

**The new London family cook; or town and country housekeeper's guide /
by Duncan MacDonald, and assistants. With ... cookery for the sick, etc.**

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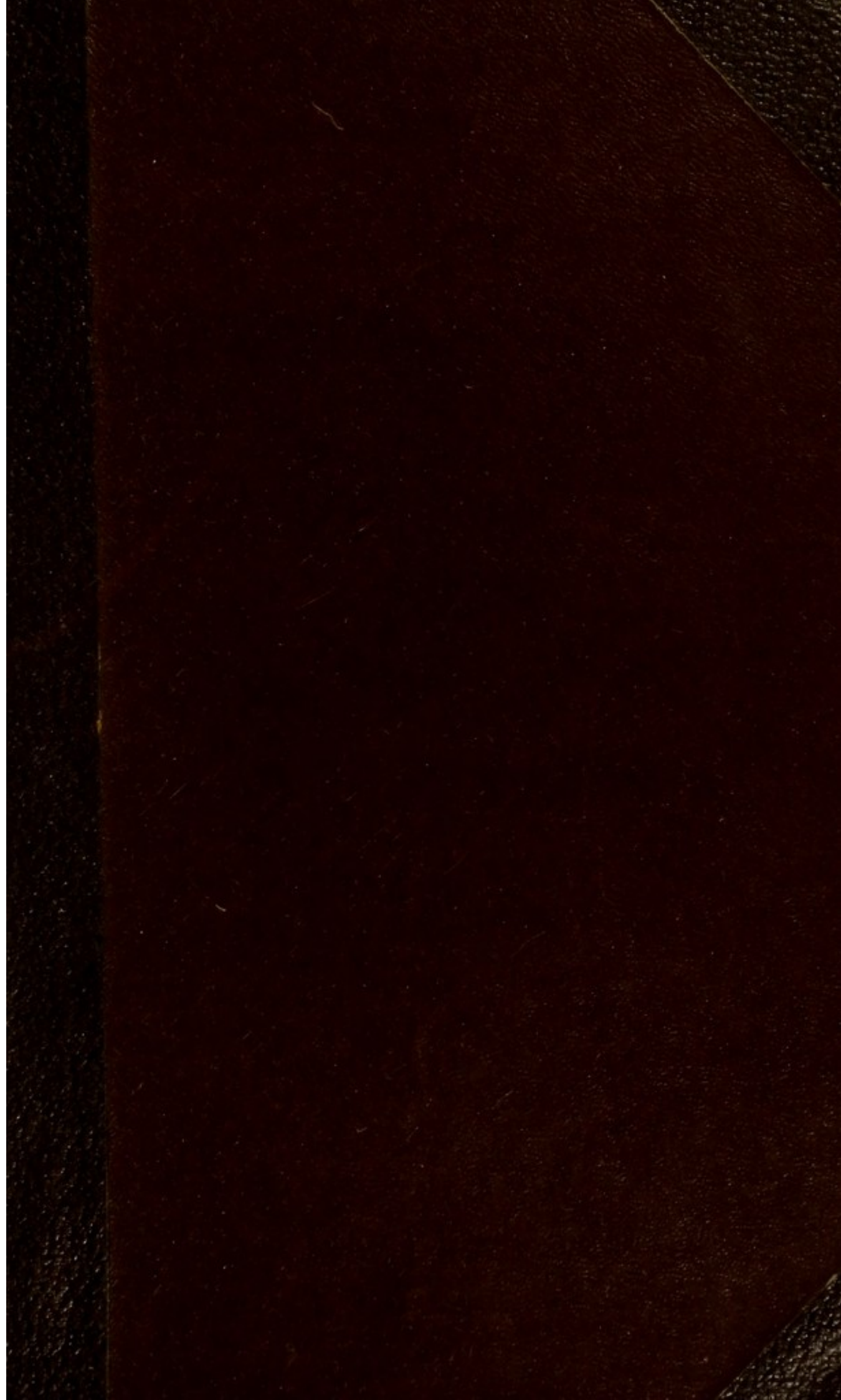
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THE NEW
LONDON FAMILY COOK;
OR,
TOWN AND COUNTRY
HOUSEKEEPER'S GUIDE:

COMPREHENDING
DIRECTIONS FOR MARKETING,

With illustrative Plates, on a principle entirely new;

General Observations, and Bills of Fare for every Week in the Year;

Practical Instructions for preparing

SOUPS, BROTHS, GRAVIES, SAUCES, AND MADE DISHES,

AND FOR DRESSING FISH, VENISON, BUTCHER'S MEAT, POULTRY,
GAME, &c. IN ALL THEIR VARIETIES.

With the respective Branches of

PASTRY AND CONFECTIONARY,

THE ART OF POTTING, PICKLING, PRESERVING, &c. COOKERY FOR THE
SICK, AND FOR THE POOR:

Directions for Carving:

And a Glossary of the most generally received French and English Terms in the Culinary Art.

ALSO A SELECTION OF
VALUABLE FAMILY RECIPES,
IN DYEING, PERFUMERY, &c.

INSTRUCTIONS FOR BREWING, MAKING OF BRITISH WINES, DISTILLING,
MANAGING THE DAIRY, AND GARDENING.

AND
AN APPENDIX,

*Containing general Directions for Servants relative to the Cleaning of Household
Furniture, Floor-Cloths, Stoves, Marble Chimney-Pieces, &c.*

CONCLUDING WITH
An Alphabetical List of the most respectable Manufacturers and Dealers in the various
Articles connected with Domestic Economy.

Forming in the whole a most complete

FAMILY INSTRUCTOR.

BY DUNCAN MACDONALD,
HEAD COOK AT THE BEDFORD TAVERN AND HOTEL, COVENT-GARDEN;
AND ASSISTANTS.

Albion Press:

PRINTED FOR JAMES CUNDEE, IVY-LANE,
PATERNOSTER-ROW, LONDON.

1808.



PREFACE.

CONVINCED by my own experience, and by the numerous complaints of others, of the deficiency of all former books relating to *Cookery and Domestic Economy*, I have been induced to prepare the following work; in which I trust it will be found that many of the imperfections incidental to earlier publications, have been obviated.

In my *Directions for Marketing*, a knowledge of which is so essential to every person concerned in the management of the table, I have not only given a general account of the principal London Markets, which is not to be met with in any earlier performance of this description, but have inserted much original and highly useful information, respecting the different articles of provision, &c. I have also, in some measure, endeavoured to blend amusement with instruction.

Connected with this subject, the *Alphabetical List of the principal London Tradesmen*, which will appear at the close of the volume, will be found of considerable utility; particularly to families and servants on their arrival from the country. In this list it has been my object to insert the names of such tradesmen only as, I have reason to believe, are most respectable in their business, and from whom the public may expect civility, fair dealing, and good commodities.

In *Books of Cookery* it has hitherto been customary to give merely a single Table, or Bill of Fare, for each month in the year; and the remark has been added, that, what is in season part of the month, is in season all the month. This observation is not altogether just, nor is one Bill of Fare in a month, sufficient to enable the cook daily to diversify a table for that length of time. By giving four tables for each month, I have completely done away this difficulty; as, from those four tables, the greatest variety of bills of fare may be made out, without any trouble. Should some of my tables be thought to be upon too large a scale, the answer is—it is easy to select a **SMALL** course from a **LARGE** one; but not so easy to form a **LARGE** one from a **SMALL** one. In compressing, or reducing the

courses, a slight portion of discretion, either in the cook, house-keeper, or mistress of a family, is all that is requisite.

Custom having rendered it necessary to retain certain French names of dishes, &c. the Glossary, or Explanatory Table of the most generally-received French or English Terms, used in Cookery, will, I have no doubt, be found serviceable; especially to young and inexperienced cooks. This treatise, however, is founded upon English, and not upon French culinary principles; and, upon examination, it will be found to be on a more economical plan, and more conducive to health than any other.

In order that nothing might be omitted to render the work serviceable in a family, I have also inserted the Art of Carving. Should this part, with some other occasional passages, be thought deficient in novelty, I can only say, that there are certain subjects on which it is scarcely possible to advance any thing new.

In the subordinate departments of the work, such as those relating to British Wines, Brewing, Gardening, Managing the Dairy, &c. of which I might justly be suspected of not possessing a very competent knowledge, I beg leave to state, that, without presuming on my own judgment, I have, from different persons concerned in the respective branches alluded to, obtained such information as may be fully depended on. Some of the Family Recipes will also be found particularly valuable.

Nor have I been less careful in the Directions for the Cleaning of Furniture, &c. the object of which is to lighten the labour of servants, and to enable them to give increased satisfaction to those whom they serve.

I have now only to add, that great additional effect will be given to my own individual exertions by the liberality of the Publisher, who has caused original drawings to be made of every requisite object, illustrative of the work.

DUNCAN MACDONALD.

Bedford Coffee-House, Tavern, and Hotel,
Covent Garden, London, Jan. 1, 1808.

NEW
LONDON FAMILY COOK.

General Directions for Marketing.

NO branch of knowledge, whatsoever, connected with the profession of a Cook, is of more importance than that of choosing and purchasing provisions, with regard to their quality, and the economy of expenditure.

Amongst good housewives, it has been a received maxim, from time immemorial, not to confine their dealings, for butcher's meat particularly, to any one tradesman, unless they could agree to have all their meat, *viz.* beef, mutton, veal, lamb, and pork, weighed in together at the same price, all the year round. This, however, with many other points, must be regulated by circumstances; and, indeed, should the tradesman, by such a mode of contract, feel himself at all hardly pressed, it may be suspected that he will, if possible, pass off meat of an inferior quality. A purchase, with ready money, will always be found the most economical.

Markets, both for fish, meat, vegetables, and fruit, will likewise be found to possess a decided superiority over individual tradesmen; as, at those places, there is always a much greater choice of articles, and the spirit of competition, so prevalent in trade of every description, is greatly in favour of the purchaser.

As the metropolis abounds with public markets, we shall, before we particularize the different articles of table consumption, present the following

List of the principal London Markets.

- Billingsgate Market, (*chiefly for fish*) Lower Thames Street, near London Bridge.
 Bloomsbury Market, Hyde-street, Bloomsbury.
 Borough Market, Southwark.
 Brooks's Market, Holborn.
 Carnaby Market, Carnaby Street, near Golden Square.
 Clare Market, Lincoln's-Inn Fields.
 Covent Garden Market, (*for fruit and vegetables*).
 Fitzroy Market, Fitzroy Square.
 Fleet Market, running from the bottom of Fleet Street, to the bottom of Holborn.
 Grosvenor Market, Davies Street, Grosvenor Square.
 Hay Market, (*for hay and straw*) at the East End of Piccadilly.
 Honey Lane Market, Cheapside.
 Leadenhall Market, Leadenhall Street.
 Newgate Market, Newgate Street.
 Newport Market, Gerard Street, Soho.
 Oxford Market, Oxford Street.
 Paddington Market, (*for cattle, corn, hay, straw, &c.*) at the Canal Head, Paddington.
 Red Lion Market, Whitecross Street, Cripplegate.
 Smithfield Market, (*for horses, cattle, &c.*) West Smithfield.
 Spitalfields Market, (*chiefly for fruit and vegetables*) near Shoreditch.
 Shepherd's Market, Shepherd Street, Oxford Street.
 St. George's Market, Oxford Street.
 St. George's Market, St. George's Fields.
 St. James's Market, St. Alban's Street, near St. James's Square.
 Westminster Market, King Street, Westminster,
 Whitechapel Market, Whitechapel.

BILLINGSGATE,

Which is preferable to all other markets for fish, has been a port or place for landing different articles of commerce, ever since the year 979. For a length of time it was the most important place of this description in the metropolis, but it was not until the year 1699, that it became a celebrated fish market. At that period an act of parliament was passed for making it a free port for fish, which might be sold there every day in the week, Sunday excepted, and for permitting the re-sale of the fish so bought, in every part of the city.

FISH,

When it can be obtained fresh from the boats, on their arrival at Billingsgate, or from the fishmongers resident in the market, possesses a vast superiority of flavour over that which is purchased in any other place. In London, and in other towns, the fishmongers wash their fish much more than is necessary for cleansing it; and, by the almost perpetual watering which it receives, the flavour is sometimes so far lost, that, by the taste, one species can scarcely be distinguished from another.

As it is always advisable to go to the best established and most respectable shops, it may be serviceable to housekeepers to observe, that the fishmongers, at Billingsgate, from the general good quality of their fish, from the fairness of their dealing, and from the obligingness of their manners, are particularly deserving of custom.

It should be remarked, that at most of the principal markets (those which are confined to the sale of vegetables and fruit excepted) there are excellent fishmongers, of whom every kind of fish, of prime quality, may be had in its respective season. As it is our intention, presently, to offer a few observations on the principal markets, separately, we shall then take an opportunity of pointing out those tradesmen, (butchers,

chers, poulterers, fruiterers, &c. as well as fishmongers), from whom the public may best insure good commodities, and civil treatment.

We shall now proceed to furnish some

General Instructions respecting the choice of Fish.

Of salmon, trout, haddock, cod, mackarel, herrings, whiting, carp, tench, pike, graylings, barbel, chub, smelts, ruffs, shads, &c. &c. it may be generally remarked, that if their gills smell well, are red, and difficult to open, and if their fins are tight up, and their eyes are bright, and not sunk in their heads, they are fresh; but if the reverse, they are stale.

Salmon.—This fish, which may be reckoned amongst the first in point of utility and flavour, is chiefly confined to the northern climates. In Iceland and Norway, in the Baltic; at Coleraine, in Ireland; at Newcastle; at Berwick-upon-Tweed; at Aberdeen; and in various other places of Great Britain, stationary salmon fisheries are established, which are extremely productive, and enrich the occupiers, after paying very considerable rents to the proprietors.

In some places, indeed, the salmon constitutes one of the principal sources of the inhabitants, as an article of food and commerce. Although the salmon inhabits the ocean, it ascends the rivers to deposit its spawn in security, at a great distance from their efflux. Nothing, however, in the history of this fish, is more remarkable than its instinctive perseverance in surmounting every obstacle by which it is opposed, and the surprising agility with which it throws itself up cataracts and precipices, many yards above the level of the water. In these leaps, although foiled at a first or a second attempt, they never desist until they have gained their point.

The general weight of salmon is from twenty to thirty, or even forty pounds, and we have heard of their weighing as much as seventy.

Great quantities of the Newcastle salmon are pickled,

pickled, and sent to London, and to various other parts.

The inhabitants of London are mostly supplied with salmon from the Thames, which bear a higher price than any other. Those which are caught in the Severn are esteemed next in quality, and by some they are preferred to those of the Thames.

The prime season of this fish is in April, May, and June. When new, the flesh, and particularly the fins are of a fine red; the scales bright, and the whole fish stiff. When just killed, there is a whiteness between the flakes, which imports great firmness; but, by keeping, this melts down, and the fish becomes richer. Salmon with small heads are the best. About the time of spawning, this fish becomes insipid, and loses much of the beautiful rose colour with which its flesh is at other times tinged.

When pickled, the scales of salmon, if it be new and good, are stiff and shining; the flesh is oily to the touch, and parts in flakes without breaking; but, if bad, it will possess qualities opposite to these.

Turbot.—This fish, which is a favourite dish at most fashionable tables, is in season nearly the whole of the summer. The London market is mostly supplied with it by the Dutch fishing smacks; though a considerable quantity is sent from Brighton by land-carriage. Turbot, if good, should be thick, and the belly of a yellowish white; if thin, or of a bluish cast, they are bad. Small turbot may be known from Dutch plaice, by having no yellow spots on the back.

Plaice and Flounders—possess several properties in common with turbot. They are found both in seas and rivers. When new, they are stiff, and the eyes look lively, and stand out; but if stale, the contrary. The best plaice are bluish on the belly; but flounders should be of a cream colour. These fish are in season from January to March, and from July to September.

Soals—if good, are thick, and the belly is of a cream colour; but if that is of a bluish cast, and flabby, they

are not fresh. They are in the market almost the whole year, but are in perfection about midsummer.

Skaite—is a fish of the ray kind, which is exceedingly numerous. Those which are denominated *maids* are the most sweet and tender. The *thornbacks* are older fish, larger, and of a very strong flavour. If perfectly good and sweet, the flesh of skaite will look exceedingly white, and be thick and firm; yet if too fresh, it will eat very tough, and if stale, it produces so strong a scent as to be very disagreeable. They should be kept about two days, but not longer.

Sturgeon.—This fish, when pickled, is well known, and greatly esteemed throughout all Europe. The species called caviar is less in use, however, amongst us than on the continent; but formerly it was regarded as a great delicacy at the most elegant English tables. The sturgeon is a very large sea-fish, which comes up the rivers to deposit its spawn. The flesh of a good sturgeon is very white, with a few blue veins, the grain even, the skin tender, well coloured, and soft. All the veins and gristles should be blue: when they are brown or yellow, the skin harsh, tough, and dry, the fish is bad. It has a pleasant smell when good, but otherwise a very disagreeable one. It should also cut firm without crumbling. The females are as full of roe or spawn as carp, which is taken out and spread upon a table, beat flat, and sprinkled with salt: it is then dried in the air and sun, and afterwards in ovens. It should be of a reddish brown colour, and very dry. It is the spawn, when so prepared, which is generally termed caviar; and it is then eaten with oil and vinegar.

Cod.—Of this fish there are many varieties, both in size and colour. It is found, however, only in the northern parts of the world. The coasts of Cape Breton, Nova Scotia, New England, and, above all, the Banks of Newfoundland, are its principal places of resort. The fishing banks of Newfoundland, and those which lie off Cape Breton, appear to be the tops
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of vast chains of sub-marine mountains, extending above five hundred miles in length, and surrounded by deep seas. These extensive shallows are, by the resort of the cod-fish, rendered, if not intrinsically, at least ultimately, of more value to Great Britain, than the mines of Potosi to Spain. Previously to the discovery of the banks of Newfoundland, the seas of Iceland, and those which surround the Hebrides, contained the principal, and almost the only cod fisheries; and were, consequently, the grand resort of ships from most commercial countries. Cod, however, are also found in considerable numbers on the coast of Norway, in the Baltic, and in most parts of the British seas. More southward they are less plentiful, and are never seen farther towards that quarter than the Straights of Gibraltar. The fishing season on the banks of Newfoundland commences about February, and ends in May; the fish being then in perfection, and the atmosphere most proper for curing them. The method of taking them is by the hook and line, and the fishermen draw them in as fast as they can throw out for them. Many of those fish are brought to England salted; but most of them are disposed of in the Catholic countries of Europe during the time of Lent.

The cod which are eaten *fresh* in England, are caught on our own coasts. They are in season from the beginning of December to the end of April. This fish, if perfectly fine and fresh, should be very thick at the neck, the flesh white and firm, and of a bright clear colour, and the gills red. If they appear flabby, they are stale, and will not have their proper flavour.

Haddock.—This is a firm good fish. It is infinitely superior to small cod; from which it may be distinguished by two black spots, one on each shoulder. Its marks of distinction when fresh, are the same as those of the cod. It is in season during the months of July, August, and September.

Mackarel.—The season of this fish is May, June, and July. When alive, or very fresh, their sea-green colours are very brilliant and beautiful, their gills of a fine red, and their eyes bright. They are so tender that they carry and keep worse than any other fish. They visit the British coasts in vast shoals, during the season; and, in Cornwall they are salted, and laid up for winter provision.

Herring.—The history of this fish is exceedingly curious. The frozen ocean which surrounds the pole seems to be the cradle of the species. In those seas, bound up with ice the greatest part of the year, the herring and the pilchard find a secure retreat. Their increase is beyond conception. About the middle of winter they set out from the polar seas, in such numbers, that, as it has been computed, were all the horses in the world to be laden with herrings, they would not be able to carry a thousandth part of them. Their numbers, however, are soon, in some measure, thinned. The Cachelot, or spermaceti whale, swallows thousands in an instant; and the porpoise, grampus, shark, and dolphin, with the whole tribe of dog-fish, and numerous flocks of sea-fowl, feast upon them with the greatest avidity. After proceeding about as far as the northern extremity of Europe, they separate into two great bodies, one of which directs its course westward, and pours along the coast of America, as far southward as Carolina. In some parts of America they cover the shores in such myriads as to become a nuisance. That body which moves towards Europe, first approaches the coast of Iceland, in the beginning of March. The particular shoal which visits the British coasts, begins to appear off the Shetland Islands in April: from which time till June, when the grand shoal arrives, this fish is in season. The herring again visits the coasts of Britain about the latter end of September, or the beginning of October, and continues in season until the first or second week of November.

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The Dutch have been generally reckoned the most expert in pickling these fish ; but of late our own fisheries have been well conducted, and are now in a flourishing state.

Herrings are taken with nets purposely constructed ; and sometimes two thousand barrels are taken at one draught.

If good, their gills are of a fine red, and their eyes bright ; as is likewise the whole fish, which must be stiff and firm.

To judge of pickled herrings, open them from the back to the bone ; and if that be white, or of a bright red, and the flesh white, oily, and flakey, they are good.

Red-herrings, when good, have a glossy golden appearance, and part well from the bone.

Pilchard.—The distinguishing marks of the pilchard are precisely the same as those of the herring, of which it appears to be a species. Its history and fecundity are similar. Seven thousand hogsheads of pilchards, each hogshead containing thirty-five thousand fish, have been known to be caught in a single day. The flavour of pilchards is inferior to that of herrings.

Sprats—are to be chosen by the same rules as herrings and pilchards. This little fish would, probably, be regarded as a delicacy, were it less numerous and plentiful. As it makes its appearance shortly after the spawning time of the herring, many have supposed it to be the offspring of that fish ; but naturalists are of a different opinion. The season for sprats is from the middle of November to February.

Whiting.—The goodness of this fish is chiefly to be determined by the firmness of the body and fins. Its principal season is in January, February, and March ; but it may be obtained during the greater part of the year.

Carp—is a very fine fresh water fish. It will live
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some time out of the water; but as it wastes in that state, it is best to kill it as soon as caught. The newness or staleness of this fish is known by the colour of its gills, their being hard or easy to be opened, &c.

Tench—which is also a fine fresh water fish, should be dressed as soon as caught; but, if they are dead, examine the gills, which should be red and hard to open, the eyes bright, and the body firm and stiff, if fresh. They are in general covered with a kind of slimy matter, which, if clear and bright, is a proof of their being good. This slimy matter may be easily removed by rubbing them with a little salt. Tench are in season, during the months of July, August, and September.

Perch—are less delicate than carp and tench. They are in season in October and November; and may be chosen by the general rules.

Smelts—when fresh, are of a fine silver hue, very firm, and have a particularly strong scent, greatly resembling that of a cucumber newly pared. They are in season during the months of January, February, March, April, May, June, October, and November. They are caught in the Thames, and in some other large rivers.

Pike.—The general rules must be observed in choosing this fish. River pike are best. They are in season in July, August, September, October, and November.

Gudgeons.—This fish comes in about Midsummer, and continues in season five or six months. They are caught in running streams, and should be chosen by the brightness of their colours, &c.

Mulletts.—The sea mullets are preferable to the river mullets, and the red to the grey. They should be very firm. Their season is August.

Eels.—There are many varieties of this fish. The true silver eel (so called from the bright colour of the belly) are caught in the Thames; and eels which are taken in clear running water are always the best tasted.

The

The Dutch eels sold at Billingsgate are very bad; those taken in great floods are generally good; but in ponds they have usually a strong rank flavour.

There are several peculiarities about this fish, which are deserving of notice. During the night they frequently quit the water, and wander over the meadows in quest of snails, frogs, and other small reptiles; and sometimes roam to other small ponds or rivers for change of habitation. Eels are very susceptible of cold, and in winter bury themselves deep in the mud. They are exceedingly voracious, and destructive to the young fry of fish; and, when kept in ponds, have been known to commit serious depredations amongst young ducks. No other fish is capable of living so long out of water, nor is any other so tenacious of life, as the parts will move for a long time after the fish has been flayed, and cut into small pieces. Eels should be dressed as soon as they have been skinned and cleaned. Except in the middle of summer, they are always in season.

Lobsters and *Crabs*, though exceedingly different in figure, have propensities and habits of great similarity. They annually cast their shells, and obtain new ones, completely hardened, in little more than forty-eight hours. They are extremely fierce and voracious, but when they chance to lose a limb in their frequent combats, it is completely renewed in about three weeks.

If a lobster be new, it has a pleasant scent at that part of the tail which joins to the body, and the tail will, when opened, fall smart, like a spring; but when stale, it has a rank scent, and the tail limber and flagging. If it be spent, a white scurf will issue from the mouth and roots of the small legs. If it be full, the tail, about the middle, will be full of hard reddish skinned meat, which you may discover by thrusting a knife between the joints, on the bend of the tail. The heaviest are best, if there be no water in them. The cock is generally smaller than the hen, of a deeper
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red when boiled, has no spawn or seed under its tail, and the uppermost fins within its tail are stiff and hard.

Lobsters are in season during the summer months.

Cray Fish should be chosen by the same rules as lobsters.

Crabs.—The heaviest are best, whether small or large, and those of a middling size are sweetest. If light they are watery; when in perfection the joints of the legs are stiff, and the body has a very agreeable smell. The eyes look dead and loose when stale.

Prawns and *Shrimps*, if they are hard and stiff, of a pleasant scent, and their tails turn strongly inward, are new; but if they are limber, their colour faded, of a faint smell, and feel slimy, they are stale.

Oysters.—The oysters of this country are unlike those of some others; a single one of which, it has been said, will serve several persons for a meal. With us, the smallest kinds, particularly those termed *Natives*, which come into season rather later than the others, are generally the sweetest. For eating raw, the native is indeed preferable to all others. The rock oyster is the largest, and suits admirably for stewing, &c.; but, if eaten raw, it usually has a coarse and strong flavour.

Of the various kinds of oysters, the *Pyfleet*, *Colchester*, and *Milford*, are much the best. The native *Milton* are fine, being white and fat; but others may be made to possess both these qualities, in some degree, by proper feeding.

The mode of feeding Oysters, is to put them into water, and wash them with a birch-broom till quite clean; then lay them bottom downwards into a pan, sprinkle with flour, or oatmeal, and salt, and cover with water. Do the same every day, and they will fatten. The water should be pretty salt.

The freshness of oysters is best known by the manner in which they open. When alive and strong, the
shell

shell closes on the knife ; though, as soon as wounded, the shell gives way. Oysters should be eaten as soon as opened, otherwise they lose their flavour.

These delicate and serviceable fish come into season on the 2d of August, and continue in it the succeeding winter.

Salt Fish.—Of the different kinds of salt fish, barrelled cod, and dried ling, are most in estimation. The former should be chosen by its thickness, firmness, and whiteness ; the latter, by being thick in the pole, and having the flesh of a bright yellow.

Having made every requisite observation respecting fish, we shall proceed to butcher's meat ; previously to which, however, it may be necessary to offer a few remarks on the different markets of the metropolis ; and first, of *Bloomsbury Market*, situated near Bloomsbury Square, where every article of food is sold, and is chiefly resorted to by the neighbouring people.

The *Borough Market*, used to be holden in the Borough High Street, till an act of parliament was passed, in 1755, for holding it on a spot of ground west of the High Street, called the Triangle. The usual articles of table consumption are also sold here.

Brook's Market, Holborn, which is small and unimportant, derives its name from Brook House, the residence of Sir Fulke Greville, Lord Brook, which formerly stood at its north-west corner.

Carnaby Market, near Golden Square, was built on the west part of a piece of ground, called the Pest Field, from a lazaretto having been erected there, in the year 1665, for the reception of persons seized with the plague. Some thousands of those who died in that calamitous year, were interred in the burying ground, which was in a distant part of the field.

Covent Garden Market, was formerly the garden of a convent, or nunnery, from which it takes its name.

The ground belongs to the Duke of Bedford. Covent Garden Market is the first in the metropolis for fruit and vegetables, which are the chief articles sold there.

Fitzroy Market, in the neighbourhood of Fitzroy Square, has been established but a few years, and is yet in its infancy.

Fleet Market, occupying what was formerly denominated Fleet Ditch, was opened, by act of parliament, on the 30th of September, 1757. The market consists of two rows of shops, almost the whole length of it, with a stone passage between. The south end is chiefly occupied by butchers and poulterers; and, at the north end, is a large area for dealers in fish, vegetables, &c.

Leadenhall, from which *Leadenhall Market*, supposed to be the most extensive in Europe, derives its name, was originally a manor-house, belonging to Sir Hugh Neville, in the year 1309; and, in 1406, was purchased by the celebrated Whittington, Lord Mayor of London, who afterwards presented it to the City. In 1419, Sir Simon Eyre, in a time of great scarcity, erected a public granary here, built with stone, in its present form.

Leadenhall Market consists of three courts or yards, the first of which is that at the north east corner of Gracechurch Street, opening into Leadenhall Street. It contains a great number of stalls or standings for butchers; and as there is but little meat sold here, except beef, it is distinguished by the name of the Beef Market. On Tuesdays, this yard is a market for leather; on Thursdays, the waggons from Colchester, and other parts, come with baize, &c., and also the felmongers, with their wool; on Fridays, it is a market for raw hides, and on Saturday for beef.

The second market-yard is called the Green Yard, as being once a green plot of ground; afterwards it was the city's store-yard, for materials for buildings and the like, but now a market for veal, mutton, lamb, &c. This yard hath in it a hundred and forty stalls,
all

all covered over, and of the bigness of those in the beef market. In the middle of this green-yard market, is a row of shops, with rooms over them for fishmongers; and also on the south-side, and west-end, are houses and shops for fishmongers. Towards the east-end of this yard is erected a market-house, standing upon columns, with vaults underneath, and rooms above, with a bell tower, and a clock, and under it are butchers' stalls. The tenements round about this yard, are, for the most part, inhabited by cooks, victuallers, and such like; and in the passages leading out of the streets into this market, are fishmongers, poulterers, cheesemongers, and such like traders.

The third market, belonging to Leadenhall, is called the Herb Market, because only herbs, roots, fruit, &c. are sold there. The west, east, and north sides, have walks round them, covered over for shelter, and standing upon columns, in which walks there are twenty-eight stalls for gardeners, with cellars under them.

This part having been rebuilt in the year 1730, is now called New Market, or Nash's Rents, and has shops in it chiefly for butchers, and a new passage into Lime Street. There is also in this yard, one range of stalls, covered over, for such as sell tripe, neats' feet, sheeps' trotters, &c.; and, on the south-side, the tenements are taken up by victuallers, poulterers, cheesemongers, butchers, and such like. Beyond this are likewise some shops, built in the year 1780, in that part called the Old Bacon Market, which are chiefly occupied by poulterers, and such as deal in bacon.

Newgate Market, to the south of Newgate Street, is held on a commodious square piece of ground, measuring 194 feet from east to west, and 148 from north to south, with a large market-house in the centre; under which are vaults or cellars, the upper part of it being mostly used as warehouses for fruiterers and gardeners. The shops within the building are for the sale of

tripe, butter, eggs, &c. The houses on each side of the square, are most of them occupied by butchers, and the avenues which lead to the market, from Pater-noster Row, and Newgate Street, are occupied by poulterers, fishmongers, &c.

Before the fire of London, this market was holden in Newgate Street, where there was a market-house for meat, and a middle row of sheds, which were afterwards converted into houses, inhabited by butchers, tripe-sellers, &c.; while the country people, who brought provisions to the city, were forced to stand with their stalls in the open street, where their persons and goods were exposed to danger, by the coaches, carts, and cattle, that passed.

Newport Market, near Gerrard Street, Soho, has a long double range of butchers' shops, with a stone pavement between them; to the north of which are the market-house, slaughter-houses, &c., and a vegetable market.

Oxford Market, to the north of Oxford Street, is chiefly resorted to by the inhabitants of its neighbourhood, and is no ways remarkable. It occupies a large square piece of ground, with a market-house in the centre.

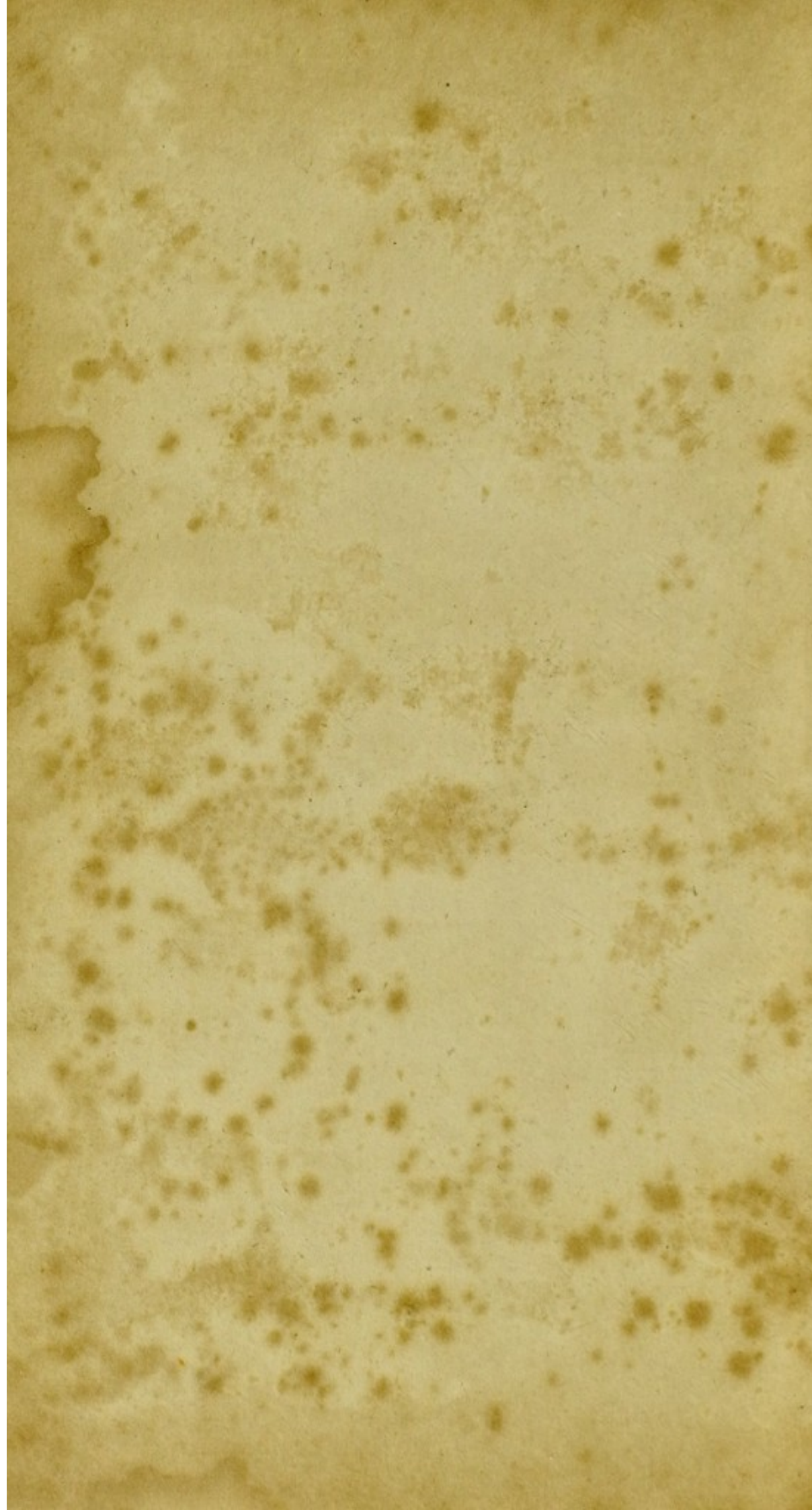
Shepherd's Market, towards the west end of Oxford Street, contains nothing out of the ordinary way.

Smithfield Market, situated to the north of Newgate, is the greatest market for black cattle, sheep, and horses, in Europe, and was celebrated as such as far back as the twelfth century. It is also a market for hay and straw. The market days are Mondays and Fridays.

This place is supposed to have received its name from one Smith, to whom it belonged; or from its having originally been a smooth or level field. It was anciently much larger than it now appears, its size having been greatly diminished by the buildings with which it is enclosed. The whole west side extended

as





as far as the sheep-market does at present, and was called the Elms, from the number of those trees which grew there.

Spitalfields Market, a short distance to the north-west of the church, is principally for the sale of fruit and vegetables; though it contains shops and stalls for all sorts of provisions.

St. George's Market, is situated in Oxford Street, and has nothing remarkable about it.

St. George's Market, St. George's Fields, Southwark, has been established only a few years, but is an object of great convenience to the inhabitants of that neighbourhood.

St. James's Market, near St. James's Square, is well supplied with all sorts of provisions.

Westminster Market, near the Abbey, occupies the spot on which formerly stood the sanctuary, a place of refuge, allowed in old times, to criminals of a particular description. It is chiefly for butchers' meat.

Whitechapel Market, on the south side of the street of the same name, is a large carcase market, for the supply of retail dealers, as well as for general purposes. Beyond Whitechapel Bars is a market, three times a week, for hay and straw.

Having described the places where the respective articles of provisions may be best obtained, we next present

Instructions for the choice of Meat.

A few preliminary remarks will not be misapplied. Few people are aware of the immense quantity of butchers' meat annually consumed in London, or of the vast difference in the size of cattle within the last hundred years. About seventy years ago, there were not more than 83,906 oxen, and 564,650 sheep, used in a twelvemonth; but, at present, the annual consumption

sumption of London is estimated at 110,000 oxen, and 776,000 sheep and lambs; besides 210,000 calves, the same number of hogs, and about 60,000 sucking pigs. This is the more extraordinary, when we consider the increased bulk of animals, by the different modes of feeding, &c. A hundred years ago, oxen, upon an average, did not weigh more than 370 pounds, calves, 50 pounds, sheep 28 pounds, and lambs 18 pounds; but now the average weight of oxen is 800 pounds, calves 140 pounds, sheep 80 pounds, and lambs 50 pounds!

By way of general remark, it should be mentioned, that in every sort of provisions the best of the kind goes farthest, cuts out with most advantage, and affords most nourishment. Round of beef, fillet of veal, and leg of mutton, are joints which bear a higher price, but as they have more solid meat, they deserve the preference. It is deserving of notice, however, that those joints which are inferior may be dressed as palatably, and, being cheaper, they ought to be bought in turn; as, when they are weighed with the prime pieces, it makes the price of those come lower.

Another general remark is, that good meat should not look lean, dry, or shrivelled; the fleshy part should be of a bright red, and the fat of a clear white. When the flesh looks pale, and the fat yellow, the meat is not good. Cow-beef is worth a penny a pound less than ox-beef, except it be the meat of a maiden heifer, which, in a buttock, you may know by the udder.

Venison.—In particularizing the different animals used in this country for food, we shall commence with the fallow-deer, the flesh of which is denominated venison. This animal is inferior to the stag, in size and strength; is seldom found wild in the forest, but constitutes the ornament of the park. Its horns are broader than those of the stag, and better furnished with antlers. The female goes eight months with young; the animal comes to perfection in three years,
and

and will live about twenty. There are many varieties of the fallow-deer, two only of which are general in England; the spotted, supposed to have been brought from Bengal, and the deep-brown, originally brought from Norway, by King James II.

The season for buck venison, is during the months of June, July, August, and September; that of doe venison, October, November, and December.

Your choice of venison must be, in a great measure, directed by the fat. If the fat be thick, bright, and clear, the clefts smooth and close, it is young; but if the cleft be very wide and tough, it shews it to be old. Venison will first change at the haunches and shoulders; in order to know which, run a knife into those parts, and you will be able to judge of its newness or staleness by its sweet or strong scent. If it appears greenish, or is inclined to have a very black appearance, it is tainted. The respective parts may be distinguished by the annexed plates.

Some of the best places in London, for obtaining venison are the following—

Angel's, the corner of Gracechurch Street, Cornhill.

Birch's, Cornhill, and

Rich's, at the bottom of Ludgate Hill.

There is also a shop in the Poultry, one on the west-side of Temple Bar, another in Cockspur Street, and another in Oxford Street.

Beef.—The size of oxen in general, as well as the quantity of milk, butter, and cheese, produced from the cow, depends, in a great measure, on the nature of their pasturage. They grow to as large a size in England as in any other country whatsoever. In barren countries they are always of an inferior bulk, and the largest breed will there soon degenerate in size.

It is unnecessary to specify the different breeds of oxen, as the choice of their flesh is, in all respects, the same.

It is proper to be acquainted with the different parts

of the beast, which may be seen by the plate. In the ox, the fore-quarter consists of the haunch, which includes the clod, marrow-bone, shin, and the sticking-piece, which is the neck-end. The next is the leg of mutton piece, which has part of the blade-bone; then the chuck, the brisket, the fore-ribs, and middle-rib, which is called the chuck-rib. The hind-quarter contains the sirloin and rump, the thin and thick flank, the veiny-piece, and the isch, each, or aitch-bone, buttock and leg. These are the principal parts of the carcase, besides which are the head, tongue and palate. The entrails are, the sweet-breads, kidneys, skirts, and tripe, of the latter of which there are three sorts, the double, the roll, and the reed tripe.

If the flesh of ox-beef be young, it will have a fine smooth open grain, be of a good red, and will feel tender. The fat should look white rather than yellow; for when that is of a deep colour, the meat is seldom good: beef fed with oil cakes is generally so, and the flesh is flabby. The grain of cow-beef is closer, and the fat whiter, than that of ox-beef; but the lean is not of so bright a red. The grain of bull-beef is closer still, the fat hard and skinny, the lean of a deep red, and a stronger scent. Ox-beef is the reverse. Ox-beef is the richest and largest; but in small families, and to some tastes, heifer-beef is better, if finely fed. In old meat there is a streak of horn in the ribs of beef; the harder this is, the older, and the flesh is not finely flavoured.

Veal.—In a calf, the fore-quarter consists of the shoulder, neck, and breast; and the hind-quarter the leg, which contains the knuckle, the fillet, and the loin. The head and inwards are called the pluck, and consist of the heart, liver, lights, nut, and melt, and what is called the skirts; the throat sweetbread, and the wind-pipe sweet-bread.

Observe the vein in the shoulder; for if it be of a bright red, or look blue, it is newly killed; but if greenish, yellowish, or blackish, or more clammy, soft,

soft, and limber than usual, it is stale. Also, if it has any green spots about it, it is either tainting, or already tainted. If it is wrapt in wet cloths, it is apt to be musty, therefore always observe to smell to it. The loin taints first under the kidney, and the flesh, when stale, will be soft and slimy. The neck and breast are first tainted at the upper end, and when so, will have a dusky, yellowish, or greenish appearance, and the sweet-bread on the breast will be clammy. The leg, if newly killed, will be stiff in the joint; but if stale, limber, and the flesh clammy, intermixed with green or yellowish specks. The flesh of a bull-calf is firmer grained and redder than that of a cow-calf, and the fat more curdled. In choosing the head, mind the eyes: if they be sunk or wrinkled, it is stale; if plump and lively, it is new and sweet.

Mutton.—No country produces finer sheep than Great Britain. The Lincolnshire breed of sheep, which, with some variations and intermixtures, is extended through most of the eastern and midland counties of England, is large, and bears heavy fleeces, but the wool is very long, and not so fine as some others; the mutton is also esteemed somewhat coarser than that of smaller-sized sheep. The largest breed of sheep, in the whole island, is found on the banks of the Tees, in that fertile valley which separates Yorkshire from the county of Durham. Some of these sheep have been fed to the weight of fifty pounds per quarter; one, in particular, was found to weigh sixty-two pounds per quarter: this was supposed to be the heaviest sheep ever slaughtered in this kingdom. This breed of sheep is more prolific than several others; but those of Dorsetshire are principally remarked for their remarkable fecundity, being capable of producing twice a-year. From this breed the tables of the great and opulent are supplied with early lamb at Christmas, or sooner, if required. Great numbers of these are sent to the London markets, and sold at the enormous price of ten, or, perhaps, fifteen shillings

per quarter. This circumstance serves not a little to enhance the value of the Dorsetshire breed of sheep, which, with some variations, is spread through most of the southern counties, but found pure and unmixed only in Dorsetshire and Wiltshire. In the north-west parts of England, there is a hardy, black-faced breed, the wool of which is coarse and shaggy, but the flesh is esteemed excellent. In the northern districts of Scotland, a breed of sheep is common, which is remarkable for the smallness of its size, as well as the fineness of its mutton; their wool, which is also very fine, is streaked with the various colours of black, brown, and red. Some of these sheep do not weigh above six or seven pounds per quarter.

The Shetland sheep are generally without horns, and handsome, although very small. When fed, they do not weigh more than eight or ten pounds per quarter. This breed of sheep is exceedingly hardy, and consequently well adapted to the severe climate where it is found; added to which, their wool is superior in fineness to any other.

The breed of English sheep has, by the persevering attention of Mr. Bakewell, of Dishley, in Leicestershire, been exceedingly improved; and his example has been successfully followed by many eminent breeders. The improved Leicestershire breed is now in the greatest esteem in most parts of the kingdom, and almost all the principal breeders endeavour to introduce some mixture of it into their stock. Its superior qualities, are principally those of fattening quickly, and carrying the greatest weight of mutton upon the smallest proportion of bone.

In a sheep, the fore-quarter contains the neck, breast, and shoulder; and the hind quarter, the leg and loin. The two loins together are called a chine, or saddle of mutton, which is esteemed as a fine dish when the meat is small and fat. Besides these, are the head and pluck, which includes the liver, lights, heart, sweet-breads, and melt.

Mutton

Mutton should be chosen for the fineness of its grain, good colour, and firm white fat. It is not the better for being young; but, on the contrary, if of a good breed, and well fed, it is the better for age. This, however, only holds with respect to wether mutton. The flesh of the ewe is paler and the texture finer. Ram mutton is very strong flavoured, the flesh is of a deep red, and the fat is spongy.

