonfuls of barm, beat up with as much syrup of citron, or of oranges; let it stand two days and two nights;

when it is tunned, add to it two bottles of mountain wine; tun up the rinds and all together. Let it stand six months or more; if it is not fine in that time, it must be fined, and must be looked at once a week: as it sometimes works in the vessel, it must have air by a vent.

Vino Pontificalo.

STEEP the zest rinds of six oranges and six lemons twenty-four hours in a gallon of good brandy, close stopped; boil one pound and a half of loaf-sugar in two gallons of water a quarter of an hour, and clarify it with the whites of ten eggs; when it is cold add the juice of twenty-four oranges and five lemons to the gallon of brandy; then mix it all together, and strain off the rinds: put the liquor into a cask well stopped; after six weeks draw it off into bottles, it will then be fit for use, but grows better for keeping.

Raisin Wine.

THREE hundred and a half of Malaga raisins, sixty-six gallons of water, in a large tub with a false bottom; let them stand for twenty-two or twenty-three days, stirring them once or twice a day; then draw them off into a clean hoghead, and let them work as long as they will, filling the hoghead full every day for five or six months; then rack the liquor into another cask, and put to it two gallons of brandy.

Red Raisin Wine.

TO every gallon of water boiled, and cold, put five pounds of velvedores; let it stand fourteen days, stirring it twice a day, then press it off; if there is no press, it must be strained through a cloth; work in it a toast spread with yeast, for two days, and then put it into a cask—it must not be stopped till it has done working; when it is fine, bottle it off. The raisins must be chopped before they are soaked.

Gooseberry Wine.

TO every three pounds of ripe gooseberries, put a pint of spring-water unboiled; first bruise the fruit with the hands in a tub, and then put the water to them; stir them very well, and let them stand a day, then strain them out; and to every three pounds of gooseberries and pint of water, put a pound of sugar; stir it till the sugar is dissolved, and let it stand twenty-four hours more, then scum the top clear off; put the liquor in a vessel, and the scum into a flannel bag, and what runs from it, put into the

vessel; it must work two or three days, and then be stopped close. Let it stand four months before it is bottled; and if it is not clear, let it stand in the bottles for some time, and then rack it off into other bottles—when it is drawn out of the cask it must not be tapped too low.

Grape Wine.

TO a gallon of grapes put a gallon of water; bruise the grapes, let them stand a week without stirring, then draw it off fine; put to a gallon of the wine three pounds of sugar, and then put it in a vessel, but do not stop it till it has done hissing.

Elder Wine.

TAKE sixteen pounds of Malaga raisins, pick and chop them very small; take six pounds of powder sugar, and five gallons of water; boil them all together a quarter of an hour, then pour the liquor boiling hot upon the raisins: stir them well together, and let them stand ten days, stirring it well every day; then strain the liquor, and press out the raisins; add to each gallon a pint of the pure juice of elder-berries; put to it a very little ale-yeast spread on a bit of toast, just enough to make it move, not to work up; let it stand two or three days to ferment, then tun it up into a vessel, but let it not be full, that there may be room for it to work; stop it close, let it stand to be thoroughly fine, and then bottle it.

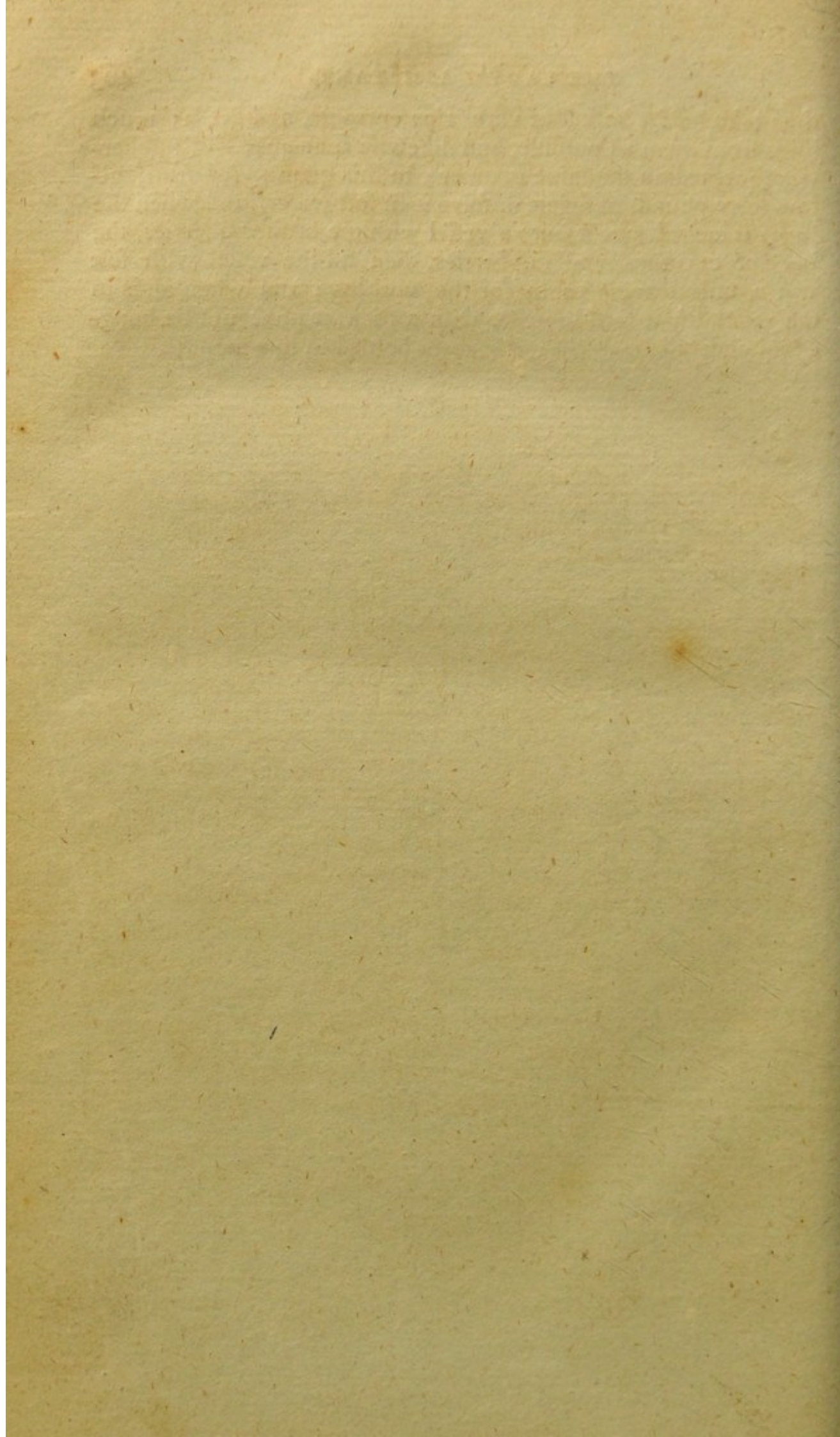
Another very excellent Receipt for Elder Wine.

TAKE Malaga raisins, cut them small, the stalks, stones, &c. and put them all together into a tub; pour over them water that has boiled an hour; to every six pounds of raisins put one gallon of water, pour it on boiling hot, and stir it well; when it is cold, cover it with a cloth, and let it work ten or twelve days, stirring it five or six times a day; then strain the liquor from the raisins, and squeeze them hard: and put to every gallon of liquor one pint of clear juice of elder:—the best way to get the juice, is to bake the berries in earthen pots—let the liquors be cold when they are put together, and stir them well; then tun it up, and when it has done working clay it up; let it stand four or five months before it is bottled; in six weeks after it will be fit to drink; the elder-berries must be very ripe.

Cherry Wine.

TAKE fifty pounds of black cherries picked from the stalks, but the stones remaining, let them be well bruised with the hands;

then take half a bushel of very ripe currants, and get as much juice from them as possible, and likewise four quarts of raspberries squeezed in the same manner; to this quantity of fruit, allow forty pounds of sugar, dissolve it in soft water, and when the sugar is melted, put it into a vessel with the bruised cherries, the juice of currants, and raspberries, then fill the vessel with soft water, only leaving room for the working; and when all is in the vessel, stir it well together with a stick, it must not be bunged up under three weeks; it may be bottled in five months.



LIST OF THINGS IN SEASON, IN EVERY MONTH OF THE YEAR.

JANUARY.

<i>Meat.</i>	Lobsters,	Savoys,	Sorrel,
H OUSE Lamb	Crabs,	Coleworts,	Burnet,
Pork,	Cray Fish,	Sprouts,	Parsley,
Beef,	Prawns,	Borecole,	Sage,
Mutton,	Oysters,	Brocoli, Purple	Thyme,
Veal.	Sturgeon.	and White,	Rosemary,
	<i>Poultry.</i>	Spinach,	Lettuce,
<i>Fish.</i>	Hare,	Cardoons,	Cresses,
Cod,	Pheasant,	Parsnips,	Mustard,
Soles,	Partridges,	Carrots,	Rape,
Turbot,	Woodcocks,	Turnips,	Raddish,
Thornback,	Snipes,	Celery,	Taragon,
Skate,	Turkies,	Endive,	Mint,
Whittings,	Capons,	Leeks,	Chervil.
Smelts,	Pullets,	Onions,	<i>Fruit.</i>
Carp,	Fowls,	Potatoes,	Apples,
Tench,	Chickens,	Beets,	Pears,
Perch,	Tame Pigeons,	Garlic,	Nuts,
Eels,	Rabbits.	Eschalots,	Almonds,
Lampreys,	<i>Vegetables.</i>	Mushrooms,	Services,
Plaice,	Cabbage,	Salsafy,	Medlars,
Flounders,		Scorzoneria,	Grapes.
		Skirrets,	

FEBRUARY.

<i>Meat.</i>	<i>Fish.</i>	Whittings,	Lampreys,
H OUSE Lamb,	Cod,	Smelts,	Plaice,
Pork,	Soles,	Carp,	Flounders,
Beef,	Turbot,	Tench,	Lobsters,
Mutton,	Thornback,	Perch,	Crabs,
Veal.	Skate,	Eels,	Cray Fish,

Prawns,	<i>Vegetables.</i>	Onions,	Marigolds,
Oysters,	Cabbage,	Potatoes,	Lettuce,
Sturgeon.	Savoys,	Beets,	Cresses,
<i>Poultry.</i>	Coleworts,	Garlic,	Mustard,
Hare,	Sprouts,	Eschalot,	Rape,
Pheasant,	Borecole,	Mushrooms,	Radish,
Partridge,	Brocoli, Purple	Salsafy,	Taragon,
Woodcock,	and White,	Scorzonera,	Mint,
Snipes,	Cardoons,	Skirrets,	Chervil,
Turkeys,	Spinach,	Sorrel,	Jerusalem Arti-
Capons,	Carrots,	Burnet,	chokes.
Pullets,	Parsnips,	Parsley,	<i>Fruit.</i>
Fowls,	Turnips,	Thyme,	Apples,
Chickens,	Celery,	Winter Savoury,	Pears.
Pigeons,	Endive,	Rosemary,	
Tame Rabbits.	Leeks,	Sage,	

MARCH.

<i>Meat.</i>	Cray Fish,	Spinach,	Marigolds,
H OUSE Lamb	Prawns.	Cardoons,	Lettuce,
Pork,	<i>Poultry.</i>	Parsnips,	Cresses,
Beef,	Turkeys,	Carrots,	Mustard,
Mutton,	Capons,	Turnips,	Rape,
Veal.	Pullets,	Celery,	Radish,
<i>Fish.</i>	Fowls,	Endive,	Taragon,
Turbot,	Chickens,	Onions,	Mint,
Soles,	Pigeons,	Potatoes,	Chervil,
Thornback,	Ducklings,	Beets,	Jerusalem Arti-
Skate,	Tame Rabbits.	Garlic,	chokes
Whitings,	<i>Vegetables.</i>	Eschalot,	Clary,
Carp,	Cabbage,	Mushrooms,	Tansy,
Tench,	Savoys,	Burnet,	Cucumbers,
Eels,	Coleworts,	Parsley,	Asparagus,
Plaice,	Sprouts,	Thyme,	Purslain.
Flounders,	Borecole,	Savory,	<i>Fruit.</i>
Mullets,	Brocoli, Purple	Rosemary,	Pears,
Lobsters,	and White,	Sage,	Apples.
Crabs,		Sorrel,	

APRIL.

<i>Meat.</i>	<i>Fish.</i>	Tench,	Chubs,
G RASS Lamb,	Turbot,	Trout,	Mullets,
Beef,	Soles,	Herrings,	Cray Fish,
Mutton,	Skate,	Salmon,	Crabs,
Veal.	Carp,	Smelts,	Lobsters,

Prawns.
Poultry.
 Leverets,
 Rabbits,
 Ducklings,
 Pigeons,
 Pullets,
 Fowls,
 Chickens.