Beef, mutton, and veal, are in season at all times of the year.

Lamb.—The fore-quarter of a house-lamb consists of a shoulder, neck, and breast, together. The hind-quarter is the leg and loin. The head and pluck consists of the liver, lights, heart, nut, and melt, as also the fry, which is formed of the sweet-breads, lamb-stones, and skirts, with some of the liver. Lamb may be had at all times of the year, but is particularly in high season at Christmas, when it is considered as one of the greatest presents that can be made from any person in London to another residing in the country.

Grass lamb comes in about April or May, according to the nature of the weather at that season of the year, and in general holds good till the middle of August.

For choosing lamb, if it be a fore-quarter, observe the vein in the neck, for if it looks ruddy, or of an azure colour, it is fresh; but if yellowish, it is near tainting, and if green, it is already tainted. For the hind-quarter, smell under the kidney, and feel whether the knuckle be stiff or limber; for if you find a faint or ill scent in the former, or an unusual limberness in the latter, it is stale.

A lamb's head is chosen by the same rules as that of a calf.

Pork.—In observing the disgusting appearance of a hog, its voracious appetite, and its dirty manner of feeding and living, it would scarcely be possible to suppose that its flesh could have so excellent a flavour; and

if a man were wholly unacquainted with the nature of all animals, the hog would certainly be one of the last that he would select for his table. Under this unpromising exterior, however, nature has concealed one of the most valuable articles of our food.

In a hog, the fore-quarter is the fore-loin and spring; and, if it is a large hog, you may cut off a spare-rib. The hind-quarter is only the leg and loin. The inwards form what is called the haslet, which consists of the liver, crow, kidney, and skirts. Besides these there are the chitterlins, or guts, the smaller part of which are cleansed for sausages and black-puddings.

What is called a bacon-hog is cut differently, on account of making hams, bacon, and pickled pork. In this are fine spare-ribs, chines, and griskins, and fat for hog's-lard. The liver and crow are much admired, fried with bacon; and the feet and ears are equally good soused.

To choose pork, pinch the lean between your fingers; if it breaks, and feels soft and oily, or if you can easily nip the skin with your nails, or if the fat be soft and oily, it is young; but if the lean be rough, the fat very spongy, and the skin stubborn, it is old. If it be a boar, the flesh will feel harder and rougher than usual, the skin thicker, the fat hard and fibrous, the lean of a dusky red, and of a rank scent. To know if it be fresh or stale, try the legs and hams at the bone which comes out in the middle of the fleshy part, by putting in your finger; for as it first taints in those places, you may easily discover it by smelling to your finger; also the skin will be clammy and sweaty when stale, but smooth and cool when fresh.

Bacon.—If bacon be good, the fat will feel firm, and have a red tinge; and the lean will be of a good colour, and stick close to the bone; but if you observe any yellow streaks in the lean, it either is rusty, or will be so very soon. If bacon be young, the rind will be thin, but if old, it will be thick.

Ham.—To know whether a ham be sweet, stick a knife

knife under the bone, and on smelling at the knife, if the ham be good, it will have a pleasant flavour; if daubed and smeared, with a disagreeable scent, it is not good. Those, in general, turn out the best hams, that are short in the hock.

Brawn.—The best method of knowing whether brawn be young or old, is by the extraordinary or moderate thickness of the rind, and the hardness or softness of it; for the thick and hard is old, but the moderate and soft is young. If the rind and fat be remarkably tender, it is not boar brawn, but barrow or sow.

Instructions for choosing Game, Poultry, &c.

Hares, are in season during the months of October, November, December, January, February, and March.

This animal, whose flesh was forbidden to the Jews, but was esteemed as a great delicacy among the Romans, as it is now at our tables, is found in most parts of the world; and, with respect to its skin, every cook knows it to be valuable. Instead, however, of disposing of them to the Jews, in the streets, thrifty servants should always take them to the hatters, who will give considerably more for them. The fur is of great use in the manufacturing of hats, in consequence of which many thousands of hare-skins are annually imported from Russia.

The hare is very prolific. The female goes thirty days with young, and produces three or four at a litter, three or four times a-year.

In judging of the age and goodness of a hare, observe, that if the claws are blunt and rugged, and the cleft in her lip spread much, she is old; but the opposite, if young. If new and fresh killed, the flesh will be white and stiff; if stale, limber and blackish in many places. If the hare be young, the ears will tear like a sheet of brown paper; if old, they are dry and tough.

A *Leveret*, as to the newness or staleness, may be known

known by the same signs as the hare; but in order to discover if it be a real leveret, feel near the foot on its fore leg; if you find there a nob or small bone, it is a true leveret; but if not, it is a hare.

Leverets are in season during the months of April, May, June, July, August, and September.

Rabbit.—Notwithstanding the general resemblance which exists between this animal and the hare, their habits and propensities are very different, as well as their fecundity, and several other distinguishing characteristics; they also seem to have a natural aversion from each other. One striking dissimilarity between them is, that whilst the hare depends on speed for its security, the rabbit burrows in holes in the ground. The fruitfulness of the rabbit is astonishing; it breeds seven times in the year, and generally produces seven or eight young at a time, whence may be calculated the wonderful and almost incredible increase of which a single pair might, in a few years, be capable: but as their propagation is rapid, their enemies also are numerous. Without reckoning the immense numbers taken for the use of man, foxes, and almost all animals of the weasel-kind, make them their prey.

The rabbit lives to the age of nine or ten years; it prefers a warm climate, and in Sweden, and other northern regions, it cannot be reared but in houses. It is common, however, in all the temperate countries of Europe. In Spain they had once become so numerous, and were found so destructive to vegetation, that the inhabitants were obliged to introduce ferrets from Africa, in order to diminish their numbers. They abound in every part of Great Britain, especially in Cambridgeshire, Norfolk, Lincolnshire, and on the Wolds of Yorkshire; but in many of these parts, several warrens have been lately converted into sheep-pasture or tillage, and the number of rabbits is consequently diminishing.

The fur of rabbits, as well as that of hares, is used in the manufacture of hats; a circumstance which renders

renders their skins of great value to the owners of warrens, poulterers, &c.

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

Rabbits, either wild or tame, are in season the whole year.

Pheasant.—This bird, which is one of the most beautiful in existence, was originally brought into Europe from the banks of the Phasis, a river in Asia, whence it derives its name. It thrives well in our climates, and were it not extremely liable to be destroyed by the weasel, and other animals of that kind, it would be exceedingly numerous.

The flesh of the pheasant is one of the greatest dainties, and its wholesomeness is equal to its delicacy; yet, when full-grown, it seems to feed indiscriminately on every thing that falls in its way; and such is its voracity, that it will devour insects and reptiles, as well as grain. In the woods, the hen lays eighteen or twenty eggs in a season; but in a domestic state, not above ten.

Pheasants, no more than partridges and woodcocks, can be purchased, so that there is no opportunity of making a choice; notwithstanding which, as a great many of them are sent as presents to numbers of families in London, it may be proper, for the satisfaction of the cook, to point out the difference between those which are fresh and young, and those that are otherwise. The cock-pheasant has spurs, which the hen has not, and the hen is most valued when with egg. The spurs of a young cock-pheasant are short and blunt, or round; but if he is old, they are long and sharp. If the vent of the hen is open and green, she is stale; and when rubbed hard with the finger, the skin will peel. If she is with egg, the vent will be soft.

Pheasants are in season from the 1st of October to the end of March.

Pheasant Poult.—The feet of these, when new, are limber, and their vents white and stiff; but when stale, are dry-footed, their vents green, and if you touch it hard, will peel.

Partridge.—This bird seems to adapt itself to every climate; it is said to live for twenty years, but is seldom suffered to die of old age. There are more than twenty species of partridges, all of which may be divided into red and grey. The former is the largest, and often perches on trees; but the latter, which, in this country, is the most common, always sits on the ground.

The partridge generally produces a covey of ten or fifteen young: they are in season at the same time as pheasants and other game.

When partridges are young, the legs are yellowish, and the bill of a dark colour. If they are fresh, the vent will be firm; but if stale, it will look greenish, and the skin will peel when rubbed with the finger. If they are old, the bill will be white, and the legs blue.

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

Snipes.—The same rules are to be observed in the choice of these birds, as in woodcocks.

Moor Game, and White Game.

Grouse, of which there are various species, are in season

season during the last three months of the year. The characteristic mark which distinguishes them from the rest of the poultry kind, is a scarlet skin above the eye. Since cultivation has been so much extended in Great Britain, these birds are chiefly to be found on the moors of Yorkshire and Westmoreland, the Highlands of Scotland, and other extensive wastes. They may be chosen by the same rules as most other birds. When new, they are limber-footed; when stale, dry-footed; thick and hard on the belly, if fat; but thin and soft, if lean.

Heath Cock and Hen.—The newness or staleness of these are known by the same signs as the foregoing; but when young, their legs and bills are smooth; when old, both are rough.

Quails, are birds of passage; but whether they remove into distant regions, in search of a more temperate climate, or only from one part to another, for fresh supplies of food, is not ascertained. The head of a quail is black, with a mixture of dusky brown; the breast is of a pale yellow, with a reddish cast, and spotted with black, and the back is marked with stripes of pale yellow. The flesh of this little bird is regarded as a great delicacy. Their freshness is known by the general rules.

Shufflers, Godwits, Marle, Knots, Gulls, Ruffs, Dotters, and Wheat-ears, when new, are limber-footed; when stale, dry footed; when fat, they have a fat rump; when lean, a close and hard one; when young, their legs are smooth; when old, rough.

Teal, Widgeon, &c. when new, are limber-footed; when stale, dry-footed; thick and hard on the belly, if fat; but thin and soft, if lean.

Turkey.—This is one of the most remarkable birds in the poultry-yard, on account of the singular appearance of its head, as well as of some habits almost peculiar to itself. It is generally believed to be a native of America, and was introduced into England and France about the time of Henry VIII. In this coun-

try, when young, it is exceedingly tender, and is reared with great difficulty, though, in its wild state, it abounds in the forests of Canada, where the ground is covered with snow almost three parts of the year. The turkey, in its native woods, is also much larger, as well as more hardy, than in a state of domestication. In beauty, likewise, it far excels the European breed.

The turkey may be ranked amongst the most useful birds of the farm-yard; for, notwithstanding the tenderness of their constitution when young, they are hardy when grown up, and feed themselves with little trouble or expence. Some of them, especially those of Norfolk, which are reckoned the finest in the kingdom, frequently weigh from twenty to thirty pounds, and constitute a very favourite article of food.

In choosing turkeys, observe the following rules:—if the spurs of a turkey-cock are short, and his legs black and smooth, he is young; but if his spurs be long, and his legs pale and rough, he is old. If long killed, his eyes will be sunk into his head, and his feet feel very dry; but if fresh, his feet will be limber, and his eyes lively. For the hen observe the same signs. If she be with egg, she will have an open vent; but if not, a close hard vent. The same signs will serve to discover the newness or staleness of turkey-poults; and, with respect to their age, you cannot be deceived.

Turkeys are in season during the months of December, January, and February.

Bustard.—This is the largest land-bird that is a native of Great Britain, or even of Europe. Its weight varies considerably; some have been found of not more than ten pounds, others weigh from twenty to thirty. Its head and neck are ash-coloured, the back marked with dark stripes, the belly white, and the tail has broad stripes of red and black.

This bird was formerly far more plentiful than it is at present. Its principal places of resort are Salisbury Plain, the heaths of Sussex and Cambridgeshire,
and

and the Dorsetshire uplands. In those extensive plains, where there are neither woods nor hedges to screen the sportsman, the bustard enjoys security, and is often seen in flocks of fifty or more together. Their food consists principally of berries that grow among the heath, and earth worms, which, before sun-rise in the summer season, appear in great numbers in the downs. It is in vain that the fowler creeps along to surprise them; they have always centinels stationed in proper places to warn them of the first appearance of danger: but although they can seldom be shot, they are sometimes hunted and taken by dogs, when they are grown so fat as to be unable to fly without great preparation.

In choosing bustards, observe the same rules as for turkeys, only remembering that the hen is not more than half as large as the cock, and that the top of her head is of a deep orange colour, crossed with black lines.

Goose.—Of this bird, besides the tame and the common wild-goose, there is the bran-goose, a bird of passage, which arrives in Lincolnshire in the autumn, and departs in May. The plumage of a wild-goose, which is considerably smaller than a tame one, is always of a dark ash colour on the upper parts, and the breast and belly of a dusky white. The bran-goose resembles the wild-goose in colour, and generally weighs about half a dozen pounds.

If the bill and foot be red, and the body full of hairs, the goose is old; but if the bill be yellowish, and the body has but few hairs, it is young. If new, her feet will be limber; but if stale, dry. Observe the same of a wild-goose, and bran-goose.

Geese come into season on Michaelmas Day, and continue the remainder of the year. Geese are called green till they are three or four months old.

Duck.—There are many varieties of this bird, both of the tame and wild kind. The most obvious distinction between the wild duck and the tame, consists in

the colour of their feet; those of the former being yellow, and those of the latter black. Lincolnshire is one of the most famous counties in England for its decoys for wild-ducks, and it has been said that upwards of thirty thousand duck, widgeon, and teal, have been sent up to London, in a single season, from the decoys in the vicinity of Wainfleet.

In choosing ducks, either wild or tame, observe that they are hard and thick on the belly, when fat, but thin and lean, when poor; limber-footed, when new, but dry-footed, when stale.

Ducks come into season about the month of October, and continue the remainder of the year.

Pigeons.—These birds should be very fresh; when they look flabby about the vent, and when that part is discoloured, they are stale. The feet should be supple: if old, the feet are harsh. The tame ones are larger than the wild, and are thought best by some persons: they should be fat and tender; but many are deceived in their size, because a full crop is as large as the whole body of a small pigeon.

Pigeons are in season from December to June.

Plovers.—Choose those that feel hard at the vent, which proves they are fat. In other respects, select them by the same marks as other fowl. When stale, the feet are dry. They will keep sweet a long time. There are three sorts; the grey, green, and bastard plover, or lapwing.

After the same manner you may choose the fieldfare, thrush, mavis, lark, blackbird, &c.

Plovers are in season about July, August, and September.

Fowls.—No description of these can be necessary. If a cock be young, his spurs will be short and dubbed; (be sure to observe that they are not pared or scraped to deceive you) but if sharp and standing out, he is old. If his vent be hard and close, it is a sign of his being newly killed; but if he be stale, his vent will be open. The same signs will discover whether a hen
be

be new or stale ; and if old, her legs and comb will be rough ; but if young, smooth.

Pullets are best just before they begin to lay, and yet are full of egg.

Chicken, if they have been pulled dry, will be stiff when new ; but when stale, they will be limber, and their vents green. If they have been scalded, or pulled wet, rub the breast with your thumb or finger, and if they are rough and stiff, they are new ; but if smooth and slippery, stale.

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

Fowls are in the market all the year round.

Turtle.—As an animal chiefly living in the sea, this ought, perhaps, to have been mentioned amongst fish ; but, as it is of an amphibious nature, a great rarity, and, like game, must generally be taken without choice, it may as well be noticed in this place.

When an opportunity for choice occurs, those which are heaviest, in proportion to their bulk, are to be preferred ; and the general liveliness of the animal is also to be attended to.

There are several species of turtle, but it is the green turtle that is held in such high estimation for the table. It is not only a wholesome, but an exquisitely delicious food ; and is now also a valuable article of commerce, as most of our West India trading ships are furnished with conveniences for importing them. Notwithstanding every precaution, however, the flavor of the turtle is by some thought never to be in perfection but on its native shores.

Green turtle will weigh from eighty to two hundred pounds, and some have been even known to weigh eight hundred pounds. In our directions for dressing, we shall specify the corresponding weight.

Directions

Directions for choosing of Butter, Cheese, and Eggs.

Butter.—In buying this article, the greatest care is necessary to avoid being deceived. You must not trust to the taste which the sellers give you, as they will frequently give you a taste of one lump, and sell you another. On choosing salt butter, trust rather to your smell than taste, by putting a knife into it, and applying it to your nose. If the butter is in a cask, you should have it unhooped, and thrust in your knife, between the staves, into the middle of it; for by the artful mode of package, and the ingenuity of those who send it from the country, the butter on the top of the cask is frequently much better than the middle.

Cheese.—Before you purchase cheese, take particular notice of the coat or rind. If that be rough and ragged, or dry at the top, you may expect the cheese to be old, and to find little worms or mites in it. If it is moist, spongy, or full of holes, there will be reason to suspect it is maggoty. Whenever you perceive any perished places on the outside, be sure to probe the bottom of them; for, though the hole in the coat may be but small, the perished part within may be considerable.

Eggs.—When you buy eggs, put the great end to your tongue; if it feels warm, it is new; but if cold, it is stale; and according to the heat or coldness of it the egg is newer or staler. Or take the egg and hold it up against the sun or candle; if the white appears clear and fair, and the yolk around, it is good; but if muddy or cloudy, and the yolk broken, it is bad. Or take the egg, and put it into a pan of cold water: the fresher it is, the sooner it will sink to the bottom; but if it be rotten or addled, it will swim on the surface of the water. The best way to keep eggs, is in bran or meal; though some place their small ends downwards in fine wood-ashes; but for longer keeping, burying them in salt will preserve them almost in any climate.

INSTRUCTIONS RESPECTING THE LARDER.

General Remarks.

CLEANLINESS in the larder is one of the essential duties of a cook. The dressers and the shelves should be well and frequently scoured; and the floor should be very often washed with cold water, which, in the summer greatly tends to cool it.

The greatest possible care should be taken with every thing relating to copper utensils. Nothing whatever should be suffered to remain in them when cold, and they should always be cleaned, particularly the insides, with the greatest nicety. It is not proper for any thing to remain, even in tin saucepans, for any length of time.

With respect to meat, it should always be the object of the cook, in summer, whether in town or country, to have it brought in as early as possible in the morning; for when the sun has attained any height, it will be found scarcely possible to prevent the flies from blowing it. Should that have happened, the part must be cut off, and the remainder be well washed.

The best way of keeping meat fresh is, to examine it well, wipe it every day, and put some pieces of charcoal over it.

Meat should always be washed before it is dressed; if for boiling, the colour will be the better for soaking, but if for roasting, it should afterwards be dried.

It should be observed, that all meat which is intended to be eaten cold, whether boiled or roasted, should be overdone, especially in hot weather, for should the gravy be left in it, it will not keep sweet more than two or three days; but, if done quite dry, it may be kept up-
3
wards

wards of a week. Roasted meat before it is taken from the fire, should be well sprinkled with salt ; and boiled beef, that is intended to be eaten cold, should have been at least fourteen days in salt.

For meat that is to be salted, it is a safe way to let it previously lie an hour in cold water, rubbing it well while there, in any parts likely to have been fly-blown ; then wipe it quite dry, and immediately rub the salt thoroughly into every part, afterwards throwing a handful over it. Turn it every day, and rub the pickle in, which in three or four days will make it ready for the table. If it be required very much corned, let it be wrapped in a well flowered cloth after it has been rubbed with salt. By this method, if put into boiling water, beef may be made fit for the table the day after it comes in.

Another remark is, that if the weather will permit, meat eats much better for hanging two or three day before it is salted.

It should likewise be observed, that meat, and also vegetables, which the frost has touched, should be soaked in cold water two or three hours before they are used, or more if they are much iced. Putting them into hot water, or to the fire, till thawed, makes it impossible for any heat to dress them properly afterwards.

Every morning, all the cold meat, should be put upon clean, dry dishes, and placed where the most air comes in. The stocks and sauces should be also examined, to see if they require boiling up, in hot weather. Soups require to be boiled up every day, and the cook should be very particular about the pans which they are put in, for they should be very clean, dry, and free from grease, as soups will ferment without the greatest attention. Should the stock begin to turn, the best way will be to boil it down for glaze, and thus to make sure of it. When the sauces are put on to boil, remember first to put a little stock into the stewpan, to prevent it from burning to the bottom. Sauces require to be
boiled,

boiled, during the summer, at least every second day. In summer, also, whatever is done in braises, ought to be made stronger than in winter, otherwise they are not likely to keep, so as to be serviceable.

Such lardings as may have been returned to the kitchen whole, should be put into the braise that they were done in, and covered with the sheets of bacon which covered them before they were taken out.

It should be generally observed that ox rumps, tenderones of lamb, and, in fact, every thing that is done in braises, should receive particular attention. Indeed as much care is requisite, for such dishes as may be useful again, as in dressing fresh ones.

In summer particularly, the cook will find it advisable not to have the larder over-stocked with meat. Oneday's provision beforehand is always sufficient; and, by economy in this respect, the approbation of the family will always be obtained.

We shall now descend to particulars; and first of *Venison*.—This is generally brought into the larder the day after it has been killed, and it should be immediately rubbed very dry with a cloth, and the kernel from the haunch, which is in the same place as in a leg of mutton, should be taken out.

It should be rubbed over with powdered ginger, or with a mixture of three parts pepper and one of salt, for the purpose of keeping off the flies: if the weather be at all damp, it requires to be well wiped every day with a dry cloth; and, with care it will keep a fortnight.

Beef.—Cattle, in general, should fast twenty-four hours in winter, and forty-eight in summer, before they are killed, otherwise their flesh is very likely to spoil.

When the beef has been cut into proper pieces, it should be searched for fly blows. The flies are very apt to get under the loose side of the fat of the surloin: that part should be sprinkled with salt, and salt should be rubbed upon the chine-bone. The peth should

also be taken out, as should the pipe that runs along the chine bone, and the places well rubbed with salt.

It is the business of the butcher to take out the kernels in the neck-pieces, where the shoulder-clod is taken off; two from each round of beef, one in the middle, called the pope's eye, the other from the flap; there is also a kernel in the thick fat in the middle of the flap, and another between the rump and edge-bone. Should these not be taken out, particularly in hot weather, salt will not operate as a preservative; and as the butchers frequently neglect this point, the cook should not fail to attend to it.

Beef, intended for roasting, should always be slightly sprinkled with salt; and, with care, it will hang and keep good for a week.

Veal.—In hot weather, veal, at the utmost, will not keep good more than three or four days. Of a leg, the first part that turns bad is where the udder is skewered back. The skewer should be taken out every day, and both that and the udder wiped dry: the udder should be rubbed with a little salt.

To prevent a loin of veal from tainting, remember to cut out the pipe which runs along the chine, the same as in beef.

In a breast, take off the inside skirt, rub the bones dry, and sprinkle with salt.

Should it be requisite to keep the shoulder, let it be wiped dry, sprinkled with salt and hung up.

Mutton.—To keep a chine of mutton, remember to take out the kernel at the tail, and the pipe that runs along the bone of the inside; afterwards rub the part close round the tail with salt. The kidney fat should also be taken out quite clean.

The butcher, in dressing the sheep, ought to take out the kernel in the fat on the thick part of the leg, which taints first there. It should afterwards be rubbed with salt.

Of the neck, the chine and rib-bones should be rubbed

rubbed every day, the bloody part having been first cut off.

A breast of mutton turns first at the brisket part : if wanted to be kept, the skirt should be cut out, and both sides should be sprinkled with salt.

If mutton for boiling is suffered to hang too long, it will not have a good colour.

Lamb.—The same rules should be observed with lamb as with mutton. That, and every other sort of meat, should have all the kernels taken out as soon as it is brought into the larder ; then wiped dry, and rubbed slightly with salt.

Lamb, for roasting, should hang as long as it will keep, particularly the hind quarter.

Pork.—Pork should be kept well wiped, and the parts that are intended for roasting should always be sprinkled with salt before they are put down. The difference that this makes in the flavour is surprising.

THE
COOK'S CALENDAR;

COMPRISING

Lists of the various Articles in Season—Fish, Flesh, Fowl, Fruit, &c.—for every Month in the Year;—with Four Dinners, or Bills of Fare, for each Month.

JANUARY.

General Observations.

THE ensuing *Tables*, or *Bills of Fare*, are varied in size, as well as in the articles of which they are composed, in order that the cook may have the least possible trouble in suiting a dinner to a large, a small, or a middling company. As we have already observed, in the preface, should any of them be thought too extensive, it is much easier to select a *small* course from a *large* one, than to make up a *large* one from a *small* one.

As an additional assistant to the cook, a list of the respective articles in season is prefixed to the tables of each month.

It should be generally remembered, that the first course should consist of soups, fish, and roasted and boiled poultry and meats; and the second course of different kinds of game, made dishes, tarts, jellies, &c.

Dinners of three courses are now exceedingly rare; and when a third course is given, it is considered rather as a desert, and usually consists of fruits, ices, and different kinds of ornamental pastry. A general form of a desert, which is all that will be found necessary, is given after the fourth *table* in this month.

ARTICLES

ARTICLES IN SEASON IN JANUARY.

Meat.—Beef, mutton, veal, house lamb, pork, doe-venison.

Poultry and Game.—Pheasants, partridges, hares, rabbits, woodcocks, snipes; hen turkies, capons, pullets, fowls, chicken, tame pigeons, and all sorts of wild-fowl.

Fish.—Carp, tench, perch, lampreys, eels, crayfish, cod, soles, flounders, plaice, turbot, thornback, skate, sturgeon, smelts, whittings, lobsters, crabs, prawns, oysters.

Vegetables, &c.—Cabbage, savoys, coleworts, sprouts, brocoli, purple and white, spinach, lettuces, cresses, mustard, rape, radish, turnips, tarragon, sage, parsnips, carrots, turnips, potatoes, scornozera, skirrets, cardoons, beets, parsley, sorrel, chervil, celery, endive, mint, cucumbers in hot houses, thyme, savoury, pot-marjoram, hyssop, salsifie; *to be had, though not in season*, Jerusalem artichokes, asparagus, mushrooms.

Fruit.—Apples, pears, nuts, almonds, services, medlars, grapes, foreign grapes, and oranges.

TABLE I.

FIRST COURSE.

Vermicelli Soup,
removed with
SOLES.

Small Ham.

Boiled Fowls.

Potatoes.

Roast Leg
of
Lamb.

Brocoli.

Harico Mutton.

Veal Pâtés.

Mock Turtle,
removed with
Roast Beef.

SECOND

SECOND COURSE.

	Woodcocks.	
Blancmange.		Sweetbread.
	Cranberry Tart.	
Roast Rabbit.	Cray Fish.	Larks.
	Mince Pies.	
Sausages.		Jellies.
	Hare.	

TABLE II.

FIRST COURSE.

	Turbot.	
Friandeau and Sorrel.	Lobster Sauce.	Lamb Cutlets and Cucumbers.
	Veal Pâtés.	
Beef Palates.	Raised Pie.	Ressoles.
Pig's Feet and Ears.	Oyster Pâtés.	Rump of Beef.
Sauce Robart.	Saddle of Mutton.	Sauce Hasheé.

SECOND COURSE.

	Roast Bird.	
Jelly.	Cream Custards.	Orange Cheesecakes.
Larded Sweetbreads.	Trifle.	Ragout of Veal.
Raspberry Tart.	Cream Tartlets.	Blancmange.
	Roast Chicken.	

TABLE III.

FIRST COURSE.

Giblet Soup,
removed with a
LOIN of VEAL, à la beshemell.

Pig's Feet and Ears, with Robart Sauce.	Escalop au Blanc, with Mushrooms.
A Leg of Lamb boiled, and Loin fried, and Spinage.	Boiled Fowls, and Celery Sauce.
A Neck of Venison.	A Neck of Pork, roasted.
A Fillet of Mutton, with French Beans.	Beef Olives, and Sauce restauret.
A raised Pie, with Partridges.	<i>Frame.</i> A raised Pie, with Woodcocks.
A Fillet of Beef, and Spanish Sauce.	A Fricandeau of Fowl, glazed, and endive.
A Neck of Veal, roasted.	A Leg of Lamb, roasted, and haricots.
A Bacon Chine, and greens.	Neck of Mutton, boiled, and turnips.
A Fricassee of Chicken.	Sheep's Rumps and Kidnies.

Soup Santé,
removed with a
CHUMP of BEEF.

SECOND COURSE.

Two Pheasants.

One larded.

Raspberry Cream.	Jelly Marbre.
Des Oeufs à la Trip.	Ragout Mellé.
Peths au Gratin.	Lobster.
Cheesecakes.	Mince Pies.
An Omelet Soufflé.	Broiled Mushrooms.
Two Chickens. one larded.	<i>Frame.</i> Three Teal.
Mushrooms, with white Sauce.	An Omelet Soufflé.
Mince Pies.	Apricot Tartlets.
Dressed Crab.	Peths au Gratin.
Ragout Mellé.	Des Oeufs à la Trip.
Jelly Marbre.	Cederata Cream.

Two Rabbits.

TABLE IV.

FIRST COURSE.

Soup Cressey,
removed with
FISH.

Minced and broiled Turkey.	Lamb Cutlets and Cucumbers.
Lambs' Feet and Asparagus.	Salmie of Partridges.
<i>A Chine of Mutton.</i>	
A Haunch of Venison.	

SECOND COURSE.

A Pheasant.

Escaloped Oysters.	Cauliflowers.
Apple Pie.	Lobster.
Anchovy Toast.	Jelly.
	Macaroni.
<i>A wild Duck.</i>	

FORM

FORM OF A DESSERT.

Lemon Ice.

Pine.

Peaches.

Raspberry Ice. *Frame.* Raspberry Ice.

Peaches.

Grapes.

Orange Ice.

FEBRUARY.

ARTICLES IN SEASON IN FEBRUARY.

Meat.—Beef, mutton, veal, pork, house-lamb.*Poultry and Game.*—Pheasants, partridges, hares, tame rabbits, woodcocks, turkeys, pullets with eggs, capons, chicken, tame and wild pigeons, and all sorts of wild fowl, (which in this month begin to decline.*Fish.*—Cod, soles, turbot, carp, tench, sturgeon, thornback, flounders, plaice, smelts, whittings, skate, perch, eels, lampreys, gollin, sprats, dorey, hollebet, anchovy, lobsters, crabs, prawns, oysters, crayfish.*Vegetables.*—Cabbage, savoys, sprouts, coleworts, brocoli, purple and white, lettuces, endive, celery, onions, leeks, garlick, shalots, rocambole, cardoons, beets, sorrel, chervil, chardbeets, parsley, cresses, mustard, rape, tarragon, burnet, tansey, mint, time, marjoram, savory, turnips, carrots, potatoes, parsnips; *also may be had*, forced radishes, cucumbers, asparagus, kidney beans, salsifie, scorzonera, skirret, and Jerusalem artichokes.*Fruit.*—Golden and Dutch pippins, with various other kinds of apples, winter bon-chretien pears, winter mask and winter Norwich, &c. &c. grapes, and oranges.

TABLE I.

FIRST COURSE.

Gravy Soup.

Veal Collops.	Fillet of Veal, roasted.	Ressoles.
Un vol au vent à la financier.	Epergne.	Breast of Lamb.

Bœuf bouilli.

Vermicelli Soup.

SECOND COURSE.

Roast Fowl.

Prawns.		Omelet.
Italian Cheese.	Epergne.	Cacamel Cream.
A Paulinta.		Lobsters.
Roast Teal.		

TABLE II.

FIRST COURSE.

Soup à la Reine,
removed with a

TURKEY, with Chesnuts and Sausages.

Petit Pâtés
of
Oysters.Two Sweetbreads,
larded, and white
Collops.Ham braised,
and Spinage.A Matelot of
Eels.Semels,
and
Sauce piquant.Fillets of Fowl,
larded, and
Asparagus Peas.*Sirloin of Beef.*

SECOND COURSE.

*Two Easterlings.*French Beans,
with Sauce.

Macaroni.

Gooseberry
Pie.Chantillie
Cake.Apple and
Barberry Pie.

An Omelet.

Cardoons, with
brown Sauce.*Six Snipes.*

TABLE

TABLE III.

FIRST COURSE.

Cray-fish Soup,
removed with
Crimped COD'S HEAD.

Ox Palates.

Veal Olives.

Mashed Potatoes.

Oyster Sauce.

Tongue.

Boiled Fowl.

Shrimp Sauce.

Savoys.

Jugg'd Hare.

Currie.

Rump of Beef,
removed with
TURNIP SOUP.

SECOND COURSE.

Hen Turkey, boiled.

Artichoke bottoms.

Mushrooms.

Gravy.

Oyster Sauce.

Oyster Pâtés.

Orange Jelly.

Tartlets.

Bread & Butter Pudding.

Bread Sauce.

Melted Butter.

Brocoli.

Eggs and Spinage.

Partridge, roasted.

TABLE IV.

FIRST COURSE.

Soup Santé,
removed with
FISH,
removed with a
TURKEY and TRUFFLES.

Two Sweetbreads,
and
Asparagus Peas.

Two Ducklings,
boned, forced,
and Turnips.

A Crayfish Pudding.

Petit Pâtés of Chicken.

Grenadines,
and
Sorrel.

Fillets of Rabbits,
larded, and
Mushrooms.

Partridge Soup,
removed
with Fish,
removed
with a
Fillet of Veal,
à la daube.

Frame.

Giblet Soup,
à la Tortue,
removed with Fish,
removed with a
Chine of Lamb,
larded, and
Chervil Sauce.

Lamb Cutlets,
à l'Italienne.

A Souties of Hare,
with Truffles.

Small
Mutton Pies.

Small raised
Pigeon Pie.

Souties of Fowl,
and Truffles.

Fillets of Sole,
à l'Italienne.

Two Chicken,
à la Reine.

Two Partridges,
and Cabbage.

Soup Cressey,
removed with FISH,
removed with a HAM.

SECOND COURSE.

*A Pea Fowl, larded,
removed with a
SOUFFLE of GINGER.*

Pastry.	Jelly au Marbre.
Cauliflower à la Crème.	Asparagus.
Ragout Melle.	Lobster au Gratin.
Prawns.	A Fowl à la Daube, ornamented with aspic.
Three Woodcocks, removed with a Truffle Pie.	Three Grouse, removed with a Truffle Pie.
A Fowl à la Daube, ornamented, and Aspic Jelly.	Crayfish.
French Beans, with Sauce.	Mushrooms.
Orange Jelly Marbre.	Preserves.
<i>A Green Goose, removed with a RATIFIE PUDDING.</i>	

MARCH.

ARTICLES IN SEASON IN MARCH.

Meat.—Beef, mutton, veal, house-lamb, pork.

Poultry and Game.—Turkeys, fowls, pullets, capons, chicken, ducklings, tame rabbits, pigeons.

Fish.—Turbot, thornback, carp, skate, tench, mullets, eels, whittings, soles, flounders, plaice, bream, barbel, mackarel, dace, bleak, roach, crabs, prawns, lobsters, crayfish, and oysters.

Vegetables.—Carrots, potatoes, turnips, parsnips, Jerusalem artichokes, garlick, onions, shalots, coleworts, borecole, cabbages, savoys, spinage, brocoli, beets, cardoons, parsley, fennel, celery, endive, tansey,
1 mushrooms,

mushrooms, lettuces, chives, cresses, mustard, rape, radishes, turnips, tarragon, mint, burnet, thyme, winter-savory, pot marjoram, cucumbers, and kidney beans.

Fruit.—Golden pippins, rennetings, love, pear-main and john-apples, the bon-chretien and double blossom pear, oranges, and forced strawberries.

TABLE I.

FIRST COURSE.

Soup Santé,
removed with a
TURKEY.

Harico of Mutton.

Tongue.

Chicken.

Calves' Head.

Sweetbread.

Beef Olives.

Oyster Pâtés,
removed with
RICE SOUP.

SECOND COURSE.

Guinea Fowl.

Mushroom Loaves.

Mince Pies.

Marrow Pudding.

Fricaseed Rabbits.

Pigeons, in savoury Jellies.

Prawns.

Almond Tarts.

Escalloped Oysters.

Ducklings.

TABLE II.

FIRST COURSE.

Italian Soup,
removed with
FISH,
removed with a
FILLET of VEAL.

Sweetbreads larded,
and an Emince.

Lamb Cutlets, glazed,
and sauce à la reine.

A Fillet of Pork,
with Robart Sauce.

A Turkey,
Chesnuts and Sausages.

Saddle of Lamb,
and Chervil Sauce.

Neck of Mutton,
with haricot Beans.

Neck of Veal,
à la Beshemell.

A Ham braised,
and brown Sauce.

Leg of Lamb, and
French Beans.

Risolés.

Tenderones of
Veal,
and Truffles.

Three Breasts of
Chicken, larded, and
Asparagus Peas.

Mock Turtle,
removed with
FISH,
removed with a
CHINE of MUTTON.

SECOND COURSE.

Four Woodcocks.

Pastry.

Jelly au Marbre.

French Beans.

Mushrooms,
with white Sauce.

Larks.

Four Pigeons.

Damson Tourte.

Jelly.

Artichoke Bottoms,
fried in batter.

Lobster au Gratin.

Orange Souffle.

Prawns.

A Capon.

TABLE

TABLE III.

FIRST COURSE.

Asparagus Soup,
removed with a
SUCKING PIG.

Hashed Beef and
Broiled Bones.

Broiled Fowl,
Mushrooms.

Chine of Mutton.

Petit Pâtés of
Oysters.

A Haricot of
Mutton.

A Fillet of Veal.

SECOND COURSE.

A Capon.

An Omelet.

Asparagus.

A Souffle of Rice
and Apples.

Tartlets of
Apricot.

Jelly.

French Beans.

Escaloped Oysters.

Two Rabbits.

TABLE IV.

FIRST COURSE.

Boiled Salmon.

Fricassee of
Rabbits.

Breast of Veal
a la Braise.

Spring Soup.

Pâtés.

Croquets.

Larded Sweetbreads.

Ox Palates.

Chine of Lamb.

SECOND

SECOND COURSE.

Green Goose.

Vanilla Cream.

Damson Cheese.

Macaroni.

Oysters en Beshamell.

Gateau Mille feuille.

Jaunemange.

Chocolate Cream.

Roast Chicken.

 APRIL.

ARTICLES IN SEASON IN APRIL.

Meat.—Beef, mutton, veal, lamb.*Poultry, &c.*—Pullets, fowls, chicken, ducklings, pigeons, rabbits, leverets.*Fish.*—Carp, chub, tench, trout, cray-fish, salmon, turbot, soles, skate, mullets, smelts, herrings, crabs, lobsters, Prawns.*Vegetables.*—Coleworts, sprouts, brocoli, spinage, fennel, parsley, chervil, young onions, celery, endive, sorrel, burnet, tarragon, radishes, lettuces, small sallad, thyme, all sorts of pot-herbs.*Fruit.*—Apples, pears, forced cherries and apricots for tarts.

TABLE I.

FIRST COURSE.

Mock Turtle.
removed with a
LOIN OF VEAL.

Crockets.

Tenderones of
Veal and Truffles.

Two Necks of Lamb,
à la Chevaux de Frize.

Matelot of Tench.

Calves' Ears forced,
and an emince de poulard.

Mock Turtle,
removed with a
raised French Pie.

Westphalia Ham braized,
and Sauce.

Charterure of Roots,
and Sausages.

Fricandeau,
and Sorrel.

Four large Perch,
plain boiled.

Small Mutton Pies.

Mock Turtle.
removed with a
SURLOIN OF BEEF.

Petit Pâtés.

Lambs Feet, and
Asparagus Peas.

A Sucking Pig.

Pike baked and forced.

Lamb Cutlets, glazed,
and white Italian Sauce.

Mock Turtle,
removed with a
raised Pigeon Pie.

Fillet of Veal,
à la daube.

Casserol of Rice,
and Rabbits.

Fillets of Fowl larded,
and Mushrooms.

Matelot of Carp
and Eels.

Risoles.

SECOND COURSE.

A Pea Fowl.

Pastry.
 French Beans,
 à la Cream.
 Small Omelets.
 Two Ducklings.
 Mushroom Fritters,
 with Custard.
 Lobster.
 Cederata Crème.
 Two Rabbits.
 Rhenish Cream.
 Dressed Lobster.
 Plover's Eggs.
 Cray Fish.

Prawns.
 Asparagus.
 Dressed Crab.
 Four Woodcocks.
 Rice Fritters,
 glazed.
 Cray Fish.
 Jelly au Marbre.
 Two Chicken,
 one larded.
 Apple and
 Barbary Tourte.
 Small Omelets.
 Dutch Sallad.
 Pastry.

A Goose.

Two Removes for top and bottom.
 Two ditto for the flanks.
 Ratifie Pudding.
 Fondue in a Case.
 A Ginger Souffle.
 A Genoa Toast.

TABLE II.

SINGLE COURSE.

Nutt of Veal.	Turtle, <i>Remove</i> Fish.	Pigeon, stewed.
Potatoes, <i>Remove</i> ,	Raised Pie.	Custard.
French Beans,	Chatreuse.	Tongue,
Boiled Fowls,		<i>Remove</i> ,
<i>Remove</i> ,	<i>Frame</i> .	Sweetbreads.
Rabbits.		Potatoes.
Italian Cream.	Pâtés.	<i>Remove</i> ,
Haricot of	Raised Pie.	Peas.
Mutton.	Turtle.	Ham.
	<i>Remove</i> Mutton.	

TABLE III.

FIRST COURSE.

Mutton and Broth, with Roots,
removed with a

TURKEY ROASTED.

Matelot of
Eel.

Shoulder of Lamb,
minced and broiled.

A Loin of Pork.

Fricasee of Chicken.

Stewed Tench.

Loin of Veal.

SECOND COURSE.

A Poulard, with Eggs.

Spinage and
Croutons.

Artichoke Bottoms,
fried in batter.

Gooseberry Pie.

Anchovy Toasts.

Damson Tart.

Four Pigeons.

TABLE IV.

FIRST COURSE.

Soup Julien,
removed with

SADDLE OF MUTTON.

Asparagus.
Tongue.
Duck.

Veal Cutlets.
Boiled Chicken.
Sprouts.

Raised Ham Pie,
removed with
CARROT SOUP.

SECOND COURSE.

Green Goose.

Gooseberry Tart

Blancmange.

Prawns.

Lampreys.

Mushrooms boiled.

Cray Fish.

Almond Cake.

Damson Tart.

Pigeons.

MAY.

ARTICLES IN SEASON IN MAY.

Meat.—Beef, mutton, veal, lamb.

Poultry, &c.—Pullets, fowls, chicken, green geese, ducklings, turkey poults, rabbits, leverets.

Fish.—Carp, tench, eels, trout, chub, salmon, soles, turbot, herrings, smelts, lobsters, cray-fish, crabs, prawns.

Vegetables, &c.—Early potatoes, carrots, turnips, radishes, early cabbages, cauliflowers, artichokes, spinage, parsley, sorrel, barley, mint, purslane, fennel, lettuces, cresses, mustard, all sorts of sallad, herbs, thyme, savoury, all other sweet herbs, peas, beans, kidney beans, asparagus, tragopogon, cucumbers, &c.

Fruit.—Pears, apples, strawberries, cherries, melons, green apricots, currants for tarts, and gooseberries.

TABLE I.

FIRST COURSE.

Salmon broiled, with Smelts round.

Rabbits with Onions. Veal Olives. Collared Mutton.

Pigeon Pie raised. Vermecelli Soup. Macaroni Tart.

Ox Palates.

Pâtés.

Matelot of Tame Duck.

Chine of Lamb.

SECOND COURSE.

Fricasseed Chicken.

Asparagus.

Custards.

Cocks' Combs.

Green Gooseberry Tarts.

Green Apricot Tarts.

Epergne.

Lamb Cutletts.

Blancmange.

Stewed Celery.

Green Goose.

TABLE II.

FIRST COURSE.

A Tureen of Ox Rumps,
removed with
FISH.

A Currie of Rabbit,
and Rice.

A Souties of Fowl,
and Truffles.

Fillet of Veal.

A Breast of Lamb, glazed,
and Spinage.

A Raised Pie, with
Mutton and Potatoes.

A Chine of Mutton.

SECOND COURSE.

A Capon.

Mushrooms.

Brocoli, and white Sauce.

Gooseberry Pie.

Plover's Eggs.

Rhubarb Pie.

French Beans.

Prawns.

Two Ducklings.

TABLE III.

FIRST COURSE.

White Soup,
removed with
TURBOT.

Beef Olives.

Lamb Cutlets.

Piece of Gammon of Bacon.

Rabbits.

Pâtés.

Calf's Head, roasted

Turkey Poult,
removed with
SOUP SANTE.

SECOND

SECOND COURSE.

<i>Roasted Duck.</i>	
Green Apricot Tart.	Brocoli.
	Lobster.
Pigeons Compote.	Minced.
	Crab.
Green Peas.	Currant Tart.
<i>Ribs of Lamb.</i>	

TABLE IV.

FIRST COURSE.

<i>Asparagus Soup.</i>	
removed with a	
FILLET of VEAL à la DAUBE.	
Petit Pâtés of	Mutton Cutlets,
Sweetbreads.	Riblette.
Chine of Lamb.	
Tenderones of Lamb,	Semels of Veal, and
and Mushrooms.	Cucumber Sauce.
<i>A Sirloin of Beef.</i>	

SECOND COURSE.

<i>Two Turkey Poults: one larded.</i>	
Gooseberry Tart.	Asparagus.
Chantillie Cake.	
French Beans à la Crème.	Mushrooms.
<i>Two Ducklings.</i>	

JUNE.

ARTICLES IN SEASON IN JUNE.

Meat.—Beef, mutton, veal, lamb, buck venison.

Poultry, &c.—Fowls, pullets, chicken, green geese, ducklings, turkey poults, plovers, wheat-ears, leverets, rabbits.

Fish.—Trout, carp, tench, pike, eels, salmon, soles, turbot, mullets, mackerel, herrings, smelts, lobsters, crayfish, prawns.

Vegetables.

Vegetables, &c.—Carrots, turnips, potatoes, parsnips, radishes, onions, beans, pease, asparagus, kidney beans, artichokes, cucumbers, lettuce, spinage, parsley, purslane, rape, cresses, all other small sallading, thyme, all sorts of pot herbs.

Fruit.—Cherries, strawberries, gooseberries, currants, masculine, apricots, pears, apples, some peaches, nectarines, grapes, melons, pine apples.

TABLE I.

SINGLE COURSE.

	<i>Fish,</i> removed with VENISON.	
Fruit Tart.	Two Turkey Poults. Mock Turtle Soup.	Blancmange.
Harico, Mashed Turnips, Carrots thick round.	Savoy Cake. Jerusalem Artichokes, fricasseed.	Sweetbreads larded. Stewed Spinach.
Cray Fish.		Dried Salmon, in papers.
Ham, braised large.	Macaroni Pudding. Trifle.	Chickens.
Casserole of Rice. with GIBLETS	French Pie.	Picked Crab.
Sea Kale.	Stewed Celery.	Young Sprouts.
Fricandeau.	Apple Pie and Custard.	Ox Rumps, and Spanish Onions.
Jelly Form.	Rich White Soup.	Cheesecakes.
	<i>Fish,</i> removed with a LOIN of VEAL.	

TABLE II.

FIRST COURSE.

Green Pea Soup,
removed with a
CHINE OF LAMB,
and Cucumber Sauce.

Two Ducklings
boned à la Broche,
and Ravigot Sauce.

A raised Pie
with
Pigeons.

A Chump of Veal
and stewed Peas.

Sturgeon
à la Broche.

A matelot of
Rabbit, with
Mushrooms, &c.

A raised Pie,
with a Neat's
Tongue, &c.

Mutton Cutlets
Riblette.

A Loin of Veal.

SECOND COURSE.

Two Turkey Poults,
One Larded.

Spinage and Croutons.

French Beans.

A Trifle.

Asparagus.

An Omelet.

Six Pigeons.

TABLE III.

FIRST COURSE.

Flemish Soup.

Stewed Giblets.

Larded Fowl.

New Potatoes. Quarter of Lamb.
Sweetbread, brown.

Cauliflower.
Scotch Collops.

Carp.

SECOND COURSE.

	Roast Ducks.	
Omelet		Mushrooms.
	Tansy Pudding.	
Green Peas.		French Beans.
	Savoury Cake.	
Maccaroni.		Plover's Eggs.
	Neck of House Lamb.	

TABLE IV.

FIRST COURSE.

<i>A Purée of Roots,</i> removed with a		
LEG of LAMB boiled, LOIN fried, and Spinage.		
Bout Saigneux, with Sauce Hachis.		Petit Pâtés of Sweetbreads.
A small Ham, and greens.	A Fawn, with chev- reuil sauce.	Three Chicken à la Reine.
Tenderones of Lamb, and Asparagus points.		Compote of Pigeons, and truffles.
<i>Chine of Mutton.</i>		

SECOND COURSE.

<i>Two Turkey Poults.</i>		
Fondues in cases.		Asparagus.
Small Pastry.	Blancmange.	Gooseberry Tart.
Poached Eggs, and Ham.		Spinage in boxes.
<i>Two Ducklings.</i>		

JULY.

ARTICLES IN SEASON IN JULY.

Meat.—Beef, mutton, veal, lamb, buck-venison.

Poultry, &c.—The same as last month ; with young partridges, pheasants, and wild ducks, called flappers or moulters.

Fish.—Cod, haddocks, mullets, mackarel, herrings, soles, plaice, flounders, skate, thornback, salmon, carp, tench, pike, eels, lobsters, prawns, shrimps, crayfish, and sturgeon.

Vegetables.—Carrots, turnips, potatoes, cabbages, sprouts, artichokes, celery, radishes, endive, onions, garlick, finocha, chervil, sorrel, purslane, lettuce, cresses, and all sorts of sallad-herbs, rocombole, scorzonera, salsifie, mushrooms, cauliflowers, mint, balm, thyme, and all other pot-herbs, pease of various kinds, kidney-beans, cucumbers.

Fruit.—Musk-melons, wood-strawberries, currants, gooseberries, raspberries, red and white jennetings, and several early apples and pears, morella and other cherries, peaches, nectarines, apricots, plums, figs, and grapes. Walnuts in high season to pickle, and rock samphire. The fruit yet lasting of last year, is the deunans, winter russetings, and some oranges.

TABLE I.

FIRST COURSE.

Soup à la Reine.

Civet of Hare.

Lamb Cutlets.

Calves' Feet en Marinade.

Macaroni.

Loin of Veal, roasted.

SECOND COURSE.

Roast Pheasant.
 Fried Artichokes.
 Stewed Peas.
 White Brocoli.
 Apple Pie creamed.
 Neck of Lamb, roasted.

TABLE II.

FIRST COURSE.

<i>Soup à la Flamond,</i> removed with a	
FAWN, with Piquant Sauce.	
Calves' Feet, à l'Espanole.	Small Mutton Pies.
Three Chicken, à la Reine.	Two Ducks, à l'Italienne.
Breast of Veal, and Peas.	Neck of Mutton, à la Jardinier.
Haunch of Lamb, larded, and Cucumber.	<i>Frame.</i> Fillet of Veal, à la Daube, &c.
Beef Olives, and Scoop'd Potatoes.	Mutton Cutlets, à la Maintenon.
Compote of Pigeons, &c.	Neat's Tongue in Cutlets, and stewed Greens.
Small raised Pie, with Beef Steaks.	Casserol of Rice and Rabbit.
<i>Soup,</i> removed with a	
CHINE of MUTTON.	

SECOND COURSE.

Two Ducklings.

Spinage and Croutons.	Stewed Peas.
Preserves.	Pastry.
Mushrooms.	Cauliflower.
Ragout Mellé.	Fondue in a case.
Four Sweetbreads.	Shoulder of Lamb.
An Omelet of Asparagus.	Peths au Gratin.
Small Puddings.	Atlets of Livers.
Pastry.	Preserves.
Peas, plain.	French Beans.

Two Chicken.

TABLE III.

FIRST COURSE.

Fish.

French Pâtés.	Small Ham.
Chicken.	Florentina Rabbit.
Tongue.	Beef Olives.

Fish.

SECOND COURSE.

Haunch of Venison.

Asparagus.	Raspberry Cream.
Gooseberry Tart.	
French Beans.	Trifle.
Artichoke Bottoms.	
Marrow Pudding.	
Custards.	Eggs and Spinage.
Roast Turkey.	

TABLE

TABLE IV.

FIRST COURSE.

Soup à la Flamond,
removed with a
NECK of VENISON.

Capilotade of
Duck.

Beef Steaks, with
Shalot Sauce.

Sturgeon
à la Broche.

Leg of Lamb.
roasted.

Soles boiled
and fried.

Scotch Collops.

A Casserole of
Rice and Giblets.

Loin of Veal.

SECOND COURSE.

Two Chickens.

Crayfish.

French Beans, and
White Sauce.

Blancmange.

A Savoy Cake.

Lobster au Gratin.

Peas.

Small Pudding of
Curd and Almonds,
and Wine Sauce.

A Leveret.

AUGUST.

ARTICLES IN SEASON IN AUGUST.

Meat.—Beef, mutton veal, lamb, buck-venison.

Poultry, &c.—Green geese, turkey-poults, ducklings, pullets, fowls, chicken, leverets, rabbits, pigeons, young pheasants, wild ducks, wheat-ears, plovers.

Fish.—Cod, haddock, plaice, skaite, flounders, thornback, mullets, mackerel, eels, herrings, pike and carp, trout, turbot, soles, grigs, salmon, sturgeon, chub, lobsters, crabs, crayfish, prawns, oysters, and shrimps.

Vegetables.—Beans and pease of various kinds, cabbages, sprouts, cauliflowers, artichokes, cabbage-lettuce

tuce, beets, carrots, potatoes, turnips, kidney beans, all sorts of kitchen herbs, radishes, horse-radish, cucumbers, cresses and small sallad, onions, garlick, shalots, rocomboles, mushrooms, celery, endive, feno-cha, cucumbers for pickling.

Fruit.—Gooseberries, raspberries, currants, figs, mulberries, filberts, apples, bergamot, Windsor and other pears; Bourdeaux and other peaches, nectarines, plumbs, cluster, muscadine, and Cornelian grapes, melons and pine apples.

TABLE I.

FIRST COURSE.

Cod's Head

Breast of Lamb.
with Celery.

Roast Pullet

Potatoes.

Ducks.

Cauliflower.

Fillet of Beef, larded
and glazed.

Pigeon Pie.

Salmon.

SECOND COURSE.

Larded Fowl.

Orange Puffs.

Jelly with Peaches.

Stewed
Peas.

Sturgeon.

Mushrooms,
stewed white.

Almond Custard.

Apple Puffs.

Ribs of Lamb.

TABLE

TABLE II.

FIRST COURSE.

Soup Santé.

removed with a

HAUNCH of VENISON.

Calve's Feet au
Gratin, and Italian
sauce.Leg of Lamb
boiled, and
spinage.

Matelot of Rabbit.

Ham, and
beans.*Sirloin of Beef.*Breast of Lamb
grilled, and
cucumbers.Three
Chicken,
à la Reine.Sheeps' Rumps and
Kidneys, and Rice.

SECOND COURSE.

*Two Turkey Poult.*Ragout Mellé.
Ratified Pudding.
French Beans.
Crayfish.Peas.
Picked Crab.
Ham and Toast.
Chantillie Cake.*Two Rabbits.*

TABLE III.

FIRST COURSE.

Soup,
removed with
FISH.Ragout Mellé.
Ham.
Haricot of Mutton.

Green Goose.

Soup.
removed with
MUTTON.Knuckle of Veal.
Boiled Fowls.
Compote of Pigeons.

TABLE

SECOND COURSE.

	<i>Ducklings.</i>	
Cheesecakes.		Compote of Pippins.
	Orange Tarts.	
Asparagus.	Piece Monté.	Stewed Peas.
Stewed Pease.	Almond Pudding.	Tartlets.
	<i>Leveret.</i>	

TABLE IV.

FIRST COURSE.

Vermicelli Soup,
removed with a

HAUNCH of VENISON.

White Collops, and Mushrooms.		Lamb's Feet, and peas, in white sauce.
A Fricandeau, with an emince,		Three Sweetbreads, larded, and sorrel sauce.
Two Ducks, boned, forced, braised, and Spanish sauce.		Breast of Veal, and stewed Peas.
Petit Pâtés.		Beef Collops.
Veal and Ham.		A Chine of Mutton.
Loin of Veal, à la beshemell.	<i>Frame.</i>	Blanquet of Fowl, and Truffles.
A Fricassee of Rabbits, and Mushrooms.		Ox Rumps, and Cabbage.
A Neat's Tongue, in Cutlets, and greens.		Three Chicken à la Reine.
Neck of Venison stewed and roots.		Small Mutton Pies.
Shoulder of Lamb, forced, larded, and French Beans.		

Turtle.
removed with a
LOIN of VEAL.

SECOND COURSE.

Three Grouse.

Jelly.		A Trifle.
Ragout Mellé.		Fondues in cases.
Anchovy Toast.		Eggs à la Poulet.
Apricot Tourte.		Cheesecake.
Six Pigeons.	Frame.	Four Ruffs and Reeves.
An Omelet.		Ham and Toast.
Macaroni.		Stewed Peas.
Orange Tourte.		Apple Tourte.
Pastry.		Crayfish.

A Green Goose.

 6
 SEPTEMBER.

ARTICLES IN SEASON IN SEPTEMBER.

Meat.—Beef, mutton, lamb, veal, pork, buck venison.

Poultry, &c.—Geese, turkies, teal, pigeons, lark, pullets, fowls, hares, rabbits, chicken, ducks, pheasants, partridges.

Fish.—Cod, haddock, flounders, plaice, thornbacks, skate, soles, salmon, carp, tench, pike, lobsters, oysters.

Vegetables.—Carrots, turnips, potatoes, shalots, onions, leeks, garlick, scorzonera, salsifie, pease, beans, kidney beans, mushrooms, artichokes, cabbage, sprouts, cauliflowers, cardoons, endive, celery, parsley, finocha, lettuces

lettuces and small sallad, chervil, sorrel, beets, thyme, and all sorts of soup herbs,

Fruit.—Peaches, plumbs, apples, pears, grapes, walnuts, filberts, hazel nuts, medlars, quinces, lazaroles, currants, morella cherries, melons, pine apples.

TABLE I.

FIRST COURSE.

	Fish.	
Boiled Chicken.	Lamb.	Veal Collops,
Oyster Loaves.	Soup.	Small Timbales.
Harricot of Mutton.	Roast Beef.	Nut Ham.
	Fish.	

SECOND COURSE.

	Wild Fowls.	
Peas.	Cheescakes.	Lobsters.
Almond Cake.		Italian Basket.
	Gateau Millefeuille.	
Cray fish.	Tartlets.	Fried Artichokes.
	Partridges.	

TABLE II.

FIRST COURSE.

	<i>Soup à la Flamond,</i> removed with a NECK of VENISON.	
Three Sweetbreads, larded, and sorrel sauce.		Salmie of Partridges.
	Neck of Venison, roasted.	
A Fowl à la Beshemell.		Ox Rumps and Roots.
	<i>Loin of Veal.</i>	

SECOND COURSE.

Six Pigeons.

Ragout Mellé.

Macaroni.

A Damson Pie.

Spinage and
Croutons.

Poultry Livers.

Shoulde of Lamb.

TABLE III.

FIRST COURSE.

Salmon.

Neat's Tongue.

Haricot of Mutton.

Chicken.

Soup.

Veal Collops.

Pork Griskin.

Ox Palates.

Crimped Cod, and fried Smelts.

SECOND COURSE.

Roast Hare.

Jelly.

Macaroni.

Potted Beef.

Small Bread Pudding.

Damson Tart.

Cray Fish.

Mushrooms,

Boiled Custards.

Roast Larks.

TABLE IV.

FIRST COURSE.

Vermicelli Soup.

removed with

FISH,

removed with a

HAUNCH of VENISON.

Pork Cutlets, with
fine herbs, and
sauce robart.

A Grenade.

Two Rabbits à la
Portugueze,
larded, &c.A raised Pie,
with Pigeons.A Serpent of Mutton.
à la Jardinier.Petit Pâtés of
Ham and Veal.Cutlets of Salmon,
and Capers.Pigeon à la
Craupadine, and
piquant sauce.

Risoles.

Leg of Lamb,
and French Beans.*Frame.*A raised Pie,
with Venison.A Leg of Pork,
à la Boisseau.Three Partridges,
and cabbage.Lamb Cutlets,
and piquant sauce.*Mock Turtle,*
removed with
FISH,
removed with a
SIBLOIN of BEEF.

SECOND COURSE.

Two Wild Ducks.

Prawns		A Savoy Cake.
Ragout Mellé.		Artichoke Bottoms, and Italian sauce.
French Beans à la Crème.		Mushrooms broiled.
Crème de Caffè, in cups.		Apricot Tartlets.
Two Widgeons.	Frame.	Two Rabbits.
Raspberry Puffs.		Apple and Barberry Pie.
Mushrooms.		Truffles.
Beet Root, with Spanish onions.		Ragout of Palates.
A Savoy Cake.		Cray Fish.

A Leveret.

OCTOBER.

ARTICLES IN SEASON IN OCTOBER.

Meat.—Beef, mutton, lamb, veal, pork, doe venison.

Poultry, &c.—Geese, turkies, pigeons, pullets, fowls, chicken, rabbits, wild ducks, teal, widgeons, woodcocks, snipes, larks, dotterels, hares, pheasants, partridges.

Fish.—Dorees, holobets, bearbet, smelts, brills, gudgeons, pike, carp, tench, perch, salmon trout, lobsters, cockles, muscles, oysters.

Vegetables.

Vegetables.—Cabbages, sprouts, cauliflowers, artichokes, carrots, parsnips, turnips, potatoes, skirrets, alsifie, scorzonera, leeks, shalots, garlick, rocombole, celery, endive, cardoons, chervil, finocha, chard, beets, corn sallad, lettuce, all sorts of young sallad, thyme, savoury, all sorts of pot-herbs.

Fruit.—Peaches, grapes, figs, medlars, services, quinces, black and white bullace, walnuts, filberts, hazel nuts, pears, apples.

TABLE I.

FIRST COURSE.

<i>Mock Turtle,</i> removed with <i>Sweetbread à la Dauphine.</i>	
Lamb Cutlets.	Mutton Chops. a la Maintenon.
Haricot of Venison.	Fricandeau of Veal.
Larks.	Fricassée of Pigs Ears.
<i>Rump of Beef,</i> removed with RICE SOUP.	

SECOND COURSE.

<i>Ducklings.</i>	
Pintard á la Daube. and Truffles.	Ragout of Lamb Tails.
Tartlets.	Ribs of Lamb.
Almond Cakes.	French Beans, á la Crème.
Crayfish.	
Blancmange.	
<i>Roasted Capon.</i>	

TABLE II.

FIRST COURSE.

<i>Giblet Soup,</i> removed with a LEG of LAMB boiled, LOIN fried, and SPINAGE.		
Beef Steaks and shalot sauce. A Matelot of Tench, and Eels, &c. Rump of Veal, and Sorrel sauce.	Neck of Pork, roasted.	Three Partridges à la Perigord. A Turkey, and Celery sauce. Lamb Cutlets, with fine Herbs, &c.
<i>Chump of Beef.</i>		

SECOND COURSE.

<i>A Pheasant.</i>		
Escaloped Oysters.		Artichoke Bottoms, and Italian sauce.
Damson Tourte. Macaroni.	Gateau Millefeuille.	Rhenish Cream. Fat Livers.
<i>Two wild Ducks.</i>		

TABLE III.

FIRST COURSE.

Cod and Oyster Sauce.		
Jugged Hare.		Small Puddings.
Neck of Veal, à la Braise.		
French Pâté.		Stewed Pigeons.
Almond Soup.		
Chicken.	Tongue.	Torrent de Veau.
Fillet of Beef, &c.		

SECOND COURSE.

Stewed Peas.	Pheasant.	Mushrooms.
Roast Lobsters.	Apple Tarts.	Oyster Loaves.
White Fricassée.	Jellies.	Pippins.
	Custards.	
	Turkey.	

TABLE IV.

FIRST COURSE.

Fricassée Rabbit.	Fried Soles.	Beef Collops.
	White Soup.	
Cauliflower,		Stewed Spinage.
Saddle of Mutton, stuffed.		
Chicken Puffs.		Sweetbread, white
	Trout.	

SECOND COURSE.

Raspberry Cream.	Pheasant.	Jellies.
	Prawns.	
Fried Sweetbread.		Oyster Loaves.
	Custards.	
Orange Custards.		Marrow Pudding.
	Roast Rabbit.	

NOVEMBER.

ARTICLES IN SEASON IN NOVEMBER.

Meat.—Beef, mutton, veal, house-lamb, doe-venison.

Poultry.—Geese, turkeys, fowl, chicken, pullets, pigeons, woodcocks, snipes, larks, wild ducks, teal, widgeons, hares, rabbits, dotterels, partridges, pheasants.

NO. 3.

L

Fish.

Fish.—Gurnets, dorees, salmon trout, smelts, gudgeons, lobsters, hollebets, bearbet, salmon, carp, pike, tench,, oysters, cockles, muscles.

Vegetables.—Cauliflowers in the green house, and some artichokes, carrots, parsnips, turnips, beets, skirret, scorzonera, horseradish, potatoes, onions, garlick, shalots, rocambole, celery, parsley, sorrel, thyme, savory, sweet marjoram, dry and early cabbages and their sprouts, savoy cabbage, spinage, late cucumbers, hot-herbs on the hot-bed, burnet, cabbage, lettuce, endive, blanched Jerusalem artichokes, and all sorts of pot-herbs.

Fruit.—Bullace, medlars, walnuts, hazel-nuts, chestnuts, pears, apples, services, grapes, oranges.

TABLE I.

FIRST COURSE.

<i>A Tureen of Mutton and Broth, with Roots,</i> removed with a	
LOIN of VEAL à la Beshemell.	
Fillets of Hare, larded, and small onions.	Beef Collops, à l'Espagnole.
A Ham braised, and greens.	
A Fricassée of Chicken, and Mushrooms.	A Salmie of Plover, &c.
<i>Chine of Mutton.</i>	

SECOND COURSE.

<i>Two Chicken.</i>	
Brocoli, and Italian sauce.	Salsifie, fried, &c.
Peths.	Apple Pie.
<i>Six Pigeons.</i>	Crayfish au Gratin.

TABLE II.

SINGLE COURSE.

Apple Tarts.	Salmon Trout.	Custards.
Greens.	Boiled Fowl.	Spinach.
	Ham.	
	Roast Fowl.	
Mince Pies.	Hare.	Damson Tarts.

TABLE III.

FIRST COURSE.

Tureen of Hodge Podge,
removed with a
HAUNCH OF VENISON.

Lamb Cutlets, à l'Italienne.		A Salmie of Wild Duck.
A Sparerib of Pork.	A Turkey, roasted.	A Fillet of Veal.
Roulard of Mutton, and roots.		Volevent, with a Ragout Mellé.
	<i>A Chump of Beef.</i>	

SECOND COURSE.

Four Partridges.

Ham and Eggs.		Brocoli and Italian Sauce.
Apple Pie.	Jelly.	Damson Tourte.
Salsifie, fried in batter.		Atlets of Palates.
	<i>Six Snipes.</i>	

TABLE IV.

FIRST COURSE.

Turkey and Oysters.		
Collared Veal.		Pork Cutlets.
	Rice Soup.	
Spinage.		Brocoli.
	Raised Pie.	
Leg of Lamb.		Haricot of Mutton.
	Ham.	

SECOND COURSE.

Roast Woodcocks.		
Ice Cream.		Mince Pies.
	Macaroni.	
Savoys.		Larks.
Preserved Apricot Tart.		Golden Pippins, with Jelly.
	Rabbits.	

 DECEMBER.

ARTICLES IN SEASON IN DECEMBER.

Meat.—Beef, mutton, veal, house-lamb, pork, doe-venison.

Poultry, &c.—Geese, turkey, pullets, pigeons, capons, fowls, chicken, hares, rabbits, woodcocks, snipes, larks, wild ducks, teal, widgeons, dotterels, partridges, pheasants.

Vegetables.

Tartlets

*Soup a la Flamond
removed with a
Haunch of Venison*

Truys

Roast Fowls

Vegetables

Vegetables

Fricassee of Rabbits

Tureen of Sauce

Tureen of Sauce

A Large Ham

Apple Pie

Tureen of Sauce

Tureen of Sauce

Vegetables

Vegetables

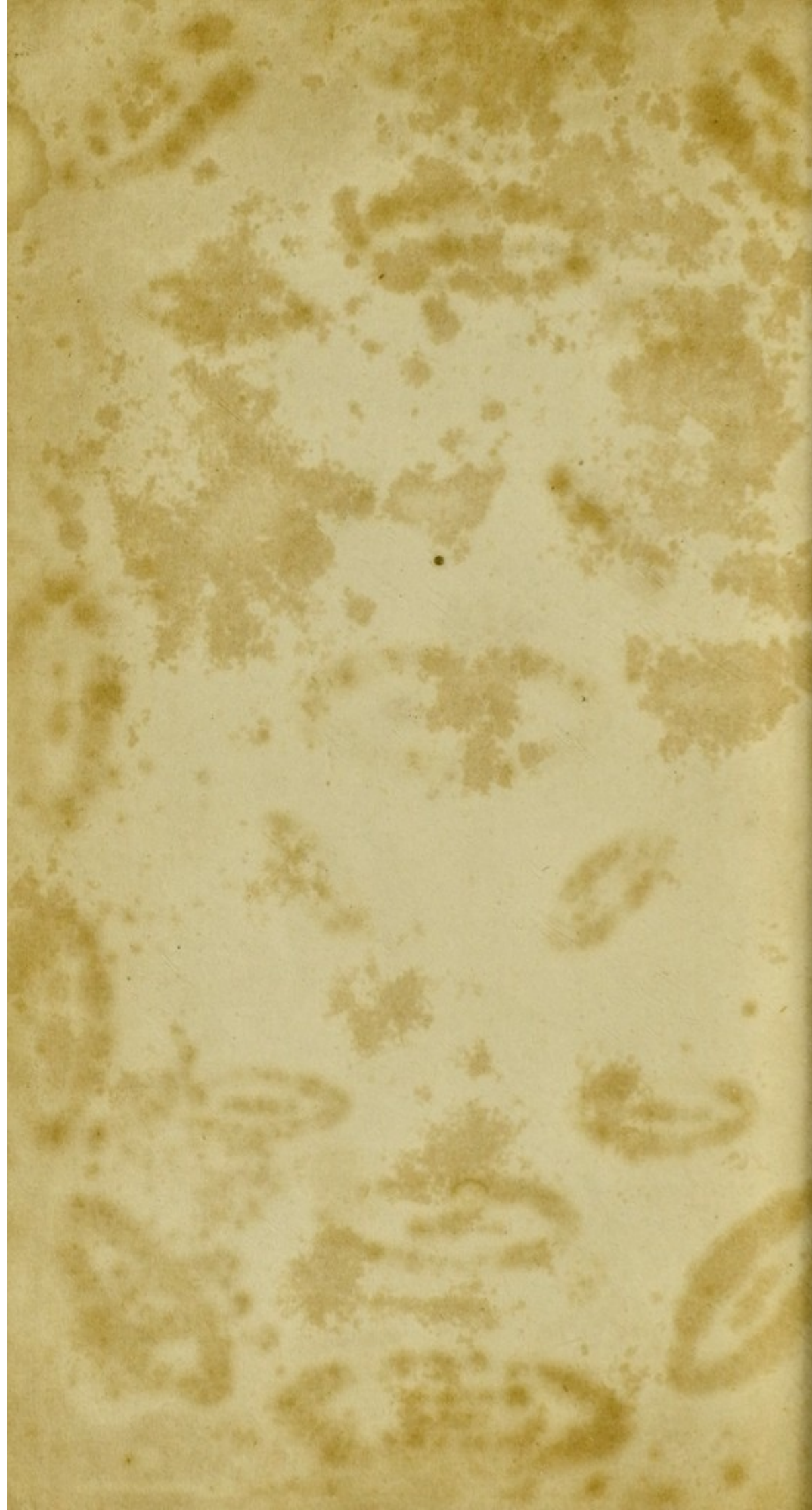
Stewed Ducks

Roast Fowls

Chutney

Mince Pies

*Soup Removed
with a
Sir-loin of Beef*



Vegetables.—Many sorts of cabbages and savoys, spinage, and some cauliflowers in the conservatory, and artichokes in the sand; roots as in last month; small sallading on hot beds; also mint, tarragon, and cabbage lettuce under glasses; chervil, celery, and endive blanched; sage, thyme, savoury, beet-leaves, tops of young beets, parsley, sorrel, spinage, leeks and sweet-marjoram, marigold flowers, and mint dried; asparagus on the hot-bed, and cucumbers on the plants sown in July and August; onions, shalots, and rocombole.

Fruit.—Apples, pears, medlars, chesnuts, walnuts, services, grapes, hazle-nuts, and oranges.

TABLE I.

FIRST COURSE.

Rice Soup,
removed with a
LOIN OF VEAL.

Beef Steaks, and Oyster Sauce.

A Tongue,
and greens.

Salmon and
Fillets of
Soles, fried.

Two
Chicken à
la Reine.
Breast of Lamb
grilled, &c.

Matelot of Tench,
&c.

A Chine of Mutton.

SECOND COURSE.

Four Partridges.

Spinage and Eggs.
poached.

Mushrooms.

Apricot Tartlets.
Macaroni.

Blancmange.

A Charlotte.
Escaloped Oysters.

A Hare.

TABLE

TABLE II.

FIRST COURSE.

Fish,
removed with
SOUP à la REINE.

Boiled Chicken.

Roasted Pidgeons.

Haricot.

Stewed Soles.

Cod Sounds.

Chicken Pye.

Semelé of Veal,
and Shalot Sauce.An Emince of Lamb,
and Blade Bone, grilled.

Brocoli.

Sallad.

Mock Turtle.

Boiled Turkey.

Small Ham.

Sprouts.

Spinage.

A Souties of Mutton,
and Poivrade Sauce.

Sweetbreads.

Tongue and Udder.

Escaloped Oysters.

Ox Palates.

Beef Olives.

Stewed Ducks.

Fricasséed Rabbits.

Soup Santé,
removed with a
HAUNCH of VENISON.

SECOND COURSE.

Blancmange.	<i>Ducklings.</i>	Jellies.
Cauliflower. à la Crème.	Cray Fish.	Escaloped Oysters.
Dish of Snow. Sauce.	Apple Pye.	Macaroni, Sauce.
Almond Cakes. Sauce.	Ribs of Lamb.	Raspberry Puffs. Sauce.
Transparent Marmalade. Mushrooms.	Tartlets.	Custards. Ragout Mellé.
Jellies.	Snipes.	Blancmange.
	<i>Roast Chicken.</i>	

TABLE III.

FIRST COURSE.

Potatoes.	Salmon Soup.	Currie.
Pigeon Pie. Haricot of Beef.	Fillet of Veal.	Small Ham. Savoys.
	Broiled Whittings.	

SECOND COURSE.

Mushrooms.	Roast Hare.	Plumb Pudding.
Oyster Pâtés.	Orange Cream.	Sausages.
Minced Pies.	Jellies.	Omelette.
	Prawns.	
	Larded Fowl.	

TABLE

TABLE IV.

FIRST COURSE.

Soup à la Flamond,
removed with
FISH,

removed with a
HAUNCH OF VENISON.

Lambs' Feet, and
Asparagus Peas.

Blanquet of Veal,
and Mushrooms.

A small Mutton
and Potatoe Pie.

Haunch of Lamb,
larded, and cucumber.

Chicken,
and Celery.

Soup,
removed with
a raised Pie
of Venison.

Crimped Cod
à l'Italienne.

Three Chicken
à la Reine.

A Souties of Mutton,
and Cucumber.

Fillet of Beef,
larded and Spanish
onion sauce.

Matelot of Carp.

Soup,
removed with
FISH,
removed with a
SURLOIN OF BEEF.

Beef Tremblanc,
and Roots.

Partridges,
and Cabbage.

A Timball of
Macaroni, &c.

Breast of Veal
ragout, &c.

A Salmie
of Wild Duck.

Soup,
removed with
a raised Pie,
à la Françoise.

Fillets of Salmon,
and Capers.

A Neat's
Tongue.

A Volevent, with
white Collops.

Two Rabbits à la
Portugueze, larded,
and sorrel sauce.

Petit Pâtés of Oysters.

SECOND COURSE.

Six Partridges.

Basket with Meringues.

Pastry.

French Beans,
and Beshemell.Jerusalem Artichokes,
à la Crème.

Apricot Tourte.

Mince Pies.

A Daubed Fowl,
garnished.Ham Cake,
garnished.

Mushrooms.

Stewed Celery.

Three
Woodcocks.*Frame.*

Three Teal.

Orange Souffle.

Macaroni.

Mince Pies.

Gooseberry Tart.

Lobster Cake, &c.

Veal Cake, garnished.

Spinage and Croutons.

Cauliflower à la Flamond.

Pastry.

Jellies.

A Hare.

SUPPERS.

General Observations.

FROM the very late dinner hours which are now fashionable, hot suppers are but little in request. As many families, however, are accustomed to receive evening company in preference to dinner parties, it is proper that the cook should be informed of the best mode of displaying a supper-table to advantage.

Without adopting the order which we have followed for dinners, with respect to the months of the year, we shall make the general remark, that suppers must be regulated, in a great measure, agreeably to the different articles in season. To ascertain which, a reference to the list which is given at the commencement of each month, in the preceding pages, is necessary.

Another general remark is, that fish, poultry, game, &c. may be placed at the top and bottom of the table, or at either, as the nature of the supper, or the number of the company may require.

It should likewise be noticed, that the lighter the respective articles are, the better they appear; that glass intermixed has a very pleasing effect; and that cellies, coloured dishes, flowers, &c. contribute greatly to the beauty of the table.

The following may be considered as

A general List of Supper Articles.

Game of all sorts; fowls; rabbits; fish, such as soles, mackarel, &c.; oysters, stewed, escaloped, cold, or pickled; French beans; cauliflowers, or Jerusalem artichokes, in white sauce; brocoli, with eggs; stewed spinach and ditto; sweetbreads; mushrooms; potatoes;





toes ; cutlets ; roast onions ; salmagundy ; buttered eggs on toast ; cold tongue ; ham ; collared articles ; Hunter's beef sliced ; rusks buttered, with anchovies on them ; grated hung beef with butter, with or without rusks ; grated cheese round, and butter dressed in the middle of a plate ; radishes ditto ; custards in glasses with sippets ; potted meats ; cheese, &c. ; plain cake sliced ; pies of birds or fruit ; crabs ; lobsters ; prawns ; cray-fish ; preserves ; fruits ; mace.

Sandwiches, with any of the above articles, placed at a little distance from each other on the table, look well.

Relishes with Cheese, &c.

Baked or pickled fish cured high ; Sardinias ; Dutch pickled herring ; anchovies ; potted char ; ditto lampreys ; potted birds done high ; caviare ; sippets ; salad ; radishes ; French pie ; anchovy toast ; cold butter ; potted cheese.

We shall now subjoin a succession of family suppers ; commencing upon a small scale, and gradually rising.

I.

Hashed Mutton.

Pat of Butter.

Potatoes roasted.

Rabbit roasted.

II.

Boiled Chicken.

Cold Beef or Mutton
sliced.

Pickles.

Escaloped Oysters.

III.

Minced Veal.

Pat of Butter.

Radishes.

Poached Eggs on a Toast.

IV.

Eels, boiled or broiled.

Anchovy and Butter.

Pickles.

Escaloped or roasted Potatoes.

Maintenons.

V.

Sliced Ham. Maintenons. Tart.
Teal roasted.

VI.

Tart. Veal Cutlet. Radishes.
Butter.
Asparagus.

VII.

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

VIII.

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

IX.

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

X.

Biscuits. Gudgeons fried. Rasped Beef.
A Pat of Butter.
Duck roasted.

XI.

Collared Eel. House Lamb Steaks fricasséed white. Pickles.
Chicken roasted.

XII.

Potted Pigeon. Scotch Collops. Lobster.
Sallad.
Pease.

XIII.

Slices of Cold Beef. Poached Eggs and Spinach stewed. Baked Sprats.
Minced Pies.
Chicken roasted.

XIV.

Ham sliced. Boiled Chicken, Lemon Sauce. Radishes.
Butter in a Glass.
Lamb's Fry.

XV.

Marbled Veal.	Fried Smelts, or Gudgeons, Mince Pies.	Brawn.
	Two or three Woodcocks.	

XVI.

	Eels, broiled or boiled.	
Butter spun.	Tart.	Radishes.
	Sweetbread roasted.	

XVII.

	Buttered Lobster.	
Potted Beef.	Raspberry Cream.	Collared Pig's Head.
	Calf's Heart.	

XVIII.

	Pigeon roasted.	
Prawns.	Tart.	Cold Mutton sliced.
	Asparagus.	

XIX.

	Cold Veal Hashed.	
Anchovies and Butter	Plain Fritters.	Pickles.
	Teal roasted.	

XX.

	Giblets stewed.	
Collared Veal sliced.	Tart.	Crab.
	Roasted Pigeons.	

XXI.

	Spitchcocked Eel.	
Collared Beef.	Raspberry Fritters.	Pickles.
	Veal Cutlets.	

XXII.

	Boiled Chicken.	
Pease.	Gooseberry Cream.	Parsley and Butter, and melted Butter.
	Fricassée of Ox Palates.	

XXIII.

	Duck roasted.	
Sliced Tongue.	Tart.	Cray Fish.
	Pease.	

XXIV.

	Fricassée of Calf's Feet.	
Potted Pigeons.	Creamed Apple Tart.	Lobster.
	Broiled Chicken.	
	Mushroom Sauce.	

Collops

XXV.

Potted Lamprey.	Collops of Cold Veal.	Bologna Sausage sliced.
	Sweetmeats.	
	Two Teal, or a Brace of Partridges.	

XXVI.

Buttered Shrimps.	Hashed Turkey.	Escaloped Potatoes.
	Blancmange of Calf's Feet.	
	Two Sweetbreads.	

XXVII.

Stewed Oysters.	Lamb's Fry.	Boiled Eggs.
	Apple Fritters.	
	Pulled Chicken.	

XXVIII.

Small cold Chicken.	Scotch Collops.	Baked Herrings,
	Trifle.	
	Two Rabbits.	

XXIX.

Tongue sliced.	Two Sweetbreads roasted.	Pickles.
	Tart.	
	Pease.	

XXX.

Lobster.	Two Chicken roasted.	Beef sliced.
	Brandy Fruit, Custards round.	
	Asparagus.	

XXXI.

Sturgeon.	Pig's Pettitoes.	Sweetmeats.
	Apple Fritters.	
	Two Easterlings.	

Roasted

XXXII.

Rasped Beef.	Roasted Pigeons.	Anchovies.
Pickles.	Raspberry Cream.	Biscuits.
	Asparagus.	

XXXIII.

	Fricassée of House Lamb Steaks.	
Marbled Veal.		Pickled Oysters.
	Pistachia Cream.	
Potted Eel.		Brawn.
	Small Turkey roasted.	

XXXIV.

	Buttered Lobster.	
Potted Hare.		China Orange sliced, Sugar in a Glass in the Middle.
	Mince Pies.	
Lemon Custards.		Bologna Sausages sliced.
	Two or Three Teal.	

XXXV.

	Boiled Chicken.	
Stewed Pears.		Prawns
	Sweetmeats.	
Sliced Tongue.		Tart.
	Maintenons.	

XXXVI.

	Eel spitchocked.	
Potted Pigeon.		Cheseecakes.
Stewed Mushrooms.	Trifle.	Pease.
Tart.		Tongue sliced.
	Duck roasted.	

XXXVII.

	Fricassée of Calf's Feet.	
Pistachia Nuts.		Sliced Oranges, Sugar in a Glass.
Poached Eggs on stewed Sorrel.	Raspberry Fritters.	Asparagus.
Olives.		Almonds and Raisins.
	Two roasted Chicken.	

Maintenons

XXXVIII.

Maintenons of Lamb Steaks.

Tartlets.		Curds and Cream.
Salmagundy.	Sallad.	Pickled Salmon.
Cheesecakes.		Jaune Mange.
Two Chicken roasted.		

XXXIX.

White fricassée of Rabbits.

Pickles.		Tarts.
Potted Veal.	Ice Custard.	Sliced Ham.
Sweetmeats.		Collared Eel.
Two or three Woodcocks.		

XL.

Boiled Chicken.

Lemon Sauce.

Tartlets.		Bologna Sausage sliced.
Smelts fried.	Lemon Cream and	Larks.
	Ratiffa Cakes.	
Brawn.		Stewed Quinces.
Sweetbreads, larded.		

XLI.

Lamb's Fry.

Potted Eel.		Ham sliced.
Custard Fritters.	Sweetmeats.	Pease.
Pickles.		Cray Fish.
Two Ducklings.		

XLII.

Veal Collops white.

Collared Mackarel.		Codlins and Cream.
Ragout of Eggs.	Melon in Flummery.	Asparagus.
Sweetmeats.		Prawns,
Pigeons roasted.		

XLIII.

White Collops of Veal.

Snipes in Jelly.	Small Mince Pies.	Pickled Oysters.
Artichoke Bottoms	Jellies and	Larks.
with Eggs.	Sweetmeats.	
Pickled Smelts.	Custard	Partridge in
	Fritters.	Panes in Jelly.
	Wild Ducks.	

Lobster.

XLIV.

Pease.	Lobster buttered.	
Cold	Lemon Custards.	Escaloped Oysters.
Chicken.	Jellies ; a preserved green	Sliced
Two Sweet-	Orange in the middle.	Ham.
bread-roasted.	Raspberry Cream	Artichokes.
	in Cups.	
	Two Ducklings.	

XLV.

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

XLVI.

	Celery.	
Potted Pigeon.	Almonds, or Raisins.	Rasped Beef.
Fricassée of Lamb	Stones. Trifle.	Lobster roasted.
Anchovies.	Pistachia Nuts.	Collared Veal.
	Leveret.	

XLVII.

	Fricassée of House Lamb Steaks.	
Oyster Loaves.	Stewed Quinces.	Larks.
Potted Ham and	Snow Cream and	Lobsters.
Chicken.	Brandy Fruit.	
Poached Eggs	Stewed	Mushrooms
and Spinach.	Pears.	stewed.
	Three Woodcocks.	

XLVIII.

	White Fricassée of Chicken.	
Potted Venison.	Cream.	Spun Butter.
Maintenons.	Raspberries.	Ragout of Mushrooms.
Radishes.	Cream.	Potted Mackarel.
	Three Pigeons roasted.	

XLIX.

	Lobster buttered.	
Pease.	Lemon Custards.	Escaloped Oysters.
Cold	Jellies ; a preserved green	Sliced.
Chicken.	Orange in the middle.	Ham.
Two Sweet-	Raspberry Cream	Artichokes.
bread-roasted.	in Cups.	
	Two Ducklings.	

L.

A Fricassée 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, Apple Tartlets
 Jelly between. creamed.
 Fried Smelts. German Puffs.
 Three Partridges.

LI.

Chicken boiled.
 Potted Pigeon. Cray Fish.
 Prunelles. French Plums.
 A Ragout of Eggs. Apple Tart creamed. Asparagus.
 Almonds and Raisins. Pistachia Nuts.
 Pickled Oysters. Rasped Beef or Buttered Rusks.
 Fricassée of Lamb Stones.

LII.

Two Small Rabbits fricasséed white.
 Prawns. Potted Mackarel.
 Strawberries. Crocant Tartlets.
 Pease. Cream in a cut Glass Bason. Ragout of
 Mushrooms.
 Stewed Pippins. Raspberries.
 Potted Wheatears. Tongue sliced.
 Turkey Poult.

LIII.

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.

LIV.

Stewed Soles.
 Spun Butter, Brawn.
 Anchovies rolled and laid round. Cakes.
 Dried Sweetmeats. Two
 Pulled Chicken. Blancmange coloured green, Jelly round. Sweetbreads.
 Olives. Wet Sweetmeats.
 Lamprey potted. Marbled Veal.
 Pheasant, or Two Wild Ducks.
 A Brace

LV.

A Brace of Tench stewed white.

Asparagus.

Two Pigeons roasted.

Sweetmeats.

Blancmange,

like poached Eggs.

Sliced Ham.

Jellies and Cream.

Potted Veal sliced.

Crocant

Custard in

Tartlets.

preserved Oranges.

Two Sweetbreads.

Stewed Mushrooms.

Two young Ducks.

LVI.

A Brace of Trout.

Pease.

Cream.

Pulled Rabbit.

Green Caps.

Curds.

Pigeon in Jelly.

Strawberries.

Veal in Jelly.

Almond

Gooseberry Tarts,

Cheesecakes.

in Glasses.

Lamb Stones fricaseed.

Cream.

Artichokes.

Two Chicken roasted.

[Sauce on the Sideboard.]

LVII.

Stewed Soles.

Pease.

Artichokes.

Collared Beef,

Stewed

Preserved Fruit, and

or Veal in

Pippins in

Snow Cream in small

Lobster.

Slices.

Custard.

Glasses round it.

Three Teal.

Trifle.

Two larded Sweetbreads.

Brandy Fruit, and

Green Orange,

Potted

Lemon Cream in

preserved,

Small cold

Pigeon.

small Glasses

Jelly heaped

Chicken.

round it.

round.

Ragout of Eggs.

Stewed Mushrooms.

Small Hare.

[Sauce on the Sideboard.]

BALL SUPPERS.

NO. I.

Provided for Twenty People.

Two roast Fowls.

Savoy Cakes.

Basket of Prawns.

Escaloped Potatoes.

Fricandeau.

Tartlets.

Custards.

Roast Fowls.

Roast Fowls.

Ham.

Italian Sallad.

Mince Pies.
Jellies.

A raised
Pie of
Venison.

Frame.

A raised
Pie of
Maccaroni.

Mince Pies.
Jellies.

Roasted Rabbits.

Roasted Rabbits.

Blancmange.

Blancmange.

Roast Fowls.

Roast Fowls.

Sallad.

Ham.

Cheesecakes.

Small Pastry.

Maintenons.

Asparagus.

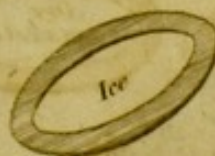
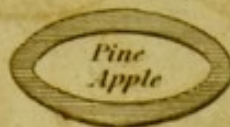
Basket of Cray Fish.

Savoy Cakes.

Two Roast Fowls.



GRAND DESERT — The FRUITS &c to be varied, according to the SEASON of the YEAR.