Vegetables.
 Colewort,
 Sprouts,
 Young Carrots,
 Brocoli,
 Spinach,
 Parsley,
 Chervil,
 Young Onions,
 Celery,
 Endive,
 Sorrel,
 Burnet,
 Radishes,
 Asparagus,
 Beet,
 Lettuce,
 All small Salad,

All sorts of Pot
 Herbs,
 Young shoots of
 Salsafy,
 Cucumbers,
 Tragopogon.
Fruit.
 Pears,
 Apples.

MAY.

Meat.
 LAMB,
 Beef,
 Mutton,
 Veal.

Herrings,
 Eels,
 Chub,
 Lobsters,
 Cray Fish,
 Crabs,
 Prawns.

Vegetables.
Early { Cabbages,
 Potatoes,
 Carrots,
 Turnips,
 Cauliflower
 Artichokes,
 All sorts of Salad
 All sorts of Herbs
 Pease,
 Beans,
 Asparagus,
 Tragopogon,
 Cucumbers.
Fruit.

Fish.
 Turbot,
 Carp,
 Tench,
 Trout,
 Salmon,
 Soles,
 Smelts,

Poultry.
 Green Geese,
 Ducklings,
 Leverets,
 Rabbits,
 Pullets,
 Fowls,
 Chickens.

Radishes,
 Spinach,
 Parsley,
 Sorrel,
 Balm,
 Mint,
 Purslane,
 Fennel,
 Lettuce,
 Apples,
 Pears,
 Cherries,
 Some Strawber-
 ries,
 Gooseberries and
 Currants for
 Tarts.

JUNE.

Meat.
 LAMB,
 Beef,
 Mutton,
 Veal,
 Buck Venison.

Fish.
 Turbot,
 Mackerel,
 Trout,
 Carp,
 Tench,
 Pike,
 Salmon,
 Soles,

Herrings,
 Smelts,
 Eels,
 Mulletts,
 Lobsters,
 Cray Fish,
 Prawns.

Poultry.
 Green Geese,
 Ducklings,
 Turkey Poults,
 Plovers,
 Wheat Ears,
 Leverets,
 Rabbits,

Fowls,
 Pullets,
 Chickens.
Vegetables.
 Cucumbers,
 Peas,
 Beans,
 Kidney Beans,
 Asparagus,
 Cabbages,
 Cauliflowers,
 Artichokes,
 Carrots,
 Turnips,
 Potatoes,

Radishes,
 Onions,
 Lettuce,
 All small Salad,
 All Pot Herbs,
 Parsley,
 Purslane.
Fruit.
 Strawberries,
 Cherries,
 Currants,
 Gooseberries,
 Apricots,
 Apples,
 Pears,

JULY.

<i>Meat.</i>		<i>Vegetables.</i>	
LAMB,	Skate,	Pease,	Sorrel,
Beef,	Thornback,	Beans,	Purslane,
Mutton,	Pike,	Kidney Beans,	Parsley,
Veal,	Eels,	Cabbage,	All sorts of Sa-
Buck Venison.	Lobsters,	Cauliflowers,	lad,
	Prawns,	Cucumbers,	All sorts of Pot
	Cray-fish.	Mushrooms,	Herbs.
<i>Fish.</i>	<i>Poultry.</i>		<i>Fruit.</i>
Cod,	Green Geese,	Carrots,	Pears,
Haddock,	Ducklings,	Turnips,	Apples,
Mackerel,	Turkey Poults,	Potatoes,	Cherries,
Soles,	Leverets,	Radishes,	Strawberries,
Herrings,	Rabbits,	Finochia,	Raspberries,
Salmon,	Wheat Ears,	Scorzonera,	Peaches,
Carp,	Plovers,	Salsafy,	Nectarines,
Tench,	Pigeons,	Artichokes,	Plums,
Plaice,	Pullets,	Celery,	Apricots,
Mullet,	Fowls,	Endive,	Gooseberries,
Flounders,	Chickens.	Chervil,	Melons.

AUGUST.

<i>Meat.</i>			
LAMB,	Lobsters,	Kidney Beans,	Parsley,
Beef,	Cray Fish,	Cabbage,	Purslane,
Mutton,	Prawns.	Cauliflower,	All sorts of Sa-
Veal,	<i>Poultry.</i>	Cucumbers,	lad,
Buck Venison.	Turkey Poults,	Mushrooms,	All sorts of Herbs
	Geese,	Sprouts,	Dill,
	<i>Fish.</i>	Carrots,	Spinach.
Cod,	Ducks,	Turnips,	<i>Fruit.</i>
Haddock,	Wild Ducks,	Potatoes,	Pears,
Mackerel,	Pullets,	Radishes,	Apples,
Herrings,	Fowls,	Finochia,	Peaches,
Skate,	Chickens,	Scorzonera,	Nectarines,
Plaice,	Leverets,	Salsafy,	Plums,
Flounders,	Rabbits,	Onions,	Grapes,
Thornback,	Pigeons,	Garlic,	Figs,
Mullet,	Plovers,	Eschalot,	Filberts,
Pike,	Pheasants,	Artichokes,	Mulberries,
Carp,	Wheat Ears.	Celery,	Gooseberries,
Eels,	<i>Vegetables.</i>	Endive,	Currants,
Oysters,	Pease,	Sorrel,	Melons.
	Beans,		

SEPTEMBER.

<i>Meat.</i>	Lobsters.	Cabbages,	Lettuce, and all
L AMB,	<i>Poultry.</i>	Sprouts,	sorts of Salad,
Beef,	Geese,	Carrots,	All sorts of Herbs
Mutton,	Turkies,	Turnips,	Radishes.
Veal,	Pullets,	Parsnips,	<i>Fruit.</i>
Buck Venison.	Fowls,	Potatoes,	Currants,
<i>Fish.</i>	Chickens,	Artichokes,	Plums,
Cod,	Ducks,	Cucumbers,	Peaches,
Haddocks,	Pigeons,	Mushrooms,	Pears,
Salmon,	Rabbits,	Eschalots,	Apples,
Carp,	Teal,	Onions,	Grapes,
Tench,	Larks,	Leeks,	Figs,
Plaice,	Hares,	Garlic,	Walnuts,
Flounders,	Pheasants,	Scorzoneria,	Filberts,
Thornback,	Partridge.	Salsafy,	Hazle Nuts,
Skate,	<i>Vegetables.</i>	Cardoons,	Medlars,
Soles,	Pease,	Endive,	Quinces,
Smelts,	Beans,	Celery,	Lazaroles,
Pike,	Kidney Beans,	Parsley,	Cherries,
Oysters,	Cauliflower,	Finochia,	Melons.

OCTOBER.

<i>Meat.</i>	Muscles,	Cauliflower,	Chard Beets,
P ORK,	Cockles.	Brocoli,	Beets,
Lamb,	<i>Poultry.</i>	Savoys,	Finochia,
Mutton,	Turkies,	Sprouts,	Chervil,
Beef,	Geese,	Colewort,	Mushrooms,
Veal,	Pigeons,	Carrots,	Lettuce & small
Doe Venison.	Pullets,	Turnips,	Salad,
<i>Fish.</i>	Fowls,	Potatoes,	All sorts of Herbs
Salmon Trout,	Chickens,	Parsnips,	<i>Fruit.</i>
Smelts,	Wild Ducks,	Skirret,	Pears,
Carp,	Teal,	Salsafy,	Apples,
Tench,	Widgeons,	Scorzoneria,	Peaches,
Doree,	Larks,	Turnip-rooted &	Figs,
Berbet,	Woodcocks,	Black Spanish	Medlars,
Holobet,	Snipes,	Radish,	Services,
Brills,	Hares,	Some Artichokes	Quinces,
Gudgeons,	Pheasants,	Onions,	Bullace,
Pike,	Partridges,	Leeks,	Grapes,
Perch,	Dotterels,	Eschalot,	Walnuts,
Lobsters,	Rabbits.	Rocombole,	Filberts,
Oysters,	<i>Vegetables.</i>	Celery,	Nuts.
	Cabbage,	Endive,	

NOVEMBER.

<i>Meat</i>		<i>Cockles,</i>	<i>Vegetables.</i>	
H OUSE Lamb		Muscles.	Cabbages,	Beets,
Pork,			Savoys,	Chard Beet,
Beef,		<i>Poultry.</i>	Borecole,	Cardoons,
Mutton,		Turkies,	Sprouts,	Parsley,
Veal.		Geese,	Coleworts,	Celery,
		Fowls,	Cauliflower,	Cresses,
<i>Fish.</i>		Pullets,	Spinach,	Endive,
Salmon,		Chickens,	Jerusalem Arti-	Chervil,
Salmon Trout,		Pigeons,	chokes,	Lettuce and
Carp,		Wild Ducks,	Carrots,	small Salad,
Tench,		Teal,	Turnips,	Allsorts of Herbs
Pike,		Widgeons,	Parsnips,	<i>Fruit.</i>
Gurnet,		Woodcocks,	Potatoes,	Pears,
Doree,		Snipes,	Salsafy,	Apples,
Holohet,		Larks,	Skirrets,	Bullace,
Berbet,		Dotterels,	Scorzonera,	Chesnuts,
Smelts,		Hares,	Onions,	Hazle Nuts,
Gudgeons,		Pheasants,	Leeks,	Walnuts,
Lobsters,		Partridges,	Eschalot,	Medlars,
Oysters,		Rabbits.	Rocombole,	Services,
				Grapes,

DECEMBER.

<i>Meat</i>				
H OUSE Lamb		Gudgeons,	Teal,	Onions,
Pork,		Eels,	Widgeon,	Eschalot,
Beef,		Oysters,	Dotterels,	Rocombole,
Mutton,		Cockles,	Larks,	Celery,
Veal,		Muscles,	Wild Ducks.	Endive,
Doe Venison.		<i>Poultry.</i>	<i>Vegetables.</i>	Spinach,
		Turkies,	Brocoli, Purple	Beets,
		Geese,	and White,	Cresses,
<i>Fish.</i>		Pullets,	Cabbages,	Lettuce and
Cod,		Capons,	Savoys,	small Salad,
Codlings,		Fowls,	Borecole,	Pot Herbs,
Soles,		Chickens,	Carrots,	Cardoons.
Carp,		Pigeons,	Parsnips,	<i>Fruit.</i>
Smelts,		Rabbits,	Turnips,	Apples,
Gurnets,		Woodcocks,	Potatoes,	Pears,
Sturgeon,		Snipes,	Skirrets,	Medlars,
Dorees,		Hares,	Scorzonera,	Services,
Holobets,		Partridges,	Salsafy,	Chesnuts,
Berbet,		Pheasants,	Leeks,	Grapes.

REMARKS
ON
KITCHEN-POISONS,

CONTAINING
CAUTIONS RELATIVE TO THE USE
OF

*Laurel-Leaves, Hemlock, Mushrooms, Copper-Vessels,
Earthen-Jars, &c. &c.*

WITH OBSERVATIONS ON THE
ADULTERATION OF BREAD AND FLOUR,
AND THE
NATURE AND PROPERTIES OF WATER.

ON KITCHEN-POISONS.

1. *The Lauro-Cerasus, or Common Laurel.*

THE water distilled from the leaves of this tree has been frequently mixed with brandy, and other spirituous liquors, in order to give them the flavour of ratifia; and the leaves are often used in cookery, to communicate the same kind of taste to creams, custards, puddings, and some sorts of sweetmeats. But in the year 1728, an account of two women dying suddenly in Dublin, after drinking some of the common distilled laurel-water, gave rise to several experiments, made upon dogs, with the distilled water, and with the infusion of the leaves of the lauro-cerasus, communicated by Dr. Madden, physician at Dublin, to the Royal Society in England, and afterwards repeated (in the year 1731,) and confirmed by Dr. Mortimer, F.R.S. by which it appeared, that both the water and the infusion brought on convulsions, palsy, and death.

The laurus of the ancients, or the *bay*, is, on the contrary, of a salutary nature, and of use in several disorders.

The lauro-cerasus is a plant of a very deleterious kind, and, in a large quantity, most formidably poisonous; yet, when administered with proper caution, and in small proportion, the leaves of the plant are generally thought not otherwise than innocent; and therefore, for kitchen purposes, as the flavouring of custards, &c. the use, in

guarded and common moderation, may be continued in perfect safety. The bitter parts of the plant, in which also the *noxious* properties are supposed to reside, are determined to be the same in quality, and not sensibly different in degree, from the bitter almond, and the kernels of any of the stoned fruits; and in Holland, Linnæus mentions, that an infusion of this kind of laurel is used in the practice of the healing art. Miller also says, that laurel-leaves are perfectly innocent; a nice attention is however certainly necessary in the use of them.

The remedy against the poisonous laurel is from ten to forty drops of sal ammoniac, in a glass of water, repeated as the symptoms may require.

2. *Small Hemlock, or Fool's Parsley.*

DESCRIPTION.