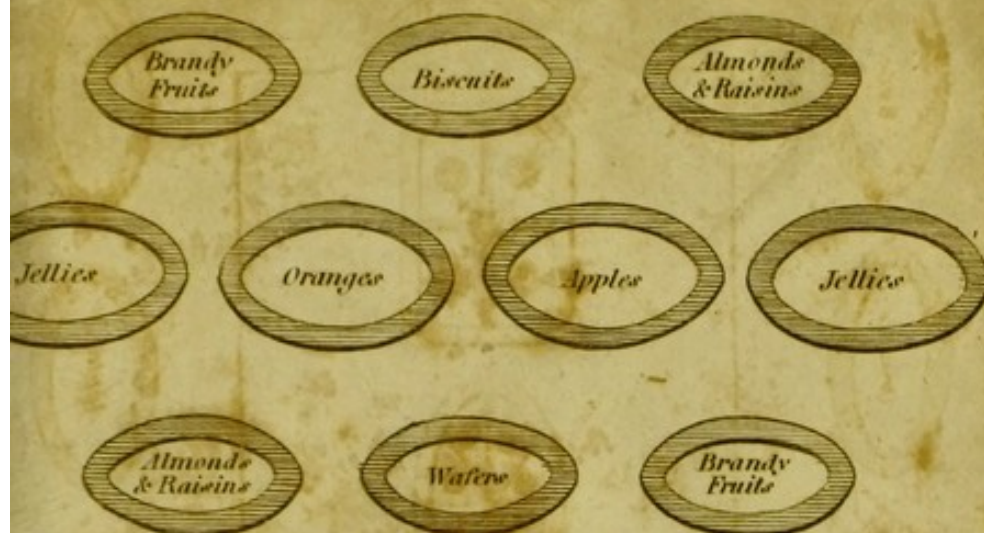


Pastry, Confectionary &c.

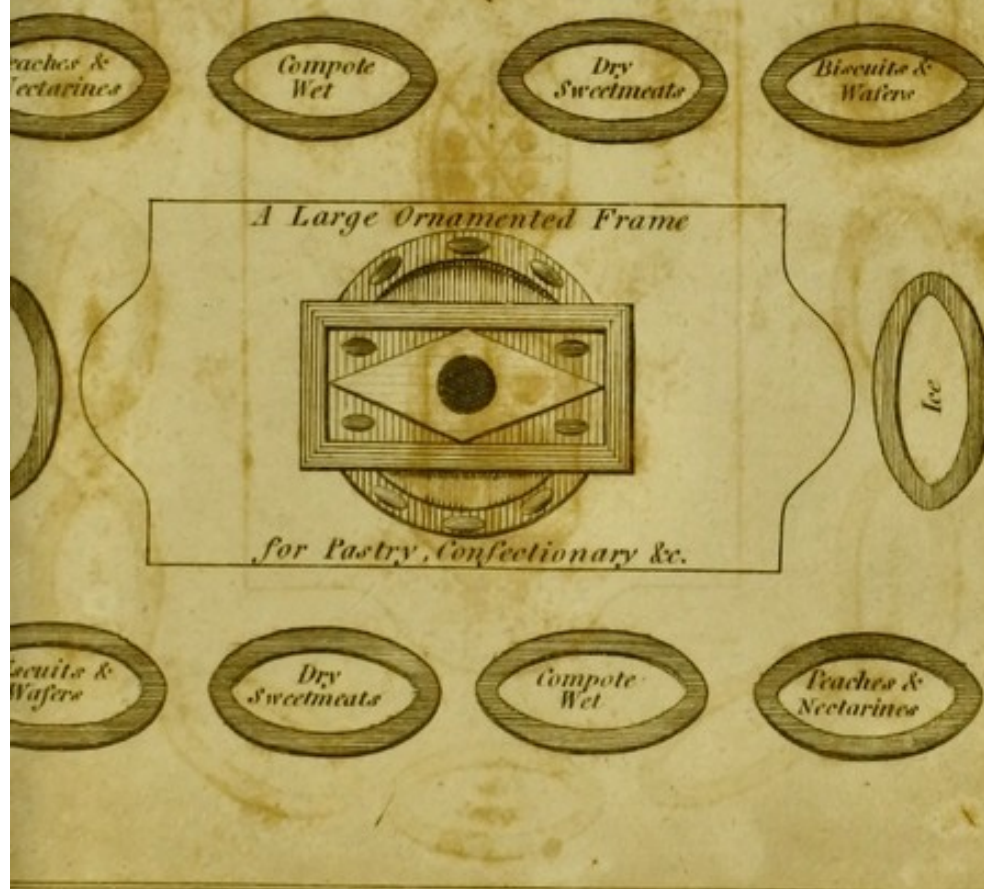
Five Ornamented Frames, for

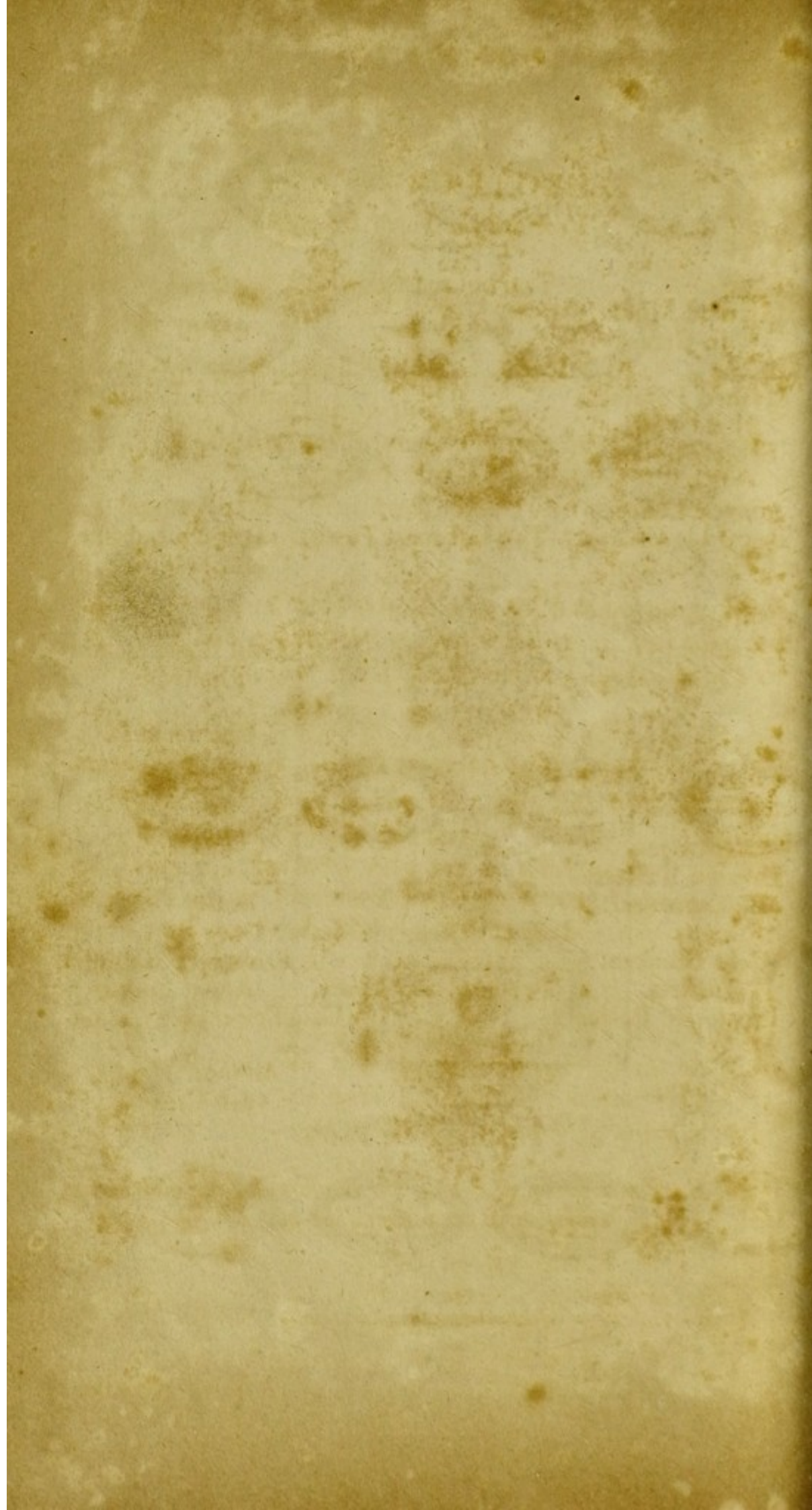


SMALL DESERT FOR WINTER.



SMALL DESERT FOR SUMMER.





NO. II.

Provided for Forty People.

Two hot roast Fowls.			
Almond Mould, with Cream			Cray Fish.
	Ices.	Jellies.	
Mashed Potatoes.		Escaloped Potatoes.	
Apple Puffs.	Ham.	Tartlets.	
Scotch Collops.		Cold Chicken.	
	Jellies.	Ices.	
Savoy Cakes.		Blancmange.	
Beans à la Crème.	Two hot roast Fowls.	Dressed Lobster.	
Cold Chicken.		Asparagus.	
	Ices.	Jellies.	
Mince Pies.		Custards.	
Escaloped Oysters.	Ham.	Cold Roast Lamb.	
Cheesecakes.		Sallad.	
	Jellies.	Ices.	
Sallad.		Cheesecakes.	
Cold roast Lamb.	Two hot roast Fowls.	Escaloped Oysters.	
Custards.		Mince Pies.	
	Ices.	Jellies.	
Asparagus.		Cold Chicken.	
Dressed Lobster.	Ham.	Beans à la Crème.	
Blancmange.		Savoy Cakes.	
	Jellies.	Ices.	
Cold Chicken.		Fricasséed Rabbits.	
Tartlets.	Two hot roast Fowls.	Apple Puffs.	
Escaloped Potatoes.		Cauliflowers à la Crème.	
	Ices.	Jellies.	
Prawns.	Ham.	Almond Mould, with Cream.	
Two hot roast Fowls.			

N. B. For a party of double the number, let there be two tables, each the same as the above.

SOUPS AND BROTHS.

General Observations.

IN our instructions respecting the larder, we have sufficiently dwelt upon the necessity of keeping particularly clean every utensil connected with cookery. We have also treated of the mode of attending to the stocks, cullisses, braisings, &c. On these subjects, we have, therefore, only the following general remarks to make :

The best and most wholesome soup is obtained from the freshest meat, those parts of it being selected which afford the most and richest succulence, or juice.

When there is any fear that gravy-meat will spoil before it may be wanted, season it well, and fry it lightly, which will preserve it two days longer ; but the stock is best when the juices are fresh.

Observe, that whatever has vegetables in it is apt to ferment, or turn sour, sooner than without. On this account, roots are much less frequently put into stock than formerly.

Soups, in general, are better if made the day before they are wanted ; for by that means, as long boiling is necessary to give the full flavour of all the ingredients, they may thus have the requisite advantage.

When fat is found to remain on soup, a tea-cupful of flour and water mixed quite smooth, and boiled in it, will take it off.

Should soup be found deficient in richness, or consistency, a large piece of butter mixed with flour, and boiled in it, will impart either of these qualities.

It should also be observed, that, if they are too weak, they ought not to be covered whilst boiling.

It

It should be particularly remembered that, in all soups and broths, the taste of one ingredient should not predominate over that of another; the taste should be equal, and the whole should have a fine agreeable flavour, according to what it is designed for.

Stock.—Every person is aware, that in all families where much cooking is required, it is indispensibly necessary to have in constant readiness what is denominated, store or stock, without which, neither soups, gravies, nor made dishes, can be prepared. This necessary provision, which must be considered as the basis of all good cookery, is chiefly of two descriptions—beef and veal.

For Beef Stock,

Take twenty pounds of coarse lean beef cut into small pieces, and put into a pot, or preferably a digester, with water sufficient to cover it. As it begins to simmer, take particular care to keep it well skimmed; in the mean time, add such pot herbs as may suit it to the desired flavour. Season with salt and ground pepper; and keep it simmering till the meat become quite tender. Skim it well, strain the liquor through a fine hair sieve, and keep it in a covered pan for use.

It was formerly usual to put onions, leeks, carrots, turnips, &c. into stock; but they are much better omitted, and the fewer the herbs that are used the better, as they prevent it from keeping, and render it less applicable to general purposes. When requisite, sufficient time may always be obtained for making use of them.

For Veal Stock,

Take ten or twelve pounds of the coarser parts of veal, such as the leg, neck, &c. to which add about a pound of lean ham, with the addition of the bone where it happens to be at hand. Cut the meat into small pieces, chopping or breaking the bones, and putting the whole into two quarts of water, with herbs, &c. to suit the palate, as directed in the preparation of the beef stock. Let these ingredients simmer till the meat be nearly tender, but the liquid not discoloured,

coloured, that it may be fit for white soups, &c. then add as much of the beef stock as will cover the veal, which may afterwards be kept simmering half an hour longer. Skim it free from fat, strain it through a sieve, and keep it for use, in the same manner as is directed for the beef stock. Thus there are always in compleat readiness those excellent assistants of the cook, for the various purposes to which they are applicable.

Gravy Stock.

For a strong gravy stock, take a slice of bacon, or lean ham, and lay it in a stewpan; then take a pound of beef, cut it thin, lay it on the bacon, slice a large piece of carrot in, an onion sliced, a good crust of bread, a few sweet herbs, a little mace, cloves, nutmeg, whole pepper, and an anchovy; cover it and set it on a slow fire for five or six minutes, and pour in a quart of beef stock; cover it close, and let it boil softly till half is wasted: this will be a rich, high brown gravy, useful for various kinds of soup, sauce, made dishes, &c.

Jelly Stock.

There is also jelly stock, which is very useful to keep in the house, and frequently serves as a great improvement to soups and gravies. The mode of preparing it is as follows:—Take a sufficient number of calves feet, and put them into a stewpan, with about three pints of water to each foot, and let them boil gently for four hours or longer: then take out the meat part, and put it into cold water. When cold, trim it for any use it is intended: throw the trimmings back into the stock, and let it boil until you think it is come to its proper strength. Four feet should produce about two quarts of stock; and so in proportion.

Fish Stock.

For this, which will not keep more than two or three days, take a pound of scate, four or five flounders, and two pounds of eels. Clean them well, cut them into pieces, cover them with water, and season them with mace, pepper, salt, an onion stuck with cloves, a head of celery, two parsley-roots sliced, and a bunch of sweet herbs. Simmer it an hour and a half closely covered, and then strain it off for use.

Mock

Mock Turtle.

In arranging the different kinds of soup and broth, there is no particular order to be followed. We shall, however, commence with Mock Turtle.

Take a calf's head, scald and wash it very clean, boil it for half an hour, then cut all the skin off by itself, and take the tongue out. Take some veal stock, and put the tongue and skin in, with three large onions, half an ounce of cloves and mace, and half a nutmeg, beat very fine, all kinds of sweet herbs, and three anchovies; stew it all together, and, when tender, take out the meat, cut it in pieces of about two inches square, and the tongue, which must be skinned, in square pieces, the same as the head. Strain off the liquor, put half a pound of butter into the stew pan, melt it and put in a quarter of a pound of flour, which must be kept stirring till smooth, then add the liquor, stirring it till all is in; if lumpy it must be again strained through a sieve; then add to it a pint of white wine, season it pretty high, put in force-meatballs, and egg-balls broiled, or fried, some lemon juice, and let it stew gently for an hour. If it be too thick, put some broth before stewing it the last time, serve it up quite hot in the tureen.

Soup Santé, or Gravy Soup.

Take turnips and carrots, shred them small with celery heads about two inches long; wash and steam them separately in a little water till nearly done; when quite done, cut the white of the celery small, likewise a small quantity of leeks, cabbage, cos lettuces, endive, and chervil; put all the vegetables to boil till quite tender, with three quarts of cleared brown consumes; if in season, add green pease, tops of asparagus, and button onions, steamed, &c.

You may put in a small piece of bouille beef stewed; but dry it with a cloth, and put it in the soup with the vegetables when you serve it. This, however, is not very general.

Spring Soup.

The same as the above; but it is called Spring soup, when turnips and carrots are first to be had.

Soup Julien.

This also is the same as Gravy Soup, or Soup Santé, omitting the lettuce and chervil.

Vermicelli Soup.

Take three quarts of the common stock, and one of the gravy, mixed together: put a quarter of a pound of vermicelli, blanched in two quarts of water, into the soup; boil it up for ten minutes, and season with salt, if requisite; put it in a tureen, with a crust of a French roll baked.

White Vermicelli Soup.

The same as the above, with the addition of the yolks of four eggs, half a pint of cream, and a little salt, mixed well together. Simmer it for five minutes. Be very careful to stir it all the time it is on the fire, otherwise it will curdle.

Hare Soup.

Take a large hare, cut in pieces; put it into an earthen mug, with three blades of mace, two large onions, a little salt, a red herring, or a couple of anchovies, half a dozen large morels, a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then strain the liquor into a stewpan. Have ready boiled four ounces of French barley, which put in; just scald the liver, and rub it through a sieve with a wooden spoon; put it into the soup, and set it over the fire, and keep it stirring till near boiling, and then take it off. It must not boil. Put some crisped bread into the tureen, and pour the soup on it.

Partridge Soup.

Skin and cut in pieces two large partridges, with three or four slices of ham, a little celery, and three or four onions. Fry them in butter, till brown, but mind they do not burn. Afterwards put them into a stewpan, with three quarts of boiling water, a few pepper-corns, and a little salt. After stewing gently for two hours, strain the soup through a sieve, put it again into the stewpan, with some stewed celery and fried bread. When near boiling, pour it into a tureen, and serve it up quite hot.

Another way.

Take the breasts of four partridges, throw away the fat and skins, and put them, for half an hour, into cold water. Cut the meat from the remaining parts, and pound it in a marble mortar. Add four pounds of veal cut small, a slice of lean ham, the above pounded meat, together with the bones, some white pepper and salt, three table spoonfuls of crumbs of bread,

bread, a large onion, stuck full of cloves, and some scraped carrots and celery. Stew these in a proper quantity of water, till all the goodness has been drawn from the meat and vegetables. Then strain the soup through a sieve, and take off the fat. Into this soup put the partridge breasts that have till now been preserved, and stew them for half an hour, adding some white pepper, and plenty of pounded mace. Thicken with cream and flour, and serve up in a tureen.

Portable Soup.

Take two legs of beef, of about fifty pounds weight, and take off all the skin and fat. Then cut all the meat and sinews clean from the bones, put it into a large pot, and add to it eight or nine gallons of soft water; when it boils, put in twelve anchovies, an ounce of mace, a quarter of an ounce of cloves, an ounce of whole pepper, black and white together, six large onions cut in two, bunches of sweet herbs, and the crust of a stale two-penny loaf; stir it all together and cover it close; lay a weight on the cover to keep it close down, and let it boil gently eight or nine hours; then uncover it and stir it together; cover it close again, and let it boil till it is a very fine rich jelly, which you will know by taking a little out now and then, and letting it cool: when thick enough, take it off, strain it through a coarse hair bag, and press it hard; then strain it through a hair sieve into a large earthen pan; when it is quite cold, skim off the fat, and take the fine jelly clear from the settlings at bottom, and put it into a large deep well-tinned stewpan; set it over a stove with a slow fire, stir it often, and take great care it neither sticks to the pan nor burns: when you find the jelly very stiff and thick, as it will be, in lumps about the pan, take it out, and put it into large deep china cups, or well glazed earthenware, or into moulds purposely made. Fill the pan two-thirds full of water, and when the water boils set your cups in it; but be careful that no water get into them. Keep the water boiling softly till you find the jelly is like a stiff glue; then take out the cups, and when they are cool turn out the glue into a coarse new flannel; let it lie till the next day, and then put it into the sun till it is quite hard and dry. Put it into tin boxes, with a piece of writing paper between each piece, and keep them in a dry place.

When you use it, pour boiling water on it, and stir it till it is melted; season with salt to your palate. A piece as big as a large walnut will make a pint of water very rich; if for soup, fry a French roll, and lay it in the middle of the dish,

and when the glue is dissolved in the water, give it a boil and pour it over it. It is excellent when boiled with either rice or barley, vermicelli, celery cut small, or truffles or morels; but they must be very tenderly boiled in the water first. You may, when you would have it very fine, add force-meat balls, cocks' combs, or a palate boiled very tender and cut into little bits; but it will be found exceedingly good without any of these ingredients.

If for gravy, pour the boiling water on to what quantity you think proper; and, when dissolved, add what ingredients you please, as in other sauces. This is a good substitute for a rich made gravy. The sauce may be made either weak or strong, in proportion to what you add. It will, in well hardened cakes, keep good a considerable length of time, and in all climates.

Soup a-la-Reine.

Take a pound of lean ham and cut it small, and put it at the bottom of a stewpan; cut a knuckle of veal into pieces and put in it an old fowl cut in pieces; put three blades of mace, four onions, six heads of celery, two turnips, one carrot, a bundle of sweet herbs well washed: then put in half a pint of water, and cover it close, and let it simmer gently for half an hour, but be careful it does not burn; then cover it with boiling water, and let it stew till all the goodness is out; after which strain it into a clean pan, and let it stand half an hour to settle. Next skim it well, and pour off the settlings into a clean pan; pour half a pint of cream upon the crumb of a penny roll, and let it soak well; take half a pound of almonds, blanch and beat them in a mortar very fine; adding now and then a little cream to keep them from oiling; take the yolks of six hard eggs, and the roll and cream, put them to the almonds, and beat them up together in your broth; rub it through a fine hair sieve till all the goodness is rubbed through, and put it into a stewpan; stir it till it boils, and take off the froth as it rises; season with salt, and then pour it into your tureen, with some slices of French roll crisped before the fire.

Chesnut Soup.

Pick half a hundred of chesnuts, put them into an earthen pan, and set them in the oven half an hour, or roast them gently over a slow fire, but take care they do not burn; then peel them, and set them to stew in a quart of good beef, veal, or mutton stock, till they are quite tender.

der. Next take a slice of ham or bacon, a pound of veal, a pidgeon beat to pieces, a bundle of sweet herbs, an onion, a little pepper and mace, and a small carrot; lay the bacon at the bottom of a stewpan, and the meat and ingredients at the top; 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 common stock; let it boil gently till one third is wasted, then strain it off, and add the chesnuts; season with salt, and let it boil till it is well tasted; stew two pigeons in it, and fry a French roll crisp; lay the roll in the middle of the dish, and a pigeon on each side; pour in the soup, and send it up hot.

Soup and Bouillie.

Stew a brisket of beef, cut it into small square pieces: have some turnips and carrots scraped, button onions and celery cut in small pieces, and a few cloves; put the pieces of beef in the pot first, then the roots, and about half a pint of stock; put the pan on a slow stove to simmer gently for one hour, then fill it up with best stock, and let it boil gently for about half an hour.

Ox Cheek Soup.

Break the bones of the cheek, and well wash and clean it: put it into a large stewpan, with about two ounces of butter at the bottom, and lay the fleshy side of the cheek downwards. Add about half a pound of lean ham, sliced. Put in four heads of celery cut small, three large onions, two carrots, one parsnip sliced, and three blades of mace. Set it over a moderate fire for about a quarter of an hour, after which add four quarts of water, and let it simmer gently till it is reduced to two. If you wish to use it as soup only, strain it clear off, and put in the white part of a head of celery, cut in small pieces, with a little browning to make it of a fine colour. Scald two ounces of vermicelli, and put it into the soup; let it boil for ten minutes, and pour it into your tureen, with the crust of a French roll, and serve it up. If it is to be used as a stew, take up the cheek as whole as possible, and have ready a boiled turnip and carrot cut in square pieces, a slice of bread toasted, and cut small; put in some cayenne pepper, strain the soup through a hair sieve upon the whole, and serve it up.

Beef Broth.

Take a leg of beef, with the bone well cracked; wash it clean, and put it into your pan with a gallon of water. Scum
it

it well, and put in two or three blades of mace, a small bunch of parsley, and a good crust of bread. Let it boil till the beef and sinews are quite tender. Cut some toasted bread and put it into your tureen, lay in the meat, and pour the soup all over it.

Veal Broth.

Take a knuckle of veal, two turnips, two carrots, two heads of celery, and six onions. Stew them in a gallon of water; and when the liquor is reduced to about one half, add a lump of butter rolled in flour, with a little Cayenne pepper and some salt. Then strain, and add a gill of cream. You may add two ounces of rice, or vermicelli, with good effect.

Mutton Broth.

Take a neck of mutton of about six pounds, cut it in two, boil the scrag part in a gallon of water, skim it well, and then put in some sweet herbs, an onion, and a good crust of bread. When the scrag has boiled about an hour, put in the other part of the mutton, and a little before the meat is quite done, put in a turnip or two, some dried marigolds, a few chives with parsley chopped small, and season with salt. You may at first put in a quarter of a pound of barley or rice, which should be soaked before boiling. This both thickens and contributes a grateful flavour. Some people like it thickened with oatmeal, and some with bread; and instead of sweet herbs and onion, seasoned with mace. If you boil turnips, as sauce to the meat, let them be done separately, otherwise the flavour, by being too powerful, will injure the broth.

Scotch Barley Broth.

Take a leg of beef, chop it all to pieces, boil it in three gallons of water, with a small carrot and a crust of bread, till reduced to half; then strain it off, and put it into the pan, and boil for an hour and half with half a pound of barley, four or five heads of celery cut small, a bunch of sweet herbs, a large onion, a little parsley chopped small, and a few marigolds. Put in a large fowl, and let it continue boiling till the broth is very good. Season it with salt to your taste, take out the onion and sweet herbs, and send it to table with the fowl in the middle. The fowl may, or may not be boiled, according to your own discretion, as the broth will be excellent without it.

This broth may be made with a sheep's head, which must be chopped into pieces; or six pounds of thick flank of beef, in which case six pounds must be boiled in six quarts of water. Put in the barley with the meat, boil it very gently for an hour, and keep it clear from scum. Then put in the beforementioned ingredients, with turnips and carrots cut into small pieces. Boil all together slowly, till you find the broth very good: season it to your palate. Then take it up, pour the broth into your dish or tureen, put the beef in the middle, with carrots and turnips round the dish, and serve it up.

Hotch Potch, or English Olio.

Cut four beef tails into joints, take a pound of bouillie beef, in two pieces, and two pieces of pickled pork of the same size. Put these into a pan, cover with water, and when it boils skim it clean; add half a savoy, two ounces of champignons, some turnips, carrots, onions, celery, one bay-leaf, some whole black pepper, a few all-spice, and a small quantity of mace. When nearly done, add two quarts of strong veal stock; take out the tails when tender, and put them into a deep dish, to keep hot till served up; then strain the liquor, skim it free from fat; season to the palate with Cayenne pepper, a little salt, and lemon-juice, and add some colour; have ready turnips and carrots, cut into pieces, some celery heads trimmed, three inches long, and some whole onions, peeled; gently simmer these down till nearly tender, in separate stewpans, and strain the essences of them to the above liquor; clear it with whites of eggs, strain it through a tamis cloth, mix the vegetables, add the liquor to them, boil them gently for ten minutes, pour them over the meats, and serve them up.

Scotch Leek Soup.

Take the water that has boiled a leg of mutton, put it into a stewpan, with a quantity of chopped leeks, pepper and salt; simmer them an hour: then mix some oatmeal quite smooth, pour it into the soup, set it on a slow part of the fire, and let it simmer gently; but take care that it does not burn to the bottom.

Giblet Soup.

Scald and clean three or four sets of goose or duck giblets: set them on to stew, with a pound or two of gravy beef,
scrag

scrag of mutton, or the bone of a knuckle of veal, and some shanks of mutton; add three onions, a large bunch of sweet herbs, a tea-spoonful of white pepper, and a large spoonful of salt. Put five pints of water, and simmer till the gizzards are quite tender: skim nicely, and add a quarter of a pint of cream, two tea-spoonfuls of mushroom powder, and an ounce of butter mixed with a dessert spoonful of flour. Let it boil a few minutes, and serve with the giblets. Instead of cream, season with two glasses of sherry or Madeira, a large spoonful of ketchup, and some Cayenne. When in the tureen, add salt, if requisite.

Giblet Soup a la Fortre.

Scald four sets of giblets, bone the pinions, feet, and heads, cut the necks into pieces about one inch long, cut the gizzard into about eight pieces, and put them on to blanch. When they boil up, take them off, and throw them into cold water, wash them as clean as possible: put them into a small soup-pan, with about two quarts of best stock, put them on a stove, let them boil slowly till tender; put about a quarter of a pound of butter into a stew-pan, with chopped shalots, orange and lemon thyme, knotted and sweet marjoram, a little basil, a small piece of lean ham, cut very fine, and two onions chopped, a handful of parsley chopped and squeezed dry, in half a pint of common stock; put it on a slow stove for an hour, then put as much flour as will dry up the butter; add the stock the giblets were boiled in, and a pint of white wine: let it boil a few minutes, and then rub it through a tamis, and put it to the giblets; squeeze a Seville orange, and add a little sugar and Cayenne pepper.

Flemish Soup.

Slice six onions, cut six heads of celery into small pieces, and slice twelve potatoes: put a quarter of a pound of butter into a stewpan, and half a pint of water; set it on a stove to simmer for an hour; then fill up the stewpan with best stock; let it boil until the potatoes, &c. are dissolved; then rub it through a tamis, and add a pint of boiled cream to it.

Soup Cressey.

Stew the red part of twelve large carrots, cut them into a stewpan with turnips, celery, leeks, and onions cut in pieces, and half a pint of split peas, in a quart of water till tender, with some best stock to keep them from burning; rub the whole through a tamis, add five pints of veal stock, and
some

some blanched water-cresses; then boil it for twenty minutes, skim it, and season it with salt; let it be the thickness of peas-soup, and serve it up.

Transparent Soup.

Take a leg of veal, and cut off the meat as thin as possible: when you have cut it clean from the bone, break the bone in small pieces, put the meat in a large jug, and the bones at top, with a bunch of sweet herbs, a quarter of an ounce of mace, half a pound of Jordan almonds, blanched and beat fine, pour on it four quarts of boiling water, set it over a slow fire, and let it stand all night; the next day remove it into a well-tinned saucepan, and let it simmer till it is reduced to two quarts; be very careful in taking off all the scum and fat as it rises, all the time it is boiling; strain it into a punch bowl, let it stand for two hours to settle, pour it into a clean saucepan clear from the sediments; have ready three ounces of boiled rice, or two ounces of vermicelli; when enough, put it in and serve it up.

Calf's Head Soup.

Wash the head clean with salt and water, then put it into a stew-pan, with water; put to it a bunch of sweet herbs, an onion stuck with cloves, five or six blades of mace, and some pearl barley. Stew it till it is tender, and add some stewed celery. Season it with pepper, pour the soup into a dish, place the head in the middle, and serve it.

Neat's Foot Soup.

Take four pounds of lean mutton, three of beef, and two of veal; cut them crossways, and put them into the pan, with an old fowl, and four or five slices of lean ham. Let them stew, without any liquor, over a very slow fire, but be careful they do not burn to the bottom. As soon as the meat begins to stick to the pan, stir it about, and put in some good beef stock: then put in some turnips, carrots, and celery cut small, a bunch of sweet herbs, and a bay leaf: add some more clear stock, and let it stew about an hour. While this is doing, take a neat's foot, split it, and set on to boil in some of the same stock. When it is very tender take it off, and set on a stew-pan with some crusts of bread, with some more stock, and let it soak eight or ten minutes. When the liquor is stewed till it tastes rich, lay the crusts in a tureen, and the two halves of the foot upon them. Then pour in the soup, season it, and serve it up.

Italian Soup.

Blanch off some Italian paste, put it into a stew-pan, with as much veal stock as is requisite for the quantity wanted, and boil it half an hour. If the soup should be white, add a liaison.

To make a Liaison.

For two quarts of soup, take the yolks of six eggs; beat them up by degrees in a pint of boiled cream; strain through a hair-sieve, and add a spoonful of beshmelle. Take the pan off the fire when you stir in the eggs, set it on the fire again, and keep stirring till it comes to a boil, otherwise the eggs will curdle. Add a lump of sugar and salt for seasoning.

Soup-à-la-Flamond.

Shred turnips, carrots, celery, and onions, very fine; add lettuce, chervil, asparagus, and peas; put them into a stew-pan with about two ounces of butter, and a few spoonsful of stock; set them on a slow stove to simmer for an hour, then fill up the stew-pan with the best stock, and let it boil very slowly for an hour. Add a liaison.

Asparagus Soup.

Cut half a pound of fat bacon into thin slices, put them in the bottom of a stew-pan, then add five or six pounds of lean beef cut in lumps, and rolled in flour; cover your pan close, stirring it now and then till the gravy is drawn; then add two quarts of water, and half a pint of ale. Cover, and let it stew gently for an hour, with some whole pepper and salt; then strain off the liquor, and skim off the fat; put in the leaves of white beets, some spinach, some cabbage lettuce, a little mint, some sorrel, and a little sweet marjoram powdered; let these boil up in the liquor, then put in the green tops of asparagus cut small, and let them boil till all is tender. Serve it up hot, with a French roll in the middle.

Soup Lorraine.

Blanch a pound of almonds, and beat them fine in a mortar, with a little water to keep them from oiling. Take the white part of a roasted fowl, and the yolks of four poached eggs, and pound all together very fine. Pour three quarts of strong white veal stock, well skimmed, into a stew-pan with the other ingredients, well mixed together. Boil them over a slow fire, and mince the white part of another fowl very fine. Season it with pepper, salt, nutmeg, and a little beaten mace.

mace. Put in butter about the size of an egg, with a spoonful or two of the soup strained, and set it over the fire. Cut two French rolls into thin slices, and set them before the fire to crisp; take the hollow crust of a third French roll, and fill it with the minced fowl: close the roll neatly, and keep it hot. Strain the soup carefully into a clean saucepan, and let it stew till of the thickness of cream. Put the crisped bread into the tureen, pour the soup over it, place the closed roll in the centre, and serve it up.

White Pottage, with a Chick in the Middle.

Take an old fowl, a knuckle of veal, a scrag of mutton, some spice, some sweet herbs, and onions; boil all together till strong enough, have ready some barley boiled very white, and strain some of it through a culender; have some bread ready toasted in a dish; with a fowl in the middle. Some green herbs, minced chervil, spinach, and sorrel; pour some of the broth to your bread, herbs, and chick; add barley well strained, stew all together a little while in the dish, and serve it up.

Brown Pottage.

Cut some gravy beef into thin collops, and beat them well with a rolling pin; put your stew-pan over the fire, with a piece of butter, and some thin slices of bacon. When browned, put in your beef, let that likewise stew till very brown; put in a little flour, and fill up the stew-pan with some best stock; add two onions, a bunch of sweet herbs, some cloves, mace, and pepper; let all stew together an hour covered close: lay some toasted bread in your dish, and strain some of the broth to it; put a fowl in the middle, with a little boiled spinach minced round it.

Almond Soup.

Take a quart of almonds, beat them in a marble mortar, with the yolks of six hard eggs, till they become a fine paste. Mix with them, by degrees, two quarts of new milk, a quart of cream, and a quarter of a pound of double refined sugar; beat the whole very fine, and stir it well together. When properly mixed, set it over a slow fire, and stir it quickly till you find it of a good thickness: then take it off, pour it into your dish, and it is ready for serving.

A White Soup.

Take a knuckle of veal, a large fowl, and a shank of ham; put them into a saucepan with six quarts of water: add half

a pound of rice, two anchovies, some peppercorns, a bundle of sweet herbs, two onions, and a head of celery. Stew them all together, till the soup is as strong as you would have it, and strain it through a hair sieve into an earthen pan. Let it stand all night, and the next day skim it carefully, and pour it into a stew-pan. Put in half a pound of sweet almonds beat fine, boil it for about a quarter of an hour, and strain it through a fine sieve. Add a liaison. (*See page 114.*)

Macaroni Soup.

Boil about a pound of Naples macaroni in some good stock until quite tender; take about one half out of the stew-pan, and put it into a smaller one: put more stock to the other, and boil it for an hour longer, then rub it through a tamis cloth; when it gets thick, put some boiled cream to it, and rub the macaroni quite clean through; then put the liquid to the macaroni that is in the small pan, and put half a pound of grated Parmesan cheese to the soup; make it hot, but do not let it boil; send it to table in a tureen. with a toasted French roll.

Flemish Soup.

Wash, slice, and peel twelve potatoes, and half a dozen onions; cut six or eight eggs of celery into small pieces. Put them in a stew-pan with a quarter of a pound of butter and about a pint of water; let it simmer for an hour. Fill the stew-pan up with veal stock, and, having boiled it till the potatoes are dissolved, rub it through a sieve, put in a pint of cream, and keep it hot in a small soup-pan till served up.

Soup-a-la-Sap.

Boil half a pound of grated potatoes, a pound of beef sliced thin, a pint of grey peas, an onion, and a quarter of a pound of rice, in six pints of water. When done, strain it through a culender; then pulp the peas to it, and turn it into a saucepan again, with two heads of celery sliced. Stew it tender, add pepper and salt to taste, and when you serve, add fried bread.

Soup au Bourgeois.

Take ten heads of endive, and four bunches of celery; cut them in small pieces, wash and drain them dry, put them into a large pan, and pour over them a gallon of boiling water. Then set on, in a large saucepan, three quarts of
beef

beef stock : strain off the herbs ; and, when the gravy boils, put them into it, and add the crust of a couple of French rolls. When the endive and celery are boiled tender, the soup may be served up. If the soup be preferred white, veal stock must be used instead of beef.

Cray Fish Soup.

Boil till of a middling thickness three quarts of veal stock, the crumb of Four French rolls, the meat of a hen lobster, and half a hundred crayfish pounded, with some live lobster spawn ; skim, and rub it through a tamis cloth ; season it with salt and Cayenne pepper. Cut the crust of French bread into small round pieces when served up.

Another Way.

Boil a hundred fresh cray-fish, and a fine hen lobster, and pick the meat clean out of each. Pound the shells of both in a mortar very fine, and boil them in four quarts of water, with four pounds of mutton, a pint of peas, green or dry, nicely pickled and washed, a turnip, a carrot, an onion stuck with cloves, mace, an anchovy, a little thyme, pepper, and salt. Stew them gently till all the goodness is out of the mutton and shells ; strain it through a sieve, and put in your fish, but cut it into very small pieces, with the red coral of the lobster, if it has any. Boil it all together for half an hour, and just before you serve it up, add a piece of butter, and a tea-spoonful of flour ; stir it round when you put it in, and let it simmer very gently about ten minutes. Fry a French roll brown, lay it in the middle of the dish, pour the soup on it, and serve it up.

Oyster Soup.

Take two quarts of fish stock, (*See page 104.*) Beat the yolks of ten hard eggs, with the hard part of a pint of oysters, in a mortar, and add them to the stock, Simmer it all for half an hour ; then strain it off, and put it and the oysters, (nicely washed and bearded) into the pan. Simmer it five minutes : have ready the yolks of six raw eggs well beaten, and add them to the soup. Stir it on the fire till it is thick and smooth, but do not let it boil. Serve all together.

Lobster Soup.

Take two small cod, wash, and cut them into small pieces. Put the fish into a stew-pan with some onions, celery, turnips, carrots, parsnips, a bunch of sweet herbs, two anchovies,

vies, and two quarts of water. Stew it slowly two hours; then strain, and put to the soup the flesh of three lobsters cut small, and thicken with a bit of butter rolled in flour. Take some pieces of the fish, some crumbs of bread, sweet herbs, a piece of butter, four yolks of eggs, and one anchovy, and form them into balls, to be put into the soup. Add the crust of a French roll. Season to the taste, and simmer for the space of fifteen minutes, when it will be ready to serve.

Scate Soup.

Take two pounds of scate or thornback, skin it, and boil it in six quarts of water; when it is boiled enough, take it up, pick off the meat, and lay it aside; put in the bones again, and about two pounds of any fresh fish, a small piece of lemon-peel, a bundle of sweet herbs, whole pepper, two or three blades of mace, a small stick of horse-radish, a piece of crust, and a little parsley; cover it close, and let it boil till reduced to two quarts; then strain it off, and add an ounce of vermicelli, set it on the fire, and let it boil gently. While boiling, take a French roll, cut a small hole in the top, and take away the crumb; fry the crust brown in butter, then take the fish you laid aside, cut it into small pieces, and put it into the pan with a little of the soup; add a small piece of butter rubbed in flour, a little pepper and salt; shake all together in your saucepan over the fire, till thick enough; fill your roll with it, pour your soup into a dish, and let the roll swim in the middle. Serve it up hot.

Rice Soup.

Put a pound of rice and a little cinnamon into two quarts of water. Cover close, and let it simmer till the rice is quite tender. Take out the cinnamon, sweeten it to your taste, grate in half a nutmeg, and let it stand till it is cold. (*Then add a liaison; see page 114.*)

Another Way.

Wash a handful of rice in warm water, put it into a stew-pan, with as much stock as it is wanted to make, and let it simmer slowly for two hours. Season it to your taste, and serve it up.

Rice Soup with a Chick in the Middle.

Blanch about half a pound of rice, put it into a stew-pan with one or two chicken, and a quart of best stock; set the stew-pan on a stove to boil slowly, until the chicken are very
1. tender,

ender, and the rice the same; add as much stock as will fill the tureen: skim the fat very clean from the soup.

Carrot Soup.

Put six large onions into a stew-pan, with a quarter of a pound of butter, and four heads of celery; grate the red part of six large carrots, and put them into the stew-pan with the celery, and a pint of stock; place the pan over a slow fire to simmer for an hour; then add two quarts of stock, and the crumb of two French rolls; let it boil for a quarter of an hour; then rub all through a tamis, and put the soup into a small soup-pot to keep hot, but do not let it boil.

Turnip Soup.

Put about a quarter of a pound of butter, and half a pint of stock into a stew-pan, and eight or ten turnips, and six onions, sliced very thin: set it over a fire to do gently for an hour; then put two quarts of good stock, and let it boil gently for another hour; rub it through a tamis cloth; return it into the stew-pan to keep hot, but do not let it boil after it is rubbed through.

Onion Soup.

Put half a pound of butter in a stew-pan on the fire, let it boil till it has done making a noise: then have ready ten or twelve large onions peeled and cut small, throw them into the butter, and fry them a quarter of an hour; then shake in a little flour, and stir them round; shake your pan, and let them remain on a few minutes longer; pour in a quart or three pints of boiling water, stir them round; throw in a piece of upper stale crust cut small; season with salt; let it boil ten minutes, and stir it often; then take it off the fire, beat the yolks of two eggs very fine, with half a spoonful of vinegar; mix some of the soup with them, then stir and mix well into your soup, pour it into your dish, and serve it as hot as possible.

Onion Soup, the Spanish way.

Slice and peel two large Spanish onions; let them boil very gently, in half a pint of sweet oil, till the onions are soft; then pour on them three pints of boiling water; season with beaten pepper, salt, a little beaten cloves and mace, two spoonfuls of vinegar, some parsley washed and chopped fine; let it boil fast for a quarter of an hour; place fried sip-pets in the bottom of the dish, covering each with a poached egg;

egg; beat up the yolks of two eggs and throw over them; pour in your soup, and serve it hot.

Eel Soup.

Take eels according to the quantity of soup you wish to make; to every pound of eels put a quart of water, then add a crust of bread, two or three blades of mace, some whole pepper, an onion, and a bundle of sweet herbs; cover them close, and let them boil till half the liquor is wasted; then strain it, and toast some bread, cut it small, lay it into the dish and pour in your soup; set the dish over a stove for a minute, and send it to table hot. Should your soup not be rich enough, you must let it boil till the liquor is more reduced. Add a piece of carrot to brown it.

Soup Maigre,

Take some middling sized onions, a handful of lettuce cut small, two heads of celery, and one turnip. Slice these ingredients very thin, and fry them in half a pound of butter, till they are brown. Put into your pan four quarts of boiling water, add four anchovies, four blades of mace, a teaspoonful of beaten pepper, some salt, three blades of mace, and two French rolls. Boil all together till the bread is reduced to a pulp. Then strain through a hair sieve, and set it again upon the fire. Skim it well, and thicken with the yolks of three eggs. When sent up, add fried bread cut small, or a French roll.

Another way,

Put half a pound of butter into a stewpan, shake it round, and throw in it six sliced onions. Shake the pan well for two or three minutes; add five heads of celery, two handfuls of spinach, a little chervil, some pot marjoram, two cabbage lettuces cut small, and some parsley; shake the pan well for ten minutes; then put in two quarts of water, and some crusts of bread; let it boil for an hour gently. Add Cayenne pepper, and salt, to taste.

Milk Soup.

Put two sticks of cinnamon, two bay-leaves, a small quantity of basket salt, and a little sugar, into two quarts of new milk. While these are heating, blanch half a pound of sweet almonds, and beat them to a paste in a marble mortar. Mix some milk with them, a little at a time, and while they are heating, grate some lemon peel with the almonds, and add a little of the juice; after which strain it through a coarse sieve;

sieve; mix all together, and boil it up. Cut some slices of French bread, dry them before the fire, soak them a little in the milk, lay them in the tureen, pour in the soup, and serve it up hot.

Milk Soup, the Dutch way.

Take a quart of milk, boil it with cinnamon and moist sugar; put some sippets in a dish, pour the milk over them, and set the whole over a charcoal fire to simmer till the bread is soft; take the yolks of two eggs, beat them up, and mix them with a little of the milk, and throw it in; mix it altogether, and serve it up.

Spinach Soup.

Take two handfuls of spinach, a turnip, two onions, a head of celery, two carrots, and a little thyme and parsley. Put them into a stewpan, with a bit of butter the size of a walnut, and a pint of stock; stew till the vegetables are quite tender; work them through a coarse cloth, or sieve, with a spoon; then to the pulp of the vegetables, and liquor, put a quart of fresh water, pepper, and salt, and boil all together. Have ready some suet-dumplings, the size of a walnut; and before you put the soup into the tureen, put them into it. The suet must be quite fresh.

Egg Soup.

Break the yolks of two eggs into a dish with a piece of butter as big as an egg; take a tea-kettle of boiling water in one hand, and a spoon in the other, pour in about a quart by degrees, stir it all the time till the eggs are well mixed and the butter melted; then pour it into a saucepan, and continue stirring it till it begins to simmer; take it off the fire and pour it between two vessels, out of one into another, till it is quite smooth, and has a great froth; set it on the fire again, and keep stirring it till it is quite hot; then put it into the soup-dish, and send it to table hot.

Soup à la Jardiniere.

Take some carrots, and turnips, cut them in pieces of about an inch long, and only the thickness of a straw, with a little young parsley root. Boil them gently, in some good stock, till quite tender, with a leek, and two heads of celery, tied together, which must be taken out on serving up the soup. Boil tender, but whole, a dozen onions; season with salt and pepper, and serve up.

Muscle Soup.

Clean your muscles well, let them boil till they open, then take them off, and put them into another stewpan, with a bit of butter rolled in flour, some parsley and sweet herbs, with some good stock, and let them simmer till reduced to one half, add a Liaison, (see page 14.) and serve it up hot.

Green Pease Soup.

Pare and slice five or six cucumbers, add to these as many coss lettuces, a sprig or two of mint, two or three onions, some pepper and salt, a pint and a half of young peas, and a little parsley. Put altogether with half a pound of fresh butter, into a saucepan, stew them gently in their own liquor, half an hour; then pour two quarts of boiling water on them and stew them two hours; thicken with a bit of butter rolled in flour, and it is ready to serve up.

Another way.

Boil peas, turnips, carrots, celery, onions, anchovies, leeks, and all sorts of sweet herbs, in the requisite quantity of water. When sufficiently tender, strain them, first through a cullender, then through a sieve. Take a quarter of a pound of butter rolled in flour; and add it, when browned, to the soup, with two or three spoonfuls of catchup. Add some cut turnips, carrots, leeks, and lettuce, after being separately boiled. Season with pepper, and salt. If wanted to be green, bruise some spinage, and add the juice to the soup when about to be removed from the fire, and, if so, the butter must not be browned.

White Peas Soup.

Take a pint of white peas, either split or whole, but whole in preference, and after having steeped them in cold water one hour, put them into a pot with about a quart of water, and let them boil till they become sufficiently tender to be pulped through a sieve. Then put them into a stewpan, with some good stock, together with white pepper, and salt. Boil for half an hour, and serve up with fried bread, and a little dried mint.

Another way,

Put a pint of split peas, into three quarts of water, and boil them gently till perfectly dissolved; then pulp them through a sieve, and return them into the water, with
some

some carrots, turnips, celery, leeks, thyme, sweet marjoram, onions, three anchovies, a few pepper-corns, and a lump of butter rolled in flour. When sufficiently stewed, strain, and put to the soup some browning. Add catchup and salt, send up with fried bread cut into small squares, and a little dried mint.

Spanish Peas Soup.

Take one pound of Spanish peas, and lay them in water all night; take a gallon of water, a quart of fine sweet oil, and a head of garlic; cover the pan close, and let it boil till the peas are soft; season with pepper and salt; then beat the yolk of an egg, add vinegar to your palate; poach some eggs, lay on the dish on sippets, and pour the soup on them; serve it up hot.

Peas Porridge.

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

GRAVIES AND SAUCES.

SIMPLE as the process may be thought, there are so few people who know how to perform it well, that we shall offer no apology for commencing this division with instructions for preparing

Melted Butter.

Take a quarter of a pound of butter, with two tea-spoonfuls of cream. Shake the saucepan over a clear fire till the butter is completely melted. Shake it only one way, and be careful not to put the saucepan upon the fire.

Another way.

Mix on a clean trencher, a little flour with a large piece of
2 2
butter,

butter, in the proportion of a tea-spoonful to a quarter of a pound ; put it into a saucepan, and pour on it two spoonfuls of hot water. Set it on the fire and let it boil quickly. You must stir it one way, and serve up as soon as it is ready.

Gravy Stock (See page, 104)

Family Cullis.

Take a piece of butter rolled in flour, stir it in your stewpan till the flour is of a fine yellow colour ; then put in some common stock, a little gravy, a glass of white wine, a bundle of parsley, thyme, laurel and sweet basil, two cloves, some nutmeg or mace, a few mushrooms, pepper and salt. Let it stew an hour over a slow fire, then skim all the fat clean off, and strain it through a lawn sieve.

Cullis for Ragouts, &c.

Cut two pounds of veal, and a few slices of lean ham ; put them into a stewpan, with some cloves, a little nutmeg, and a blade of mace, some parsley roots, two carrots cut in pieces, a few shallots, and a couple of bay leaves. Set them over a slow fire, cover close, and let them do gently for half an hour, taking care they do not burn : then put in some beef stock, let it stew till it is as rich as required, and strain it for use.

Fish Cullis.

Broil a jack or pike, then take off the skin, and separate the flesh from the bones. Boil six eggs hard, take out the yolks ; blanch a few almonds, beat them to a paste in a mortar, and then add the yolks of the eggs ; mix these well with butter, put in your fish, and pound all together. Take half a dozen onions, and cut them into slices, two parsnips, and three carrots. Set on a stewpan, with a piece of butter to brown, and when it boils put in the roots ; turn them till brown, and pour in a little stock to moisten them. When boiled a few minutes, strain it into another saucepan ; put in a leek, some parsley, sweet basil, half a dozen cloves, some mushrooms and truffles, and a few crumbs of bread. When it has stewed gently a quarter of an hour, put in the fish, &c. from the mortar. Let the whole stew some time longer, but without boiling. When sufficiently done strain it through a hair sieve. This is good sauce to thicken most made dishes.

Cullis.

Cullis of Crayfish.

Take some middling sized crayfish, set them over the fire, season with salt, pepper, and onion, cut in slices; when done, take them out, pick them, and keep out the tails after they are scalded; pound the rest together in a mortar very fine. Take a bit of veal, with a small bit of ham, an onion cut into four, and put it in to simmer gently: if it sticks but a very little to the pan, flour it a little. Moisten it with stock, put in some cloves, and sweet basil in branches some mushrooms with sliced lemon pared. When done, skim the fat well off, then take out your meat with a skimmer, and continue to thicken a little with essence of ham; then put in your crayfish, and strain it off.

Cullis of Roots.

Cut carrots, parsnips, parsley roots, and onions in slices; set them in a stewpan over the fire, and continue shaking them. Pound them in a mortar with two dozen of blanched almonds, and the crumbs of two French rolls, soaked in good fish stock, and then boil them altogether. Season with pepper and salt, strain it off, and use it for herb or fish soups.

Glaze for Lardings, &c.

The stock that is intended for this use, must be as clear as possible, and of a pale colour; (if the stock is not clear, it must be made so with eggs, and run through a jelly bag) boil it over the fire, until it hangs to the spoon; when done put it into a glaze kettle. This kettle is made similar to a milk kettle, and of the best double block tin. When the glaze is wanted for use, put the kettle into a stewpan of water by the side of a stove.

White Braise.

Take the udder of a leg of veal, put it into a stewpan, with some cold water, and let it come to a boil; then put it into cold water for a few minutes, after which cut it in small pieces, and put them into a stewpan, with a bit of butter, some onions, a bundle of thyme and parsley, a little mace, a lemon pared and sliced, and a spoonful of water; put it over a slow stove, and stir it for a few minutes; then add white stock, according to the quantity you want to braise. It is generally used for tenderones of lamb, chicken, or any thing you wish to look white.

Brown Braise.

Take some beef suet, with any trimmings you may have; put them into a stewpan, with some onions, thyme, parsley, basil, marjoram, mace, and a sliced carrot; put it over the fire: add a bit of butter, a little stock, a few bay leaves, and six heads of celery, in the stewpan; let it draw down for half an hour; then fill it up with second stock, and add a little white wine to it.

Dry Braise.

Put the trimmings of beef, mutton, or veal, with a few onions, a bunch of sweet herbs, a little mace, and a few bay leaves into a stewpan; put as much second stock as will come about three parts up to the meat; cover it with bacon, or the fat of ham, then lay on that which you intend to be braised; it is the best method for doing all larded things; they take rather longer in doing, but eat much better, and the bacon looks better by the liquid being kept from it.

Bechemel, or Beshemell.

This is a stiff white sauce, somewhat in the nature of cream, but considerably thicker, and even approaching to a batter. Take common veal stock, boil, scum, and thicken it with flour and water, or a piece of butter rolled in flour; add some more veal stock, and when sufficiently boiled, strain it off; put cream enough to make it entirely white, and of the consistency of a light batter; then just simmer it together, but do not suffer it to boil above a minute or two, which would injure the colour.

Beef Gravy.

Cut a piece of the chuck, or neck, into small pieces; strew some flour over it, put it into the saucepan, with as much water as will cover it, an onion, a little allspice, pepper, and salt. Cover it close, and when it boils skim it, then throw in a crust of bread, and some raspings, and stew it till the gravy is rich and good; strain it off, and pour it into the sauceboat.

A very rich Gravy.

Take some strong beef and veal stock; into which put a slice or two of carrot, an onion, some mace, cloves, pepper, and sweet herbs. Stew it some time; add a piece of butter, rolled in flour; set it over a slow fire for six or seven minutes, shaking the saucepan often; then season it with salt, and strain

strain it off. This gravy is rich enough to answer every purpose.

Gravy for a fowl without Meat.

Take the neck, liver, and gizzard, boil them in half a pint of water, with a little piece of bread toasted brown, pepper and salt, and a bit of thyme; let them boil till reduced to a quarter of a pint; add half a glass of red wine, boil and strain it, then bruise the liver well and strain it again, and thicken with a little piece of butter rolled in flour.

An ox kidney, or milt, makes good gravy, cut to pieces, and prepared as other meat; as will the shank-end of mutton that has been dressed.

Strong Fish Gravy.

Take two or three eels, or such fish as you may happen to have; skin and wash them from grit, cut them into little pieces, put them into a saucepan, cover them with water, put in a crust of bread toasted brown, a blade or two of mace, some whole pepper, a bunch of sweet herbs, and a bit of lemon-peel. Let it boil till it is rich and good, then have ready a piece of butter, according to your gravy. Put it into the saucepan, shake in a little flour, and toss it about till it is brown, and then strain in the gravy to it. Let it boil a few minutes.

Brown Gravy for Lent.

Melt butter, the size of an egg, in a saucepan; shake in a little flour, and brown it by degrees; stir in half a pint of water, and half a pint of ale or small beer which is not bitter; an onion, a piece of chopped lemon-peel, three cloves, a blade of mace, some whole pepper, a spoonful of mushroom pickle, a spoonful of ketchup, and an anchovy. Boil all together a quarter of an hour, and strain it. It is an excellent sauce for various dishes.

Gravy to make Mutton eat like Venison.

Pick a stale woodcock, (and after having taken out the bag from the entrails) cut it to pieces, and simmer it with as much unseasoned meat gravy as you will want. Strain it and serve in the dish.

Veal Gravy.

Make it as directed for Family Cullis (see page 124.) but leave out the spice, herbs, and flour.

To

To draw Gravy.

Put a little bacon into a stewpan; and, over it, some slices of onion, with what meat the gravy is intended to be drawn from. Stew the whole over a slow fire, till it sticks to the bottom of the stewpan, but without burning: then add a little stock, and, after it has boiled half an hour, strain it off.

Poivrade Sauce for Partridges.

Rub the bottom of a small stewpan with clove of garlic; put a small piece of butter, a few slices of onion, some stock and vinegar, and about twelve grains of whole pepper; let it boil down; add a little flour to thicken it, and a little cullis, strain it through a tamis cloth; squeeze in a lemon.

Sauce for Pig.

Chop the brains a little, put in a tea-spoonful of white gravy that runs from the pig, and a small piece of anchovy. Mix them with about half a pound of butter, and as much flour as will thicken the gravy; a slice of lemon, a spoonful of white wine, some caper liquor, and a little salt. Shake it over the fire, and pour it into the dish.

Or boil a few currants, and send them up, with a glass of currant jelly in the middle.

Or cut off the outside of a small loaf, cut the rest into thin slices, and put it into a saucepan of cold water, with an onion, some pepper-corns, and a little salt. Boil it till fine, beat it well, and put in a quarter of a pound of butter, and two spoonfuls of thick cream.

Sauce for Venison, or Hare.

Currant jelly warmed.

Or a pint of red wine, with a quarter of a pound of sugar, simmered over a clear fire for five or six minutes.

Or a pint of vinegar, with a quarter of a pound of sugar, simmered till a syrup.

Or boil an ounce of dried currants in half a pint of water, a few minutes; then add a small cupful of crumbs of bread, six cloves, a glass of port wine, and a bit of butter. Stir it till the whole is smooth.

Sauce for a Green Goose.

Take some melted butter, and put into it a spoonful of sorrel juice, and a few coddled gooseberries.

Gooseberry

Gooseberry Sauce.

The same as the preceding, only add a little ginger.

Marinade.

Boil some gravy, vinegar, whole black pepper, a few bay leaves, onions sliced, a clove of garlic, and a little thyme all together, and strain it off.

Sauce for a Turkey.

Open a pint of oysters into a basin, wash them from their liquor, and put them into another basin. Pour the liquor, as soon as settled, into a saucepan, and put to it a little white gravy, and a tea-spoonful of lemon-pickle. Thicken with flour, and butter, and boil it three or four minutes. Put in a spoonful of thick cream, and then the oysters. Shake them over the fire till quite hot, but do not let them boil.

*Another way.**Bread Sauce*

Take off the crust of a roll, or small loaf, and cut the rest in thin slices. Put it in cold water, with a little salt, an onion, and a few pepper-corns. Boil it till quite soft, and then beat it well. Put in a quarter of a pound of butter, and two spoonfuls of cream.

Ham Sauce.

Take some thin slices of the lean part of a dressed ham, and beat it to a mash. Put it into a saucepan, with a tea-cup full of gravy stock, set it over a slow fire, and stir it to prevent its sticking at the bottom. When it has been on some time, put in a bunch of sweet herbs, half a pint of beef gravy, and some pepper. Cover it, let it stew over a gentle fire, and when done, strain it off.

Essence of Ham.

Cut three or four pounds of lean ham into pieces of about an inch thick; lay them in a stewpan, with slices of carrots, parsnips, and three or four onions cut thin. Let them stew till they stick to the pan, but do not let it burn. Then pour on some strong veal gravy by degrees, some fresh mushrooms, or some mushroom powder, truffles and morels, cloves, basil, parsley, a crust of bread, and a leek. Cover it close, and when it has simmered till it is of a good thickness and flavor, strain it off. If you have the gravy from a dressed ham, you may use it with the before-mentioned ingredients, instead of

the ham, which will make it equally good, but not quite so high flavored.

Lamb Sauce.

Take a bit of butter, and mix it with shred parsley, shalots, and a little crumb of bread grated very fine. Put the whole into a stewpan with a glass of good stock, and the same quantity of white wine; let it boil some little time. Season it with pepper and salt; and when you use it squeeze a lemon into it.

Sauce for all kinds of Roast Meat.

Take an anchovy, wash it clean, and put to it a glass of red wine, some gravy stock, a shalot cut small, and a little juice of lemon. Stew all together, strain, and mix it with the gravy that runs from the meat.

Sauce for Wild Fowls.

Simmer a tea-cupful of port wine, the same quantity of good gravy, a little shalot, pepper, salt, nutmeg, and mace, for ten minutes; put in a bit of butter and flour, give it all one boil, and pour it through the birds.

Another for the same, or for Ducks.

Serve a rich gravy in the dish, (*see page 126.*) cut the breast into slices, but do not take them off; cut a lemon and put pepper and salt on it; then squeeze it on the breast, and pour a spoonful of gravy over before it is served.

Robart Sauce for Steaks, &c.

Take a bay leaf, an onion sliced, a blade of mace, a little mustard, and a gill of rhenish wine; put them into some culis, boil it a quarter of an hour, strain it, and reduce it nearly to a glaze.

Celery Sauce.

Boil celery heads three inches long, in a little stock, till nearly done and the liquor almost wasted away, then add some bechemel, (*see page 126.*) and, if approved, five minutes before the sauce is put over the meat or poultry, add a liaison, (*see page 114.*)

Fennel Sauce for Mackarel.

Wash and boil green fennel, mint, and parsley, a little of each, till tender; drain and press them, chop them fine and add melted butter; serve up immediately. If the herbs mix long with the butter they will be discoloured.

Onion

Onion Sauce.

Boil some large onions in plenty of water, till they are very tender; put them into a cullender, and when drained, pass them through it with a spoon; then put them into a clean saucepan, with a piece of butter, a little salt, and a gill of cream. Stir them over the fire till they are of a good thickness.

Spanish Onion Sauce.

Braise six Spanish onions with beef, till three-parts done; then peel them, and add some good cullis; season with Cayenne pepper, salt, lemon-juice, and a little sifted lump sugar, and stew them till tender.

Parsley and Butter.

Wash some parsley quite clean, tie it up in a bunch, boil it till it is quite soft, shred it fine, and mix it with melted butter.

Parsley and Butter, when there is no Parsley.

Take a little parsley seed, tie it up in a clean rag, and boil it for ten minutes, take out the seeds, and let the water cool a little. Take as much of the liquor as you want, put it to your butter. Shred a little boiled spinach, and put into it for the colour.

Mushroom Sauce for Fowls, &c.

Put half a pint, or a pint of fresh mushrooms, well cleaned and washed, into a stewpan, with a little butter, a blade of mace and a little salt; stew it gently for half an hour. Add a liaison, (see page 114.) Squeeze in half a lemon.

Another way, for Boiled Fowls.

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

Shalot Sauce.

Peel, and cut small, five or six shallots; put them into a saucepan, with two spoonfuls of white wine, two of water, and two of vinegar; give them a boil up, and pour them into a dish, with a little pepper and salt.

Lemon Sauce for Boiled Fowls.

Pare off the rind of a lemon, slice it small, and take out all the kernels; bruise the liver of the fowl, with two or three spoonfuls of good gravy stock, then melt some butter, mix altogether, give them a boil, and add a little of the lemon peel.

Mint Sauce.

Chop mint very small, and put to it vinegar and sugar.

Turnip Sauce.

Pare and wash four turnips; put them into a saucepan, and let them simmer till the liquor is nearly wasted; then rub them through a tamis sieve. Add a small quantity of bechemel, (see page 126.) Cut more turnips in slices, as for a haricot. Simmer in the same manner and add more bechemel.

Sorrel Sauce.

Wash, squeeze, and chop fine, plenty of sorrel, and put it into a stewpan with a bit of fresh butter; stew it till the liquor is nearly wasted, and add a little strong cullis. The sauce must be of a good thickness.

Sallad Sauce.

Take the hard yolks of two eggs, a desert spoonful of grated Parmesan cheese, a little mustard, a desert spoonful of tarragon vinegar, and a spoonful of ketchup. When well incorporated, add four spoonfuls of sallad oil, and one of elder vinegar. Beat it so as to incorporate the oil with the other ingredients.

Russian Sauce.

Grate four spoonfuls of horse-radish; to which add two tea-spoonfuls of made mustard, a little salt, a tea-spoonful of sugar, and as much vinegar as will just cover the ingredients.

Aspect, or Aspic Sauce.

Infuse chervil, tarragon, burnet, garden cress, and mint, into a little cullis for half an hour; then strain it, and add a spoonful of garlic-vinegar, with a little pepper and salt.

To crisp parsley.

Pick and wash your parsley quite clean, put it into a Dutch oven, or on a sheet of paper. Set it at a moderate distance from the fire, and keep turning it till crisp. Lay little bits of butter

butter on it, but not to make it greasy. This is better than frying.

Caper Sauce.

Put a few capers into a little cullis, a few drops of anchovy essence, squeeze a lemon, and put a little dust of sugar; if for meagre, make the sauce from fish stock.

Carrot Sauce.

Cut the red part of a small carrot into small dice, boil them in a little best stock, until they come to a glaze, then add cullis according to the quantity required.

Italian Sauce, Brown.

Chop a few mushrooms, shalots, and truffles; put them into a stewpan with some stock, and a glass of white wine; boil it a few minutes, and add a spoonful of cullis; squeeze in either a seville orange or a lemon, and a small bit of sugar.

Italian Sauce, White.

Put some chopped truffles and shalots into a stewpan with a slice of ham; mince it very small, and put a little stock. Simmer it a quarter of an hour; add bechamel (*see page 126.*) according to the quantity required. Let it boil a minute; if it loses its colour, put a spoonful of cream to it, and strain it through a tamis cloth; season with salt, a few drops of garlic-vinegar, a squeeze of lemon, and a bit of sugar.

Chervil Sauce.

Pick a large handful of chervil leaf by leaf; put it into a small stewpan, with a little best stock; simmer it until the pan becomes dry; then add as much cullis as is requisite; squeeze a lemon, and put a little sugar to make it palatable, and a little white wine.

Flemish Sauce.

Boil a sprig of thyme, two shalots, and a bit of lemon-peel, for a few minutes in some best stock; strain it off, and add some cullis, season with pepper and salt, a squeeze of lemon, and a bit of sugar.

Tomata Sauce.

Take ripe tomatas, and bake them in an oven, till they are soft; then scoop them out with a tea-spoon, and rub the pulp through a sieve. To the pulp, put as much Chili vinegar as will bring it to a proper thickness; put salt to the taste. Add

to each quart, half an ounce of garlic, and one ounce of shalot, both sliced thin. Boil them for an hour, and take care to skim them. Strain and take out the garlic and shalot. After standing till cold, put the sauce into stone bottles, and let it stand a few days before you cork it up. If, when the bottles are opened, the sauce should appear to be in a fermenting state, put more salt, and boil it over again. If well prepared, this sauce should be of the thickness of rich cream, when poured out.

Stewed Olive Sauce.

Take some of the greenest French olives, stone them carefully, and stew them in as much veal stock, as is requisite; add some lemon juice, and season with Cayenne pepper and salt.

Apple Sauce.

Pare, core, and slice your apples, put them in a sauce-pan over a very slow fire, with as much water as will keep them from burning; put in a bit of lemon peel, keep them close covered, till they are all of a pulp, put in a lump of butter, and sugar to your taste.

Carrier Sauce.

Chop six shalots, and fine them with a gill of best white wine vinegar, some pepper and salt.

Ravigote Sauce.

Put into a saucepan a small clove of garlic, a little chervil, burnet, a few leaves of tarragon, a little chopped shalot, chopped mushrooms, truffles, parsley, and thyme; let them simmer a few minutes in some good stock, add as much cullis as is requisite for the quantity of sauce wanting; let it boil about a quarter of an hour, then rub it through a tamis cloth, squeeze a lemon, add pepper and salt.

Cucumber Sauce.

Peel the cucumbers, and cut them into quarters, take out all the seed, cut each quarter into three pieces, pare them round, peel as many small onions as pieces of cucumber; let them lie for two hours in some vinegar and water, pepper and salt them; pour off the vinegar and water, and put as much stock as will just cover them; boil them down to a glaze; add as much cullis as you think proper; let it boil for a few minutes, squeeze a lemon, and put a little sugar.

Alamande

Alamande Sauce.

Put a few trimmings of ham, with a few of poultry either dressed or undressed; three or four shalots, a small clove of garlic, a bay leaf, two tarragon leaves, and a few spoonfuls of stock; let them simmer for half an hour; strain it off, and add cullis; squeeze in a lemon; season with pepper and salt, and a little Cayenne pepper.

Royal Sauce, either White or Brown.

Cut a chick to pieces, with about half a pound of lean ham, six or eight shalots, a bundle of thyme and parsley, and a few blades of mace; put all into a stewpan, with a little stock to draw it down; when down, add cullis to it, and strain it through a tamis cloth, season it with lemon, &c. if for white, use bechemel instead of cullis.

Pontiff Sauce.

Put two or three slices of lean veal, and the same of ham, into a stewpan, with some sliced onions, carrots, parsley, and a head of celery. When brown, add a little white wine, some good stock, a clove of garlic, four shalots, two cloves, a little coriander, and two slices of lemon peel. Boil it slowly till the juices are extracted from the meat, then skim it, and strain it through a sieve. Just before you use it, add some cullis, and chopped parsley.

Egg Sauce.

Boil two eggs till they are hard: first chop the whites, then the yolks, but neither of them very fine, and put them together. Add to them a quarter of a pound of good melted butter, and stir them well together.

A Sauce for cold Partridges, Moor Game, &c.

Pound four anchovies, and two cloves of garlic, shalot, or onion, in a marble mortar, with a little salt; add oil and lemon juice, or vinegar, to the taste. Mince the meat and put the sauce to it as wanted.

Sauce for a Savoury Pie.

Take some cullis, some anchovy, a bunch of sweet herbs, and a little mushroom liquor; boil it a little, and thicken it with burnt butter; add a little red wine, open your pie, and put it in. This serves for mutton, lamb, veal, or beef pies.

Force-meat

Force-meat Balls.

Take half a pound of veal, and half a pound of suet cut fine, and beat them in a marble mortar or wooden bowl; shred in a few sweet herbs fine, a little mace dried, a nutmeg grated, a little lemon peel cut fine, some pepper and salt, and the yolks of two eggs. Mix all well together, then roll some of it in little round balls, and some in long pieces. Roll them in flour, and fry them of a nice brown. If they are for the use of white sauce, do not fry them, but put a little water into a saucepan, and when it boils, put them in; a few minutes will do them.

White Sauce for Carp, &c.

Put an onion, a few shalots, and three anchovies into half a pint of cream. After boiling them up together, put in two ounces of butter, with the yolks of two eggs, and a little elder or white wine vinegar, according to palate; stir it continually while over the fire, to prevent curdling. Many prefer this sauce, to that made with red port, or even with claret.

Lobster Sauce.

Cut a hen lobster into pieces about the size of dice; put the spawn into a mortar, with a bit of butter, and four anchovies; pound them together and rub it through a hair sieve; put the lobster that is cut into a stewpan with about half a pint of stock, a bit of butter rolled in flour: set it over a stove, and keep stirring it till it boils; if not thick enough put a little flour and water and boil it again, then put the spawn in and give it a simmer; if the spawn boils it is apt to spoil the color of the sauce; put a little lemon pickle and corach, and squeeze in half a lemon. Crab sauce is made exactly the same way.

For meagre use water instead of stock.

Shrimp Sauce.

Pick your shrimps, and put them into a stewpan with a little stock; when hot, pour in melted butter and a little anchovy essence: squeeze a lemon, and put a little lemon pickle and corach.

Anchovy Sauce.

Put anchovy essence into a boat with a little lemon pickle and corach; and add melted butter.

Dutch

Dutch Sauce.

Slice an onion, put it into a stewpan with a little scraped horse-radish, two anchovies, some elder vinegar, and some second stock; boil it for ten minutes, strain it through a hair sieve, return it into the stewpan, and make a liaison of two eggs; put it to the sauce, and set it on the fire till it comes to a boil.

Oyster Sauce.

Blanch the oysters, strain them, and preserve their liquor; wash and beard them, drain and put them into a stewpan, with a piece of fresh butter, and the oyster liquor free from sediment, some flour and water to thicken it; season with lemon juice, anchovy liquor, a little Cayenne pepper, a spoonful of ketchup, and a bit of lemon peel. When it boils, skim it and let it simmer five minutes.

Muscle and cockle sauce may be made in the same way.

Quin's Sauce.

Put two spoonfuls of Quin's sauce into a little rich melted butter.

The mode of preparing Quin's Sauce will be given amongst the pickles.

A very nice Sauce for any kind of Fish.

Take a little of the water that drains from your fish; add an equal quantity of veal stock. When boiled enough, put it into a saucepan, with a whole onion, one anchovy, a spoonful of ketchup, and a glass of white wine; thicken it with a lump of butter rolled in flour, and a spoonful of cream. You may, if preferred, use red wine, but if so, leave out the cream.

Piquant Sauce.

Put two sliced onions, with a piece of butter, into a stewpan; a carrot, parsnip, a turnip, a little thyme, sorrel, basil, two cloves, two shallots, a clove of garlic, and some parsley; turn it over the fire till well coloured; then shake in a little flour, and moisten it with some stock, and a spoonful of vinegar. Let it boil gently, a few minutes, then skim and strain it through a sieve; season with salt and pepper.

Piquant Sauce, to serve cold.

Cut sallad herbs fine, with half a clove of garlic, and two shallots; mix the whole with mustard, vinegar, and pepper.

TO DRESS FISH.

General Observations.

FOR the sake of simplicity, and to save the cook the trouble of turning to different parts of the volume, we shall, in giving the principal kinds of fish, in succession, also furnish instructions for the various modes of dressing each.

When the fish comes in, examine whether it has been properly cleaned. Cod, whiting, and haddock, are better for being a little salted, and kept a day; and if not very hot weather they will be good in two days.—Those who understand fish, may, by taking more at a time than they want for one day, often get it cheap; and such kinds as will pot or pickle, or keep by being sprinkled with salt and hung up, or, by being fried, will serve for stewing the next day, may then be bought with advantage.

Fresh-water fish frequently has a muddy smell and taste: to take off which, soak it in strong salt and water, after it has been well cleaned; or if of a size to bear it, scald it in the same; then dry, and dress it.

The boiling of most kinds of fish is very easy; and there are but few sorts which cannot be plainly dressed; nothing more is necessary than to put them into boiling spring water, sparingly salted, and to garnish with parsley and scraped horse-radish.

With respect to flat fish, take great care in the boiling of them; be sure to let them be done enough, but do not let them break, drain them well, and cut the fins off.

For broiling, fish in general should be floured, except herrings, which should be scored with a knife.

When you fry fish, dry them in a cloth, and flour them. Put in the frying pan plenty of dripping, or hog's lard, and let it boil before you put in the fish. When fried, lay them in a dish, or hair sieve, to drain. If you fry parsley, pick it cautiously, wash it well,

well, dip it in cold water, and throw it into the pan of boiling fat. This will crisp it of a fine green, if it does not remain too long in the pan.

In the stewing of fish, the following general rules may be observed. Put to some cullis, a few chopped shallots, anchovies, a bay-leaf, horse-radish scraped, a little quantity of lemon peel, and some red port; season it well with Cayenne pepper, salt, and juice of lemon; boil it till of a proper thickness, then strain it to the fish; stew the whole gently, and serve it in a deep dish, with the liquor and fried bread round it. Observe, in stewing carp or tench, to garnish with some of the hard roe mixed in batter, and fried in pieces. The roes of different fish may be stewed in the same way, and served as a dish.

Salt fish, of which cod and ling are the best, should be soaked in water all night. A glass of vinegar thrown into the water will take out the salt, and make the fish as mild as though it were fresh. When you dress it, put it into the water cold; and, if it be good, about fifteen minutes gentle boiling will do it.

Water-cod need only be boiled and well skimmed.

Scotch haddocks should be soaked all night. You may boil or broil them: if you broil, split them in two.

All the different sorts of dried fish, except stock-fish, are salted, dried in the sun, in prepared kilns, or by the smoke of wood fires; and require to be softened and freshened in proportion to their bulk, nature, or dryness; the very dry sort, as cod, whiting, &c. should be steeped in lukewarm milk and water, kept as near as possible to an equal degree of heat. The larger fish should be steeped twelve hours; the smaller about two; after which they should be taken out and hung up by the tails until they are dressed. The reason for hanging them up is, that they soften equally as in the steeping, without extracting too much of the relish, which would render them insipid. When thus prepared, the small fish, as whiting, tusk, &c. should be floured and laid on the gridiron; and when a little
s 2 hardened

hardened on the one side, must be turned and basted with sweet oil upon a feather; and when basted on both sides, and well heated through, taken up. A clear charcoal fire is the best for cooking them, and the fish should be kept at a good distance, to broil gradually. When they are enough, they will swell a little in the basting; and you must not let them fall again.

If boiled, as the larger fish generally are, it should be in milk and water. They should be kept just simmering over an equal fire; in which way, half an hour will do the largest fish, and five minutes the smallest.

Dried salmon, though a large fish, does not require more steeping than a whiting; and when laid on the gridiron, should be moderately peppered.

Dried, or red herring, instead of milk and water, should be steeped in small beer. To herring, as to all kinds of broiled salt fish, sweet oil is the best basting, and will be no ways offensive even to those who do not love oil.

We shall now proceed to particulars; in which we shall commence with dressing salmon.

Salmon, to boil.

In this, as in every other instance of boiling fish, be particular in attending to the general directions of putting salt and horse-radish in the water. Clean the fish and scrape it carefully, boil it gently, and take it out of the water as soon as done. Let the water be warm if the fish are split. If underdone it is very unwholesome. Serve it with shrimp, lobster, or anchovy sauce; (*for which see page 136*).

Salmon, to broil.

If fresh, cut the fish into slices, wipe them dry, dip them in sweet oil, and season with pepper and salt; fold them in pieces of writing paper, broil them over a clear fire, and serve them up as hot as possible.

If dried, soak it for two or three hours, then put it on the gridiron, and shake over it a little pepper. It will take but a short time, and when done serve it up with melted butter.

Salmon, to bake.

Cut a piece of salmon into slices an inch thick, and make a forcemeat thus; Take some of the salmon, and the same
3
quantity

quantity of an eel, with a few mushrooms. Season it with pepper, salt, nutmeg, and cloves, and beat all together till it is very fine. Boil the crumb of a roll in milk, and beat it up with four eggs till thick ; let it cool, add four more raw eggs to it, and mix the whole well together. Take the skin from the salmon, and lay the slices in a dish. Cover every slice with forcemeat, pour some melted butter over them, with crumbs of bread, and place oysters round the dish. Put it in the oven, and when of a fine brown, pour on a little melted butter, with red wine boiled in it, and the juice of a lemon, and serve it as hot as possible.

Salmon, to pot, or bake.

Scale, and dry a fresh salmon ; slit it down the back, take out the bone, and mix some grated nutmeg, mace, pepper, and salt, and strew it over the fish ; let it lie for two or three hours, then lay it in a large pot, and put to it half a pound of butter, and bake it an hour. When done, lay it to drain ; then cut it up, and lay the pieces on layers, with the skin uppermost, in pots ; put a board over the pots, and lay on a weight to press it till cold ; then take the board and weight off, and pour over clarified butter. It may be sent to table in pieces, or cut in slices.

Salmon, to collar.

Take a side of salmon, cut off some of the tail ; wash the fish well, dry it with a clean cloth, and rub it over with the yolks of eggs. Then make forcemeat with what has been cut off the tail ; but take off the skin, and put to it a handful of parboiled oysters, one or two lobsters' tails, 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 beat fine, and grated bread. Work all these together into a body, lay it all over the fleshy part, with a little more pepper and salt. Roll the fish up into a collar, bind it with broad tape, then boil it in water, salt and vinegar, with a bunch of sweet herbs, sliced ginger, and nutmeg. Let it boil near two hours : when it is enough, take it up into your sousing pan, and when the pickle is cold, put it to your salmon, and let it stand in it till used.

N. B. General directions for potting, and for collaring, will be given in a subsequent part of the work.

Salmon

Salmon, to souse, or pickle.

Boil the fish, as at first directed; after which, take it out, and boil the liquor with bay leaves, peppercorns, and salt; add vinegar when cold, and pour it over the fish.

Salmon, to dry.

Split the fish, take out the inside and roe; and, after scaling it, rub the whole with common salt. Let it hang twenty-four hours to drain. Pound three or four ounces of saltpetre, according to the size of the fish, half the quantity of bay salt, and half the quantity of coarse sugar. Rub these, when mixed well, into the salmon, and lay it on a large dish or tray two days; then rub it well with common salt, and in twenty-four hours more it will be fit to dry. Be careful to dry it well after draining; hang it either in a chimney with a wood fire, or in a dry place; keeping it open with two small sticks.

Trout, to boil.

They must be boiled according to the general directions, and served up with anchovy sauce and plain butter. (See page 136.)

Trout, to broil.

When your fish is clean washed, and well dried, tie it round with packthread, to keep its shape entire: melt some butter, with a good deal of basket salt, and cover the trout with it; put it on a clear fire, at a good distance, and broil it gradually. Wash and bone an anchovy, cut it small, and chop some capers; melt some butter, with a little flour, pepper, salt, nutmeg, and half a spoonful of vinegar. Pour this over the trout, and serve it hot.

Trout, to stew.

Make a good stuffing, of grated bread, a bit of butter, chopped parsley, lemon peel, pepper, salt, nutmeg, savory herbs, and the yolk of an egg, all well mixed together. Fill the belly of the fish with this, and then put it into a stewpan, with a quart of good fish stock; add half a pint of white wine, an onion, a little whole pepper, a few cloves, and a piece of lemon peel. Stew it very gently over a slow fire, and when done, take out the fish; add to the sauce a little flour mixed in a little cream, some ketchup, and the juice of a lemon. Let it just boil up, then strain it over your fish, and serve it up.

Turbot,

Turbot, to boil.

Put some thyme, parsley, sweet herbs, and an onion sliced, into a stewpan. Then lay in your fish, and strew over it an equal quantity of the same herbs, with some chives and sweet basil. Cover the fish with cold water and vinegar. Throw in a little bay salt with some whole pepper. Set the stewpan over a gentle fire, and gradually increase the heat till it is enough ; when done take it off the fire, but let the fish remain in the liquor, till you have made your sauce as follows : put a saucepan on the fire, with half a pound of butter, two anchovies split, boned, and washed, two spoonfuls of chopped capers, some whole chives, a little pepper, salt, nutmeg, flour, a spoonful of vinegar, and a little water,. Shake it round for some time, and then put on the fish to make it quite hot. When both are done, put your turbot into a dish, pour some of the sauce over it, and the remainder into a sauce tureen. With turbot, some choose shrimp or lobster sauce, for which see page 136.

Turbot, to fry.

Your fish must be small ; cut it a cross as if it were ribbed ; when dry, flour, and put it in a large frying pan, with boiling lard enough to cover it. Fry it till brown, and then drain it. Clean the pan, and put into it 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. Take out your fish, and put into the pan, a piece of butter rolled in flour, and some minced lemon. Let them simmer till of a proper thickness ; rub a hot dish with a piece of shalot, lay the turbot in the dish, pour the hot sauce over, and serve it.

Turbot, to bake.

Butter the inside of the dish which is to contain it, and sprinkle it with a mixture of beaten pepper, grated nutmeg, chopped parsley, and a little salt ; pour in a pint of white wine. Cut off the head and tail of the turbot, and lay it in the dish ; sprinkle it with the same sort of mixture with which you did your dish, and pour over it another pint of wine. Stick small bits of butter all over the fish ; dredge a little flour, and strew crumbs of bread. When baked of a fine brown, lay it on your dish ; stir the sauce in the baking ; dish all together ; put it into a saucepan, and shake in a little flour ; add a bit of butter, and two spoonfuls of soy or ketchup, when it boils ; and when it again boils, pour it into
a tureen,

a tureen, and serve it up. The dish may be garnished with scraped horse-radish, or slices of lemon.

Soles, to boil.

Skin and gut a pair of soles. Wash, and lay them in vinegar, salt, and water, for two hours; dry them in a cloth, put them into a stewpan, with a pint of white wine, a bunch of sweet herbs, an onion stuck with six cloves, some whole pepper, and a little salt. Cover them, and when enough, take them up, and lay them in your dish, strain the liquor, and thicken it with butter and flour. Pour the sauce over, and garnish with horse radish and lemon.

Another Way.

Take three quarts of spring water, and a handful of salt; let it boil, then put in your soles, and boil them gently for ten minutes. Serve with anchovy or shrimp sauce in tureens. (See page 136.)

Soles, to stew.

Half fry them in butter, then take the fish out of the pan, and put into it a quart of water, two anchovies, and an onion sliced. When they have boiled slowly for a quarter of an hour, put your fish in again, and let them stew gently about twenty minutes; then take out the fish, and thicken the liquor with butter and flour. Give the whole a gentle boil, then strain it over the fish, and serve up with oyster, cockle, or shrimp sauce. (See pages 136—137.)

Soles, to fricassée.

When you have well cleaned a pair of soles, cut off their heads, and dry the fish in a cloth. Cut the flesh carefully from the bones and fins on both sides; cut it first longways, and then across, in such divisions that each fish may make eight pieces. Put the heads and bones into a stewpan, with a pint of water, some sweet herbs, an onion, some whole pepper, two or three blades of mace, a small piece of lemon peel, a little salt, and a crust of bread. Cover it close, and let it boil till half wasted: then strain it through a fine sieve, and put it into a stewpan with your fish. Add to it half a pint of white wine, a little chopped parsley, a few mushrooms cut small, a little grated nutmeg, and a piece of butter rolled in flour. Set altogether over a slow fire, and keep shaking the pan till the fish are enough; then dish them up with the gravy and serve them to table. Garnish with lemon.

Flounders,

Flounders, Plaice, or Dabs, to boil.

The method of dressing either may be used with all: cut off the fins, nick the brown side under the head, and take out the guts; dry them with a cloth, and boil them in salt and water. Serve them up with shrimp, cockle, or muscle sauce, (see pages 136, 137) and garnish with red cabbage.

Flounders, Plaice, or Dabs, to stew.

The same as soles.

Flounders, to fricassée.

With a sharp knife raise the flesh on both sides, from head to tail: then take out the bone, and cut the flesh into pieces, in the same manner as directed for soles, only let pieces of each consist of six, instead of eight. Dry the fish, sprinkle them with salt, dredge them with flour, and fry them in a pan of hot beef dripping, so that they may be crisp. When this is done, take them from the pan, drain the fat from them, and set them before the fire to keep warm. Clean the pan, and put into it some minced oysters, with their liquor clean strained, some white wine, a little grated nutmeg, and three anchovies. Stew these together a few minutes, and put it to the fish, with about a quarter of a pound of fresh butter. Shake them well together, and when quite hot, dish them with the sauce, and serve them to table. Garnish with yolks of eggs boiled hard and minced, and sliced lemon. Fricassée salmon, or any other firm fish, in the same way.

Skaite, or Thornback, to boil.

First cut it into long slips, crossways, about an inch broad, and put it into spring water and salt. Afterwards boil it, according to the general directions, for a quarter of an hour, and serve it with melted butter and anchovy sauce. (See page 136.)

Skaite, to roast.

Take the fins, after they have hung a day or two in the open air; and, while they are roasting, baste with butter. Serve with melted butter and anchovy sauce. (See page 136).

Skaite, to broil.

Take the fins, as above; and, when sufficiently broiled, rub them over with cold butter, and serve immediately.

Skaite, &c. to fry.

It should be dipped in batter, or done with breadcrumbs ; if dipped in batter, it requires more lard or butter to fry it.

Skaite, &c. to fricassée.

Prepare these for dressing the same as you do soles and flounders, after which put them into a stew-pan. To every pound of fish put a quarter of a pint of water, a little beaten mace, and a grated nutmeg ; a small bunch of sweet herbs, and a little salt. Cover it close, and let it boil a quarter of an hour ; then take out the sweet herbs, put in a quarter of a pint of cream, a piece of butter, rolled in flour, and a glass of white wine. Keep shaking the pan all the time one way, till the fricassée is thick and smooth : dish it, and garnish with lemon.

Sturgeon, to boil.

To two quarts of water, put a pint of vinegar, a stick of horse-radish, two or three bits of lemon-peel, some pepper, a bay-leaf, and a little salt. Boil the fish in this liquor, and when the flesh appears ready to separate from the bones, take it up. Melt a pound of butter, put to it an anchovy, a blade or two of mace, bruise the body of a crab in the butter, a few shrimps or cray fish, a little ketchup, and some lemon juice. When it boils, lay the fish in the dish, and serve it with the sauce poured into tureens. Garnish with fried oysters, scraped horse-radish, and slices of lemon.

Sturgeon, to roast.

Put it on a lark spit, and tie it on the roasting spit ; baste it well with butter, make a good sauce of cullis, white wine, anchovies, a squeeze of Seville orange, and a little sugar.

Sturgeon, to broil.

Cut it like cutlets, and broil it over a clear stove. It will not take many minutes ; season it with pepper and salt on both sides ; put it round the dish, and put piquant sauce in the middle. (See page 137).

For collops of sturgeon, do them the same as white collops, only put a little anchovy essence to the sauce.

Sturgeon, to bake.

Put in a marinade made of vinegar, white wine, six onions shredded, sweet herbs, and celery cut in pieces ; pour the liquid part over it, and the other some under and some over ; put it to the sturgeon over night ; before it is put in the oven, cover

cover it well with bacon, put a pint of good stock, and set it in a slow oven; the time it will take depends on the size of the piece. When done, take it out of what it was baked in, strain the liquor, and skim off the fat; then put about two ounces of butter into a stew-pan; let it melt; add as much flour as will dry it up; put the liquor that the sturgeon was done into a little cullis, boil it for a few minutes, strain it through a tamis sieve into another stew-pan, season it with Cayenne pepper, put a little anchovy essence, squeeze a Seville orange, and add a bit of sugar; put the sturgeon on the dish, and the sauce over it.

Caviar.

For the mode of preparing caviar, which is the spawn of sturgeon, see page 10.

Cod, to boil.

Put a good deal of water into your fish-kettle, which must be of a proper size for the cod, with a quarter of a pint of vinegar, some salt, and half a stick of horse radish. When it boils, put in the fish. When it is done, (which will be known by feeling the fins, and 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. Serve it up with shrimp or oyster-sauce, (see page 136, 137) and garnish with horse radish.

Cod's Head, to boil.

Wash it well: take out the gills and blood, and wash the head, rub it with salt and vinegar; boil it gently half an hour; but if it be a large one, it will take three quarters. Take it up and skin it carefully; put it before a brisk fire, dredge it with flour, and baste it with butter. When the froth begins to rise, throw crumbs of bread over it, and baste it till it froths well. When brown, dish it. Garnish with small fish, or oysters fried, barberries, horse-radish, and lemon. Serve with lobster, shrimp, or anchovy sauce. (See page 136).

Cod's Sounds, to boil.