THE first leaves are divided into numerous small parts, which are of a pale green, oval, pointed, and deeply indented. The stalk is slender, round, upright, striated, and about a yard high. The flowers are white, growing at the tops of the branches in little umbels. It is an annual plant, common in orchards and kitchen gardens, and flowers in June and July. This plant has been often mistaken for parsley? and from thence it has received the name of *Fool's Parsley*.

Though it seems not to be of so virulent a nature as the larger hemlock, yet Boerhaave places it among the vegetable poisons in his Institutes; and, in his History of plants, produces an instance of its pernicious effects. It is therefore necessary to guard against it in collecting herbs for salads, and other purposes.

3. *Mushrooms.*

MUSHROOMS have been long used in sauces, in ketchup, and other forms of cookery. They were highly esteemed by the Romans, as they are at present by the French, Italians, and other nations.

Pliny exclaims against the luxury of his countrymen in this article; and wonders what extraordinary pleasure there can be in eating such *dangerous food*. The ancient writers on the *Materia Medica* seem to agree, that mushrooms are in general unwholesome; and the moderns, Lemery, Allen, Geoffroy, Boerhaave, Linnæus, and others, concur in the same opinion. There are numerous instances upon record of their fatal effects. Almost all of them, as the last-mentioned author affirms, "are fraught with poison."

The common esculent kinds, if eaten too freely, frequently bring on heart-burns, sicknesses, vomitings, diarrhœas, dysenteries, and other dangerous symptoms. It is therefore to be wished, that they were banished from the table. But if the palate must be indulged in these treacherous gratifications, or, as Seneca calls them, this "voluptuous poison," it is necessary that they who are employed in collecting them should be extremely cautious, lest they should

collect such as are absolutely pernicious; which, considering to whose care this is generally committed, may, and undoubtedly has, frequently happened.

The eatable mushrooms at first appear of a roundish form, like a button; the upper part and the stalk are very white: the under part is of a livid flesh-colour; but the fleshy part, when broken, is very white. When these are suffered to remain undisturbed, they will grow to a large size, and expand themselves almost to a flatness, and the red part underneath will change to a dark colour.

Copper Vessels.

COPPER, when it is handled, yields an offensive smell, and if touched with the tongue, a sharp pungent taste, and even excites a nausea. Verdigris is nothing but a solution of this metal by vegetable acids. And it is well known, that a very small quantity of this solution will produce cholics, vomitings, intolerable thirst, universal convulsions, and other dangerous symptoms. If these effects, and the prodigious divisibility of this metal be considered, there can be no doubt of its being a violent and subtile poison: we are daily exposed to this poison by the use of copper vessels for dressing our food. The very air of the kitchen, abounding with oleaginous and saline particles, penetrates and disposes them to dissolution before they are used. Water by standing some time in a copper vessel, is impregnated with verdigris, as may be demonstrated by throwing into it a small quantity of any volatile alkali, which will immediately tinge it with a paler or deeper blue, in proportion to the rust contained in the water. Vinegar, apple-sauce, greens, oil, grease, butter, and almost every kind of food, will extract the verdigris in a greater degree. It is true, people imagine that the ill effects of copper are prevented by its being tinned; but the tin, which adheres to the copper, is so extremely thin, that it is soon penetrated by the verdigris, which insinuates itself through the pores of the metal, and appears green upon the surface.

Verdigris is one of the most violent poisons in nature: yet, rather than quit an old custom, the greater part of mankind are content to swallow some of this poison every day.

Our food receives this quantity of poison in the kitchen, by the use of copper pans and dishes. The brewer mingles poison in our beer by boiling it in a copper. Salt is distributed to the people from copper scales, covered with verdigris. Pickled cucumbers are rendered green by an infusion of copper coin. The pastry-cook bakes our tarts in copper patty-pans. But confections and syrups have greater powers of destruction: for they are set over a fire in copper vessels, which have not been tinned; and the verdigris is plentifully extracted by the acidity of the composition.—And though we do not, after all, swallow death in a single dose, yet it is certain that a quantity of poison, however small, which is

repeated with every meal, must produce more fatal effects than is generally believed.

Bell-metal kettles are very often used in boiling cucumbers for pickling, in order to make them green. This is an absurd and dangerous practice. If the cucumbers acquire any additional greenness by the use of these kettles, they can only derive it from the copper of which they are made.

According to some writers, bell-metal is a composition of tin and copper, or pewter and copper, in the proportion of twenty pounds of pewter, or twenty-three pounds of tin, to one hundred weight of copper. According to others, this metal is made of copper, a thousand pounds; tin, from two or three hundred pounds; and brass, one hundred and fifty pounds.

Spoons and other kitchen utensils are frequently made of a mixed metal, called alchemy; or, as it is vulgarly pronounced, ockimy. The rust of this metal, as well as the former, is highly pernicious.

The author of a tract, entitled, "Serious Reflections on the Dangers attending the Use of Copper Vessels," published at London in 1755, asserts, that, "the greater frequency of palsies, apoplexies, madness, and all the frightful train of nervous disorders which suddenly attack us, without our being able to account for the cause, or which gradually weaken our vital faculties, are the poisonous effects of this pernicious matter, taken into the body insensibly with our victuals, and thereby intermixed with our blood and juices."

However this may be, it is certain that there have been innumerable instances of the pernicious consequences of eating food dressed in copper vessels, not sufficiently cleaned from the rust. On this account the Senate of Sweden, about the year 1753, prohibited copper vessels, and ordered that none but such as were made of iron should be used in their fleets and armies.

But if copper vessels are still continued, every cook and good house-wife should be particularly careful in keeping them clean and well-tinned: and should suffer nothing to remain in them longer than is absolutely necessary for the purpose of cookery.

REMEDY.

"The common cure," says Dr. Mead, "of all poisons taken into the stomach, must be by throwing them up again, by vomiting as soon as possible, and defending the membranes from their pungent acrimony. Drinking very large quantities of warm milk, with oil of sweet almonds, till the vomiting ceases, will answer the first intention. The other, in mineral poisons, (for the effects of vegetable poisons, after they have been vomited up, generally go off by diluting plentifully with soft and fat liquids) require particular care, which may be in this way. The force of these depends upon a combination of metallic particles with saline crystals: therefore the disuniting of these must destroy their power. This may be done by drinking a quantity of lixivium made by a solution of salt of tartar

in water : for this salt, uniting with the corrosive crystalline salt, will, after some degree of effervescence, kill it, as the chemists speak ; by which means, being disengaged from the mineral globules, it will be rendered of no effect."

The Solution or Salt of Lead.

LEAD is a metal easily corroded, especially by the warm steams of acids, such as vinegar, cyder, lemon-juice, rhenish-wine, &c. And this solution, or salt of lead, is a slow and insidious, though certain poison. The glazing of all our common brown pottery ware is either lead or lead ore. If black, it is lead ore, with a small proportion of manganese, which is a species of iron ore. If yellow, the glazing is lead ore, and appears yellowish by having some pipe or white clay under it. The colour of the common pottery ware is red, as the vessels are made of the same clay with common bricks. These vessels are so porous, that they are penetrated by all salts, acid or alkaline, and are unfit for retaining any saline substance. They are improper, though too often used, for preserving sour fruits or pickles. The glazing of such vessels is corroded by the vinegar ; for, upon evaporating the liquor, a quantity of the salt of lead will be found at the bottom. A sure way of judging whether the vinegar, or other acids, have dissolved part of the glazing, is, by their becoming vapid, or losing their sharpness, and acquiring a sweetish taste by standing in them for some time : in which case the contents are to be thrown away as pernicious.

The substance of the pottery ware commonly called Delft, the best being made at Delft in Holland, is a whitish clay when baked, and soft, as not having endured a great heat in baking. The glazing is a composition of calcined lead, calcined tin, sand, some coarse alkaline salt, and sandiver ; which being run into a white glass, the white colour being owing to the tin, is afterwards ground in a mill, then mixed with water, and the vessels, after being baked in the furnace, are dipped into it, and put into the furnace a second time ; by which means, with a small degree of heat, the white glass runs upon the vessels. This glazing is exceedingly soft, and easily cracks. What effects acids will have upon it, the author of these observations cannot say, not having tried them ; but they seem to be improper for inspissating the juice of lemons, oranges, or any other acid fruits.

The most proper vessels for these purposes are porcelain or china ware. The substance of them is of so close a texture, that no saline, or other liquor, can penetrate them. The glazing, which is made likewise of the substance of the china, is so firm and close, that no salt or saline substance can have the least effect upon it. It must however, be observed, that this remark is only applicable to the porcelain made in China : for some species of the European manufactory are certainly glazed with a fine glass of lead, &c.

Next to China is the stone ware, commonly called the Staffordshire ware. The substance of these vessels is a composition of black

flint, and a strong clay, that bakes white. Their outsides are glazed by throwing into the furnace, when well heated, common or sea salt, decrepitated; the steam or acid of which, flying up among the vessels, vitrifies the outsides of them, and gives them the glazing. This stone ware does not appear to be injured or effected by any kind of salts, either acid or alkaline, or any liquors, hot or cold.—They are therefore extremely proper for all common uses; but require a careful management, as they are much apter to crack with any sudden heat, than china.

REMARKS ON THE ADULTERATION OF BREAD AND FLOUR.

IN the sophistication of flour, mealmen and bakers have been known to use bean-meal, chalk, whiting, slaked lime, alum, and even ashes of bones. The first, bean-flour, is perfectly innocent, and affords a nourishment equal to that of wheat; but there is a toughness in bean-flour, and its colour is dusky. To remove these defects, chalk is added to whiten it, alum to give the whole compound that consistence which is necessary to make it knead well in the dough, and jalap to take off the astringency. It may be supposed, that these horrid iniquities are only imaginary, or at least exaggerated, and that such mixtures must be discoverable even by the most ordinary taste; but as some adulterations of this nature have certainly been practised, the following experiments may serve to gratify curiosity, or discover frauds, where any such exist.

“To discover whether flour be adulterated with whiting or chalk, mix with it some juice of lemon or good vinegar. If the flour be pure, they will remain together at rest; but if there be a mixture of whiting or chalk, a fermentation, like the working of yeast, will ensue. The adulterated meal is whiter and heavier than the good: the quantity that an ordinary tea-dish will contain has been found to weigh more than the same quantity of genuine flour, by four drachms and 19 grains Troy.”

“The regular method to detect these frauds in bread is this:—Cut the crumb of a loaf into very thin slices; break them, but not into very small pieces, and put them into a glass cucurbit, with a large quantity of water. Set this, without shaking, in a sand furnace, and let it stand, with a moderate warmth, four-and-twenty hours. The crumb of the bread will in this time soften in all its parts, and the ingredients will separate from it. The alum will dissolve in the water, and may be extracted from it in the usual way. The jalap, if any have been used, will swim upon the top in a coarse film; and the other ingredients, being heavy, will sink to the bottom.—This is the best and most regular method of finding the deceit: but as cucurbits, and sand furnaces, are not at hand in private families, there is a more familiar method.

Let the crumb of a loaf be sliced, as before directed, and put it, with a great deal of water, into a large earthen pipkin. Let this be set over a very gentle fire, and kept a long time moderately hot; and the pap being poured off, the bone ashes, or other ingredients, will be found at the bottom."

ON WATER.

IT is a long-established observation, that the best waters boil and cool again the soonest; and that they evaporate in the least time, and with the least degree of heat.

A well-known mark of the purity of water is its softness. This quality is discoverable by the touch, if we only wash our hands in it: and the distinction between hard and soft water generally rises from its difficult or easy union with oily substances.

Soft water is the most proper for the washing and bleaching of linen, the making of paper, and for most medicinal purposes. It mixes more uniformly with milk, and does not curdle it, as hard waters frequently do. It boils pease and beans softer, and mixes better with flour, rice, oatmeal, &c. In boiling meat, it gives it a more agreeable colour than hard water, which often boils it red.

There are however some purposes, to which hard water is more proper: as, in several kinds of dying; in making starch; and in the rinsing of soap out of linen, after it has been washed; as it is observed to give the linen a better colour, and an agreeable firmness or crispness; but the linen thus treated requires more soap, when it comes to be washed again. Hard water gives a better colour to greens, and a firmness to all sorts of fish, especially cod, when boiled in it.

The Burton, Nottinghamshire, Liverpool, and several other kinds of ale, which are much admired, are said to be brewed with hard water. But Dr. Mead and others condemn the use of these liquors, as productive of various disorders, and particularly the cholic.

From these remarks we may reasonably infer, that hard water cannot so well answer the purposes of diluting and digesting our food; as it will not so readily mix and unite with the different parts of it, nor assimilate and digest them properly. Besides, the large quantities of acid and nitrous salts, with the loads of selenite and calcareous earth, which these waters generally contain, will naturally dispose them to form obstructions, when, by the course of circulation, these solid particles come into the minutest vessels, more especially those of the glands. Hence they are often blamed, as laying the foundation of scrophulous, strumous, and other glandular swellings and obstructions.