Clean and cut them into small pieces, boil them in milk and water, and then let them drain. Put them into a sauce-pan, and season them with beaten mace, nutmeg, pepper, and salt. Add a gill of cream, with a piece of butter rolled in flour, and keep shaking the whole till it is thoroughly hot and of a good thickness. Then pour all into a dish, and serve it up, with sliced lemon.

Cod's Head, to roast.

After having well washed and cleaned it, scrape it with a knife, strew salt on it, and put it into a large tin oven; or if you have not an oven, lay it in a stew-pan before the fire, with something behind it, that the heat of the fire may roast it. Drain off all the water that comes from it the first half hour; then strew over it a little nutmeg, cloves, beaten mace, and salt. Flour, and baste it with butter; after lying some time, turn, season, and baste the other side. Turn and baste it often, and strew on it crumbs of bread. A large head will take four or five hours. Have ready melted butter, an anchovy, some of the liver of the fish boiled and bruised fine, mix them with the butter, and two yolks of eggs beaten fine. When this boils, strain it, put it into the saucepan again, with a few shrimps or pickled cockles, two spoonfuls of red wine, and a squeezed lemon. Simmer it for a minute or two, put it into the pan the head was roasted in, and stir it well together; put it into the saucepan again, and stir it till it boils. Put the head in a large dish, pour the sauce into a tureen, and serve up the whole as quick and as hot as possible.

Cod, to broil.

Cut it into slices two inches thick, dry and flour them well; rub the gridiron with a piece of chalk; set it high from the fire, and turn them often, till of a fine brown colour. Care must be taken in turning them that they do not break. Serve with lobster and shrimp sauce. (See page 136).

Crimped Cod, to broil.

Put a gallon of spring water into a saucepan over the fire, with a handful of salt. Boil it up several times, and when well cleared from the scum, put a middling sized cod into some fresh spring water for a few minutes, cut it into slices two inches thick, put them in the hot brine, and let them boil briskly a few minutes; then take the slices out, and put them on a sieve till drained; flour them, and lay them at a distance upon a good fire to broil. Serve them with lobster, shrimp, or oyster sauce. (See pages 136, 137).

Cod's Sounds, to broil.

First lay them in hot water a few minutes; take them out and rub them well with salt to take off the skin, and black dirt; they will then look white, put them in water, and give them a boil. Take them out, and flour, pepper and salt them

them; then broil them; when they are done, lay them in your dish, and pour melted butter and mustard over them. Broil them whole.

Cod, to stew.

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

Cod's Head, to bake.

When you have thoroughly cleaned and washed it, lay it in the dish, which you must first rub round with butter. Put in some sweet herbs, an onion stuck with cloves, three or four blades of mace, some black and white pepper, a nutmeg bruised, a little lemon-peel, a piece of horse-radish, and a quart of water. Dust with flour, grate a little nutmeg over, stick bits of butter on various parts, sprinkle raspings all over it, and send it to the oven. When done, take the head out of the dish, and put it into that in which it is to be served up. Set the dish over boiling water, and cover it to prevent its getting cold. In the mean time, as expeditiously as you can, pour all the liquor out of the dish in which it was baked into a saucepan, and let it boil two or three minutes; then strain it, and put to it a gill of red wine, two spoonfuls of ketchup, a pint of shrimps, half a pint of oysters, a spoonful of mushroom pickle, and a quarter of a pound of butter rolled in flour. Stir it well together, and let it boil till it is thick; then strain it, and pour it into the dish. Have ready some toasted bread cut cornerways, and fried crisp. Stick some pieces of toast about the head and mouth, and lay the remainder round the head. Garnish with crisped parsley, lemon, and horse-radish.

Cod's Sounds, to fricassée.

Having well cleaned them, cut them into small pieces, boil them in milk and water, and set them to drain. Then put them into a clean saucepan, season them with beaten mace, grated nutmeg, pepper, and salt. Add to them a gill of cream, with a piece of butter rolled in flour; shake

it till it is thoroughly hot, and of a good thickness. Then pour all into your dish, and serve it up with sliced lemon.

Salt Cod, to boil.

Soak it all night, as before directed. The next day boil it, and when done, separate it in flakes into your dish. Pour egg sauce over it, or parsnips, boiled and beaten fine with butter and cream. As it will soon grow cold, send it to table on a water-plate.

Haddock and Whittings, to boil.

Boil these the same as cod. (See page 147.)

Haddocks and Whittings to broil.

When you have cleaned and washed your fish, dry them in a cloth, and rub a little vinegar over them, which will prevent the skin from breaking. Dredge them with flour: rub the gridiron with beef suet, and let it be hot when you lay on the fish. While broiling, turn them two or three times. Serve them up with plain melted butter, or shrimp sauce. (See page 136.)

Mackarel, to boil.

After having well cleaned, dry them in a cloth, rub them with vinegar, and lay them on a fish-plate; be very careful in handling them, for fear of breaking; when the water boils, put them in with a little salt, and boil them gently for a quarter of an hour; then take them up, drain, and put the water that runs from them into a saucepan, with a large spoonful of ketchup, a blade or two of mace, an anchovy, and a slice of lemon. Boil these together about a quarter of an hour, strain through a hair sieve, and thicken with flour and butter. Put this sauce in one tureen, and melted butter and parsley in another. Dish them with their tails in the middle, and garnish with horse-radish and barberries.

Mackarel, to broil.

Wash them clean, cut off their heads, take out their roes at the neck end, and boil them in a little water; then bruise them with a spoon; beat up the yolk of an egg with a little nutmeg, lemon-peel cut fine, herbs boiled and chopped fine, salt, pepper, and some crumbs of bread; mix these together, and put it into the bellies of the fish; flour them well, and broil them nicely. For sauce, use melted butter, with a little ketchup or walnut pickle.

Mackarel

Mackarel, to bake.

Cut off the heads, wash and dry them in a cloth, cut them open, rub the bone with a little bay salt beaten fine; take mace, black and white pepper, a few cloves, beaten fine; lay them in a long pan, between every layer of fish put two or three bay leaves, and cover them with vinegar. Tie writing paper over them first, and then thick doubled brown paper. Put them into a very slow oven: they will take a long time doing. When done, uncover, and let them stand till they are cold; then drain off the liquor, cover them with more vinegar, and put in an onion stuck with cloves. Send them to a very slow oven again, and let them stand two hours. Take them out with a slice, lest your hands should break and spoil them.

Mackarel, to collar.

Clean your mackarel, slit it down the belly, cut off the head, take out the bones, lay it on its back, season it with mace, nutmeg, pepper, salt, and a handful of shred parsley; strew it over them, roll them tight, and tie them separately in cloths; let them boil gently twenty minutes in vinegar, salt, and water, then take them out, put them into a pan, and pour the liquor on them, or the cloth will stick to the fish; the next day take the cloth from the fish, add a little vinegar to the pickle; and when you send them to table, garnish with fennel and parsley, and put some of the liquor in the dish.

Mackarel, to pot.

Clean, season, and bake them in a pan, with plenty of spice, bay-leaves, and butter, when cold, pot them into a potting-pot, and cover them with butter.

Pickled Mackarel, called Covoach.

Take half a dozen large mackarel, and cut them into round pieces. Then take an ounce of beaten pepper, three nutmegs, a little mace, and a handful of salt. Mix the salt and beaten spice together, then make two or three holes in each piece, and thrust the seasoning into the holes. Rub the pieces all over with the seasoning, fry them brown in oil, and let them stand till they are cold. Put them into vinegar, and cover them with oil. If well covered, they will keep a considerable time, and are very fine eating.

Herrings, to boil.

Clean, wash, dry them in a cloth, and rub them over with a little salt and vinegar; skewer their tails in their mouths,
and

and lay them on a fish-plate; when the water boils, put them in; ten or twelve minutes will do them; then take them up, let them drain properly, and turn their heads into the middle of the dish. Serve with melted butter and parsley, and garnish with horse-radish.

Herrings, to broil.

Scale, wash, and dry them in a cloth, then cut off their heads; dust them well with flour, and broil them. Wash the heads, and boil them in small beer or ale, with a little pepper and onion. When they have boiled a quarter of an hour, strain them off, thicken with butter and flour, and a good deal of mustard. Lay them, when done, in a plate or dish, pour the sauce into a tureen, and serve them up.

Herrings, to fry.

Clean them as for broiling, but do not take the heads off. Dredge them with flour. Fry them with butter over a brisk fire, and when done, set their tails up one against another in the middle of the dish. Fry a handful of parsley crisp and green, lay it round the fish, and serve with melted butter, parsley, and mustard.

Herrings, to bake.

Wash, scale, and wipe them dry with a cloth; lay them on a board, mix black pepper, a few cloves, with plenty of salt, and rub the dish all over. Lay them straight in a pan, cover them with vinegar, put in a few bay-leaves, tie a strong paper over, and bake them in a moderate oven. They may be eaten either hot or cold; use the best vinegar, and they will keep two or three months.

Herrings, to pot.

After having cleaned them, cut off the heads, and lay them close in an earthen pot. Between every layer of herrings strew salt, but not too much: put in cloves, mace, whole pepper, and pieces of nutmeg; fill up the pan with vinegar, water, and a quarter of a pint of white wine. Cover and tie it down, bake it; and when cold, pot it for use.

Herrings, to smoke.

Clean, and lay your herrings in salt and a little saltpetre one night; then hang them on a stick, through the eyes, in a row. Have ready an old cask, into which put some sawdust, and in the midst of it a red-hot heater; fix the stick over the smoke, and let them remain twenty-four hours.

Red

Red Herrings, to dress.

Those that are large and moist are much best; cut them open, and soak them in boiling small beer for half an hour; drain them quite dry, and make them just hot through before the fire, then rub some cold butter over them, and serve. Egg-sauce, or buttered eggs and mashed potatoes may be served with them.

Sprats.

Dress these the same as herrings, except in the broiling; which, if you have not a sprat gridiron, do as follows:—When properly cleaned, they should be fastened in rows by a skewer run through the heads, then broiled, and served hot and hot.

Carp, to boil.

Save all the blood in killing your carp, and have ready some rich beef gravy, seasoned with pepper, salt, mace, and onions. Before you put in your fish, strain it off, and boil your carp before you put it to your gravy. Set it on a slow fire a quarter of an hour, and thicken with a large piece of butter rolled in flour: or you may make the sauce thus:—take the liver of the carp clean from the inside, with three anchovies, a little parsley, thyme, and an onion. Chop these small together, and take half a pint of white wine, four spoonfuls of vinegar, and the blood of the carp. When all these are stewed gently together, put it to the carp, which must first be boiled in water, with some salt, and a pint of wine; but take care not to do it too much after adding the carp to the sauce.

Carp, to fry.

After having cleaned and dried them in flour, fry them of a fine light brown; fry some toast cut three-corner-ways with the roes: let the sauce be butter and anchovy, with a squeezed lemon. Lay the carp in the dish, the roes, on each side, and garnish with the toast and lemon.

Carp, to stew.

Scale and clean your fish; dredge them with flour, and fry them in dripping. When fried, put the fish into a stew-pan with some good gravy, two or three anchovies, a bundle of thyme, a little mace, some spoonfuls of mushroom ketchup, and a slice of onion. Add some red wine, and thicken with butter rolled in flour.

Carp, to bake.

Put in a good stuffing, and brush your fish all over with
 NO. 5. U egg;

egg; strew it plentifully with crumbs of bread, then drop oiled butter over the bread; put it in a deep earthen pan, with a little stock, some sliced onions, a few bay leaves, a bundle of thyme, parsley, both sorts of marjoram, and a sprig or two of basil; put in half a pint of port wine, and six anchovies; put it in the oven, where it will take an hour. Have the carp done a quarter of an hour before it is wanted, that you may have the liquor it was baked in to make the sauce of; put an ounce of butter into a stew-pan, and set it on the fire to melt; then put as much flour as will dry it up, put in the liquor that comes from the carp, give it a boil, stir it during the time it is on the fire; when it has boiled, take it from the fire, squeeze a lemon in, add a little Cayenne pepper, and a bit of sugar; put the carp on the dish, and garnish with parsley: serve the sauce in a sauce-tureen.

Tench, to fry.

Slit your tench down the back, and raise the flesh from the bone; cut the skin across at the head and tail, strip it quite off, and take out the bone. Take one of them, mince the flesh very small, with mushrooms, olives, and chopped parsley, a little salt, pepper, beaten mace, and a few savory herbs. Mix these well together, pound them in a mortar, add crumbs of bread soaked in cream, the yolks of three or four eggs, and a piece of butter; with this you must stuff your fish. Put clarified butter into your pan, set it over the fire, and when it is hot, strew some flour on it, and put them in, one by one. When they have fried till they are brown, take them up, and lay them on a cloth before the fire, to keep hot. Pour the fat out of the pan, put in a quarter of a pound of butter, rolled in flour. Stir it with a spoon till the butter is a little brown, and then put in half a pint of white wine. Stir all together, and add half a pint of boiling water, an onion shred with cloves, a bunch of sweet herbs, and two blades of mace. Cover these close, and let them stew very gently for a quarter of an hour; then strain off the liquor, and put the fish into the pan again, adding two spoonfuls of ketchup, an ounce of truffles or morels boiled soft in half a pint of water, a few mushrooms, and half a pint of oysters, washed clean in their own liquor. When your sauce is properly heated, and has a fine flavour, put in your tench, and let them lay in it till they are thoroughly hot; then take them out, put them in your dish, and pour the sauce over them. Garnish with sliced lemon.

Pike,

Pike, to boil.

Wash, clean, and gill it; make a force meat of chopped oysters, crumbs of bread, a little chopped lemon-peel, a lump of butter, the yolks of two eggs, and some sweet herbs; season it with salt, pepper, and nutmeg; put them into the belly of the fish, sew it up, and skewer it round. Boil in hard water with some salt, and a gill of vinegar. When the water boils, put in the fish, which, if of a middling size, will be done in half an hour. Serve with oyster sauce in a tureen. (See page 137.)

Pike, to roast.

Wash, scale, and clean your pike, then make a stuffing in the following manner; the crumb of a roll soaked in cream, a quarter of a pound of butter, an anchovy, some parsley, and sweet herbs chopped, the liver or roe of the fish bruised, a little chopped lemon peel, some grated nutmeg, pepper and salt, the yolks of two eggs; mix all together, and put it in the belly of your fish, and tie it round; rub the yolk of an egg over, and strew some crumbs of bread on it; put some butter here and there on it; roast it before the fire in a tin oven. Serve with anchovy sauce, and plain melted butter. Garnish with horse-radish and barberries.

Pike, to pot.

Scale, clean, and cut off the head, split it, and take out the chine-bone, then strew over the inside some bay-salt and pepper, roll it up round, and lay it in a pot, cover, and bake it an hour; then take it out, and lay it to drain; when it is cold, put it into your pot, and cover it with clarified butter.

Smelts, to fry.

After having washed and taken away the gills, dry them on a cloth, then beat up an egg very fine, rub it over them with a feather, and strew on crumbs of bread. Fry them in hog's lard over a clear fire, and put them in when the fat is boiling hot. When they are done of a fine brown, take them out, and drain off the fat. Garnish with fried parsley and lemon.

Smelts, to pot.

Carefully gut and clean them; then season with salt, pounded mace, and pepper; put them into a pan, with butter on the top, and set them in a very slack oven. When they are done, and nearly cold, take them out, and lay them on a cloth. Then put them in pots, take the butter from the liquor, clarify it with more, pour it on them, tie them down close, and set them by for use.

Smelts, to pickle.

Take what quantity you please, well clean and wash them, take pepper, nutmeg, mace, saltpetre, and some common salt. Beat all very fine, and lay your smelts in rows in a jar. Between every layer of smelts strew the seasoning, with four or five bay-leaves. Then boil some red wine, and pour on a sufficient quantity to cover them. Cover them with a plate, and when cold, stop them close, and put them by for use.

Perch, to boil.

Put the fish into boiling water, with some salt, an onion cut in slices, some parsley, and as much milk as will colour the water. When done, put it into a dish, and pour a little of the water with the parsley and onions over it. Serve it up with melted butter and parsley in a sauce tureen.

Mullets, to boil.

These must be boiled in salt and water. When done pour away part of the water, and add to what remains, 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 them well together, with two or three anchovies. Then put in the fish, and when they have simmered some time, put them into a dish, and strain the sauce over them. You may add shrimp or oyster sauce. (See pages 136—137.)

Mullets, to fry.

Scale and gut them, score them across the back, and dip them in melted butter. Clarify some butter, fry the mullets in it, and when done, lay them on a warm dish, and serve them with anchovy sauce.

Gudgeons, to fry.

Gudgeons, as well as all other small fish, should be fried brown, and be well drained from the fat. They may be served with anchovy sauce, or plain butter; and garnished with lemon.

Eels, to boil.

After cleaning them, cut off their heads, dry, and twist them round on your fish-plate. Boil them in salt and water. Serve with parsley and butter.

Eels, to broil.

After having cleaned, rub them with the yolk of an egg; strew over them crumbs of bread, chopped parsley and sage, pepper and salt. Baste them well with butter, and then

then put them on the gridiron over a clear fire. When done, serve them up with melted butter and parsley.

Eels, spitchcocked,

Wash, and rub with salt, but not to crack the skin, two large eels; bone, flatten, and cut them in lengths of between three and four inches. Put butter in a stewpan, with some chopped onion or shalots, parsley, thyme, sage, salt and pepper; and, when the butter is melted, add the yolks of two eggs, with a squeeze of Seville orange, or some lemon juice, and mix the whole together. In the mean time, have ready some crumbs of bread; in which roll the pieces of eel, after they have been dipped into the stew-pan. Broil them on a clean gridiron, first rubbed over with beef suet, till they are of a fine brown colour; then lay them on a cloth, to soak up the superfluous moisture; and put them round the inside of the dish, with a little parsley in the centre, small and sprigs on the border. Serve with anchovy sauce, (see page 136) and plain butter.

Eels, to fry.

Make them very clean, cut them into pieces, season them with pepper and salt, flour them and fry them in butter; let your sauce be plain melted butter, with the juice of lemon, Drain them well from the fat.

Eels, to stew.

When well washed and cleaned, season them with salt, pepper, a little lemon peel shred fine, mace, cloves, and nutmeg. Put some thin slices of butter into your stewpan; roll your fish round, and put them in, with half a pint of good gravy, a gill of white wine, a bunch of marjoram, winter savory, thyme, and an onion sliced. Let them stew gently, and keep turning them till they are tender. Then take them out, and put an anchovy into the sauce. Thicken with the yolk of an egg beat very fine, or a piece of butter rolled in flour. When it boils, pour it over the fish, and serve them to table.

Eels, to bake.

Cut off their heads, and take out the blood from the bone as clean as possible. Make a forcemeat of shrimps or oysters chopped small, crumbs of bread, a little lemon peel shred fine, the yolks of two eggs, and a little salt, pepper and nutmeg. Put this into the bellies of the fish, sew them up, and turn them round on the dish. Put flour and butter over them, pour some water into the dish, and bake them in a moderate

derate oven. When done, take the gravy from under them, and skim off the fat; strain it through a hair sieve, and add a teaspoonful of lemon pickle, two of browning, a large spoonful of walnut ketchup, a glass of white wine, an anchovy, and a slice of lemon. Let it boil ten minutes. Thicken with butter and flour. Garnish with lemon and crisped parsley.

Eel, to fricassée.

Skin three or four large eels, and notch them from end to end. Cut them into four or five pieces each, and lay them in spring water for half an hour to crimp: dry them in a cloth, and put them into the pan, with a piece of fresh butter, an onion or two, and some chopped parsley. Set the pan on the fire, and shake it about for a few minutes: then put in about a pint of white wine, and as much good stock with pepper, salt, and a blade of mace. Stew all together about half an hour; and then add the yolks of four or five eggs, a little grated nutmeg, and chopped parsley. Stir the whole well together, and let it simmer four or five minutes, then squeeze in the juice of a Seville orange. Garnish with lemon.

Eels, to pot.

Skin, and clean a very large eel. Dry and cut it in pieces about four inches long; season them with a little beaten mace, nutmeg, pepper, salt, and a little sal prunella beaten fine. Lay them in a pan, and just cover with clarified butter; bake them half an hour in a quick oven: but the size of the eel must determine how long to bake it: take them out with a fork, and lay them on a cloth to drain. When cold, season them again with the same seasoning, and lay them close in the pot; take off the butter they were baked in, from the gravy of the fish, and set it in a dish before the fire. When melted pour it over them, and put them by for use.

Eels, to collar.

Bone a large Eel, cut off the head and tail, and lay them flat on the dresser. Shred sage as fine as possible, and mix it with black pepper beaten, nutmeg, and some salt. Lay it all over the eel, and roll it up hard in little cloths, tying it tight at each end. Then put on some water, with pepper and salt, five or six cloves, three or four blades of mace, and a bay leaf or two. Boil these, with the bones, head, and tail; then take out the bones, head and tail, and put in the eel. Boil it till tender, then take it out of the liquor, and boil the

the liquor still longer. Take it off, and when cold; put it to the eels; but do not take off the cloths till the collars are to be used.

Lampreys, to fry.

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

Lampreys, to pot.

The same as eels.

Lobster, to roast.

Half boil a lobster, take it out of the water, rub it well with butter, and lay it before the fire; continue basting it with butter till it froths, and the shell looks of a dark brown. Then put it into your dish, and serve it up with melted butter, in a sauce tureen.

Lobster, to pot.

Boil a live lobster in salt and water, and stick a skewer in the vent to prevent the water getting in. When cold, take out all the flesh, beat it fine in a mortar, and season it with beaten mace, nutmeg, pepper, and salt. Mix all together, melt a small piece of butter, and mix it with the lobster as you beat it. When beaten to a paste, put it into your pot, and press it down close. Set some butter in a deep broad pan before the fire, and when it is all melted, take off the scum, if any, and pour the clear butter over the fish as thick as a crown piece. Your butter must be very good, or you will spoil all. If you prefer it, you may put in the meat whole, with the body mixed among it, laying them as close together as you can, and pouring the butter over them.

Prawns, Shrimps, and Crayfish, to stew.

Pick out the tails; take the bodies, bruise them, and put them into a pint of white wine, with a blade of mace; let them stew a quarter of an hour, stir them together and strain them; put the bodies to the strained liquor and tails; grate a small nutmeg, a little salt, and a bit of butter rolled in flour; shake it all together, toast some thin bread, cut it into six pieces, lay it close together in your dish, and pour your fish and sauce over it.

Shrimps,

Shrimps, to pot.

After having boiled your shrimps, season them with pepper, salt, and some pounded cloves. Put them close into a pot, set them for a few minutes into a slack oven, and then pour over them clarified butter.

Crab, to stew.

Pick the meat of a fine large crab, and clean it from the skin; put it into a stewpan, with half a pint of white wine, a little nutmeg, pepper, and salt, over a slow fire; throw in a few crumbs of bread, beat up the yolk of an egg with a spoonful of vinegar, put it all in, shake the saucepan a minute, and serve it up on a plate.

Oysters, to fry.

Blanch and beard a pint of oysters, lay them on a cloth to soak the liquor from them, and make a batter as follows: break four eggs into a bason, beat them up, add about three or four spoonfuls of flour, then put half a pint of new milk, a little at a time, mix it all together, and add a little pepper and salt; then put in the oysters: put some lard into a stewpan, make it quite hot, then put in the oysters, one at a time; take them up with a sharp-pointed skewer, and fry them of a nice light brown; when done, take them up, and serve as hot as possible.

Oysters, to stew.

Put the liquor of your oysters into a pan, with a little beaten mace; thicken it with flour and butter, boil it three or four minutes, toast a slice of bread and cut it cornerways, lay them round your dish, add a spoonful of good cream, put in your oysters and shake them in your pan; you must not let them boil, for if they do, it will make them hard, and look small; serve them up hot.

Oysters, to ragout.

Chop some fresh mushrooms, shalots, and parsley; put these into a stewpan with a piece of butter, some good gravy, some of the liquor, and a little white wine. Make it of a proper consistence. Then having ready two or three dozen of oysters, bearded, and gently parboiled, put them to the sauce, to be warmed without boiling.

Oysters, to escalop.

Put them with crumbs of bread, pepper, salt, nutmeg, and a bit of butter, into escalop-shells or saucers, and bake them before the fire in a Dutch oven.

Oysters,

Oysters, to pickle.

Wash three dozen in their own liquor, then strain, and simmer them in it till sufficiently scalded, take them out, and cover them. Add to the liquor a few pepper-corns, a blade of mace, a table-spoonful of salt, three of white wine, and four of vinegar; simmer all together fifteen minutes; when cold, pour it on the oysters, and keep them in a covered jar.

Muscles, to stew.

Wash them in two or three waters, put them into a stew-pan, cover them close, and let them stew till all the shells open; then take them out one by one, pick them out of the shells, and look under the tongue to see if there be a crab; if there be you must throw away the muscle: when you have picked them clean, put them into a saucepan; to a quart of muscles add half a pint of the liquor strained through a sieve, a blade or two of mace, a piece of butter rolled in flour; let them stew; toast some bread brown, and lay it round the dish cut corner-ways; pour in the muscles, and send them to table hot.

Muscles, to pickle.

The same as oysters.

Cockles.

Dress these the same way as muscles.

BOILED MEATS, POULTRY, &c.

General Observations.

AN attention to the following general directions will render it unnecessary for us to prescribe the manner of boiling each particular joint.

For butcher's meat, in general, allow a full quarter of an hour to every pound: a leg of pork, or of lamb, will require about twenty minutes, in the whole, above that allowance.

Remember, that all meat should be boiled as slowly as possible, but in plenty of water, which will make it rise and look plump.

All fresh meat should be put in when the water boils, but salt meat when the water is warm.—If the latter have lain too long in salt, it should be put in with the water quite cold.

Be careful that your pot constantly boils: otherwise you will be disappointed in dressing any joint, though it may have been a proper time over the fire.

Also be particular in skimming it well; for from every thing a scum will arise, which, if boiled down again, will make the meat black.

If the steam be kept in, the water will not lessen much; therefore, when you wish it to boil away, take off the cover of the saucepan.

Boiling in a well-floured cloth will make meat look white.

Vegetables must never be dressed with the meat, except carrots or parsnips with boiled beef.

Poultry must be boiled by itself, and in a good deal of water.

Scum the pot clean, or it will be of a bad colour.

We shall now particularise such articles as may require it, and shall commence with

Round, or Brisket of Beef.

To boil either of these joints, follow the general directions, and serve with greens and carrots.

Veal.

Veal must be well boiled, or it is unwholesome. Serve with parsley and butter; or it may accompany a dish of bacon and greens.

Calf's Head.

Let it be well cleaned, washed, and dried. Parboil one half; beat up the yolk of an egg, and rub it over it with a feather, and strew on it a seasoning of pepper, salt, thyme, parsley chopped small, shred lemon-peel, grated bread, and nutmeg; stick bits of butter over it, and bake it. Boil the other half white in a cloth, and put them both into a dish. Boil the brains in a cloth, with a sprig of parsley, and a leaf or two of sage. When boiled chop them small, and warm them in a saucepan, with a bit of butter, and a little pepper

pepper and salt. Boil and peel the tongue, and lay it in the middle of a small dish, and the brains round it; have a dish of bacon, or pickled pork, with greens and carrots.

Haunch, or Neck of Venison.

Salt it for a week; boil it in a floured cloth, according to the general directions; garnish with beet root; and serve with cauliflowers, turnips, and young cabbages. If any be left, it will eat well the next day, hashed with gravy and sweet sauce.

Leg of Mutton.

Boil it according to the general directions, and serve with turnips and caper sauce.

Or cut a leg of mutton venison fashion, and boil it in a cloth. Boil two fine cauliflowers in milk and water, cut them into sprigs, and stew them with butter, pepper, salt, and a little milk; stew some spinach, and put to it a quarter of a pint of gravy, with a piece of butter, and a little flour. Put the mutton into a dish, the spinach round it, and the cauliflower over the whole. Melt the butter the cauliflower was stewed in, to a smooth cream, and pour it over.

Leg of Lamb.

Follow the general directions, and serve with stewed spinach and melted butter.

Leg of Lamb, with the Loin fried round it.

Boil the leg in a cloth, very white. Cut the loin in steaks, beat them, and fry them of a good brown; after which stew them a little in strong gravy. Put your leg on the dish, and lay your steaks round it. Pour on your gravy, and put spinach and crisped parsley on every steak. Garnish with lemon; and serve with gooseberry sauce (*see page 129*), or with stewed spinach and melted butter.

Grass Lamb.

Follow the general directions, and serve it with spinach, cabbage, brocoli, or any other suitable vegetable.

Lamb's Head.

Wash it clean, take the black from the eyes, and the gall from the liver. Lay it in warm water; boil the heart, lights, and part of the liver. Chop them, flour them, and put them into some gravy, with ketchup, a little pepper, salt, lemon-juice, and a spoonful of cream. Boil the head white, lay it in a dish, and the mince-meat round it. Place the

other part of the liver fried, with small bits of bacon on the mince-meat, and the brains fried in little cakes round the rim, with crisped parsley put between. Pour melted butter over the head; and garnish with lemon.

Ham.

A ham of twenty pounds will take four hours and a half boiling, and so in proportion for a larger or smaller size. An old large ham requires sixteen hours soaking in a large tub of soft water; but a green one does not require any soaking. When taken up, pull off the skin, rub it all over with egg, strew on crumbs of bread, baste it with butter, and brown it lightly at the fire.

Pickled Pork.

Wash and scrape it clean; boil it till the rind be tender; and serve with such greens as may be in season.

Leg of Pork.

Let it lie in salt for six or seven days; in boiling it follow the general directions. Serve with peas-pudding, melted butter, greens, and carrots.

Pig's Pettitoes.

Boil them till they are quite tender. Also boil the heart, liver and lights, but take them up when they have boiled ten minutes, and shred them small. Then take out the feet and split them; thicken your gravy with flour and butter, and put in your mince-meat, a spoonful of white wine, a slice of lemon, and a little salt, and give it a gentle boil. Beat the yolk of an egg; put to it two spoonfuls of cream, and a little grated nutmeg. Then put in the pettitoes, and shake the whole over the fire till it is quite hot, but do not let it boil. Put sippets into the dish, pour over the whole, and garnish with sliced lemon.

Neat's Tongue.

A dried tongue should be soaked over night; when you dress it, put it into cold water, and let it have room; it will take four or five hours. A green tongue out of the pickle need not be soaked, but it will require nearly the same time. An hour before you dish it up, take it out and blanch it, then put it into the pot again till you want it; this will make it eat the tenderer.

Rabbits.

Case them, skewer them with the head upright, the fore legs brought down, and the hind legs straight. Boil them
at

at least three quarters of an hour, and smother them with onion sauce. (*See page 131*). Pull out the jaw-bones, stick them in the eyes, and serve them with a sprig of myrtle or barberries in the mouth.

Instead of onion sauce, they may be served with parsley and butter.

Or take the livers, which, when boiled, bruise with a spoon, very fine, and take out all the strings; put to this some good veal stock, a little parsley shred fine, and some barberries clean picked from the stalks; season it with mace and nutmeg; thicken it with a piece of butter rolled in flour, and a little white wine: let your sauce be of a good thickness, and pour it over your rabbits. Garnish with lemons and barberries.

Turkies.

A large turkey, with a force-meat in his crop, will take two hours; one without, an hour and a half; a hen turkey, three quarters of an hour. Turkies should not be dressed till three or four days after they have been killed, as they will otherwise not boil white, neither will they eat tender.

When you have plucked a turkey, draw it at the rump, cut off the legs, put the ends of the thighs into the body, and tie them with a string.

Having cut off the head and neck, make a stuffing of bread, herbs, salt, pepper, nutmeg, lemon-peel, a few oysters, or an anchovy, a piece of butter, some suet, and an egg: put this into the crop, fasten up the skin, and boil the turkey in a floured cloth. Pour oyster sauce over it, made rich with butter, a little cream, and a spoonful of soy, if approved: or liver and lemon sauce. (*See page 132.*) Hen birds are best for boiling, and should be young.

Fowls.

Pluck and carefully draw them; cut off the head, neck and legs. Skewer the ends of their legs in their bodies, and tie them. Singe and dust them with flour, put them into cold water, cover the pot close, and set it on the fire; but take it off as soon as the scum rises.—Cover them close again, and let them boil gently twenty minutes; then take them off, and the heat of the water will do them sufficiently in half an hour. Melted butter and parsley is the usual sauce; but you may serve them up with bechemel, or white sauce. (*See page 126*).

Chicken.

Draw them, lay them in skimmed milk two hours, and
truss

truss them. Singe them, dust them with flour, cover them close in cold water, and set them over a slow fire. Take off the scum, boil them slowly five or six minutes, take them off the fire, and keep them close covered for half an hour in the water, which will do them sufficiently, and make them plump and white. Before you dish them, set them on the fire to heat; drain them, and pour bechemel, or white sauce over them. (*See page 131*).

Geese.

After you have singed your goose, pour over it a quart of boiling milk. Let it continue in the milk all night, then take it out, and dry it well with a cloth. Stuff it with sage and onion, cut small, sew it up at the neck and vent, and let it hang up by the neck and vent till the next day. Put it into cold water, cover it close, and let it boil gently for an hour. Serve it up with onion sauce. (*See page 131*).

Ducks.

After scalding and drawing them, let them remain for a few minutes in warm water; then let them lie in an earthen pan, with a pint of boiling milk, for two or three hours; take them out, dredge them with flour, put them in cold water, and cover them close. Having boiled them slowly for twenty minutes, smother them with onion sauce, (*see page 131*), and serve them hot.

Partridges.

Boil them quick in a good deal of water; fifteen minutes will be sufficient. For sauce, take a quarter of a pint of cream, and a small piece of fresh butter. Stir it one way till it is melted, and then pour it over the birds.

Pigeons.

When you draw your pigeons, take out the craw as clean as possible. Wash them in several waters, cut off the pinions, and turn the legs under the wings. Boil them very slowly a quarter of an hour, and they will be sufficiently done. Dish them up, and pour over them melted butter: lay round the dish a little brocoli, and serve with melted butter and parsley in sauce tureens. They should be boiled by themselves, and may be eaten with bacon, greens, spinach, or asparagus.

Snipes, or Woodcocks.

Boil them for ten minutes in the following gravy: put a pound of lean beef, cut small, into two quarts of water, with an onion, a bundle of sweet herbs, a blade or two of mace,

six cloves, and some whole pepper. Cover it close; let it boil till half wasted, salt it, strain it off. Cut the guts and liver small, and stew the former in a little of the gravy, with a blade of mace. Grate some crumb of bread into a clean cloth, put it into a pan with butter, and fry it crisp, of a light brown. When the birds are done, take half a pint of the liquor they were boiled in, and add to the guts two spoonfuls of red wine, and a piece of butter rolled in flour; set them on the fire, shaking the saucepan often, till the butter is melted: put in the fried crumbs, shake the saucepan again, lay the birds in the dish, pour your sauce over them, garnish with sliced lemon, and serve immediately.

Pheasants.

Give them plenty of water. Small ones will take half an hour; large ones, three quarters. Stew some heads of celerery, cut fine, thickened with cream, and a small piece of butter rolled in flour. Serve with salt. Pour it over the bird, and garnish with lemon.

ROASTED MEATS, POULTRY, &c.

General Observations.

MEAT, in general, requires about the same length of time to roast, as to boil; namely, a quarter of an hour to a pound; but allowance must be made for the strength of the fire, the heat or coldness of the weather, &c.

Always take care to let your fire be made in proportion to the piece you are to dress; that is, if it be a little or thin piece, make a small brisk fire, that it may be done quick and nice; but if a large joint, the fire must be in proportion, and let it be always clear at the bottom.

Do not put salt on your meat before you lay it to the fire, as it will draw out the gravy.

Old meat does not require so much roasting as young;

young ; for it should be eaten with more of the gravy in it.

Meat, in general, should be placed at a good distance from the fire, and be brought gradually nearer when the inner part becomes hot, which will prevent its being scorched. Meat should be much basted ; and, when nearly done, it should be floured, in order that it may have a frothy appearance.

A very good method of basting is, to put a little salt and water into the dripping-pan, and baste for a little while with it before using the meat's own fat, or dripping. When dry, dust it with flour, baste as usual ; and, a little before it is done, sprinkle it with salt. This will greatly improve its flavour ; and will cause the gravy to flow on cutting.

Large joints of beef, or of mutton, and always of veal, should have paper placed over the fat, to preserve it from being scorched. When it is nearly done, which you will know by the smoke drawing to the fire, take off the paper ; then baste it well, and dredge it with flour to make it frothy.

Be particular in letting pork, veal, and lamb, be well done, otherwise they are unwholesome, and will nauseate ; beef and mutton are the better for being rather underdone ; unless the family prefer it the contrary.

Remember to twist a piece of writing paper round the bone, at the knuckle of a leg or shoulder of lamb, mutton, or venison, when roasted, before they are served.

Be careful to spit meat so as not to run the spit through the best parts ; and observe that the spit is well cleaned before and at the time of serving, or a black stain will appear on the meat. In many joints the spit will pass along the bones for some distance, so as not to injure the prime of the meat.

Spits should never be cleaned with any thing but sand and water, washed clean, and wiped with a dry cloth :

cloth; for oil, brick-dust, and such things, will injure the meat.

Poultry should always be roasted with a clear brisk fire, and when they are frothy, and of a light brown colour, they are enough. Great care must be taken not to over-do them, as the loss of gravy will impair the flavour.

Tame fowls require more roasting than wild ones, and must be often basted, in order to keep up a strong froth, which will make them look well when placed on the table.

Large poultry should be papered; but chicken, wild fowl, rabbits, &c. do not require it.

Pigs and geese must be done with a quick fire, turned quick, and frequently basted.

Hares and rabbits require time and care, otherwise the body will be done too much, and the ends too little.

The best way to keep meat hot, should it be done before the required time, or should it be necessary to wait for the arrival of company, is to take it up when done, set the dish over a pan of boiling water, put a deep cover over it so as not to touch the meat, and then throw a cloth over that. This will not dry up the gravy.

We shall now give the necessary directions for roasting a

Haunch of Venison.

Attend to the weight of the haunch: remembering, that if it be doe, it will require a quarter of an hour less than buck. Venison should always be rather under than over-done.

Place your haunch on the spit, lay over it a large sheet of paper, and then a thin common paste, with a paper over that. Tie it fast, to keep the paste from dropping off; if the haunch be large, it will take four hours roasting. As soon as it is done, take off the paper and paste, dredge it well with flour, and baste it with butter. As soon as it is of a light brown, dish it, with brown gravy, or currant jelly sauce. Serve with the same in a tureen. (See page 128).

Neck, Breast, or Shoulder, of Venison.

The same as the above, and serve with the same sauce.

Beef.

Follow the general directions; garnish with horse-radish; and serve with horse-radish, potatoes, and melted butter. Greens, also, are sometimes served.

Beef Palates.

Boil them till they are tender, blanch them, cut them into slices two inches long, and lard half with bacon. Draw one or two pigeons, and one or two chicken-peepers; truss them, fill them with forcemeat, lard half of them, and spit them on a bird-spit thus—a bird, a palate, a sage-leaf, and a piece of bacon, and so on. Take cock's combs and lamb-stones, par-boiled and blanched; lard them with bits of bacon, large oysters parboiled, and each one lard with a piece of bacon. Put these on a skewer, with a piece of bacon, and a sage leaf between them. Tie them on a spit, and roast them; then beat up the yolks of three eggs, some nutmeg, a little salt, and crumbs of bread. Baste them with these all the time they are roasting, and have ready two sweetbreads, each cut in two, some artichoke bottoms cut into four, and fried, and then rub the dish with shalots. Lay the birds in the middle, piled one upon another, and lay the other things all separated round about the dish. Have for sauce, a pint of good gravy stock, (*see page 104,*) a quarter of a pint of red wine, an anchovy, the oyster liquor, and a piece of butter rolled in flour. Boil all together, and pour it into a dish, with lemon juice, and garnish with lemon sliced.

Loin of Veal.

Follow the general directions, papering the back, to prevent it from scorching. When done, pour melted butter over it, garnish with lemon; and serve with melted butter, and any of the following vegetables:—potatoes, brocoli, French-beans, peas, cauliflowers, stewed cucumbers, or stewed celery.

Breast of Veal.

The same as the above, roasted with the cawl on, and the sweetbread skewered to the back.

Fillet of Veal.

Paper the udder, to preserve the fat; having used the following stuffing:—a quarter of a pound of suet chopped fine, parsley and sweet herbs chopped, grated bread and lemon peel; pepper, salt, nutmeg, and the yolk of an egg.

Work

Work these all well together, and stuff them into your veal as secure as you can, that it may not fall out while roasting. Serve with the same sauces as the loin.

Shoulder of Veal.

Stuff it the same as the above, and serve with the same sauces.

Sweetbreads.

Parboil them, and, when cold, lard them with bacon, and roast them in a Dutch oven. For sauce, serve plain butter and mushroom-ketchup.

Calf's Head.

When well cleaned, take out the bones, and dry it in a cloth. Make a seasoning of beaten mace, pepper, salt, nutmeg, and cloves, some bacon cut very small, and some grated bread. Strew this over the head, roll it up, skewer it, and tie it with tape. While roasting, baste it with butter, and when done, pour rich veal gravy over it, and serve with mushroom sauce. (See page 131.)

Calf's Liver.

Split it, lard it with bacon, and roast it. Serve it up with good gravy.

Or, cut a long hole in it, and stuff it with crumbs of bread, chopped anchovy, herbs, fat bacon, onion, salt, pepper, a bit of butter, and an egg: sew the liver up; lard it, or wrap it in a veal cawl, and roast it. Serve with good brown gravy, and currant jelly.

Chine, or Saddle of Mutton.

Remove the skin near the rump, without taking it quite off, or breaking it. Take lean ham, truffles, morels, green onions, parsley, thyme, and sweet herbs, all chopped small, with some spice, pepper, and salt. Strew them over the mutton where the skin is taken off; put the skin over it neatly, and tie over it some white paper, well buttered, and roast it. When it is nearly done, take off the paper, strew over it some grated bread, and when of a fine brown, take it up. Serve with good plain gravy; and with potatoes, brocoli, French beans, or cauliflowers.

Shoulder of Mutton.

Follow the general directions, and serve with potatoes and onion sauce. (See page 131.)

Leg of Mutton.

Follow the general directions, and serve with the same sauce as for the chine.

Haunch of Mutton, Venison fashion.

Cut it in the venison form; keep it as long as possible, in the same manner as venison; dress it also in the same manner, and serve with the same sauces. (See page 128.)

Or, having taken a fine leg, cut haunch fashion, lay it in a pan with the back side of it down, and pour a bottle of red wine over it, in which let it lie twenty-four hours. Spit it, roast it at a good quick fire, and baste it all the time with the same liquor and butter. Serve with good gravy, and sweet sauce, in separate tureens.

A good fat neck of mutton done in this manner is very fine.

Lamb.

Of whatever joint, let it be well roasted. Serve with mint sauce, (see page 132); and with sallad, pease, French beans, or cauliflowers.

For a fore-quarter of house-lamb; when done, put it into the dish, cut off the shoulder, pepper and salt the ribs, and serve it as above.

Tongues and Udders.

Parboil the tongue before you put it down to roast; stick eight or ten cloves about it, baste it with butter, and serve it up with some gravy and sweet-sauce.

An udder may be roasted in the same manner. You may also lard the tongue nicely, but take care that the fire does not burn the larding.

Leg of Pork.

Pork, it should be particularly observed, requires more doing than any other meat; and it is best to sprinkle it with a little salt the night before you use it, (except on the rind, which must never be salted), and hang it up.

Follow the general directions; stuff it with sage and onions, at the knuckle; sprinkle it with sage, and onions; serve it with gravy in the dish, and with potatoes and apple sauce. (see page 134.)

Or, parboil the leg first, and take off the skin; lay it down to a good clear fire, and baste it with butter; then shred some sage fine, and mix it with pepper, salt, nutmeg, and bread crumbs; strew this over it whilst it is roasting: baste it again with butter just before you take it up, that it may be of a fine brown, and have a nice froth. Serve it as just directed.

Chine of Pork.

Make a stuffing of the fat leaf of pork, parsley, thyme, sage,

sage, eggs; and crumbs of bread, season it with pepper, salt, shallots, and nutmegs, and stuff it thick; then roast it gently, and when it is about a quarter roasted, cut the skin in slips. Serve it with potatoes and apple sauce, as above.

Loin of Pork.

Score it well, and baste it, but put no flour on, which would make the skin blister; be careful that it is jointed before you lay it down to the fire. Sauce as above.

Spare-rib of Pork.

This joint is to be roasted with a fire that is not too strong, but clear; when you lay it down, dust on some flour, and baste it with butter; a quarter of an hour before you take it up, shred some sage small; baste your pork, strew on the sage, dust on a little flour, and sprinkle a little salt before you take it up.

Pig.

Dress it as soon after it has been killed and scalded as possible. Skewer the legs back, and lay it to a brisk fire till thoroughly dry; then have ready some butter in a dry cloth, and rub the pig with it in every part. Dredge as much flour over as will possibly lie on it, and do not touch it again till it is ready to serve; then, with a blunt knife, scrape off the flour very carefully, rub it well with the buttered cloth, and take off the head. Also take out the brains, and mix them with the gravy that comes from the pig. When you take it up, cut it down the back and belly, lay it into the dish, and chop some sage and bread quickly, as fine as you can, and mix them with a large quantity of fine melted butter, that has very little flour. Put the sauce into the dish, garnished with the ears and two jaws.

Hind-quarter of a Pig, Lamb Fashion.

When house-lamb bears a high price, the hind-quarter of a large pig will be a good substitute for it. Take off the skin and roast it, and it will eat like lamb. Serve it with mint sauce or sallad. Half an hour's roasting will be sufficient.