It is from the quantity of stony matter, which the hard waters generally contain, that most of them leave large incrustations upon the sides of the vessels in which they are boiled; and they have by

some been disapproved for this reason, as causing the stone. But the calculous concretions in the bladder and kidneys are of a very different nature from these incrustations; and, as Dr. Heberden justly observes, “they totally differ from all fossil stones in every thing except the name: and the pretended experience of the effects of certain stony waters in breeding the stone, may, upon the best authorities, be rejected as false.”

The best way of determining the hardness or softness of water, is by scraping any certain quantity of soap into it, and observing how it dissolves or lathers. If water be perfectly soft, the soap will dissolve quickly, uniformly, and without curdling; and, upon shaking the glass briskly, will rise a strong froth or lather at the top. But the smallest degree of hardness will shew itself, either by the soap not dissolving so readily, by its turning curdly and uneven, or by less froth remaining after it is agitated; and the different degrees of hardness may hereby be very well determined. The best way of making this trial is with a small quantity of Castile soap, viz. about a grain to an ounce of water.

Rain-water.

In summer-time rain-water brings along with it the seeds and embryos of vegetables and animalcula, which render it disagreeable to the taste, and promote its putrefaction. If it be kept in wooden vessels, it will soon stink, and become unfit for use, and then, if it be viewed with a microscope, it will be found to contain an amazing number of various animalcula; and particularly those which, from their form and motion, are called the wheel animals. These animalcula are supposed to be the chief cause of the water's putrefaction.

Rain-water is a little hard, when it first falls; but in two or three days it becomes perfectly soft.

The rain, which falls through the smoke of large towns, is rendered foul and black; more especially if it be collected, as it generally is, from the roofs of houses; when it brings with it a great many particles of soot, which give it a very disagreeable taste and colour. Where the tiles are blackened by the smoke of glass-houses, &c. the water which falls from them is unfit for almost any domestic purposes.

When rain-water subsides, and is well filtered, it becomes perfectly clear and bright. If it be kept in wooden vessels, it contracts a particular smell, taste, and colour from the wood.

Clean earthen jars are the best for keeping water. Though leaden cisterns may be used with safety, if they be kept clear from vegetable acids; all of which are found to corrode lead, and to produce a very noxious salt. The vessels in which water is preserved should be covered, to prevent any dust or filth from getting in; and the water will be more agreeable, if kept in a cool place.

Snow-water.

Some of the greatest philosophers and physicians have differed much in their opinion of snow-water. Hippocrates, Hoffman, and

others, condemn it. But Boerhaave, on the other hand, is lavish in its encomiums. He asserts, that snow, which is collected from the tops of high sandy mountains, at a distance from any towns or houses, where it has fallen after a long sharp frost, in calm weather, and lies at a considerable height above the surface of the earth, produces water, "which is the purest of all, quite immutable, capable of being kept for many years, and is a singular remedy for inflammations of the eyes."

Dr. Rotheram having mentioned the efficacy of snow-water in burns, and in fertilizing the ground, relates the following experiment; which, though it may appear of a trivial nature, he very justly remarks, is not below the notice of the philosopher.

"One effect of snow, of which I do not remember any where to have read, is, that a certain quantity of it, taken up fresh from the ground, and mixed in a flour-pudding, will supply the place of eggs, and make it equally light. The quantity allotted is two table spoonfuls, instead of one egg; and if this proportion be much exceeded, the pudding will not adhere together, but will fall to pieces in boiling. I assert this from the experience of my own family; and any one, who chooses to try it, will find it to be a fact.

Spring-water.

AS all our springs are originally supplied by rain or melted snow, and hail, strained through the pores and cavities of the earth, their waters will vary according to the different soils, or strata, through which they pass. If waters meet with nothing in their subterraneous passages, which will unite with them, or dissolve in them, they issue out in their greatest purity. The springs, which come from gravel, sand, or some light and porous stones, are generally the purest and best: for the water, being filtered through their small pores, is cleared from almost every foreign substance or impurity which it had contracted in the air, acquires an agreeable coolness, and becomes limpid, bright, and sparkling.

But, as there are few soils, which do not contain some kinds of salt, or other mineral substances, which are soluble in water, most of our springs are found to partake, in some measure, of the nature of the soil through which they pass; and are innocent, salutary, or noxious, in proportion to the quantity, kind, or mixture, of the various ingredients of which they are composed, and the constitution of the person who uses them; and some of them are of great medicinal efficacy.

Stagnant-water.

Stagnant-water in ponds and ditches is generally esteemed the worst. But large lakes, which are kept in almost a continual agitation by the wind, do not properly come within the denomination of stagnant waters.

Pump-water, especially in London.

IT appears, from the analysis performed by Dr. Heberden, that several pump-waters in London, which he had examined, and probably most of them, contain powder of lime-stone, and the mineral acids of vitriol, nitre, and sea-salt, united in various proportions.—These waters are likewise tainted with an oiliness, which gives them a remarkable yellowish cast, when compared with pure distilled water. It is reasonable to think, that waters impregnated with such active substances, in a quantity sufficient to render them disagreeable to the taste, cannot always be drank with impunity. They have accordingly been suspected of occasioning pains in the stomach and bowels, glandular tumours, and costiveness, where the simple lime-stone prevails; and diarrhoeas, where much of it is united with the solution of acids; and it is probable, that a continued use of such waters may be the cause of many other disorders, especially to the infirm, and to children. From whence it follows, that a change of place may often be of as much use to weak persons, from the change of water as of air.

Some obscure notion of the unwholesomeness of pump-water, induces many persons to boil it, and let it stand to grow cold; by which it will indeed be made to part from most of its unneutralized lime-stone and selenite; but at the same time it will become more strongly impregnated with the saline matter, and therefore it will be worse.

If a small quantity of salt of tartar were added to the water, it would readily precipitate both the loose lime-stone, and likewise that which is united to the acids. Ten or fifteen grains would generally be enough for a pint; but the exact proportion would readily be found, by continuing to add to it, by little and little, till it ceased to occasion white clouds. This is an easy way, not only of freeing the water from its lime-stone, but also of changing the saline part into nitre and sal sylvii, both of which we know, by long experience, to be innocent.

But the best way of avoiding the bad effects of pump-water would be, not to make a constant use of it; and in a place so well supplied with river-water as London, there is very little necessity to drink of the springs; which, in so large a city, besides their natural contents, must collect many additional impurities from cellars, burying-grounds, common-sewers, and many other offensive places, with which they undoubtedly often communicate; so that it is indeed a wonder, that we find this water at all tolerable.

Thames and New-River Water.

RIVER waters partake of the properties of their springs, and the channels through which they run; yet, in a wonderful manner, they soon free themselves from their impurities. The motion of the current, the absorption of the soil, the sun and rain, have each of them

a considerable share in this effect. The most rapid rivers contain the purest waters.

The Thames-water, especially in the neighbourhood of London, is mixed with many impure ingredients. It is said to become offensive in seven or eight days, or sometimes sooner, if it be kept in unseasoned casks. In this state it generates a quantity of foul inflammable air, as may be seen by holding the flame of a candle to the bung-hole of a cask, when it is first open. But by this fermentation it soon purifies itself; and by opening the bung, it will often become sweet in twenty-four hours, and sooner if it be poured from one vessel to another, or ventilated.

Methods by which Water may be obtained in its greatest Purity.

AS it appears, that almost all the water used in cookery is tainted with impure ingredients; rain-water, with a great variety of volatile bodies, fuliginous particles, exhalations, invisible seeds, and insects: river, pond, and well-water, with a mixture of soil and mud, decayed vegetables, and the spawn of vermin; it will be very proper to purify it, before it is used for drinking, or any kitchen purpose. This may be done by various contrivances.

1. The water of the Thames, and that of the New-River, are very often muddy, or taste strongly of weeds and leaves. Dr. Heberden acknowledges; that the latter fault cannot easily be remedied; but, he observes, they would soon be freed from their muddiness, if kept some time in an open jar: and he is of opinion, that if the water given to very young children were thus purified, it might prevent some of their bowel-disorders, and so contribute a little to lessen that amazing mortality among the children which are nursed in London.

2. Rain-water, when grown putrid, may be easily rendered wholesome again, and may be drank without being offensive, by only boiling it a few moments: for by this expedient the animals that are in it will be destroyed, and, with the rest of the impurities, will subside to the bottom. If then you make it moderately acid, by adding to it a small quantity of acid that is very strong, it will be fit for use. This is found to be of excellent service under the equator, and between the tropics, where the waters putrefy in a horrible manner, and breed a multitude of insects, and yet must be drank. For the same reason, a small quantity of the spirit of vitriol, mixed with water, will prevent its growing putrid and breeding any animals, and, at the same time, preserve it wholesome and good.

3. A common way of purifying water is by filtration. Water, which is filtrated through porous stones, is extremely clear and limpid; but some writers have asserted, that it acquires a petrifying quality in its passage, which, at length, may produce disagreeable effects. However this may be, these stones are too dear for common use.

Dr. Rotheram asserts, that one of the readiest and best methods of

filtrating water, is, to let it run through a bed of clean sand. This is, he says, preferable to the filtering-stone, as it performs its work much sooner; and the grains of sand are of so many different figures, that they are pretty sure to stop the progress of any bodies of sensible bulk in passing through them.

"A friend of mine," says the Doctor, "in this town [Newcastle] has a cistern for collecting rain-water so constructed, that it both allows the water to subside, and the upper part of it to run through a bed of sand, which is raised by a partition above the bottom of the cistern; by which means the water becomes perfectly clear and bright, and is preferred, by most who have tasted it, to any other water in this town."

4. Some have objected, but probably without reason, to this mode of filtration, on a presumption that the sand has the same effect on the water as the filtering-stone: for it is said, that the sand is insensibly dissolved by the water; so that in four or five years it will have lost a fifth part of its weight. M. Amy therefore recommends the filtration of water through a sponge, more or less compressed. And this, he assures us, will render it, not only more clear, but more wholesome, than either a stone or sand.

5. As the purest of all water is obtained by distillation, Dr. Heberden recommends this method, as particularly useful where fuel is cheap and the water is bad; as it is in some of our foreign settlements.

The first running of distilled water has a disagreeable musty taste: on this account, if the still hold twenty gallons, it will be necessary to throw away the first gallon. The rest, though free from this, mustiness, will have a disagreeable empyreumatic or burnt taste. This taste goes off by keeping about a month, by ventilation, in a few minutes, or by boiling the water in an open vessel. Distilled water must be kept in perfectly clean glass or stone bottles, with glass stoppers, or metal covers; and then, having in it no principle of corruption, it is incapable of being spoiled, and will keep just the same for ever. But the least particle of any animal or vegetable substance, will spoil a great quantity; and therefore the still and bottles should be kept wholly for this use.

This process, though certainly attended with many good effects, requires too much time and attention for common use; and therefore, in general, it may be sufficient to adopt the mode of filtration recommended by Dr. Rotheram, or that which is proposed by M. Amy.

These observations are not new, they have been communicated to the public by others. They are dispersed through many different publications. I have therefore thrown them into a small compass. And I flatter myself, that in a book of Cookery they may be acceptable to the public; as many of the foregoing articles are of infinite importance to the health, and consequently to the happiness, of mankind.

filtering water is to let it run through a bed of clean sand. This is the way practised to the filtering-stone, by its porous texture, it will not allow the grain of sand and all so many different impurities that they are pretty sure to stop the progress of any body of sensible bulk in passing through them.

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Some have objected, but probably without reason, to this mode of filtration, on a supposition that the sand has the same effect on the water as the filtering-stone: for it is said, that the sand is insensibly dissolved by the water, so that in four or five years it will have lost a third part of its weight. But this is a very old and common objection, and the filtration of water by sand is now generally considered as more wholesome, than either a stone or sand.

TO

MRS. MASON'S COOKERY,

8c 8c. 8c.

APPENDIX CONTAINING GENERAL PARTICULARS

ON THE
BREEDING, REARING, AND MANAGEMENT OF POULTRY,
ON THE BUSINESS OF THE DAIRY,
AND ON THE
MANAGEMENT OF THE KITCHEN AND FRUIT GARDEN.

THOUGH the management of Poultry, the Dairy, and the Kitchen and Fruit Garden is not the peculiar object of the cook, yet it is indispensably necessary to be known by every house-keeper, whom chance may sometimes bring to a rural life, in a situation remote from large towns, and from whence the different articles of poultry, fruit, and vegetables, cannot readily be procured. They may likewise afford an amusing and pleasing employment to many who, from the want of business in the towns and cities, to enjoy the calm pleasures of a rural retreat. We shall therefore begin with

The Breeding, Rearing, and Management of Poultry.

IN order to give us precisely in this business, our first consideration must be the choice of good fowls as are most proper for breeding. The most desirable and best are the most proper for sitting; but the younger sort should be chosen for laying. The usual proportion is six hens to a cock, and the fowls should always be kept at one particular house, and at one place, in order to make them familiar to their own home.

The best age to set a hen is from two years old to five, and February is the best month; though any month before Michaelmas will answer the purpose well enough. Bucks and turkeys sit thirty days, but a hen sits only twenty.

It will be necessary as nearly as possible, that the cocks and hens should be of the same breed, and that the hen should be vigilant and industrious for the preservation of herself and chickens. The hens, which should be in every respect proportioned to the cock, should be of the largest size, and those hens, which have upon their crowns a fall of feathers, are generally most thick. Have nothing to do with a hen that crows, as she is never either a good layer or breeder; nor will a hen, if she be fat, answer the end of laying or breeding; she will grow shabby and indolent, she will lay eggs without shells, and when set will forsake her nest.

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The Breeding, Rearing, and Management of Poultry.

IN order to proceed properly in this business, our first consideration must be the choice of such fowls as are most proper for breeding. The middle-aged fowls are the most proper for sitting; but the younger sort should be chosen for laying. The usual proportion is six hens to a cock; and the fowls should always be fed at one particular hour, and at one place, in order to make them familiar to their own home.

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When a hen is about a year and a half, or two years, old she lays the best eggs; and at this time give them plenty of victuals, and sometimes oats, and they will repay your bounty with large eggs. Hens will sometimes eat their own eggs, which may be prevented by laying in their way a piece of chalk cut like an egg. They will often be pecking at it, and, when they find themselves disappointed, they will not again attempt it. When the hen begins to cluck, it is a sign she is inclinable to sit. Do not disappoint her; but put no more than ten eggs under her. That a hen should always be set with an odd egg, as nine, eleven, or thirteen, is a vulgar notion, and founded only on caprice.

We have already observed, that February is the best month for setting a hen. This should be done just after the full moon, in order that she may produce her chickens in the increase of the next new moon. Though a hen may sit till October; yet the best broods are generally produced in February.

If ducks, geese, or turkies eggs are put under a hen, it must be done nine or ten days before you put her own eggs to her. It will be necessary to make some kind of mark on one side of the eggs, before you put them under the hen, and to take notice whether she turns them herself. If you find she does not, you must take the opportunity, when she is absent from her nest, to turn them yourself. Before you set your hen, be careful that the eggs are new, which you may know by their being heavy, full and clear. The largest eggs have sometimes two yolks, and consequently are good for nothing; therefore choose those of a moderate size.

If the hen be disturbed while she is sitting, she will probably forsake her nest, which must be prevented by putting her meat and water near her, which will likewise prevent her eggs cooling, as she will not have far to go in quest of food. Should you find her at any distance from the nest, take the opportunity to stir up the straw gently, in order to make it soft, but the eggs must be carefully laid in the same order they were before.

With respect to your hen-house, it should be large and spacious, the roof high, and the walls strong. The windows must be in the east side, in order to receive the advantage of the rising sun. Round about the inside of the walls, upon the ground, make large pens, three feet high, for geese, ducks, and large fowls to set in, and near the roof of the house long perches must be placed, reaching from one side to the other. At the darkest part of one side of the house, over the ground pens, several small handfuls of straw must be placed, which will serve the fowls for their nests, either to lay their eggs in, or to sit in to hatch their chickens, but when they are sitting to hatch chickens, their nests must be always on the ground. Pins must be stuck in different parts of the wall, in order to assist the fowls in getting up to their perches with more ease.

The hen-house floor must be made of earth quite smooth, but not paved; and a hole must be made at one end for the smaller fowls

to pass through at their pleasure, in order to prevent their seeking out other places to roost in. The larger fowls may be let in and out every night and morning at the door.

To keep your hen-house clean and free from vermin, is a matter essentially necessary to be attended to; and your perches must be so placed, that none of the fowls on the lower perches be directly under those above them. Various kinds of vermin will naturally breed where poultry is kept; but this may be in some degree prevented by sowing wormwood and rue about your hen-house. You may also boil wormwood, and sprinkle the floor with the liquor, which will answer two purposes, that of keeping your poultry in good health, and assisting in the destruction of vermin.

If any of your chickens, when hatched, be weaker than the rest, wrap them up in wool, or some flannel, and put them in a small basket near the fire. The first hatched chickens may be kept in a deepish sieve till the rest are disclosed, as they will not eat for two days. As some shells are harder than others, they will consequently require the more time for opening; but, if the chickens be not weak, nor the hen unkind, it will be better to let them continue under her, as she will nourish them better than any artificial heat possibly can.

After the chickens have been hatched two days, you may give them very small oatmeal, some dry, and some steeped in milk, or you may give them crumbs of white bread. As soon as they have gained strength, you may give them curds, cheese parings, white bread, crusts soaked in milk, or any other soft meat, that is small and easy of digestion. They must not be suffered to go abroad with the hen in less than a fortnight; and great care must be taken that their water be quite clean, as the pip is generally the consequence of their drinking dirty water.

When you wish to fatten your chickens, confine them in coops, and feed them with barley-meal. A very little brick-dust put into their water will give them an appetite to their meat, and hasten their fattening. All fowls have two stomachs: the one is their crop, which softens their food, and the other their gizzard, which macerates it. In the last are generally found small stones, and sharp bits of sand, which assist mastication, and without which, or something of that nature, a fowl would loose its appetite. The gizzard not being able to grind the food fast enough to discharge it from the crop without such assistance, it is of great service, for this purpose, to throw brick-dust into the water.

If your sitting hen be troubled with lice or other vermin, which will sometimes be the case, wash them with a decoction of wild lupines. The pip is a very common disorder in fowls, and arises from a white thin scale growing on the tip of the tongue, which is generally occasioned by their drinking puddle-water, want of clean water, or eating filthy food. However, pull off the scale with your nail, rub the tongue with some salt, and the complaint will be removed.

Ducks.

DUCKS generally begin to lay in the month of February, and if your gardener will be attentive to pick up snails, grubs, caterpillars, worms, and such like insects, and lay them in one place, it will make your ducks familiar, and furnish them with an agreeable change of food. Parsley sown about the ponds they frequent, will not only be agreeable to the ducks, but also give a pleasing flavour to their flesh. They must be accustomed to retire every night to one certain place; but let their nests be partitioned off from each other, and made as near the water as possible. Ducks being very apt to ramble, always feed them as near home as possible.

Their eggs must be every day removed, till they seem inclinable to sit, and then they may be left in the place where they have laid them. They require no great attention while they are sitting, provided you put near them some barley or offal corn and water, in order that they may not be obliged to straggle far from the nest, and thereby injure their eggs.

In winter time it is the best way to set a hen upon duck eggs; for ducks of every kind, as soon as their young ones are hatched, will lead them to the water, where, in cold weather, some of them will probably be lost. Twelve or thirteen eggs is the proper number to set under a duck. A hen will cover as many of these eggs as of her own, and bring up the young brood with an equal share of care and attention.

If the ducklings be hatched in tolerably moderate weather, they will require little attention; but, if they be hatched in a wet season, they must be taken under cover, and in particular during the night; for though water is the favourite element of a duck, it is easily hurt by the wet, till its feathers are grown, and it has acquired some strength by age.

Ducks of any age are fattened in the same manner. Put them into a retired place, in a pen, and let them have plenty of corn and water. You need not be difficult in the choice of what kind of grain you give them, so they have but plenty of it. With this treatment they will sufficiently fatten themselves in the course of a fortnight or three weeks.

Geese.

VERY little attendance or expence are required in the rearing of geese, as they will live upon commons, or any sort of pasture, where there is plenty of water. The largest geese are generally the most esteemed, and they should be either of a white or grey colour, as the pyed are not so profitable; and the least in esteem are those that are dark coloured.

Thirty days is generally the time for a goose to sit; but, should the weather be very moderate and warm, she will hatch them three or four days sooner. Care must be taken not to let them want for food, such as shag oats and bran scalded; and it will be necessary, as soon as the goslings are hatched, to keep them ten or twelve days in the

house, and feed them with curds, barley meal, bran, and such like food. Four or five geese are generally allowed to one gander.

If you wish to fatten green geese, you must shut them up when they are about a month old, and they will be fat in another month more. The more usual age of fattening geese is when they are about six months old, in or after harvest, when they have been in the stubble fields, from which food alone some people kill them. Those who are desirous of having them very fat, shut them up for a fortnight or three weeks, and feed them upon oats, split-beans, barley-meal, or ground malt, mixed with milk; but this sort of geese is generally too strong for weak and delicate stomachs.

Turkies.

WHILE turkies are young, being of a very tender constitution, they must be kept warm, and carefully attended to. The hens are so inattentive to their young, that while a single one will follow them, they will pay no kind of attention to the rest. Turkies are great feeders on corn, and, if you give them their fill, they will devour a prodigious quantity; but, if you turn them out to shift for themselves when grown up, they will provide for themselves, by feeding on herbs, seeds, or whatever chance shall throw in their way.

They must be well watched, and compelled to lay their eggs at home; for they are great wanderers, and will often deposit their eggs in secret places. March is the month they generally begin to lay in, and sit in April; but you must not put under them more than twelve eggs.

When the turkies have hatched their brood, which is usually accomplished in twenty-five or thirty days, great care must be taken to keep the young ones warm, as the least cold will kill them. You must feed them either with curds, or green fresh cheese, cut in small pieces, and their drink must be new milk, or milk and water. They must be frequently fed, as the hen will not concern herself much about that matter; and when they have acquired some strength, they may be fed in the open air, in a close-walled place, from whence they cannot stray. The dew being very prejudicial to the health of turkies, you must take care not to let them out too early in the morning, nor leave them out late in the evening.

In order to fatten turkies, give them sodden barley or sodden oats for the first fortnight, and cramb them for another fortnight with the following. Sift a quantity of barley-meal, and mix it with new milk. Make it into a good stiff paste, and then make it into long crams or rolls, big in the middle, and small at both ends. Wet them in lukewarm milk, give the turkey a full gorge three times a day, and they will be sufficiently fattened in the course of a fortnight.

Pigeons.

THE best months to provide yourself with pigeons are May and August, as they are young and in good condition at those seasons; Tame pigeons seldom produce more than two young ones at a brood. but they in some measure repay the smallness of the number by the

frequency of their hatching. They will have young ones twelve or thirteen times in a year, provided they be properly looked after, and well fed.

Pigeons must be kept clean; for, though they make a great deal of dirt, they are not fond of it. Their properest food is tares, or white peas, and they should have clean water set in different places, and some gravel scattered about their house. You must carefully preserve them from vermin, and their nests from starlings and other birds, as the latter will suck their eggs, and the former entirely destroy them.

As the common or dove-cote pigeons are very hardy, and will live in the severest weather, they have the advantage of many other kinds. If the breed should be too small, it may be mended by putting in a few tame pigeons of the most common kind, and the least conspicuous in their colours, that the rest may the better take to them from their being more like themselves. In proportioning the sexes among pigeons, good management is required: for there is nothing more hurtful than having too many cocks, especially if you keep the larger or tame kind. By having too many cocks, a good dove-cote may be spoiled, as they will grow quarrelsome, beat many away, and thereby thin the dove-cote.

The walls of the dove-cote are best built with clay mixed with straw, and while they are wet, it will be easy to cut such holes in them as may be thought necessary. However, let the cote be erected of what materials it may, the outside should be frequently white-washed, which will make the building more easily remembered by the pigeons, and thereby keep them from straying.

Pigeons being very fond of salt, lay a large heap of clay near the dove-cote, and let the brine done with in the family, be frequently beaten among it. It should be made thin, and kept so by frequently mixing brine with it. Salt is of much more advantage to pigeons than merely the pleasing them, for nothing will recover them so readily from sickness; a mixture of bay salt and cummin seed being an universal remedy for most diseases to which pigeons are subject.

The backs and breasts of pigeons are sometimes apt to be scabby, which will kill the young, and make the old ones so faint, that they cannot take their flights. To cure them of this disorder, take a quarter of bay salt, and as much common salt, a pound of fennel-seed, a pound of dill-seed, as much cummin-seed, and an ounce or two of assafetida. Mix all these together with a little wheat flour, and some fine worked clay. When it is well beaten together, put it into two pots, and bake them in an oven. When they are cold, lay them longways on the stand or table in the dove-house, when the pigeons will peck it, and every appearance of their disorder will soon vanish.

Rabbits.

A TAME rabbit is a very fertile animal, as she brings forth young every month. The doe must be put to the buck as soon as she has kindled, otherwise she will destroy her young. The sweetest hay, oats, and beans, sowthistle, parsley, cabbage leaves, and such like,

always fresh, are the best food you can give them. If you do not be careful to keep them clean, they will soon poison themselves, and every one who approaches within the smell of them.

THE MANAGEMENT OF THE DAIRY.