Porker's Head.

Take a fine young head, clean it well, and put bread and sage as for pig; sew it up tight, and put it on a string or hanging jack; roast it as a pig, and serve in the same manner.

Ham,

Ham, or Gammon of Bacon.

Take off the skin, and lay it in luke-warm water for two or three hours. Then put it into a pan, pour upon it a bottle of white wine, and let it steep for ten or twelve minutes. When spitted, put sheets of paper over the fat side, pour the wine in which it was soaked into the dripping-pan, and baste it all the time it is roasting. When roasted enough, pull off the paper, and dredge it well with crumbled bread and parsley shred fine. Make the fire brisk, and brown it. If you serve it hot, garnish it with raspings of bread; but if cold, serve it with parsley.

Hare.

Having skinned it, let it be extremely well washed, and then soaked an hour or two in water: and if old let it lie in vinegar, to make it tender; after which, wash it well again, in water.

For the mode of trussing a hare, see the engraving.—A hare will take about an hour and a half to roast; make the following stuffing: about three handfuls of bread crumbs, one of beef suet, chopped very fine, a little lemon-thyme and parsley, and two eggs; roll it up, and put it into the belly of the hare; cover the back of the hare with fat bacon, to keep it moist, and baste it very often. Serve with gravy in the dish, butter and currant jelly,

Rabbits.

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

Rabbits may also be roasted hare fashion; or the same as the above, with fried pork-sausages round the dish.

Turkey.

Draw the sinews of the legs, twist the head under the wing; and, in drawing the bird, be careful not to tear the liver, nor let the gall touch it.—Use a stuffing of sausage-meat; or, if sausages are to be served in the dish, a bread stuffing. As this makes a large addition to the size of the bird, observe that the heat of the fire must constantly be to that part; for the breast is often not done enough. A slip of paper should be put on the bone, to hinder it from scorching while the
other

other parts roast. Baste well, and froth it up. Serve with gravy in the dish, and bread sauce in a sauce tureen.

Turkey, with Chesnuts.

Roast a quarter of a hundred of chesnuts, and peel them; save eight or ten, and bruise the rest in a mortar, with the liver, a quarter of a pound of ham, well pounded, and sweet herbs and parsley chopped fine: season it with mace, nutmeg, pepper and salt; mix all these together, and put them into the belly of your bird; spit it, and tie the neck and vent close. For sauce, take the rest of the chesnuts, cut them in pieces, and put them into a strong gravy, with a glass of white wine: thicken with butter rolled in flour.

Goose.

After plucking and singeing carefully, let it be well washed and dried, and seasoning put in of onion, sage, and pepper and salt. Fasten it tight at the neck and rump; and put it first at a distance from the fire. Paper the breast-bone. Baste it very well; and when the breast is rising, take off the paper. Serve the bird before the breast falls, or it will be spoiled by coming flatted to table. Let a good gravy be sent in the dish. Some persons, before they cut the breast, cut off the apron, and pour into the body a glass of port wine and two teaspoonfuls of mustard. Serve with potatoes, gravy and apple sauce. (See page 133).

A green goose, should be served with gooseberry sauce. (See page 129).

Ducks.

Prepare them the same as geese, with sage and onion. A good fire will roast them in about twenty minutes.

Dress wild ducks in the same way.

Fowls.

Put them down to a good fire, singe, dust, and baste them well with butter. They must be near an hour roasting. Make gravy of the necks and gizzards, and, when strained, put in a spoonful of browning. Take up the fowls, pour some gravy into a dish, and serve them with egg sauce. (See page 135).

Chicken.

The same as the preceding. A quarter of an hour will roast them; and when they are done, froth them, and lay them on a dish. Serve with parsley and butter poured over them.

Pigeons.

Cleanse them thoroughly, in several waters; and after
you

you have dried them, roll a lump of butter in chopped parsley, and season it with pepper and salt. Put this into the pigeons, and spit, dust and baste them. A good fire will roast them in twenty minutes. Serve with parsley and butter; and pease, or asparagus.

Larks, and other small Birds.

Having drawn and skewered them, tie the skewer to the spit. Baste them gently with butter, and strew bread-crumbs upon them till half done; brown them, and serve with fried crumbs round.

Pheasants, and Partridges.

Dress them the same as turkies. (See page 174). A pheasant will take twenty minutes; a partridge a quarter of an hour. Serve with gravy, and bread-sauce.

Fowls may be dressed in the same manner.

Guinea, and Pea Fowl.

These must be roasted in the same manner as partridges and pheasants.

Wild Ducks, Widgeons, Teal, &c.

Wild fowl are in general liked rather under done; and if your fire is very good and brisk, a duck or widgeon will be done in a quarter of an hour; for as soon as they are well hot through, they begin to lose their gravy, and if not drawn off, will eat hard. A teal is done in little more than ten minutes.

Woodcocks, Snipes, and Quails.

These birds must never be drawn. Spit them on a small bird-spit; flour them, and baste them with butter; have ready a slice of bread toasted brown, which lay in a dish, and set it under your birds, for the trail to drop on. When they are enough, take them up, and lay them on the toast; put some good gravy in the dish, serve with butter, and garnish with orange or lemon.

Ruffs and Rees.

Draw them, and truss them cross legged, as you do snipes, and spit them the same way; lay them upon a buttered toast, pour good gravy into the dish, and serve them up quick.

Plovers.

Green plovers should be roasted in the same way as woodcocks, without drawing; and serve on a toast. Grey plovers may be either roasted, or stewed with gravy, herbs, and spices.

Ortolans.

Roast them the same as woodcocks. Or you may lard them with bacon; but this spoils the flavour of the ortolan. Cover them with crumbs of bread.

 BAKED MEATS, &c.

Rump of Beef.

Cut the bone out, beat the flesh with a rolling-pin; season with pepper, salt, and cloves, and lard the meat across. Put the beef into an earthen pan, with the broken bones, some butter, bay-leaves, whole pepper, one or two shalots, and sweet herbs; cover it close, and put it in the oven; it will be done in six hours. Skim off the fat, dish the meat, and serve it with dried sippets and its own liquor.

Leg of Beef.

Cut the meat off, and break the bones. Put all into an earthen pan, with two onions, and a bundle of sweet herbs, and season it with whole pepper, clove, and blades of mace. Cover it with water, tie the top close with brown paper, and put it in the oven. When done, skim off the fat, strain the liquor, pick out the fat and sinews, and put them in a saucepan with a little of the gravy and butter rolled in flour. When thoroughly hot, pour it into the dish with the meat, and serve.

Ox Cheek.

This must be done in the same way. Should the liquor be too rich, it may be weakened with boiling water.

Calf's Head.

When properly cleaned, put it into a large earthen dish, and rub the inside with butter. Place iron skewers across the top of the dish, and lay the head on them. Grate some nutmeg over the head, with sweet herbs shred small, crumbs of bread, and a little lemon-peel. Flour it, stick butter in the eyes, and on different parts of the head, and send it to the oven. Throw a little pepper and salt over it, and put into the dish a bunch of sweet herbs, an onion, a blade of mace, some whole pepper, two cloves, and a pint of water, and boil the brains with sage. When done, lay it on a dish before the fire; then mix the seasoning, and put it into

a saucepan. When hot, strain it off, and put it again into the saucepan. Put into it butter rolled in flour, the brains, and sage chopped fine, a spoonful of ketchup, and two of red wine. Boil the whole for a minute, pour it over the head, and serve hot.

Pig.

Lay your pig in a dish well buttered, flour it all over, rub some butter on it, and send it to the oven. When done, take it out, rub it over with a buttered cloth, and put it into the oven again till it is dry; then lay it in the dish, and cut it up. Take the fat from the dish it was baked in, and some gravy will remain at the bottom. Put this to a little veal gravy, with butter rolled in flour, and boil it up with the brains; pour it into a dish, and mix it well with the sage that comes out of the belly. Serve with apple sauce. (*See page 134*).

Bullock's or Calf's Heart.

Stuff it with crumbs of bread, chopped suet, sweet marjoram, lemon-peel grated, pepper, salt, nutmeg, and the yolk of an egg, and put it into the oven. When done, serve it up with gravy, melted butter, and currant jelly. The same methods must be observed whether baked or roasted.

BROILING.

General Observations.

THE best general rule for the broiling of steaks, chops, &c. is to keep a clear fire, that the meat may be done with nicety, and have no ill taste. Grease the gridiron, to prevent the meat from burning; turn it often and quickly, by which the juices will be retained, and its natural flavour preserved. Keep the dish quite warm while you broil, that the meat may be served as hot as possible.

Beef Steaks.

Have them cut from the rump, about half an inch thick; broil on one side till brown; turn them, and when the other
side

side is brown also, lay them on a dish, with butter between each steak; sprinkle with pepper and salt, and let them stand two or three minutes; slice a shalot thin into a spoonful of water; then lay on the steaks again, turn them till they are done; then put them in the dish, pour the shalot and water over them, garnish with horse-radish, and serve with potatoes.

Mutton Steaks.

Have them cut about half an inch thick; if from the loin, take off the skin and part of the fat. Lay on the steaks, and turn them quickly; slant the gridiron, to prevent the fat's dropping into the fire and smoking them. When done, put them on a hot dish, rub them with butter, slice a shalot into a spoonful of water, and pour on, with a spoonful of ketchup, serve hot, with horse-radish and pickles.

Pork Chops.

The same rules must be observed as for mutton chops, except that they require more doing. When done, add a little good gravy to them; and in order to give them a pleasant flavour, strew over a little sage shred fine. Serve with potatoes.

Beef Palates.

After peeling your palates, put them into a stewpan, with a bit of butter rolled in flour, salt and pepper, two shalots, a clove of garlie, two cloves, parsley, a laurel leaf, thyme, and as much milk as will simmer them till tender. When done, take them out, and rub over them the yolks of eggs with bread crumb; broil them slowly, and when enough, serve with piquant sauce. (See page 137).

Pigeons.

These may be broiled whole or split, over a clear fire. If whole, shred some parsley fine, with a piece of butter, pepper and salt, and put into their bellies, tying both ends. If you split them, season the inside with pepper and salt; and when done, serve with parsley and butter poured over them.

Chicken.

Slit your chicken down the back, season them with pepper and salt, and lay them on the gridiron over a clear fire, and at a great distance. Let the insides continue next the fire till about half done; then turn them, taking care that the fleshy sides do not burn, and broil them till of a fine brown. Have ready gravy sauce, with mushrooms, and garnish with

lemon, and the livers broiled; the gizzards cut, slashed, and broiled, with pepper and salt; or with the following sauce: take a handful of sorrel, and dip it in boiling water; then drain it, and have ready half a pint of good gravy, a shalot shred small, and some parsley boiled; thicken it with butter rolled in flour, and add a glass of red wine; then lay your sorrel in heaps round the chicken, and pour the sauce over them.

Eggs.

Put a salamander into the fire; then cut a slice of bread, toast it brown, butter it, lay it in a dish, and set it before the fire; poach six or seven eggs just enough to set the whites, take them out carefully, and lay them on your toast: brown them with the salamander, grate some nutmeg, and squeeze a Seville orange over. Garnish with orange sliced.

FRYING.

Beef Steaks.

Fry your steaks in butter over a brisk fire, and when they are of a good light brown, put them in a dish before the fire. Then take half a pint of hot gravy, and put it into the pan with pepper and salt, and two or three shalots chopped fine. Boil them up in the pan for two or three minutes, and then pour the whole over the steaks. Garnish with horse-radish.

Neat's Tongue.

When boiled till tender, cut it into slices, and season with nutmeg, cinnamon, and sugar. Beat up the yolk of an egg with a little lemon-juice, and rub it over the slices with a feather. Make some butter boiling hot in the frying-pan, and then put in the slices. When done, serve with melted butter, sugar, and white wine, made into a sauce.

Neat's Feet.

Cut the feet in two, take out all the bones, and put the meat into the frying-pan with some butter. When it has fried a few minutes, put in some mint and parsley shredded fine, a little salt, and some beaten butter. Add the yolks of two eggs beaten fine, half a pint of gravy, the juice of a le-

mon, or of an orange, and a little nutmeg. When done, put it into your dish, and pour the sauce over it.

Venison.

Cut the meat into slices, and make a gravy with the bones. Fry it of a light brown, and keep it hot before the fire. Put butter rolled in flour into the pan, and stir it till thick and brown. Put in half a pound of powdered sugar, with the gravy made from the bones, and some red wine: Have it the thickness of cream; squeeze in a lemon, warm the venison in it, put it in the dish, and pour the sauce over.

Veal Cutlets.

Cut the veal into thin slices; dip them into the yolks of eggs beaten up fine, and strew over them crumbs of bread, sweet herbs, lemon-peel, and grated nutmeg, and fry them with fresh butter. When the meat is done, lay it in a dish before the fire. Shake a little flour in the pan, and stir it round; put in some good gravy, with the juice of a lemon, stir the whole together, and pour it over the cutlets. Garnish with sliced lemon.

Sweetbreads.

Cut them into long slices, beat up the yolk of an egg, and rub it over them with a feather. Make a seasoning of pepper, salt, and grated bread; strew this over, and fry them in butter. Garnish with crisped parsley, and small thin slices of toasted bacon.

Calf's Brains.

Cut them in four, and soak them in common stock and white wine; with lemon, pepper, salt, thyme, laurel, cloves, parsley, and shalots. In about half an hour take them out, and soak them in batter made of white wine, a little oil, and a little salt, and fry them of a fine colour. Strew over them crumbs of bread mixed with the yolks of eggs. Garnish with fried parsley. Serve with melted butter.

Neck, or Loin of Lamb.

When cut in thin slices, pepper and salt, and put a little nutmeg on them, and fry them in fresh butter; when done, take out the steaks, lay them in a dish before the fire to keep them hot: pour out the butter, shake a little flour into the pan, pour in a quarter of a pint of boiling water, and put in a piece of butter; shake all together, boil it up, pour it over the steaks, and send them to table.

Tripe.

Tripe.

Cut your tripe into small square pieces, dip them in some small beer batter, or yolks of eggs, and fry them in good dripping, till of a nice light brown; then take them out, let them drain for a minute, and serve with plain melted butter.

Sausages.

In addition to the usual method of frying sausages, take six apples, and slice four of them; cut the other two into quarters, and take the cores out. Fry the slices with the sausages till they are of a nice light brown. When done, put the sausages into the middle of the dish, and the apples round them. Garnish with the apples quartered.

Chicken.

Cut them into quarters, rub them with the yolk of an egg; strew on crumbs of bread, pepper, salt, grated nutmeg, lemon-peel, and chopped parsley. Fry them in butter, and when done, put them in a dish before the fire. Thicken some gravy with flour, add a small quantity of Cayenne pepper, some mushroom powder or ketchup, and a little lemon-juice. Pour it over the chicken, and serve them.

STEWING.

Rump of Beef.

Roast it till about half done, then put it into a large stewpan, with three pints of water, one of small beer, one of port wine, some salt, three or four spoonfuls of vinegar, two of ketchup, a bunch of sweet herbs, some onions, cloves, and Cayenne; cover it close, and simmer for two or three hours. When done, lay it into a deep dish, set it over hot water, and cover it close. Skim the gravy; put in pickled mushrooms, truffles, moréls: thicken the gravy with flour and butter, heat the whole together, and pour over the beef. Forcemeat-balls are an agreeable addition.

Beef Gobbets.

Cut any piece, except the leg, into small pieces, and put them into a stewpan. Cover with water, and when stewed an hour, put in a little mace, cloves, and whole pepper, tied loosely in a muslin rag, with some celery cut small. Then
add

add salt, turnips and carrots pared and cut in slices, parsley, a bunch of sweet herbs, a crust of bread, and an ounce of barley or rice. Cover it close, and let it stew till it is tender. Then take out the herbs, spices, and bread; have a French roll nicely toasted, and cut into four parts. Put these into your dish, pour in the meat and sauce, and send it hot to table.

Beef Steaks.

Season your steaks, and lay them in a stewpan. Put half a pint of water, a blade or two of mace, an anchovy, a small bunch of herbs, a piece of butter rolled in flour, a glass of white wine, and an onion. Cover close, and let it stew till the steaks are tender; then take them out, strew some flour over them, fry them in fresh butter till they are of a nice brown, and pour off the fat. Strain the sauce that they were stewed in, pour it into the pan, and toss it up all together till the sauce is quite hot and thick. Then lay your steaks in the dish, pour the sauce over them, and serve with horse-radish and pickles.

Another Way.

Take rump steaks cut thick; brown them in a stew-pan with some butter, and a little water. Add a few spoonfuls more water, an onion sliced, two or three anchovies, with white pepper and salt. Cover close, and stew the steaks over a slow fire for the space of an hour, or till sufficiently done. When stewed completely tender, skim off the fat, and add a glass of port wine, a few oysters, some ketchup, and a little anchovy liquor. Serve up hot.

Fillet of Veal.

Take the fillet of a cow calf, stuff it well under the udder, and at the bone-end quite through to the shank. Set it into the oven, with a pint of water under it, till brown: then put to it three pints of gravy. Stew it till it is tender, and add a few morels, truffles, a tea-spoonful of lemon-pickle, a large one of browning, one of ketchup, and a little Cayenne pepper. Thicken it with a lump of butter rolled in flour. Put your veal into a dish, then strain the gravy over it, and lay round forcemeat-balls. Garnish with sliced lemon and pickles.

Browning.

To make browning, a very useful culinary preparation, alluded to in the above article, beat small four ounces of treble-refined sugar, and put it into a frying-pan, with one ounce

ounce of butter. Set it over a clear fire; mix it well together; and when it begins to be frothy, by the sugar dissolving, hold it higher over the fire. Have ready a pint of red wine; and when the sugar and butter are of a deep brown, pour in a little of the wine, and stir the whole well together: then add more wine, stirring it all the time. Add half an ounce of Jamaica pepper, six cloves, four shalots peeled, two or three blades of mace, three spoonfuls of ketchup, a little salt, and the rind of a lemon. Boil it slowly about ten minutes, and then pour it into a bason. When cold, take off the scum very clean, and bottle it up for use.

Breast of Veal.

Stew it gently, till tender, in some stock, a glass of white wine, some sweet herbs, mushrooms, two or three onions, some pepper and salt. When done, strain and scum the sauce. Garnish with force-meat balls.

Knuckle of Veal.

Put your veal into a stewpan, upon four wooden skewers, placed crossways, some with two or three blades of mace, some whole pepper, an onion, a crust of bread, and two quarts of water. Cover close, and after boiling, let it simmer for two hours. When done, put it into your dish, and strain the liquor over it. Garnish with lemon.

Neck of Veal.

Lard it with pieces of bacon rolled in pepper and salt, shalots, and spices. Put it into your stew-pan with about three pints of common stock, two onions, a laurel leaf, and a little brandy. Let it simmer gently till it is tender, then put it into your dish, take the scum clean off the liquor, and pour it on the meat.

Calf's Head.

Having well cleaned it, lay it in water for an hour. Take out the eyes, brains, bones, and tongue; but do not break the meat. Chop the eyes with a pound of ham, veal, beef, suet, two anchovies, a bit of lemon-peel, some nutmeg, and sweet herbs; mix with it the yolks of three eggs; reserve enough meat to make about twenty balls; take some fresh mushrooms, the yolks of six eggs chopped, half a pint of oysters, or pickled cockles; mix all together, having first stewed your oysters. Stuff the head and close it, tie it tight, put it into a deep stew-pan, and add two quarts of gravy with a blade or two of mace. Cover close, and let it stew

two

two hours; beat up the brains with lemon-peel cut fine, parsley chopped, nutmeg grated, and the yolk of an egg; fry half the brains in little cakes, also fry the balls, and keep them both hot; strain the gravy that the head was stewed in, and add half an ounce of truffles and morels: boil all together, put in the rest of the brains that are not fried, stew all together for a minute or two, pour it over the head, and lay the fried brains and balls round it. Garnish with lemon.

Lamb's head done in this way is excellent.

Ox Cheek.

Bone and wash the cheek, tie it up as a rump of beef, and put it into a braising-pan, with some stock; when it boils, skim it, add two bay-leaves, garlic, onions, champignons, celery, carrots, half a small cabbage, turnips, sweet herbs, whole black pepper, allspice, and mace: stew it till nearly done, then cut off the strings, put the cheek into another stew-pan, strain the liquor, and skim off the fat; season with lemon-juice, Cayenne pepper, and salt; add a little browning (see page 183), clear it with eggs, strain it through a tamis-cloth to the cheek, and stew it till tender.

Neat's Tongue.

Cover it with water, and let it simmer two hours. Peel, and put it into the liquor again, with pepper, salt, mace, cloves, and whole pepper tied in a bit of fine cloth; a few capers, chopped turnips, carrots sliced, half a pint of beef gravy, a little white wine, and some sweet herbs. Stew it gently till tender; take out the spice and sweet herbs, and thicken it with butter rolled in flour.

Neat's Palates.

Lay them in warm water for half an hour, wash them clean, put them in a pot, cover it with brown paper, tie it close, and send it to the oven with as much water as will cover them. When tender, take them out, skin them, and cut them into pieces about half an inch in breadth, and three inches long. Put them into a stew-pan, with a pint of veal gravy, one spoonful of white wine, the same of ketchup and browning, one onion stuck with cloves, and a slice of lemon. Stew them half an hour, then take out the onion and lemon, thicken the sauce, and pour the whole into a dish. Have ready boiled some artichoke bottoms, cut them into quarters; and lay them over the palates, with forcemeat ball and morels. Garnish with sliced lemon.

Turkey, or Fowl.

Put a turkey or fowl into a stew-pan, with a sufficient quantity of gravy, some celery cut small, and a muslin rag filled with mace, pepper, and allspice, tied loose, an onion and sprig of thyme. When done, take up your fowl, thicken the liquor it was stewed in with butter and flour; and having dished it, pour the sauce into the dish.

Chicken.

Half boil in as much water as will just cover them; then take them out, cut them up, and take out the breast bones. Put them into your stew-pan with the liquor, adding a blade of mace, and a little salt. Cover the pan close, set it over a slow fire, and let it stew till the chicken are enough; then put the whole into your dish, and send it to table.

Goose, or other Giblets.

Well scald them, then cut the neck into four pieces, the pinions into two, and slice the gizzard. Put them into your stew-pan with two quarts of water, or common stock, with some sweet herbs, an anchovy, a few pepper corns, three or four cloves, a spoonful of ketchup, and an onion. When tender, put in a spoonful of good cream, thicken with flour and butter, pour the whole into a soup-dish, with sippets, and serve it up.

Duck.

Take two ducks, properly picked and drawn, dust them with flour, and set them before the fire to brown. Put them into a stew-pan, with a quart of water, a pint of red wine, a spoonful of walnut ketchup, the same of browning, (*see page 182*), an anchovy, half a lemon, a clove of garlic, a bunch of sweet herbs, Cayenne pepper, and salt. Let them stew gently till tender; then lay them on a dish, and keep them hot. Skim off the fat from the liquor, strain it through a hair sieve, add a few morels and truffles, boil it quick, till reduced to about half a pint: then pour it over your ducks, and serve them up.

Duck, with Green Peas.

Half roast a duck. Put it into a stew-pan, with a pint of good gravy, some mint, and three or four leaves of sage cut small. Close cover, and let the duck continue in the pan for half an hour. Put a pint of green peas, boiled as for eating, into the pan, after having thickened the gravy. Dish up the duck, and pour the gravy and peas over it.

Pigeons.

Pigeons.

Make a seasoning of pepper, salt, cloves, mace, sweet herbs, and a piece of butter rolled in flour, and put it into their bodies. Tie up their necks and vents, and half roast them: stew them in a quart of good gravy, a little white wine, whole pepper, mace, lemon, sweet herbs, and a small onion: take them out when done, and strain the liquor through a sieve; skim it, and thicken with a piece of butter rolled in flour; then put in the birds with some pickled mushrooms, and stew them about five minutes; put them into a dish, pour the sauce over, and serve them.

Pheasants.

Put a pheasant into a stew-pan, with as much veal stock as will cover it; stew it till there is liquor enough left for sauce, then skim, and put in artichoke bottoms parboiled, beaten mace, a glass of wine, pepper and salt: thicken with a piece of butter rolled in flour, and a little lemon-juice. Take up the pheasant, pour the sauce over it, put forcemeat balls into the dish, and serve it.

Partridges.

Truss them as for roasting, stuff the craws, and lard them down each side of the breast: roll a bit of butter in pepper, salt, and beaten mace, and put it into the bellies. Sew up the vents, dredge them with flour, and fry them of a light brown; then put them into a stew-pan, with a quart of good gravy, a spoonful of white wine, the same of ketchup, a tea-spoonful of lemon-pickle, half the quantity of mushroom-powder, one anchovy, half a lemon, and a sprig of sweet marjoram. Cover close, and stew them half an hour; take them out, thicken the gravy, boil it a little, pour it on the partridges. Lay round them artichoke bottoms boiled and cut in quarters, and the yolks of four hard eggs.

Woodcocks, &c.

The same as the above.

HASHING AND MINCING.

Beef.

CUT beef that has been dressed into thin slices, put them into a stew-pan, with slices of pickle, either walnuts or onions; then make a sauce with chopped shalots or onions, passed with a bit of fresh butter over a slow fire, till nearly done; after which add a pint of veal stock, or gravy, and a little ketchup. Boil it ten minutes, season with Cayenne pepper and salt; then strain it to the beef, let it stew gently till thoroughly hot, and add a small quantity of browning. (See page 183).

Mutton.

This may be done in the same way.

Calf's Head.

Chop a head in two, without the scalp, wash and blanch it, peel the tongue, cut it in slices, and likewise the meat from the head. Add blanched morels and truffles, egg and forcemeat balls, (see page 136), stewed mushrooms, (see page 131), artichoke bottoms, and well seasoned cullis. Stew the meat gently till nearly done, and then add slices of throat sweetbreads. When served up, put the brains, and broiled rashers of bacon, round the hash.

If preferred, half the head may be put on the top, prepared thus: one half, when blanched, to be done over with the yolk of a raw egg, seasoned with pepper and salt, strewed with bread crumbs, baked till tender, and coloured with a salamander. The brains must be egged, rolled in bread crumbs, and fried in boiling lard.

Minced Veal.

Cut some dressed veal into small pieces; put it into a stew-pan, with grated lemon-peel, and a little bechémel, (see page 126), season to the palate with Cayenne pepper, lemon-juice, and salt; stew the veal gently ten minutes, and serve it with sippets.

Venison.

Cut your venison into small pieces, and put it into a stew-pan, with a glass of red wine, a spoonful of ketchup, the same of browning, (see page 183), an onion stuck with cloves, and half an anchovy chopped small. When it boils, put

put in your venison, and let it remain till thoroughly heated. Then pour the whole together into a soup-dish, with sippets. Garnish with red cabbage or currant jelly.

Turkies, Fowls, or Rabbits.

Cut into neat pieces turkies, fowls, or rabbits, that have been dressed; put them into a stew-pan; make a thickening with fresh butter, flour, and chopped shalots or onions, mixed over a slow fire. Add veal stock, a little lemon pickle, and ketchup; season to the palate; put a small quantity of browning, (*see page 183*), boil it for ten minutes, strain it to the poultry, and let it stew gently: or, instead of the thickening and veal stock, add cullis, with lemon pickle and ketchup. Serve it with a few pieces of the fowl grilled round it.

Hare, Wild Fowl, Pheasant, and Partridge.

Cut as above into small pieces; put them into a stew-pan, and add a liquor made in the same way as for venison; or put cullis and red port, with their own gravy.

Jugged Hare.

Case the hare, cut off the shoulders and legs, and divide the back into three pieces. Daub them well with fat bacon, and put them into a stew-pan with the trimmings. Add allspice, mace, and whole pepper, a clove of garlic, three onions, two bay-leaves, parsley, thyme, and savory, tied together; a quart of veal stock, three gills of red port; simmer them over a fire till nearly done. Then take out the shoulders, legs, and back; put them into another stew-pan, strain the liquor to them, and add some butter and flour to thicken it. Let it stew till tender, skim off the fat, season with Cayenne, salt, and lemon-juice, and serve it up in a deep dish.

FRICASSEEING.

Neat's Tongue.

BOIL the tongue till tender, then peel, and cut it into slices. Put them into a frying-pan with butter, and fry them till brown. Pour the butter from the pan, and put in some good gravy, with sweet herbs, an onion, pepper, salt, a blade or two of mace, and a gill of wine. When they
5 have

have simmered half an hour, take out the tongue, strain the gravy, and put all again into the pan, with yolks of two eggs beaten fine, a little nutmeg grated, and some butter rolled in flour. Shake the whole well together, and when it has simmered for about five minutes, put the tongue into your dish, pour over the sauce, and serve hot.

Beef Palates.

Boil them till tender; then blanch and scrape them. Rub them over with mace, nutmegs, cloves, pepper beaten fine, mixed with crumbs of bread. Put them into a stew-pan with hot butter, and fry them brown on both sides. Pour off the fat, put as much beef or mutton gravy into a stew-pan as if sauce, an anchovy, a little lemon-juice, salt to make it palatable, and a piece of butter rolled in flour. When these have simmered a quarter of an hour, dish them up, and garnish with sliced lemon.

Sweetbreads, brown.

Scald and cut your sweetbreads into slices. Beat up the yolk of an egg fine, and put to it some pepper, salt, and nutmeg. Dip the slices of sweetbread into this, and fry them of light brown. Thicken a little good gravy with flour; boil it well, and add ketchup or mushroom powder, juice of lemon, and Cayenne pepper. Stew the sweetbreads in this about five minutes, put the whole into a dish, and serve it up. Garnish with sliced lemon.

Sweetbreads, white.

Scald and cut those as before, thicken some veal gravy with a piece of butter rolled in flour, a little cream, some grated lemon peel and nutmeg, white pepper, salt, and a little mushroom powder. When these have stewed about ten minutes, put in the sweetbreads, shake the pan, and let them simmer; then squeeze in a little lemon-juice, pour the whole into a dish, and serve it up.

Lamb's Stones.

Fry them in lard till of a nice brown, then take them out, and place them before the fire: thicken about half a pint of veal gravy with some flour, add a slice of lemon, a little ketchup, a tea-spoonful of lemon-pickle, grated nutmeg, the yolk of an egg beaten fine, and two spoonfuls of thick cream. Put these into a saucepan over the fire, and shake it till it looks white and thick; then put in the lamb's stones, give them a shake, and when hot, put them on a dish, with
boiled.

boiled forcemeat balls round, intermixed with thin slices of lemon as a garnish.

Calf's Feet.

Parboil, and take out the long bones, split them, and then put them into a stew-pan, with some veal gravy, and a glass of white wine. Add the yolks of two or three eggs beaten up with a little cream, grated nutmeg, salt, and a bit of butter. Stir it till of a good thickness; and when the whole has gently simmered for about ten minutes, pour it into your dish. Garnish with sliced lemon.

Chicken, or Rabbits.

Cut them into pieces, blanch and drain them. Then put them into a stew-pan, with a little veal stock, a blade of mace, and a whole onion. Stew them gently till three parts done; then add slices of blanched throat sweetbreads, stewed white button mushrooms, egg-balls, and pieces of artichoke bottoms. When they are all nearly stewed, season with salt and lemon-juice, add a liaison of three eggs, and serve it up very hot, with the mace and onion taken out.

Pigeons.

Cut the pigeons in pieces, and fry them of a light brown. Put them into a stew-pan, with good gravy; when stewed an hour, throw in a slice of lemon, half an ounce of morels, and a spoonful of browning; stew them five minutes longer, take them up in a dish, thicken the gravy with butter rolled in flour, and strain it on the pigeons. Lay force-meat balls round, and garnish with pickles.

Tripe.

Cut it into small square pieces; put them into your stew-pan, with as much white wine as will cover them, white pepper, shred ginger, a blade of mace, sweet herbs, and an onion. Stew it a quarter of an hour, take out the herbs and onion, and put in a little shred parsley, the juice of a lemon, half an anchovy cut small, a gill of cream, and either the yolk of an egg, or a piece of butter. Season to your taste, and garnish with lemon.

Eggs.

Boil them hard, and take out some of the yolks whole: then cut the rest in quarters, yolks and whites together. Set on some gravy with a little shred thyme and parsley in it, and when it boils up, put in your eggs, with a little grated nutmeg, and shake them up with a piece of butter till it is of a proper thickness. Serve it up hot.

Eggs,

Eggs with Onions and Mushrooms.

When the eggs are boiled hard, take out the yolks entire, and cut the whites in slips, with some onions and mushrooms. Fry the onions and mushrooms, throw in the whites and turn them about a little. Pour off the fat, if there be any; flour the onions, &c. and put to them a little good gravy. Boil this up, then put in the yolks, and add a little pepper and salt. Let the whole simmer for about a minute. Serve it up.

RAGOUTS.

Beef.

TAKE a piece of fat beef, cut the meat from the bones, flour, and fry it in a large stewpan with butter till brown, and cover it in the pan with a gravy made in the following manner: take a pound of coarse beef, half a pound of veal cut small, sweet herbs, an onion, whole black and white pepper, mace, cloves, a piece of carrot, a slice of lean bacon steeped in vinegar, and a crust of bread toasted brown. Add a quart of white wine, and let it boil till it is half wasted. Pour a quart of boiling water into the stewpan, and let it stew gently. As soon as the gravy is done, strain it, and pour it into the stewpan with the beef. Take an ounce of truffles and morels cut small, with some fresh or dried mushrooms, and two spoonfuls of ketchup. Cover it close and let it stew till the sauce is thick and rich. Have ready some artichoke bottoms quartered, and a few pickled mushrooms. Boil the whole together, lay the meat in a dish, pour the sauce over it, and serve it hot.

Beef Palates.

Boil them till tender, and cut them into square, and long pieces. Melt a piece of butter into the stewpan, and stir in a large spoonful of flour, put to it a quart of good gravy, three shalots chopped fine, a gill of white wine, two or three slices of lean ham, and half a lemon. Boil them twenty minutes, strain the liquor through a sieve, and put it into the pan, with the palates and forcemeat; some truffles and morels, and pickled or fresh mushrooms stewed in gravy; season it with pepper and salt. Toss them all up for five minutes, dish them, and garnish with lemon or beet root.

Breast

Breast of Veal.

Half roast it, then take out the bones, and put the meat into a stewpan, with a quart of veal gravy, and two ounces of truffles and morels. When the meat is tender, and just before you thicken the gravy put in some oysters, pickled mushrooms, and pickled cucumbers, in small square pieces, and the yolks of four eggs boiled hard. In the mean time, cut your sweetbread into pieces, and fry it of a light brown. When the veal is well stewed, dish and pour the gravy hot upon it. Lay your sweetbread, morels, truffles, and eggs round it, and garnish with pickled barberries.

Calf's Feet.

Boil them, bone, and cut the meat in slices; brown them in the frying-pan, and then put them in some good beef gravy, with morels, truffles, and pickled mushrooms; the yolks of four eggs boiled hard, some salt, and butter rolled in flour.

Mutton.

Cut some slices, the right way of the grain, off a leg of mutton; pare off all the skin and fat. Then put some butter into your stewpan, and shake flour over it; add two or three slices of lemon, with half an onion cut small, a bunch of sweet herbs, and a blade of mace. Put these and your meat into the pan, stir them together for five or six minutes, and then put in half a pint of gravy, with an anchovy minced, and a piece of butter rolled in flour. Stir the whole well together, and when it has stewed about ten minutes, serve it hot. Garnish with pickles and sliced lemon.

Fore Quarter of Lamb.

Take off the knuckle-bone, and cut off all the skin. Lard well with bacon, and fry it of a nice brown. Put it into a stewpan, and just cover it with gravy, a bunch of sweet herbs, pepper, salt, beaten mace, and a little whole pepper. Cover it close, and let it stew half an hour. Strain off the gravy, and have ready half a pint of fried oysters. Pour off the fat, and put them into the gravy, with two spoonfuls of red wine, a few mushrooms, and a piece of butter rolled in flour. Boil all together, with the juice of half a lemon. Lay the lamb in the dish, pour the sauce over it, and send it to table.

Pig's Feet and Ears.

Boil them till tender, cut the ears into long narrow slices, and split the feet down the middle. Put into a stewpan half a pint of beef gravy, a teaspoonful of lemon pickle, two of

ketchup, the same of browning, (*See page 183,*) and a little salt. Thicken with butter rolled in flour, and put in the feet and ears. Let them boil gently, and when done lay the feet in the middle of the dish, and the ears round them. Strain the gravy, pour it over, and garnish with crisped parsley.

Sweetbreads.

Rub them with the yolk of an egg, strew over crumbs of bread, parsley, thyme, and sweet marjoram shred small; pepper and salt, make a roll of forcemeat like a sweetbread, put it in a veal caul, and roast them in a Dutch oven; take brown gravy, a little lemon pickle, mushroom ketchup, and the end of a lemon; boil the gravy, and when the sweetbreads are enough, lay them in a dish, with a forcemeat in the middle, take the end of the lemon out, and pour the gravy into the dish.

Goose.

Skin, and dip the goose into boiling water, and break the breast bone, that it may lie quite flat. Season with pepper salt, and a little beaten mace; lard it, and flour it all over. Take about a pound of beef suet, and put it into your stew pan, to melt; when boiling hot, put in the goose. As soon as you find the goose brown all over, put in a quart of boiling beef gravy, sweet herbs and a blade of mace, some cloves whole pepper, two or three small onions, and a bay leaf. Cover the pan close, and let it stew gently over a slow fire. If the goose be small, it will be done in an hour, but if large an hour and a half. Make a ragout for it, in the following manner: Cut turnips and carrots into small pieces, with three or four onions sliced; boil, and put them, with half a pint of rich beef gravy, into a saucepan, with some pepper, salt, and a piece of butter rolled in flour. Let them stew a quarter of an hour. When done, take the goose out of the stewpan, drain the liquor well from it, put it into a dish, and pour the ragout over it.

Livers of Poultry.

Put the livers of a turkey, and half a dozen fowls, for a short time into cold water; take the fowl livers from the water, and put them into a pan, with a quarter of a pint of gravy, a spoonful of pickled or fresh mushrooms, one of ketchup, and a piece of butter rolled in flour. Season with pepper and salt, and stew them gently ten minutes. In the mean time, broil the turkey's liver nicely, and lay it in the middle, with the stewed livers round it. Pour the sauce over, garnish with lemon, and serve it.

MADE DISHES.

General Observations.

THE vessels and covers must be perfectly clean, quite free from sand, and well tinned. White sauces should have a certain tartness. Before you add either eggs or cream, let the other ingredients be well mixed, and make it of a proper consistence; as neither eggs nor cream will thicken it. Do not stir them with a spoon, neither must they be put on the fire, after the eggs and cream are put in. Hold your saucepan at a proper distance over the fire, and shake it round one way.

Whatever is dressing, must be taken out with a fish slice, and the sauce must be strained to it: this will keep it clear.

In browning let no fat remain on the top. Wine or anchovy must be put in some time before the dish is ready.

Forcemeat balls must be well drained from the fat; they must not boil in the sauce, but be put in after the meat is dished up.

In most made dishes, forcemeat balls, morels, truffles, artichoke bottoms, and pickled mushrooms, may be used with advantage; in many dishes a roll of force meat may supply the place of balls, which is preferable when it can be used with propriety.

We commence the made dishes, with

Turtle, in the English way.

Hang up the turtle the night before it is to be dressed; cut off its head; or, a weight may be placed on its back, to make it extend itself; after which cut off its head and fins. In the former case, it must bleed freely; when dead cut the belly part clean off, sever the fins at the joints, take away the white meat, and put it into spring water. Draw, cleanse, and wash the entrails; scald the fins, the head, and the belly shells; saw the shell about two inches deep all round,

scald, and cut it in pieces, put the shell, head, and fins, into a pan, cover them with veal stock; add shalots, thyme, savory, marjoram, parsley, a little basil, cloves, mace, and a nutmeg. Chop the herbs, and pound the spice very fine. Stew it till tender, then take out the meat, and strain the liquor through a sieve. Cut the fins in three pieces, and take all the brawn, as this meat is called, from the bones, and cut it in neat square pieces. Melt butter in a stewpan, and put the white meat to it; simmer it gently till nearly done; then take it out of the liquor, and cut it in pieces about the size of a goose's egg. Cover the bowels, lungs, heart, &c. with veal stock; add herbs and spices as before, and stew them till tender. The liver must be boiled by itself, being bitter, and not improving the colour of the other entrails, which should be kept as white as possible. The entrails being done, taken up, and cut in pieces, strain the liquor through a sieve. Melt a pound of butter in a stewpan large enough to hold all the meat; stir in half a pound of flour; put in the liquor, and stir the whole till well mixed. Make a number of forcemeat balls. Put to the whole three pints of Madeira, a high seasoning of Cayenne pepper, salt, and the juice of two lemons. The deep shell must be baked whether filled or not, as the meat must be either browned in the oven, or with a hot iron. The shell thus filled, the remainder is to be served in tureens. In filling up the shells and tureens, a little fat should be put at the bottom, the lean in the centre, and egg and forcemeat ball, with part of the entrails on the top. Where a grand callipash is required to be separately served, the large shell should have an ornamental raised crust covering, pasted round the sides, and on the top, glazed with egg, and baked; in which it should be placed with the soup, egg balls, &c. like the meat in the tureens. A callipee, likewise, may be separately served up in as grand a stile; first scald a few pounds of the under part, then take out the shoulder, and stuff the cavity with highly seasoned forcemeat; and stew it in good gravy, with a pint of Madeira, the juice of a lemon, sweet herbs, shalots, a clove of garlic, spices, Cayenne pepper, and salt. When nearly done, put the meat into another stewpan, with some of the boiled entrails and egg balls; add a little thickening of flour and butter to the liquor, boil it up and strain it in; stew the whole till the meat is tender, and the liquor nearly reduced to a jelly. It may then be served up in a shell, or dish, ornamentally pasted round, covered, and baked, exactly in the same manner as the callipash.

West Indian method of Dressing a Turtle.

The night before you intend to dress your turtle, take it out of the water, and lay it on its back. In the morning, cut off the head, and fins; scald, scale, and trim them, and raise the callipee; clean it well, without taking off much of the meat. Take from the callipash, all the meat and entrails, except the green fat, which is called the *monsieur*; this must be baked with the shell. Wash the whole clean in salt and water, and cut it into neat square pieces. Put the bones, fins, and head, into a soup-pot, with a gallon of water, salt, and two blades of mace. When it boils, and is well scummed, put in thyme, parsley, savory, and young onions, with the veal part, except about a pound and a half, which must be reserved for force meat, which must be made as for Scotch collops, heightened with Cayenne pepper. After boiling some time, take out the meat, cut it in pieces, and put it to the other part. The guts are considered the best part; split them open, scrape, clean, and cut them into pieces two inches long. Scald the maw, cut it like the other parts, mix all together, except the liver; add half a pound of fresh butter, some shalots, thyme, parsley, and a little savory, seasoned with salt, pepper, mace, cloves beaten fine, and a little Cayenne. Stew them half an hour, add half a pint of Madeira, with as much of the liquor as will cover it, and let it stew till tender. When nearly done, skim, thicken it with flour, and add some veal stock to make it about the thickness of a fricassee. Fry forcemeat balls, and stew them about half an hour with the rest. If you find eggs, boil and clean them; if not, get twelve or fourteen yolks of hard eggs; then put the stew, (which is the callipash) into the shell with the eggs, and use a salamander, or put it into the oven to bake. Slash the callipee in several places, put some butter to it, and season with Cayenne and white pepper, salt, beaten mace, chopped thyme, parsley, and young onions. Put a piece on each slash, and some over all, with a dust of flour; and bake it in a brisk oven. The callipash must be seasoned like the callipee, and baked an hour and a half: this must be done before the stew is put in. When the fins are boiled tender, take them out of the soup, and put them into a stewpan, with some good pale veal gravy, and Madeira, seasoned and thickened like the callipash, and served in a dish by itself.

The lights, heart, and liver, may be done this way, but must be more highly seasoned; or the lights and heart may be stewed with the callipash, and taken out before it is put into the shell, with some of the sauce, adding a little more seasoning;

seasoning; this makes a dish by itself. The veal part may be made into fricandeaus, or Scotch collops: the liver must always be dressed by itself, after the manner best liked; except you separate the lights and heart from the callipash, then always serve them in one dish. Strain the soup carefully, and serve it in a tureen. The callipee at the head of the table, and the callipash at the bottom: place the lights, soup, fins, &c. in the middle.

This dressing will suit a turtle of sixty pounds weight.

Plain manner of Dressing Turtle.

Kill your turtle, as before directed. Scale it till the outside skin is quite off, and the turtle open all round, where the upper and under shells join. Reserve the largest shell, which is callipash, for baking a part of it in. Make a savory forcemeat, mixed with the entrails and lungs, (when nicely cleaned and scalded,) as in the preceding, with as much white wine as will make it palatable; then stuff the flesh that cleaves to the deep shell, with some of your forcemeat, and make what remains into long and round balls, which must be very highly seasoned. Make a paste of flour and water, and put it over the shell, and at the neck part, to keep in the gravy while stewing. Before sending to the oven, put some clear veal stock to it. After this, cut the soft part of the shell, with the flesh which belongs to it, into handsome pieces, and stew them with the fins, and what remains of the entrails, (the liver, as before observed, must always be drest separately) and season them likewise very high. When stewed quite tender, and the other part is taken out of the oven, mix all together in the deep shell. Garnish with the fins, yolks of eggs, boiled hard, forcemeat balls, and small patties.

A Mock Turtle.