CLEANLINESS is one of the most necessary articles, to be attended to in the management of the dairy, which the housekeeper should entrust the care of to one who is conversant in those matters. The most essential matters to be observed in this business, are as follow:

After paying every attention to neatness and cleanliness, it will be necessary to see that the cows be milked at a regular hour; for the detention of the milk will not only keep the cows in great pain, but will contribute to spoil them. They should not be milked later than five in the evening, that their bags may have time to fill by the next morning; and every time they are milked their udders should be properly emptied.

The milk should be well strained as soon as it is brought into the dairy, and emptied into clean pans. White-ware pans are the best, as they are of a superior cleanliness, the brown sort being very porous, and are with difficulty cleansed by any scalding.

To make Butter.

UNLESS butter be very fresh, and free from rancidity, it cannot be wholesome, as bad butter will hurt digestion, render it difficult and painful, and introduce much acrimony into the blood. As soon as the butter is churned, open the churn, and with both hands gather it well together, take it out of the butter-milk, and lay it in a very clean bowl or earthen pan. If the butter is designed to be used fresh, fill the pan with clear water, and work the butter in it backward and forwards, till it is brought to a firm consistence of itself, without any moisture. Having done thus much, scotch and slice it over with the point of a knife, every way as thick as possible, in order to draw out the smallest hair, bit of rag, strainer, or any thing that may have by chance fallen into it. Then spread it in a thin bowl, and work it well together with as much salt as you think proper, and make it up into what form you please.

Should the milk of any particular cow happen to be foul or corrupt, owing to any accidental injury of the teats, it must by no means be mixed with the sweet milk, but given to the pigs. During the hot summer months, the cream should be skimmed from the milk before the dairy gets warm from the influence of the sun: nor should the milk at that season stand longer in the pans than twenty-four hours, nor be skimmed in the evening till after sun-set. Milk may remain unskimmed for thirty-six or thirty-eight hours in winter.

A deep pan must be ready to hold the cream, which should be kept, during the summer, in the coolest part of the dairy, or in a cool cellar, where a free air is admitted, which is much better. In the hot weather

ther, you must not omit to churn twice a week, and this should be done very early in the morning. More labour will be required to churn butter in winter than in summer. The butter-milk which remains after the butter is churned, is esteemed as an excellent remedy in spring for consumptive complaints.

To make Cheese.

THE quality of cheese differs according to the manner in which it is made. Cheese may be made from new or skimmed milk, from the curd which separates of itself upon standing, or may be more speedily produced by the addition of rennet. As soon as the milk is turned, carefully strain the whey from the curd. Break the curd well with your hands, and when it is equally broken, put it into the vat by degrees, observing carefully to break it as you put it in. The vat must be filled an inch or more above the brim, in order that the curd, when pressed down, may not shrink below the brim, as, in that case, the cheese will be spoiled. Before the curd be put in, a cheese cloth or strainer should be laid at the bottom of the vat; and this must be so large, that when the vat is filled with the curd, the end of the cloth may turn over the top of it, and completely cover the whole.

It must, in the next place, be taken to the press, and there left for two hours. It must then be turned, and have a clean cloth put under it, and turned over as before. After this it must be pressed again for six or eight hours, when it must again be turned, and rubbed on both sides with salt. It must then again be pressed for twelve or fourteen hours more, when, if any of the edges project, they must be pared off. It must then be turned every day on a dry board.

The rennet may be prepared in the following manner. Take the rennet or maw-bag of a calf, and be careful that it be perfectly sweet; for if it be in the least degree tainted, the cheese cannot be good. Take three pints or two quarts of soft water, clean and sweet; put into it some salt, some sweet briar, rose-leaves, cinnamon, mace, cloves, and almost every sort of spice and aromatic that can be procured. Boil these gently in two quarts of water till the liquor is reduced to three pints, and be careful not to make it smoky. Strain the liquor clear from the spices and other matters, and when it has stood till it be only milk-warm, pour it upon the calf's maw. You may then slice a lemon into it, and let it stand a day or two; when it must be strained, and put into a bottle for use. It will keep good a twelvemonth, if it be properly corked. It will smell like perfume, will give the cheese a pleasing flavour, and a small quantity of it will turn the milk.

To make Cream Cheese.

TWELVE quarts of new milk must be put to a quart of cream; let the milk and cream be just warm, and put to it a quantity of rennet sufficient to turn it. When you find the curd has come, lay a cloth in the vat, which must be made of the size proportionate to your intended cheese. Cut out the curd with a skimming-dish, and keep putting it into the vat till you have filled it, turning the cheese-cloth

over it. As the curd settles, lay more on, till you have laid on as much as will make one cheese. As soon as the whey is drained out, turn the cheese into a dry cloth, and then lay upon it a pound weight. Turn it out at night into another cloth, and the next morning salt it a little. Then lay it on a bed of nettles or ash-leaves, and cover it with the same, shifting it twice a day, for ten days. It will be fit to send up to table in that time.

To make Sage Cheese.

BRUISE the tops of young red sage in a mortar till you can press the juice out of them. Bruise also some spinach leaves, and having squeezed out the juice, mix it with that of the sage, in order to give it an agreeable green colour, which the juice of the sage alone will not do, and the bitter taste of the sage will thereby be considerably corrected.

Having prepared your juice in this manner, put the rennet to the milk, and at the same time mix it with as much of the sage and spinach juice as will give the milk the colour you would wish it to have, putting more or less, according to the taste you intend to give it. As soon as the curd is come, break it gently, and when it is all equally broken, put it into the cheese vat or mote, and press it gently, which will make it eat tender and mellow. Let it stand in the press about eight hours, then salt it, turn it every day for about a month, and you may then send it to table.

To make Marygold Cheese.

TAKE some of the freshest and best coloured marygold leaves you can procure, pound them in a mortar, and strain out the juice. Put your juice into the milk at the same time you put in the rennet, and stir them together. As soon as the milk be set, and the curd come, break it as gently and as equally as you possibly can, put it into the cheese vat, and press it with a gentle weight, there being at the bottom of the vat a number of holes sufficient easily to let out the whey. The remainder of the process is the same as before directed.

To imitate Cheshire Cheese.

AS soon as the milk is set, and the curd is come, do not break it with a dish, as is generally done in making other cheeses, but draw it together with your hands to one side of the vessel, breaking it gently and regularly; for if it be pressed roughly, a great deal of the richness of the milk will go into the whey. Put the curd into the cheese-vat or mote as you gather it, and when it is full, salt it at different times, press it, and let it frequently be turned.

These cheeses must be about seven or eight inches thick, and will be fit to cut in about twelve months. Put them on a shelf, frequently turn them, and rub them with a dry coarse cloth. At the year's end, you may bore a hole in the middle, and pour in a quarter of a pint of sack, then stop the hole close with some of the same cheese, and set it in a wine-cellar for six months to mellow. You will then find the sack all lost, and the hole in a manner closed up. This cheese will

have a pleasant and grateful flavour, and eat exceedingly fine and rich, if it be properly managed.

THE MANAGEMENT OF THE KITCHEN GARDEN.

IT cannot be expected, that a housekeeper should be a working gardener; but it is proper that she should know how to judge whether the gardener does his duty properly or not. The following few remarks will make her a tolerable judge of this matter, and will enable her to know what she has every month to expect from the produce of the garden. We shall now proceed to consider the business of every month.

January.

Though vegetation makes very little progress in the garden during this month, yet there are now many things necessary to be attended to for the production of vegetables in the succeeding months. You may now begin to sow and plant, in natural grounds as well as hot-beds, radishes, spinach, lettuce, carrots, peas, beans, parsley, cauliflowers, cabbages, mushrooms, kidney-beans, asparagus, small salading, &c. Though these may be sowed in the natural grounds, yet that must be in the warmest corners, and gently covered every night with warm mats, and also in the day-time, when the weather is severe.

Any time this month you may sow cucumbers in a hot-bed, in order to produce early fruit in March, April, and May, and a sufficient quantity of hot dung must be prepared for that purpose. The hot-bed must be made a yard high, for one or two light frames, and must be earthed six inches thick with rich mould. Sow some early prickly cucumber-seed half an inch deep, and when the plants have come up, and the seed-leaves are half an inch broad, prick them into small pots, four in each, and put them into the earth of the hot-bed, observing from the beginning to have proper air, by tilting the lights at top one or two fingers breadth. The glasses must every night be covered with mats, an occasional watering given them, and, when the heat of the bed decreases, the sides of it must be lined with hot dung. When the cucumbers are advanced in growth, with the rough or proper leaves one or two inches broad, they may be then transplanted to a larger hot-bed, and there remain till they produce fruit.

The full-grown crops of celery must now be earthed up, and some of the endive tied up every week to blanch. Sow a little carrot-seed towards the end of the month, and plant horse-radish, by cuttings from the offset roots of the old ones. Set them in rows two feet asunder, and about fifteen inches deep, that they may obtain long straight roots. Now earth up your artichokes, dig between them, and lay the earth along the rows, so that the plants may be surrounded by it. Radishes, and other tender plants, sown in borders, must be constantly covered with straw till they come up; and even after they are come up, if the weather be frosty, they must be covered with straw every night.

February.

This month will require great attention to the kitchen garden, as now are beginning the early efforts of vegetation. All the vacant ground must now be dunged, digged, and trenched, and made ready for sowing and planting. You may sow early crops on south borders, and some main crops in the open quarters, such as radishes, pease, beans, spinach, lettuce, onions, leeks, cabbages, carrots, parsnips, beets, coleworts, savoys, brocoli small salading, parsley, chervil, borage, fennel, dill, burnet, clary, cresses, mustard, rape, &c.

Full crops of peas may be sown at the beginning, and towards the latter end of the month, of the best bearers, or such as are most esteemed. Beans of different sorts may be sown in rows, a yard distant from each other. Sow cauliflower-seeds in a hot-bed, or in a warm border, or under a frame, to plant out in April or May, to succeed those plants that the winter produced.

You may begin sowing the first main crop of carrots, if the weather be mild, in an open situation, in light rich ground trenched two spades deep. Scatter the seed moderately thin, and rake it in regularly. Sow also onions, leeks, parsnips, spinach, and beet.

Some of the strongest cabbage plants may be transplanted into an open quarter of good ground, in rows, one, two, and three feet distant, to cut young, and at half and full growth. Plant, in rows a foot distant, cabbage plants of the sugar-loaf and early kinds.

You may now sow parsley for a main crop, both of the plain leaved and curled sorts, either in a single drill, along the edge of borders or quarters, or in continued drills eight or nine inches asunder. Give air to the plants in hot-beds, as also to those under frames and glasses, by either tilting the glasses two or three inches, or, in mild and dry days, drawing them up or down half way; but towards night you must be careful to cover them up again, or they may be all spoiled in one night.

March.

The gardener's work increases fast upon him this month, as he must now finish all his dunging, digging, and trenching. He must now prepare for the main crops of onions, leeks, carrots, parsnips, red beet, green beet, white beet, spinach, lettuce, cabbage, savoys, cauliflowers, brocoli, colewort, asparagus, beans, peas, kidney-beans, turnips, parsley, celery, turnip-cabbage, and turnip-radish; also all sorts of salads and sweet herbs, cresses, mustard, rape, radish, marjorum, nasturtium, borage, marigolds, chervil, thyme, savory, coriander, corn-salad, clary, fennel, and angelica, and others of that class.

It will require great care and attention in the gardener, to see that the seeds are quite fresh, which is a matter of great consequence, and for want of which many are disappointed in their principal crops, when it is too late in the season to sow again. Be careful to sow your different crops in dry weather, and while the ground is fresh

dug, or levelled down, or when it will admit of raking freely without collecting into lumps.

Such cauliflower plants, which have stood the winter in frames or borders, should now be planted out, if the weather be mild, in well-dunged ground, two feet and a half distant, and draw earth to those remaining under the glasses. Give air to these and your melon and cucumber plants; but remember to cover your glasses with mats every night.

Towards the decline of this month, you may plant potatoes for a full crop, in lightish good ground, some of the early kind for a forward crop in summer, and a large portion of the common sorts for the general autumn and winter crops. Plant your main crop of shalots by offsets, or the small or full roots, set in beds six inches apart. Sow a successional and full crop of spinach twice this month, of the round-leaved kind, in an open situation; or it may be sown occasionally between two rows of beans, cabbages, cauliflowers, horse-radish, artichokes, &c. As the weeds will spring up plentifully this month, good attention must be paid to destroy them as soon as they appear, either by hand or hoe, as all your crops will be ruined, if you suffer them to increase.

April.

Whatever part of your planting or sowing was omitted last month must be finished in the beginning of this. The main crop of the red and green borecole must be sown, in an open situation, to plant out in May and June, for autumn, winter, and the supply of the following spring. You may likewise sow, for the first general autumn crop, some of the purple and cauliflower sorts of brocoli.

The early dwarf kinds of kidney-beans should now be sown in a warm border, as also some speckled dwarfs, and a large supply in the open quarters, in drills two feet, or two and a half distant. Sow different kinds of lettuces, for succeeding crops, two or three times this month.

Your melons in hot-beds must now be carefully attended. Train the vines regularly, give them air daily, with occasional moderate waterings. Keep up a good heat in the beds, by linings of hot dung, and cover the glasses every night.

Full crops of peas for a succession of marrowfats may be sown once a fortnight, and also of other large kinds. Sow the seeds for all sorts of pot-herbs, and plant aromatic herbs, such as mint, sage, balm, rue, rosemary, lavender, and such like, either by young or full plants, as conveniency best suits.

Successional crops of radishes may continue to be sown every fortnight, in open situations, in order to have an eligible variety, young and plentiful. Sow a principal crop of savoys in an open situation, detached from walls, hedges, or any other impediment, that the plants may be strong and robust for planting out in summer, to furnish a full crop well cabbaged in autumn, and for the general winter supply, till next spring, this being a most valuable cabbage in autumn and winter, as frosty weather will not hurt it.

May.

The principal business of this month is to sow and plant several succession crops of plants that are of short duration, and others of a more durable state. Weeding, hoeing, and watering, must now be properly attended to. Top your early beans that are in bloom, to make the pods set soon and fine; and do the same thing by the succeeding crops as they come in flower.

Thin and cleanse your carrots from weeds, either by hand-weeding or small hoeing, leaving those you intend to draw young in summer four or five inches apart; but the main crops must be thinned six or eight inches. Hoe between your rows of beans, peas, kidney-beans, and all other plants in rows, not forgetting your cauliflowers, and to draw the earth to the stems.

The spring-sowed crop of lettuces must now be thinned, and you must plant out proper supplies of the different sorts at a foot distance. The spring-sowed crop of onions must now be weeded, and thinned where too thick. You may continue, once a fortnight, to sow marrowfats, and other large kinds of peas; also some of the best hot-spurs, or other sorts that are esteemed, to furnish a regular succession of the different kinds. You may likewise continue to sow radishes in open situations, once a week or fortnight, in moderate quantities, which will serve this and the following month for successive crops.

Lettuces, cresses, mustard, radish, and the different sorts of salad-ing, may be sowed this month, to have a proper succession to cut while young. Plant out some of the strongest early savoy plants, in an open situation, two feet and a half asunder, for autumn and winter. You may continue to sow, in open situations, some round-leaved spinach.

During the dry weather of this month, the new-planted crops will require frequent watering, both at the time of planting, and occasionally afterwards, till they have taken root. Also water the seed-beds of small crops lately sowed, or young plants, in very dry weather. Weeding must be very diligently attended to both by hand and hoe; for as weeds will be rapidly advancing among all your crops, it will become a principal business to eradicate them before they get to too great a head. A garden over run with weeds is a great disgrace to a gardener.

June.

In the course of even this month, many successional and main crops must still be sown or planted for autumn and winter; and as to the crops now advancing or in perfection, no small share of the gardener's labour will be taken up in hoeing, weeding, and occasional watering.

Cabbage, brocoli, borecole, savoys, coleworts, celery, endive, lettuce, cauliflowers, leeks, beans, kidney-beans, and various aromatic and pot-herbs, may be planted in the open ground, by slips, cuttings, or young plants. Showery weather is by far the best either for sowing or planting, and no time should be lost in putting in the necessary crops, when such weather presents itself.

Keep your asparagus-beds very clean from weeds, and hoe your artichokes. Plant successional crops of beans in the beginning, middle, and latter end of this month, some Windsor, long pods, white blossom, and Mumford kinds, which must be carefully kept from weeds.

It will now be the time to plant the first main crop of celery in trenches to blanch. The trenches must be three feet distant, a foot wide, and the earth must be dugged out a spade deep, laying it equally to each side in a level order. Then dig the bottom, and if poor, add rotten dung, and dig it in. Draw up some of the strongest plants, trim the long roots and tops, plant a row along the bottom of each trench, at four or five inches distance; and let a good watering finish that business.

Let the cucumbers in hot-beds have every day plenty of air, and water them two or three times a week, or oftener, if the weather be hot; but continue the glasses over them all this month. They must be shaded from the mid-day sun, and still covered on nights with mats. Sow a full crop of them, in the beginning of the month, in the natural ground, to produce picklers, and for other autumnal purposes.

The main crops of the curled endive must now be sown, also a small supply of the white curled, and large Batavia endive; each thin in open ground, to plant out for autumn and winter. Sow more marrowfat peas, and some hotspurs or rouncivals, and other large kinds. You must now pay attention to your potatoes, loosen the ground, and draw the earth round them at the bottom.

The crops now remaining of carrots, parsnips, onions, and such like, will require to be hoed, or transplanted at proper distances.

July.

In the course of this month, the gardener must catch the opportunity of moist or showery weather for sowing and planting. Several successional crops are required to be sown this month for the supply of autumn, and some main crops for winter consumption. Several of the principal crops will now be arrived to full perfection, and some mature crops all gathered. When the latter is the case, the ground must be cleared for succeeding crops, or for some general autumn and winter crops, as turnips, cabbages, savoy, brocoli, celery, and other articles of that nature.

You may now gather your aromatic herbs for drying and distilling, such as spearmint, peppermint, balm, pennyroyal, and such like, most of which, when just coming into flower, are in best perfection for gathering; but some must remain till they are in seed, as fennel, dill, and angelica.

You may now plant the last crop of beans, for the late production in autumn. They must be of the smaller kind, as they are most successful in late planting, such as white blossom, green nonpareils, small long pods, &c. putting in a few at two or three different times in the month; and also some of the larger kinds, to have the greater chance of success and variety. Soak the beans in soft water six or

eight hours, if the weather be dry, and water the ground along the rows; but remember to plant them thin.

A main crop of the purple and white brocoli may now be planted in good ground, two feet and a half asunder, to produce small heads at the end of autumn and the following spring. Cauliflowers, that were sown in May, must be now planted out into rich ground, two feet and a half distant from each other, for the Michaelmas or autumn and winter crop. Earth up the stems of young cabbages, savoys, brocoli, borecole, beans, peas, kidney-beans, &c. to strengthen their growth; and also earth up celery plants to blanch.

The principal late crops of kidney-beans, of the dwarf kind, may now be sown for autumn supply, and more for latter successional production in September and the following months. Sow them all in drills, at two feet, or two feet and a half distance. If the weather be very hot and dry, either soak the beans, or water the drills well before you sow them. Continue to plant out different sorts of lettuces, at a foot or fifteen inches distance from each other. Water them well at the time you plant them, and plant them in shallow drills, and they will preserve the moisture longer.

Some of the early crops of potatoes may now be dug up for use, but take no more at a time than you want; for, as they are not yet at their full growth, they will keep but a few days.

August.

Part of this month must be employed in sowing the winter and the next spring and early summer crops, such as cabbages, cauliflowers, onions, carrots, spinach, and some principal crops planted for late autumn and winter supplies. All new-planted articles must be watered, and due attention must be paid to eradicate the weeds before they grow large and come to seed, which, if they are suffered to do, will over run all your garden.

In the course of this month, your artichokes will arrive at full perfection. You must now earth up the former planted crops of celery, repeating it every week, according as the plants advance in growth. Cucumbers in frames may now be fully exposed by removing the glasses; and picklers, or those in the open ground, will now be arrived at perfection. Those intended for pickling, may be gathered while young twice or thrice a week. Water the plants daily, while the weather continues hot; and in dry weather, hoe various crops in rows, to kill weeds, loosening the earth about them, and drawing some to the stems to give them strength and vigour.

The onions being now come to their mature growth, and full bulbed, should be pulled up in dry weather, and spread in the sun to dry and harden, for a week or fortnight, frequently turning them to ripen and harden for keeping. Having cleared them from the gross parts of the stalks and leaves, bottom fibres, any loose skins, earth or such like matters, you may house them on a dry day, and keep them for use as wanted.

You may now sow winter onions, both of the common bulbing

and Welch kinds, for the main crops to stand the winter, to draw young and green, some for use in that season, but principally for spring supply; and some of the common onions also, to stand for early bulbing in the summer. The common onion is mildest to eat, but more liable to be cut off by the frost, than the Welch onion, which is so hardy as to stand the severest weather; but this never bulbs, and is of a stronger hot taste than the other.

An autumn crop of radishes, both of the common short top and salmon kinds, may now be sown. Likewise turnip-radishes, both of the small white, and the red, for autumn, and the principal crop of black Spanish for winter. The prickly-seeded, or triangular-leaved spinach, must now be sown for the main winter crop, and for next spring, that sort being the hardiest to stand the winter. Sow some in the beginning, but none towards the latter end of the month, in dry and rich ground exposed to the winter sun, and where there are no trees or buildings to shade it.

Ripe seeds must be gathered in dry weather, when perfectly ripe, and beginning to harden. Cut up or detach the stalks with the seeds thereon, and place them on a spot for a week or two where the sun has the greatest power. Then beat or rub out the small seeds on cloths, spread them in the sun to harden, then cleanse them, and put them by for use, in some place where neither dirt nor damp can get to them.

September.

All the principal sowing and planting necessary this year end with this month. Some for the successional supply of the present autumn and beginning of winter, others for general winter service, and some to stand the winter for the succeeding spring and summer months.

Nothing is now to be done with artichokes, but to break down the fruit stem close, according as the fruit is gathered, and hoe down the weeds among them. Asparagus now requires only to have the large weeds cleared out till next month, when the stalks must be cut down, and the beds winter dressed. Cauliflowers that were sowed last month for next year's early and main summer crops, should now be pricked out in beds, three or four inches distance, watered, and to remain to October, when some of them may be planted out under hand-glasses or in frames.

You may now plant out more celery in trenches, and earth up all former planted crops, repeating it once a week, two, three, or four inches high, or more. Plant out also full crops of the two last months sowing of coleworts, at a foot distance, for winter and spring supply. Potatoes will now be advanced to some degree of perfection for taking up in larger supplies than hitherto, but not any general quantity for keeping; for they will be better at the latter end of next month than at present.

It will now be time to think of making your mushroom beds for the principal supply at the end of autumn and winter, this being a proper season for obtaining plenty of good spawn, which is found in all places where horse-dung and litter have been of any long continuance, and moderately dry, as in horse-rides, under cover in livery stable yards,

in horse-mill tracks, where horses are employed in any kinds of manufactory, in working machines and mills under cover, and under old hay stacks; in all which places the spawn is found in cakes or lumps, abounding with small white fibres, which is the spawn. The bed must be thus formed and situated. Mole it in a dry sheltered situation in the full heat of the sun. Let it be four or five feet wide at bottom, in length from ten, twenty, or thirty, to forty or fifty feet or more, and four or five feet high, narrowing on each side gradually till they meet at top in form of a roof of a house, that it may more readily shoot off the falling wet, and keep it in a dryish temperature. In the course of a fortnight or three weeks, when the great heat of the bed is reduced, and become of a very moderate warmth, the spawn is then to be planted, in small lumps, inserted into both sides of the bed just within the dung, five or six inches distance, quite from bottom to top, beating it down smoothly with the back of a spade; then earth the surface of the bed all over with fine light mould, an inch or two thick. Cover it with dry straw or litter, after it has stood a week, to defend the top from rain. Let it be covered only half a foot thick at first, and increase it by degrees till it is double that thickness. This will complete the business; but the covering must be kept on constantly night and day. In a month or six weeks mushrooms will begin to appear, and great plenty will be produced soon afterwards.

October.

Peas, radishes, and lettuces, for early production next spring and summer, and small salading for the present supply, is all the sowing that is required this month. Cut down the stems of the asparagus in the beds of last spring, hoe off the weeds, dig the alleys, and strew over the beds some of the earth.

Your crop of carrots, which was sowed in the spring, being now arrived at full growth, must be taken up towards the latter end of the month, for keeping in sand all winter. Cut the tops off close, cleared from earth, and when quite dry let them be carried under cover, and placed in dry sand, or light dry earth, a layer of sand and carrots alternately. You must now clear from weeds, and thin where too close, your carrots sowed in July and August.

The rotten dung of old hot-beds may now be employed in manuring your ground where it is required, especially where the hand-glass crop of cauliflowers, and early cabbages, are intended to be placed. Continue to tie up full-grown plants of endive, in dry weather, every week to blanch. Plant endive for the last late crop, in a warm border.

Horse-radish may be dug up now as wanted, it being at its full growth. Parsnips, which are now also full grown, may be dug up, and laid in sand, in the same manner as before done with carrots. Potatoes, being also now full grown, may be all dug up, and housed in some dry close place, thickly covered with straw, so that no air nor

moisture may come to them. If they be carefully housed, they will keep all winter, and will be very serviceable till other things come in season.

Several sorts of seed plants should now be planted, as cabbages and savoys, divested of the large leaves, and put in by trenching them down to their heads, two feet distant; also carrots, parsnips, turnips, and red beet, all of full growth, cutting the tops off near the crown, and planting them two feet distance, with the heads one or two inches under the surface of the earth.

November.

The business of this month must be digging and dunging the ground for the benefit of future crops. Aromatic plants, in beds and borders, should have the last thorough cleaning from weeds and litter, and the beds dressed to remain in decent order for the winter. Vacant ground must be digged one or two spades deep, and, if you dung it, dig it in a spade deep, laying the ground in rough ridges to improve by the weather, till wanted for sowing or planting with future crops. Dig up some roots of horse-radish to preserve in sand, that it may be ready for use when that in the ground is frozen up.

Jerusalem artichokes, which are now in their full perfection, may be treated in the same manner. Defend your mushroom beds night and day with dry straw, or long dry stable litter, a foot thick, and put mats over all as a security against rain and cold.

December.

The principal business to be done in the kitchen garden this month is dunging and digging the ground, and laying it in ridges to enrich for sowing and planting after Christmas, with some principal and early crops for the ensuing spring and summer.

Your asparagus hot-beds will require diligent attention, to keep up the heat of the beds by linings of hot dung, and to admit air in mild days to the plants that are come up, by opening the glasses two or three inches behind; but shut them close on nights, and cover the glasses with mats. In all moderate weather give air to your cauliflowers in frames and hand-glasses; pick off all the decayed leaves, and destroy slugs, if any infest the plants. Take up your red-rooted beet on a dry day, and let them be placed in sand, under cover, for use, in case of hard frosts. Hoe earth to the stems of your borecole and brocoli on a dry day. Whatever vacant ground you have, dig it in ridges trench-ways two spades aside, and one or two spades deep. If dunged, dig in the dung, but one spade, leaving each trench in a rough ridge, to remain for future cropping, that it may improve by the weather, and be ready for levelling down expeditiously for the reception of such plants and seeds as shall be committed to its fruitful bosom in the succeeding months.

THE MANAGEMENT OF THE FRUIT GARDEN.

HAVING already given such particular directions for the management of the kitchen garden, we shall not have occasion to be so particular respecting the fruit garden, as many observations we have already made are applicable to both.

January.

The business of this month, in the fruit garden and orchard, is to prepare for and plant such fruit trees as are intended; to prune and nail wall and espalier trees in general, and standard trees where necessary.

Trees of one, two, or three years old, are proper ages for planting, and these may be had at public nurseries, as well as those more advanced and trained to a bearing state for immediate bearers. Care must be taken, that they be removed with their full spread of roots as entire as possible. Prune broken parts and long stragglers, and any very irregular branch in the head. When you plant them, dig a wide aperture two or three feet over, and one deep, or more or less, according to the size of the roots. Fill the earth in regularly about them, from three or four to five or six inches over the uppermost roots, and tread it evenly and gently thereto, first round the outside, then gradually towards the middle, and close round the stem of the tree, which will complete that business.

You must now prune your vines, which bear only on the young wood, the last summer shoots being the proper bearers. Take out most of the last year's bearers, and all the naked old wood. Nail the vines to the wall as soon as pruned, arranging the general branches and shoots from eight to ten or twelve inches distance. Prune also your peaches, nectarines, apricots, apples, pears, plums, and cherries, on walls and espaliers; and also currants and gooseberries.

February.

In the course of this month, the ground must be prepared for planting, by proper digging and trenching, and improving it with dung, fresh loam, or compost, where necessary. A compost of good loam, common earth, and good dung together, is excellent for fruit tree borders. General planting of fruit trees may be now performed in open, mild weather, but particularly those sorts most required. Standard-tree planting in any kind of fruit trees, may now be performed in open weather, in gardens or orchards, principally of apples, pears, plums, and cherries, for the main collection, especially most of the two former, for family supply during the course of the year.

Plant the trees from twenty or thirty to forty or fifty feet distance; the moderate growers closer in proportion, such as the codlin, common cherry tree, plum, &c. Dwarf standards, with low stems, from one to two or three feet, may be planted in borders, fifteen or twenty feet distance, in different varieties and species. Your vines must now be pruned and nailed, as directed last month.

March.

The principal planting and pruning of all kinds of fruit trees must be finished early in the beginning of this month, as the trees will now be advancing in their buds and blossoms. In planting the different fruit trees, observe the proper distances for wall trees, espaliers, and standards, and give each a good watering to the earth, to settle it close about the roots and fibres, and to promote their striking afresh into the ground.

Be careful, in frosty weather, to shelter wall trees in blossom, such as apricots, peaches, and other early fruits, by nailing up large mats on nights before the trees; or occasionally on days, when the frost is severe, and no sun to protect the young fruit now in embryo, and its generative organs in the centre of the flower. Propagate fig trees by layers, cuttings, and suckers of the young shoots. Plant vine cuttings of the young shoots, two or three joints long, immersed in the ground to the uppermost eye or bud. Plant suckers and cuttings of the several sorts of fruit trees that produce them, for new plants and stocks to bud and graft upon. This is the proper season for grafting on apples, pears, plums, cherries, quinces, and medlars.

April.

The new-planted trees must be moderately watered in dry weather, about once a week. Divest young budded and grafted trees of all shoots from the stock below the bud or graft. If any webs of caterpillars now appear on any fruit trees, clear them off before they spread, to prevent the insects from devouring the advancing leaves. Defend early wall trees now in blossom and young fruit, particularly apricots, peaches, nectarines, and others of the principal kinds, continuing to nail up mats in frosty nights. Rub off useless buds in early shooting wall trees, as peaches, nectarines, and apricots. Their shoots will now be advancing: rub off close the fore-right ones, and others where too numerous, and such as are ill-placed or unnecessary.

May.

The business of this month is nearly similar with that of the last, and consists principally in disbudding and pruning. The operation of summer pruning, at this early period, is performed without a knife; the buds being tender, the useless growths are easily disbudded, or detached with the finger and thumb, by rubbing them close off to the old wood. Go over peaches, nectarines, and apricots, and rub off all the fore-right and other ill-placed shoot buds of the year. Displace also, in a thinning order, part of the superfluous shoots, where evidently too numerous in any parts of the trees, and the remaining shoots, when of due length, train in close and regular.

You must also go over the vines, which will be now advancing in numerous shoots, and displace all the improper and ill-placed shoots of the year, particularly those emitted from the old wood, where not wanted, and the weak and unfruitful straggling shoots wherever you find them.

All the coverings must now be discontinued and removed away from wall trees defended while in bloom and setting their fruit. Wall fruit, as apricots, nectarines, and peaches, must be thinned where set too thick or in clusters, retaining the most promising fruit at moderate distances, from three or four to five or six inches asunder. Do not omit to water new planted fruit trees in hot dry weather, giving each about a watering pot of water once a week or fortnight, during the month, or till they are properly rooted in the earth.

June.

The principal business of this month consists in summer pruning and nailing the fruit trees. Begin the summer pruning of the earliest shooting kinds of wall trees, as peaches, nectarines, apricots, vines, cherries, plums, pears, apples, and such like, to displace the fore-right and other ill-placed shoots, and nail in all the regular placed side or terminal shoots to the wall. Prune out all the ill-placed branches from fig trees, advanced in the present year's summer shoots, and nail the side shoots and terminal ones to the wall.

Thin apricots, peaches, and nectarines, where too thick or in clusters, thinning out the smallest, and leaving the most promising singly, at moderate distances, saving the apricots and nectarines thinned off for tarts. Currants trained against walls and espaliers, must now be divested of all superabundant shoots to admit the sun to the fruit. Gooseberries and currant bushes in standard, if very crowded with shoots of the year, prune them where thickest, to admit the sun to ripen the fruit with proper flavour.

July.

This month will continue to require great attention to the summer pruning, and nailing in all wall and espalier trees, both in continuance of the former regulations, and more particularly in those not done, to regulate the numerous shoots of the year, by displacing those improper and superfluous, and to nail and train the young wood in regular order to the wall and espalier, and according as they advance in length to train them along close, always at their full length all summer.

You must now also continue to thin apricots, peaches, and nectarines, if they be still too close. Regulate and nail vines, and prune and nail fig trees, these having now made numerous strong shoots. Prune apples, pears, plums, cherries, and currants, and defend ripe wall fruit from birds and insects; the former by nets, and the latter by placing phials of strong liquor and water, or water sugared, to emit an odorous smell, to decoy wasps and flies from the fruit. Keep raspberries cleared from all straggling succours of the plants, between the rows, or at a distance from the main stools, and hoe down weeds.

August.

Great attention must be paid to the wall and espalier trees in the course of this month. Displace all useless young wood that may prevent the sun ripening the fruit, which will be now getting to a state of maturity. Gather ripe apricots before they become too soft and mealy tasted. Train and fasten in all the requisite supply of proper shoots close to the wall and espalier in regular order, and as they advance in strength without shortening, both to preserve the necessary regularity of the trees, to admit the sun and free air to improve the supply of young wood to perfection, and for the advanced fruit to have all possible benefit of the sun to accelerate its ripening in a regular manner, in the fullest state of perfection, and richness of flavour.

The choicest sorts of wall fruit, that are now ripening, must be defended from birds and insects by the methods before mentioned. If they be annoyed by ants, place cuttings of Spanish or common reed, hollowed elder, or any thing of a hollowed pipe-like kind, in which they will harbour, and there may be destroyed in a very easy manner.

September.

Summer pruning in wall and espalier trees being by this time pretty well completed, nothing in any great degree of that operation will now be wanted, except adjusting any disorderly shoots that project from the wall, or have sprung from their places, or training along any that have extended in length, or to reduce others that have overtopped the walls, or run considerably out of their limited space, so as to keep the whole in perfect regularity, and that the full sun may be admitted to ripen the fruits of the season, which are now hastily advancing to maturity.

This being the principal ripening season of the grapes, the vines must be particularly attended to, as in this country they require every possible assistance of the sun, by still keeping the vines cleared from all improper shoots, and nailing the others along close and regular to the wall, to admit the sun's warmth in full power, equally to the ripening grapes, that they may acquire perfection before the autumnal cold and wet commence, and ripen with their particular richness and flavour. Such grapes as are fully ripe must be guarded from wasps or birds, by putting some of the best bunches into bags of fine paper, or rather of thin gauze or crape, that will admit the sun, and keep off birds and insects.

October.

A proper attention to the gathering of all winter fruits, is the most material business of this month, particularly apples and pears for keeping; and the several autumnal fruits, for present supply, according as they ripen, and the late wall fruits. Gather apples and pears, now of full growth, both of the autumnal eating, and winter-keeping kinds, all on dry days. All the autumnal kinds, and those designed for keeping, should be gathered by hand. Apples are proper, both for present use, and to keep several months; but of the winter pears few are fit for immediate eating, only for stewing, and such like pur-

poses. They ripen to perfection as they lie in the house, sooner or later, according to the different sorts, from next month, and December, till March and April, and the late ripeners will sometimes keep till May or June.

November.

The business of this month is to finish the gathering of such fruits as are still out; and all intended planting of fruit trees must be forwarded, this being an eligible season for transplanting most sorts, walls, espaliers, and standards; also for the general operation of winter pruning and nailing.

The planting of standards may now be performed in all the hardy fruits, in their different varieties, as apples, pears, plums, cherries, mulberries, medlars, quinces, services, filberts, all the hazle-nut tribe, barberries, bullaces, damsons, almonds, and walnuts; likewise the Brussels and Breda apricot in a warm situation; all which may be planted in kitchen gardens, pleasure grounds, orchards, &c. always allotting the fullest supply of the most useful kinds, as apples, pears, cherries, plums, &c. and planted from twenty or thirty, to forty or fifty feet distant from each other.

Winter pruning must now be forwarded in all kinds of fruit trees, particularly wall trees, and espaliers in the general annual regulation, both among the young and old branches. This general pruning is indispensably necessary in all wall and espalier trees every year in winter, any time from this month till March, to preserve their requisite regularity within their limited bounds, and their proper fruitfulness.

December.

We are now come to the last month in the year, the principal business of which in the fruit garden is much the same as in the last; that is, if the weather be open to prepare ground, where necessary, to plant with any kind of fruit trees that may be wanted, or intended for planting this or the two following months, when the weather admits; but it is adviseable, for fear of a severe frost, to finish the principal planting early in the month, at least all that is intended before Christmas.

Pruning may be continued all this month, when convenient, and standard tree planting may now be forwarded in open weather. Orchard trees may also be planted, such as apples, pears, plums, and cherries, in full standards, thirty, forty, or fifty feet square, to form straight ranges each way. Espalier tree planting may be performed in apples or pears, at fifteen or twenty feet distance; plums, cherries, quinces, or medlars, at fifteen feet distance from each other.

In the course of this month, apples, pears, and quinces, put by for keeping, must be occasionally examined, and such as are decayed or rotten must be removed. They must be kept closely covered with straw, a foot thick at least, for if any damps get to them, they will soon be all spoiled.

THE END.

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