Take a calf's head with the skin on, halve, and clean it; half boil it, take all the meat off in square bits, break the bones of the head, and boil them in some veal or beef stock. Fry some shalots in butter, and dredge in flour enough to thicken the gravy: stir this into the browning, and boil it up; skim it carefully, and then put in the head; put in also a pint of white wine, and simmer till the meat is tender. About ten minutes before you serve, put in some basil, tarragon, chives, parsley, Cayenne pepper, salt, two spoonfuls of mushroom ketchup, and one of soy. Squeeze a lemon into the tureen, and pour the soup upon it. Garnish with forcemeat balls and small eggs.

Beef

Beef à la Royale.

Bone a brisket of beef, and make holes in it about an inch from each other. Fill one hole with fat bacon, a second with chopped parsley, and a third with chopped oysters. Season the stuffings with pepper, salt, and nutmeg. When stuffed, put it into a pan, pour on it a pint of boiling wine, dredge it well with flour, and bake it three hours: skim off all the fat, dish the meat, and strain the gravy over. Garnish with pickles.

Inside of a Sirloin of Beef, forced.

Raise the fat of the inside of a sirloin of beef, cut out the meat close to the bone, and chop it small, with a pound of suet; add crumbs of bread, lemon peel, thyme, pepper, salt, half a nutmeg grated, and two shalots chopped fine. - Mix all together, with a glass of red wine, and then put the meat where you took it from; cover it with the skin and fat, skewer it down, and cover it with paper, which must remain on till the meat is dished up. Boil a quarter of a pint of red wine, two shalots shred small, and pour it into the dish with the gravy from the meat. Garnish with lemon, and serve it hot.

The inside of a Rump of Beef, forced.

This may be done nearly the same, observing to lift the outside skin, and take the middle of the meat. Proceed all through as above directed.

Sirloin of Beef en Epigram.

Roast a sirloin of beef, and when done, take it off the spit, carefully raise the skin, and draw it off. Cut out the lean part, but observe not to touch either the ends or sides. Hash the meat in the following manner: cut it into pieces of about the size of a crown piece, put half a pint of gravy into a stewpan, an onion chopped fine, two spoonfuls of ketchup, some pepper and salt, six pickled cucumbers cut in thin slices, the gravy that comes from the beef, with a little butter rolled in flour. Put in the meat, and shake it up for five minutes. Then put it on the sirloin, draw the skin carefully over, and send it to table. Garnish with lemon and pickles.

Beef Escarlot.

The proper piece for this purpose is the brisket, which must be done as follows: Take half a pound of coarse sugar, two ounces of bay salt, and a pound of common salt. Mix these well together, rub the beef with it, put it into an earthen

earthen pan, and turn it every day. It may lie in this pickle a fortnight, then boil it, and serve it up with savoy; but it eats much better when cold and cut into slices.

Beef Rump en Matelotte.

Cut a rump of beef in pieces; parboil, and then boil them in some common stock, without any seasoning; when half done, stir in some butter with a spoonful of flour till brown, and moisten it with the liquor of your rump; then put your rump in with a dozen large parboiled onions, a glass of white wine, a bunch of parsley, a laurel leaf, a bunch of sweet herbs, and pepper and salt. Let them stew till the rump and onions are done; skim well, and put an anchovy cut small, and some capers cut into the sauce. Put the rump in the middle of the dish with the onions round it. A beef rump will require four hours.

Round of Beef, forced.

Rub the meat first with common salt, then bay salt, salt-petre, and coarse sugar. Lay it a week in this pickle, turning it every day. When to be dressed, wash, dry, and lard it, a little; make holes, and fill them with a stuffing of crumbs of bread, marrow, or suet, parsley, grated lemon-peel, sweet herbs, pepper, salt, nutmeg, and the yolk of an egg; bake it in water and small beer, whole pepper, and onion. When done skim off the fat, put the meat into the dish, and pour the liquor over it. Some prefer it boiled: either way it is a handsome dish for the sideboard.

Beef à-la-Daube.

Cut out the bone of a rump of beef; take the leg of mutton piece, or mouse buttock, and cut some fat bacon into slices as long as the beef is thick, and about a quarter of an inch square. Take four blades of mace, eight cloves, a little allspice, and half a nutmeg grated. Chop parsley and some sweet herbs of all sorts fine, and season with salt and pepper; roll the bacon in, then take a large larding-pin, and with it thrust the bacon through the beef, put it into a stewpan, with a sufficient quantity of brown gravy to cover it. Chop three blades of garlic fine, and put in some fresh mushrooms, two large onions, and a carrot. Stew gently for six hours, then take it up, strain off the gravy, and skim off the fat. Put the meat and gravy into the pan again, with a gill of white wine; stew it gently half an hour more, then add artichoke bottoms, morels, truffles, oysters, and a spoonful of vinegar. Put the meat into a soup dish, pour the sauce over, and serve it.

Beef

Beef à-la-Mode.

The small buttock, leg-of-mutton-piece, clod, or part of a large buttock, are all proper for this purpose. Take either of these, with two dozen of cloves, mace in proportion, and half an ounce of allspice beaten fine: chop a large handful of parsley, and all sorts of sweet herbs very fine; cut some fat bacon as long as the beef is thick, and about a quarter of an inch square, and put it into the spice, &c. and the beef into the same. Put the beef into a pot, and cover it with water. Chop four large onions very fine, and six cloves of garlic, six bay-leaves, and a handful of champignons, or fresh mushrooms; put all into the pot, with a pint of strong beer, and half a pint of red wine; put pepper and salt, Cayenne pepper, and a spoonful of vinegar; strew three handfuls of bread raspings, sifted fine, over all; cover close, and stew it for six or eight hours, according to the size of the piece. Then take the beef out, put it into a deep dish, and keep it hot; strain the gravy through a sieve, and pick out the champignons, or mushrooms; skim off all the fat, put it into your pot again, and give it a boil up; season it to your liking; then put the gravy over your beef, and send it hot to table. If you prefer it cold, cut it in slices with the gravy over it, and it will be a strong jelly.

Beef Tremblanc.

Take the fat end of a brisket of beef, tie it up close, put it in a pot of water, and simmer it six hours; season it with salt, all-spice, two onions, two turnips, and a carrot: in the mean time melt some butter in the usual way; to which add a quart of gravy, a spoonful of ketchup, the same of browning, a gill of white wine, carrots and turnips, cut the same as for harri-cot of mutton: stew them gently till the roots are tender; add pepper and salt, skim off the fat, put the beef in the dish, and pour the sauce over. Garnish with pickle; or make a sauce thus: chop a handful of parsley, an onion, four pickled cucumbers, a walnut, and a gill of capers; put them to a pint of good gravy; thicken with butter rolled in flour, and season with pepper and salt; boil it up for ten minutes, and put it over the beef. Or the beef may be put in a dish, with greens and carrots round it.

Beef Collops.

Cut the fillet from the under part of a rump of beef into thin slices, and fry them till three parts done; add slices of pickled cucumbers, small mushrooms stewed, blanched

oysters, and good cullis; stew them till tender, and serve them.

Portugal Beef.

Take out the bone of a rump of beef, cut it across, flour it, and fry the thin part in butter; stuff the thick end with suet, boiled chesnuts, an anchovy, an onion, and pepper. Stew it in a pan of good stock, and when tender, lay the stewed part in a dish: cut the fried in two, and lay on each side of it; strain the gravy it was stewed in, put to it gerkins chopped, and boiled chesnuts; thicken with butter rolled in flour, add a spoonful of browning, boil it up, season it with salt, and pour it over the beef. Garnish with lemon.

Beef Boullie.

Boil the thick end of a brisket of beef; some carrots, turnips cut in small balls, and some celery, for two hours. Let it simmer for six hours longer, taking care to fill up the pot, as the water decreases. An hour before the meat is done, take out as much broth as will fill your soup dish, and boil in it, turnips and carrots cut in small pieces, with some celery, and season it with salt and pepper. Serve the beef in one dish, and the soup in another. Put fried bread in your soup, and boil in a few knots of greens: and if you wish your soup to be very rich, add some mutton-chops to your broth when you take it from the beef. Take out the mutton before you serve.

Beef Olives.

Cut some steaks of about half an inch thick, as square as you can, and ten inches long. Cut a piece of fat bacon as wide as the beef, and nearly as long; put the yolk of an egg on the beef, with the bacon on it, the yolk of an egg on the bacon, savoury forcemeat on that, and some yolk of an egg on the forcemeat; then roll and tie them round in two places; rub them over with yolks of eggs, dip them in beef dripping; take them out and drain them. Melt some butter; to which add a pint of gravy, and a gill of white wine; put in the olives, and stew them for an hour; add mushrooms, truffles, morels, forcemeat balls, sweetbreads, cut in small square pieces, and some ox palates; season with pepper and salt, and squeeze the juice of half a lemon; mix well together. Skim the fat off, and dish them up. Garnish with beet-root and lemon.

Beef à la Vingrette.

Cut a slice, three inches thick, from a round of beef, with

some

some fat to it. Stew it in water and a glass of white wine, seasoned with salt, pepper, cloves, sweet herbs, and a bay leaf. Boil it till the liquor is nearly gone. Send it to table cold.

Beef Steaks Rolled.

Flatten three or four beef steaks, then make a forcemeat. Beat a pound of veal in a mortar, half a pound of cold ham, the kidney fat of a loin of chopped veal, a sweetbread cut in pieces, an ounce of truffles and morels, first stewed and then cut small, some parsley, the yolks of four eggs, a nutmeg grated, thyme, lemon-peel cut fine, pepper and salt, and half a pint of cream: mix all together, lay it on your steaks, roll them up firm, of a good size, and confine them with a small skewer; put them into a stewpan, and fry them of a nice brown; pour off all the fat, and put in a pint of good fried gravy; to which add one spoonful of ketchup, two of red wine, a few mushrooms, and let them stew half an hour. Take up the steaks, cut them in two, lay the out side uppermost, and pour the sauce over them. Garnish with lemon.

To dress the Inside of a Cold Sirloin of Beef.

Cut out all the inside (free from fat) of the sirloin, in pieces about two inches long; dredge it with a little flour, and fry it of a light brown, drain, and toss it up in rich gravy that has been well seasoned with pepper, salt, shalot, and an anchovy; before you send it up, add two spoonfuls of vinegar taken from pickled capers; garnish with fried oysters.

Rolled Beef to eat like Hare.

Cut out the inside of a sirloin of beef, soak it in a large glass of red wine, and one of vinegar, for two days and nights; make a good stuffing as you would for a hare, strew it over the beef, roll and bind it up tight, and roast it on a hanging spit. Baste with vinegar and red port, mixed with pounded allspice. Larding will improve both appearance and flavour. Serve it up, like hare, with rich gravy in the dish, and melted butter and currant jelly, in separate boats. This is an excellent substitute for hare.

Mock Hare, made of Bullock's Heart.

Clean and cut off the deaf ears of a large bullock's heart. Stuff it as you would a hare. Cover the top with paper, or a piece of caul, to keep in the stuffing. Then roast it in an upright position; baste it with milk, adding a small piece of butter; flour it every now and then, to give it a coating; and when done, put half a pint of red wine to the same quantity of good gravy, and some red currant jelly. Pour it hot
into

into the dish; and serve it with red currant jelly. This not only has the taste of hare; but is, by some persons, preferred to it.

A Fricandeau of Beef.

Cut some slices of beef five or six inches long, and half an inch thick; lard with bacon, dredge with flour, and set it before a brisk fire to brown; then put it in a tossing pan, with a quart of gravy, some morels and truffles, half a lemon, and stew them half an hour; add one spoonful of ketchup, the same of browning, and a little Cayenne pepper; thicken your sauce and pour it over, and lay forcemeat balls, and the yolks of hard eggs round.

Tongue and Udder Forced.

Parboil and blanch your tongue, stick it full of cloves, and fill the udder with a forcemeat made of veal. First wash the inside with the yolk of egg; put in the forcemeat, tie the ends close, and spit, roast, and baste with butter. When done, put good gravy into the dish, and serve with sweet sauce.

Tripe à la Kilkenny.

Cut double tripe into square pieces, peel eight or ten large onions, cut them in two, and put them on to boil. When tender, put in the tripe and boil it ten minutes. Pour off nearly all the liquor, shake in some flour, and add some butter, with a little salt and mustard. Shake it over the fire till the butter is melted, then put it in the dish. Garnish with lemon or barberries, and serve hot.

Beef Kidneys à la Bourgeoise.

Cut your kidneys in thin slices, and set them over the fire, with butter, salt, pepper, parsley, onions, and a clove of garlic, all shred small: when done, take them off the fire, but do not let them lie long, or they will be tough. Add a few drops of vinegar, and a little cullis. Beef kidneys may also be served a-la-braise, with sauce piquant. (See page 137).

Bombarded Veal.

Cut out the bone of a fillet of veal, and fill up the place with a good forcemeat. Then make cuts all round the fillet, at about an inch distance from each other. Fill one with forcemeat, another with boiled spinach, a third with crumbs of bread, chopped oysters, and beef marrow, and so on. Wrap the caul close round it, and put it into a deep pot, with about a pint of water. Make a paste to lay over it. When taken out of the oven, skim off the fat, and put the gravy into a stewpan, with a spoonful of mushroom ketchup, one of
lemons

lemon-pickle, five boiled artichoke bottoms cut into quarters, two spoonfuls of browning, with half an ounce of morels and truffles. Thicken with butter rolled in flour, give it a gentle boil, put your veal into the dish, and pour your sauce over it.

Fricandeau of Veal.

Cut a piece of veal from the leg, beat it flat with a chopper, make a hole in the under part, put in a little light forcemeat, and sew it up; neatly lard the top part with pieces of fat bacon, blanch it, put it into a stewpan, with a little stock, and cover it close; stew it till quite tender, and the liquor nearly reduced. Glaze the larding, put stewed sorrel under, and serve it. Instead of only one piece of veal, three or four small pieces may be served on a dish.

Veal a-la-Bourgeoise.

Cut lean pieces of veal, lard them with bacon, and season with pepper and salt, beaten mace, cloves, nutmeg, and chopped parsley. Put slices of fat bacon into a stewpan, lay the veal on them, cover the pan, and set it over the fire for eight or ten minutes to heat it. Then, with a brisk fire, brown the veal on both sides, and shake some flour over it. Pour in a quart of good gravy, cover close, and stew it gently till done. Take out the slices of bacon, skim off the fat, and beat up the yolks of three eggs with some of the gravy. Mix all together, and stir one way till smooth and thick: take it up, lay the meat in a dish, and pour the sauce over. Garnish with lemon, and serve hot.

Veal Olives.

Cut some collops from the fillet, and hack them with the back of a knife. Spread force-meat over each, then roll them up, and either toast or bake them. Make a ragout of oysters and sweetbreads cut in square bits, with mushrooms and morels; lay them in the dish with rolls of veal. Put gravy into the dish, and serve hot, with forcemeat balls round.

Loin of Veal en Epigram.

Roast a loin of veal as for eating; cut the skin from the back part without breaking, cut out the lean, but leave the ends whole; mince the meat and kidney part very small, put it into gravy, enough to moisten it with that which comes from the loin; add a little pepper and salt, some lemon-peel,

mon-peel shred fine, the yolks of three eggs, and a spoonful of ketchup. Thicken with butter rolled in flour. Shake it over the fire, put it over the loin, and pull the skin carefully over. If the skin should not quite cover, brown it with a hot iron where wanting. Garnish with lemon and barberries, and serve it hot.

Fillet of Veal with Collops.

Cut your collops from a small fillet; fill the udder with forcemeat; roll it round, tie it across, and roast it. Lay the collops in the dish, and the udder in the middle. Garnish with lemon, and serve it.

Pillow of Veal.

Half roast a breast or neck of veal, cut it into chops, and season it with pepper, salt, and nutmeg. Put a pound of rice to a quart of stock, some mace, and a little salt. Stew it very gently till thick; but butter the bottom of the pan you do it in. Beat up the yolks of six eggs, and stir them in. Then take a small deep dish, butter it, and lay some of the rice at the bottom. Then lay the veal in a heap, and cover it with rice. Rub it over with the yolks of eggs, and bake it an hour and a half. Then open the top, and pour in a pint of rich gravy. Send it hot to table, and garnish with a Seville orange cut in quarters.

Grenadines of Veal.

These may be dressed in the same way as the fricandeau, (see page 205), only that the veal is cut in thin slices. Three pieces form a dish.

Calf's Head Surprise.

Take off the skin from the head, and clean it; scrape a pound of fat bacon very fine, take crumbs of bread, a small nutmeg grated, salt, Cayenne pepper, and lemon-peel. Beat up the yolks of six eggs, and mix all together into a rich force-meat. Put some into the ears, and the rest into the head. Then put it into a deep pot, just wide enough to admit it, with two quarts of water, half a pint of white wine, a blade or two of mace, a bundle of sweet herbs, an anchovy, two spoonfuls of ketchup, the same quantity of lemon-pickle, salt, and Cayenne pepper. Lay a coarse paste over it to keep in the steam, and set it for two hours and a half in a very quick oven. When you take it out, lay the head in a soup-dish, skim the fat from the gravy, and strain it through a hair sieve into the stewpan. Thicken with a lump of butter rolled in flour, and when it has boiled a few minutes,

minutes, add a liaison of six eggs, (*See page 114*). Have ready boiled a few force-meat balls, and half an ounce of truffles and morels. Pour the gravy over the head, and garnish with truffles and morels, force-meat balls, barberries and mushrooms.

Calf's Pluck.

Roast a calf's heart stuffed with suet, sweet herbs, and parsley, crumbs of bread, pepper, salt, nutmeg, and a little lemon-peel, all mixed together with the yolk of an egg. Boil the lights with part of the liver; when done, chop them small, and put them into a saucepan, with butter rolled in flour, some pepper and salt, and lemon-juice. Fry the other part of the liver with some thin slices of bacon. Lay the mince at the bottom of the dish, the heart in the middle, and the fried liver and bacon round, with crisped parsley. Serve with plain melted butter.

Love in Disguise.

After well cleaning, stuff a calf's heart, cover it an inch thick with good forcemeat, then roll it in vermicelli, put it into a dish, with a little water, and send it to the oven. When done, serve it with its own gravy in the dish. This forms a pretty side dish.

Sweetbreads of Veal a la Dauphine.

Open three large sweetbreads, and stuff them with forcemeat; which must be made in the following manner. Skin a young cock, or large fowl, and take off all the flesh; half a pound of bacon, cut fine, and beat in a mortar. Season with anchovy, nutmeg, lemon-peel, thyme, and parsley. Mix this with the yolks of two eggs, fill the sweetbreads with it, and fasten them together with fine wooden skewers. Put slices of bacon at the bottom of the stew-pan, seasoned with pepper, salt, mace, cloves, sweet herbs, and a large onion sliced: lay upon these thin slices of veal, and then the sweetbreads. Cover it close, let it stand eight or ten minutes over a slow fire, then pour in a quart of boiling water, and let it stew gently for two hours. Take out the sweetbreads, strain the gravy, skim off the fat, and boil it till reduced to half a pint. Put back the sweetbreads, and let them stew two or three minutes; lay them in a dish, and pour the gravy over them. Garnish with lemon, and serve them hot.

Sweetbreads a la Daubé.

Put three large sweetbreads into boiling water for five minutes

minutes. Take them out, and when cold, lard them with small pieces of bacon. Put them into a stewpan with some veal gravy, a little lemon-juice, and a spoonful of browning. Stew gently a quarter of an hour, and just before they are ready, thicken with flour and butter. Dish them up, and pour the gravy over them. Lay round them bunches of boiled celery, or oyster patties; and garnish with barberries.

Scotch, or Scorched, Collops.

Cut the collops off the thick part of the leg, of about the size of a crown-piece; put a piece of butter browned into your frying-pan, then lay in your collops, and fry them over a quick fire. Shake, turn, and keep them in a fine froth. When they are of a nice brown, take them out, and put them into a pot. Then put cold butter again into your pan, and fry the collops as before. When they are done, and properly brown, pour the liquor from them into a stewpan, and add to it half a pint of gravy, half a lemon, an anchovy, half an ounce of morels, a spoonful of browning, (*see page 183*), one of ketchup, two of lemon pickle; season to your taste with salt and Cayenne pepper. Thicken with butter and flour, let it boil five or six minutes, put in your collops, and shake them over the fire, but do not let them boil. When they have simmered a little, take them out and lay them in the dish. Strain your gravy, and pour it hot on them. Lay on them forcemeat balls, and little slices of bacon curled round a skewer and boiled; put in a few mushrooms, and garnish with barberries and lemon.

The Umbles of Deer.

Take a deer's kidney, with the fat of the heart; season them with pepper, salt, and nutmeg. Fry, and then stew them in good gravy till tender. Squeeze in a little lemon juice; stuff the skirts with a forcemeat made with the fat of the venison, 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, tie them to the spit to roast; but first strew over them thyme and lemon-peel. When done, lay the skirts in the middle of the dish, and the fricassee round them.

Mutton Kebobbed.

Cut a loin of mutton into four, take off the skin, rub them with the yolk of an egg, and strew over them crumbs of bread and parsley shred fine. Roast them, and baste them continually with fresh butter, that the froth may rise. When they

they are properly done, put a little brown gravy under them, and send them to table. Garnish with pickles.

Leg of Mutton, à la Haut Gout.

Stuff a fine leg of mutton, that has hung a fortnight, all over with cloves of garlic; rub it with pepper and salt, and then roast it. When done, put some good gravy, and red wine, in the dish. Serve up hot.

Leg of Mutton roasted, with Oysters.

Stuff a leg of mutton that has hung two or three days, all over with oysters; roast it, and when done, pour good gravy into the dish. Garnish with horse-radish.

If cockles are preferred, use them in the same manner.

Sheep's Rumps and Kidneys.

Boil six rumps in veal gravy, lard the kidneys with bacon, and set them before the fire in a Dutch oven; when tender, rub them over with the yolk of an egg, grated nutmeg, and Cayenne pepper. Skim off the fat, and put the gravy in a stewpan, with three ounces of boiled rice, a spoonful of cream, a little ketchup and mushroom powder; thicken with flour and butter, and give it a boil. Fry the rumps till of a light brown; and when dished up lay them round on the rice, that the small ends may meet in the middle, with a kidney between every rump. Garnish with barberries and red cabbage.

Mutton Rumps, braised.

Boil six rumps for a quarter of an hour; take them out, cut them in two, and put them into a stewpan, with a little gravy, a gill of white wine, an onion stuck with cloves, salt, and Cayenne pepper; cover them close, and stew them till tender. Take them and the onion out: thicken the gravy with butter rolled in flour, a spoonful of browning, (*see page 183*), and the juice of half a lemon; boil it till smooth, but not too thick: put in the rumps, give them a shake or two, and dish them up hot. Garnish with horse radish and beet-root.

For a change, the rumps may be left whole, and six kidneys larded on one side, and done the same as the rumps, but not boiled; put the rumps in the middle of the dish, and kidneys round them, with the sauce over.

Shoulder of Mutton, en Epigram.

Roast it till three parts done, then carefully take off the skin, and the shank bone with it at the end; season the skin and shank bone with pepper and salt, a little lemon peel cut small, sweet herbs and crumbs of bread; then lay this on the

gridiron, and let it be of a fine brown. Take the rest of the meat and cut it as for a hash ; save the gravy, and add a few spoonfuls of stronger gravy, half an onion cut fine, nutmeg, pepper, salt, a little bundle of sweet herbs, some gerkins, mushrooms, two or three truffles, and two-spoonfuls of wine, and throw a little flour over the meat. Stew all together gently for five or six minutes ; take out the sweet herbs, and put the hash into the dish ; lay the broiled upon it, and send hot to table.

Shoulder of Mutton, called Hen and Chicken.

Half roast a shoulder of mutton, then cut off the blade at the first joint, and both the flaps to make the blade round ; score the blade round in diamonds, put pepper and salt over it, and set it in a Dutch oven to broil. Cut the flaps and meat off the shank, in thin slices, and put the gravy that came out of the mutton into a stewpan, with a little good gravy, two spoonfuls of walnut ketchup, one of browning, a little Cayenne pepper, and one or two shalots. When the meat is tender ; thicken it with flour and butter, put it into the dish, with the gravy, and lay the blade on the top. Garnish with green pickles.

Mutton Chops in Disguise.

Rub your chops over with pepper, salt, nutmeg, and a little parsley. Roll each in white paper, well buttered, and close the two ends. Boil some lard, or dripping, in a stewpan, and put the steaks into it. Fry them of a fine brown, then take them out, and thoroughly drain off the fat. Lay them in your dish. Garnish with horse-radish, and serve with a good gravy in the dish.

Mutton Steaks, a la Maintenon.

Half fry, then strew crumbs of bread, herbs, and seasoning all over them ; fold them while hot in buttered papers, and finish them on a gridiron.

Haricot of Mutton.

Take off some of the fat of the middle or best end of the neck ; cut it into thin steaks ; put the fat into a frying pan, flour, and fry them slightly of a fine light brown. Then put them into a dish while you fry carrots, turnips, and sliced onions. Lay the steaks at the bottom of a stewpan, the vegetables over them, and cover them with boiling water : give them one boil, skim, and then set the pan on the side of the fire to simmer gently till tender. Skim off all the fat ; add pepper, salt, and a spoonful of ketchup.

Oxford

Oxford John.

Cut very thin collops from a leg of mutton, and take out all the sinews and fat. Season with pepper, salt, and mace, and strew over a little parsley, thyme, and two or three shallots. Put a lump of butter into a stewpan, and when it is hot, put in the collops. Stir them with a wooden spoon till three parts done, then add half a pint of gravy, a little lemon juice, and thicken with flour and butter. Let them simmer four or five minutes, when they will be done. Put them into a dish with the gravy, and throw fried pieces of bread, cut in dice, over and round them. Garnish with pickles.

China Chilo.

Mince a basonful of undressed neck of mutton, with fat to it; put two onions, a lettuce, a pint of green peas, salt, pepper, four spoonfuls of water, and some clarified butter, into a stewpan closely covered; simmer two hours, and serve in the middle of a dish of boiled dry rice. Add Cayenne pepper, if approved.

A Haggess.

Blanch, and chop the heart and lights of a calf or sheep, very fine, and shred a pound of beef suet fine. Take the crumb of a French roll soaked in cream, beaten cinnamon, cloves and nutmeg, half a pint of sweet wine, a pound of raisins stoned and chopped, and flour to make it of a proper consistence; a little salt, the yolks of three eggs, and some sheep chitterlings well cleaned and cut in slips. Mix all together, and put the mixture into a sheep's bag, nicely cleaned; tie it tight, and boil it three hours.

Lamb Chops, en Caserole.

Cut a loin of lamb into chops; do them with yolk of egg on each side, and strew them with bread-crumbs, cloves, mace, pepper, and salt, mixed; fry them of a light brown, and put them round in a dish, as close as you can; leave a hole in the middle to put your sauce in, which must consist of sweet herbs, and parsley shred fine, and stewed in good thick gravy. Garnish with fried parsley.

Sheep Trotters, au Gratin.

First boil them in water, then put them into a stewpan, with a glass of white wine, half a pint of common stock, as much cullis, a bunch of sweet herbs, with salt, whole pepper, and mace. When the sauce is nearly reduced, take out the herbs, and serve them upon a gratin.

Lamb's Head Minced.

Cut it in two, and blanch it with the liver, heart, and lights. Chop, and add to them parsley, shredded lemon peel, and some cullis; season, and stew it gently till done. Wash the head with yolk of egg, season with pepper and salt, strew over it bread-crumbs, and bake it gently till tender. When you serve, colour it with a salamander. Clean the brains with warm water, wipe them dry, dip them in the yolks of eggs and bread-crumbs, and fry them in lard. Put the mince under the head, and the fried brains round, with rashers of bacon.

Lamb's Bits.

Skin and split the stones, lay them with the sweetbread and liver on a dry cloth, and well flour them. Fry them till of a nice brown, and drain them; fry plenty of parsley; lay the bits on the dish, the parsley in lumps over them, and pour over melted butter.

Quarter of Lamb, forced.

Cut a long slit in a large leg of lamb, and take out the meat: the front of it must not be defaced. Chop the meat small, with marrow, beef suet, oysters, a washed anchovy, an onion, sweet herbs, lemon peel, beaten mace and nutmeg. Beat all together in a mortar, stuff the leg in its original shape, sew it up, rub it over with the yolks of eggs, and roast it for an hour, basting it with butter. Cut the loin into steaks, season them with pepper, salt, and nutmeg, lemon peel cut fine, and a few herbs. Fry them in fresh butter, of a fine brown, pour out the butter, put in a quarter of a pint of white wine, and add half a pint of strong gravy, a quarter of a pint of oysters with their liquor, some mushrooms, a spoonful of their pickle, butter rolled in flour, and the yolk of an egg; stir all together till thick, then lay your leg of lamb in the dish, and the loin round it; pour the sauce over it, and garnish with lemon.

Barbecued Pig.

Prepare a young pig as for roasting. Make a forcemeat of two anchovies, six sage leaves, and the liver, all chopped small; put them into a mortar with the crumb of a roll, four ounces of butter, half a teaspoonful of Cayenne pepper, and half a pint of red wine. Beat it to a paste, put it in the pig's belly, and sew it up. Lay your pig down at a good distance before a large brisk fire, singe it well, put some red wine into the dripping pan, and baste it well all the time of roasting. When half done, put under the pig two rolls, and

should the wine be too much reduced, add more. When your pig is nearly done, take the bread and sauce out of the dripping pan, and put to the sauce an anchovy chopped small, a bundle of sweet herbs, and half a lemon. Boil it a few minutes, take up your pig, strain your sauce, and pour it on boiling hot. Garnish with barberries and sliced lemon. Serve hot.

Leg of pork may be done in nearly the same manner.

Pig au Pere Duillet.

Cut off your pig's head, divide the body into four; lard with bacon, season with salt, pepper, nutmeg, cloves, and mace. Put fat bacon at the bottom of a kettle, lay the head in the middle, and the quarters round. Put in a bay leaf, an onion shred, a lemon, carrots, parsley, and the liver, and cover again with bacon; stew it for an hour in a quart of stock, and take it up. Put it into a stewpan, pour in a bottle of white wine, cover it close, and stew it gently for an hour. Skim off the fat of the first gravy it was stewed in, and strain it. Then take a sweetbread cut into five or six slices, some truffles, morels, and mushrooms, and stew all together till done. Thicken with yolks of eggs, or butter rolled in flour; when the pig is done, take it out and lay it in the dish. Put the wine it was stewed in to the sauce, pour it over the pig, and garnish with lemon. If intended to be served cold, let it stand till it is so, drain it well, and wipe it, to make it look white, and lay it in a dish, the head in the middle, and the quarters round it. Put some parsley over all. Either of the quarters will make a pretty dish by itself.

Leg of Pork a la Boisson.

Boil, for about ten minutes, a leg of pork that has been in salt three or four days; then take it up, skin, spit, and put it to the fire. About half an hour before you take it up, shake on crumbs of bread, baste it with butter, put on more crumbs, and repeat basting and putting crumbs till it looks of a nice brown; then take it up, and put under it a little sage and onion, chopped fine, and boiled in good gravy: send apple-sauce in a tureen. (See page 134.)

Sicilian Manner of Dressing Loin of Pork to eat like Wild Boar.

Cut a loin of pork as you would for chops. Leave the end bones whole to keep it together. Put chopped sage between the cuts; and soak the meat in equal quantities of Vinegar and water, for ten or twelve days. Then put
more

more sage, tie it up close, and bake it with the rind downward, in some of the vinegar and water. When done, serve it up with its own liquor skimmed, a little sugar, and a glass of red wine. It may also be eaten with currant jelly sauce. The skin, instead of being hard and crackling, becomes fine rich brawny jelly.

Fillet of Pork, with Robart Sauce.

Bone a neck or loin of pork; cut off the rind, put some stock into a stewpan, with fat, from any braise you may have put the pork in the stewpan, cover it with sage and onions sprinkle it with salt, and lay the rind over it. Stew it three hours; take it up, dry the fat from it, and glaze it; put Robart sauce on the dish, and the pork on it. (See page 130)

Turkey in a Hurry.

Truss a turkey with the legs inward, and flatten it as much as possible; put it into a stewpan, with melted lard, chopped parsley, shalots, mushrooms, and a little garlick: give it a few turns on the fire, and add the juice of half a lemon. Then put it into another stewpan, with slices of veal, one slice of ham, and melted lard, and every thing as before; adding whole pepper and salt: cover it with slices of lard, and set it for half an hour over a slow fire; then add a glass of white wine, a little common stock, and finish the braising; skim and strain the sauce, add a little cullis, reduce it to a good consistence, put the turkey into your dish, and pour the sauce over. Garnish with lemon.

Turkey a la Daube.

Carefully bone a turkey, but do not spoil its appearance, and stuff it with the following forcemeat. Chop oysters, and mix them with crumbs of bread, pepper, salt, shalots, thyme, parsley, and butter; fill your turkey with this, sew it up, tie it in a cloth, and boil it white, but not too much. Serve it up with oyster sauce. Or, make a rich gravy of the bones, with a piece of veal, mutton, and bacon; season with salt, pepper, shalots, and a little mace. Strain it off, and having before half-boiled your turkey, stew it in this gravy half an hour. Well skim the gravy, dish up your turkey in it, after you have thickened it with a few mushrooms stewed white, stewed palates, forcemeat balls, sweet-breads, or fried oysters, and pieces of lemon. Dish it with the breast upwards. You may add morels and truffles to the sauce.

Turkey

Turkey with Ragout.

Stuff it in the usual manner, and when boiled, add a ragout of throat sweetbreads, (see page 194,) with a liaison of three eggs. (See page 114.) Simmer together five minutes, and season with salt, lemon-juice, and Cayenne pepper.

Pulled Turkey, or Chick.

Cut all the white meat off of a cold turkey or fowl, which will be the better for being underdone; put them into a stewpan, with a little cream, a small quantity of grated lemon peel, and pounded mace, Cayenne pepper, salt, a shalot chopped, and a little lemon juice; thicken with a little flour and water, simmer it ten minutes; score the legs and rump, season them with pepper and salt, broil them of a good colour, and serve them up over your bird.

Another way.

Cut the fowl as before, put to it some bechemell, thicken with a liaison of two eggs. (See page 114).

Fowls a la Braise.

Truss the fowl as for boiling, season it with beaten mace, nutmeg, pepper and salt. Put a layer of bacon at the bottom of a deep stewpan, and one of veal, then the fowl; put in an onion, two or three cloves stuck in sweet herbs, with a piece of carrot. Put at the top a layer of bacon, another of veal, and a third of beef; cover it close, and let it stand over the fire for two or three minutes; then pour in a pint of common stock; cover it close and let it stew an hour; afterwards take up your fowl, strain the sauce, and after you have skimmed off the fat, boil it down till it is of a glaze, then put it over the fowl. Add a ragout of sweetbreads, cocks'-combs, truffles, and morels, or mushrooms, with forcemeat balls.

Marinated Fowl.

Raise the skin from the breast bone of a fowl with your finger; take a veal sweetbread, oysters, mushrooms, an anchovy, pepper, nutmeg, lemon-peel, and a little thyme; chop them small, and mix them with the yolk of an egg; stuff this between the skin and the flesh, but do not break the skin; put oysters in the body of the fowl, paper the breast, and roast it. Make good gravy, and garnish with lemon.

Fowls Forced.

Cut a large fowl down the back, take the skin off whole, cut the flesh from the bones, and chop it with half a pint of oysters and an ounce of beef marrow, pepper, and salt. Mix
it

it with cream, lay the meat on the bones, draw the skin over, and sew up the back. Lay thin slices of bacon on the breast, tie them on in diamonds, and roast it an hour by a moderate fire. Pour a brown gravy sauce into the dish, take the bacon off, and lay in the fowl. Garnish with pickles, mushrooms, or oysters, and serve it hot.

Chicken Chiringrate.

Flatten the breast bones, with a rolling pin, but do not break the skin. Flour, and fry them in butter of a light brown, and drain the fat out of the pan. Lay a pound of gravy beef, and a pound of veal cut into thin slices, over your chicken, together with a little mace, cloves, whole pepper, an onion, a bunch of sweet herbs, and a piece of carrot. Pour in a quart of boiling water, cover close, and let it stew a quarter of an hour. Take out the chicken, and keep them hot: let the gravy boil till rich; then strain it off, and put it into your pan again, with two spoonfuls of red wine, and some mushrooms. Put in your chicken to heat, dish them up, pour your sauce over them. Garnish with lemon and a few slices of cold ham broiled.

Chicken a la Braise.

Lard two fine chicken, and season them with pepper, salt, and mace, and put alternately bacon, veal, and beef, as in braising fowls. Add a ragout of veal sweetbreads. (See page 194).

Chicken in Savory Jelly.

Boil some calf's feet to a strong jelly; take out the feet, and skim off the fat; beat up the whites of three eggs, mix them with half a pint of vinegar, the juice of three lemons, a blade or two of mace, a few pepper corns, and a little salt. Put these to the jelly, and when boiled a few minutes pass it through a jelly bag till clear; then put a little in the bottom of a bowl that will hold your chicken, (which must be roasted); when they are cold, and the jelly quite set, lay them in with their breasts down, then fill up your bowl with the rest of the jelly, which you must take care to keep from setting, (so that when poured into the bowl it will not break): let it stand all night, and the next day put your bason into warm water: as soon as you find it loose in the bason, lay your dish over it, and turn it out upon it.

Small birds in Savory Jelly.

Take eight small birds, with their heads and feet on, put a piece of butter into the belly of each, and sew up the vents. Cover them close in a jug, and set them in a kettle of boiling water

water till done. Drain them, make a jelly as above, and put some in a basin. When set, put in three birds with their breasts down, and cover them with jelly. When this is set put in the other five, with their heads in the middle, and proceed as with chicken.

Chicken and Tongues.

Boil six chicken very white; take six hog's tongues nicely boiled and peeled, a cauliflower boiled whole in milk and water, and some spinach boiled green. Lay the cauliflower in the middle, the chicken close all round, the tongues round the chicken with the roots outwards, and the spinach in small heaps between the tongues. Garnish with toasted bacon.

Puffs, with Chicken.

Chop the breast of a fowl, some lean ham, and half an anchovy; add a small quantity of parsley, lemon-peel, and shalots cut very fine, with a little Cayenne and pounded mace. Put them into a stewpan, with a spoonful of bechemel, set them over a fire for five minutes; put them on a plate, and when cold roll out some puff paste thin, cut it into square pieces, put some of the mixture on them, double the paste, run a jagger iron round to make them in the form of puffs, fry them in boiling lard, and serve them up with fried parsley under.

Curry.

Cut up two rabbits, or chicken, as for a fricassée; fry them of a light brown, and stew them in gravy. Put in a large spoonful or two of curry powder, according to the quantity of meat; add, if necessary, grated ginger, turmeric, and Cayenne pepper. When sufficiently stewed, thicken it with butter rolled in flour, and some good cream. Add lemon juice, shallots, and garlic, and garnish with lemon.

Rice to eat with Curry.

Wash and strain your rice, just cover it with boiling water, put in a little salt, stir it well, and let it boil quick. When sufficiently swelled, drain off the water, and pour the rice on the shallow end of a sieve; set it before a fire, and let it stay till it separates and dries. Serve it without sauce of any kind.

Ducks a la Mode.

Cut two ducks into quarters, and fry them of a light brown. Pour off the fat, dust flour over, and put in half a pint of gravy, a quarter of a pint of red wine, an anchovy, two shalots, and a bundle of sweet herbs; cover and stew

them a quarter of an hour. Take out the herbs, skim of the fat, and thicken with butter rolled in flour. Put the ducks on the dish, pour the sauce over, garnish with lemon or barberries, and serve them hot.

Ducks a la Braise.

Dress, singe, and lard your ducks with bacon, rolled in parsley, thyme, onions, beaten mace, cloves, pepper, and salt. Put in the bottom of a stewpan some slices of fat bacon, the same of ham or gammon of bacon, and two or three slices of veal or beef: lay the ducks in, with the breasts down; cover with slices in the same way; cut a carrot, a turnip, an onion, and a head of celery; add a blade of mace, four or five cloves, and some whole pepper. Cover close, and simmer over a gentle fire till the breasts are of a light brown; then add some water, cover them close and simmer till done. Chop some parsley very fine, an onion or shalot, two anchovies, and some gerkins or capers; put them into a stewpan with some liquor from the ducks, a little browning and the juice of half a lemon; boil it, cut the ends of the bacon even with the breasts of the ducks, lay them on the dish, pour the sauce over, and serve hot.

Ducks a la Françoise.

Put two dozen of peeled chesnuts into a pint of gravy, with a few leaves of thyme, two small onions, a little whole pepper, and a bit of ginger. Lard a tame duck, and half roast it; then put it into the gravy, stew it ten minutes, and add a quarter of a pint of red wine. When enough take it out, boil up the gravy to a proper thickness, skim it very clean from fat, lay the duck in the dish, and pour the sauce over it. Garnish with lemon.

Goose a la Mode.

Skin and bone your goose; boil and peel a dried tongue; and also a fowl. Season it with pepper, salt, and beaten mace, and roll it round the tongue. Season the goose in the same manner, and lay the tongue and fowl on the goose, with slices of ham between them. If you roll beef marrow between the tongue and the fowl, and between the fowl and the goose, it will be a great improvement. Put it all together in a pan that will just hold it, with two quarts of beef gravy, the bones of the goose and fowl, some sweet herbs, and an onion. Cover close, and stew it an hour very slowly. Take up the goose, skim off all the fat; strain it, and put in a glass of red wine, two spoonfuls of ketchup, a veal sweetbread cut small, some truffles, mushrooms and morels, a piece

piece of butter rolled in flour, pepper and salt. Stew the goose half an hour longer; then take it up, pour the ragout over, garnish with lemon, and serve it.

[The easiest manner of boning poultry is to begin at the breast, and take out the bones without breaking the back.]

Goose Marinaded.

Bone, and stuff your goose, with a forcemeat, which must be made thus: take ten or twelve sage leaves, two large onions, and three sharp apples; chop them fine, and mix with them crumbs of bread, four ounces of beef marrow, one glass of red wine, half a nutmeg grated, pepper, salt, and lemon-peel shred small, and the yolks of four eggs. Stuff your goose with this, sew it up, fry it of a light brown, and put it into a deep stewpan, with two quarts of good gravy. Cover close, and let it stew two hours; then take it out and keep it hot. Skim the fat clean off from the gravy, and put into it a spoonful of lemon-pickle, one of browning, (see page 183), and one of red wine; an anchovy shred fine, beaten mace, pepper and salt. Thicken with flour and butter, dish up your goose, strain the gravy over it, and send it to table.

Pigeons Compote.

Truss six pigeons as you would for boiling. Grate the crumb of a penny loaf; scrape a quarter of a pound of fat bacon; chop parsley, thyme, two shalots, or an onion, and some lemon-peel; grate a little nutmeg; season with pepper and salt, and mix them up with eggs. Put this forcemeat into the craws of the pigeons, lard the breasts, and fry them brown. Then put them into a stewpan, with some gravy, and when stewed three quarters of an hour, thicken with a piece of butter rolled in flour. When you serve, strain your gravy over, and lay forcemeat balls round.

Pigeons au poire.

Cut off the feet, and stuff them with a forcemeat in the shape of a pear; dip them in yolks of eggs, and roll them in crumbs of bread. Put them into a dish well buttered, but not to touch each other, and send them to the oven. When done, lay them in a dish, and pour in good gravy thickened with the yolk of an egg, or butter rolled in flour; but do not pour your gravy over the pigeons. Garnish with lemon.—This is a handsome dish, but may be improved in the following manner: Lay one pigeon in the middle, the rest round, and stewed spinach between, with poached eggs on the

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spinach.

spinach. Garnish with notched lemon and quartered orange, and have melted butter in tureens.

French Pumpion of Pigeons.

Roll out savory forcemeat like paste, into a butter dish. Then put a layer of very thin slices of bacon, squab pigeons, sliced sweetbread, asparagus-tops, mushrooms, cocks' combs, a palate boiled tender, and cut into pieces, and the yolks of four eggs boiled hard. Make another forcemeat, and lay it over the whole like a pie crust. Bake it, and when done turn it into a dish, pour in some rich gravy, and serve hot.

Pigeons a la Braise.

Braise these the same as fowls. (See page 215).

Pigeons a la Daube.

Put a layer of bacon in a large saucepan, then one of veal, one of coarse beef, and then another of veal; about a pound of beef, and a pound of veal cut very thin; a piece of carrot, a bundle of sweet herbs, an onion, some black and white pepper, a blade or two of mace, and four or five cloves. Cover it close, and brown it over a slow fire. Put in a quart of boiling water, and when stewed till the gravy is rich and good, strain, and skim off the fat. Beat a pound of veal, and one of beef suet, in a mortar: an equal quantity of crumbs of bread, pepper, salt, nutmeg, beaten mace, lemon-peel cut small, parsley cut small, and thyme. Mix them with the yolks of two eggs, fill the pigeons, and flatten the breasts: flour, and fry them in fresh butter, a little brown. Pour off the fat, and put the gravy to the pigeons. Stew them, covered close, till done. Then dish them, and pour in the sauce. On each pigeon lay a bay leaf, and on the leaf a slice of bacon. Garnish with notched lemon, and serve hot.

Pigeons a la Bourgeoise.

Lard all the upper part with bacon, and stew them in the same manner as kidneys a la Bourgeoise. (See page 204).

Pigeons in a hole.

Truss them as for boiling, and season with pepper, salt, and beaten mace. Put into the belly of each, a piece of butter the size of a walnut. Lay them in a deep dish, pour over them a batter made of eggs, flour and milk. Bake them in a moderate oven, and serve them to table in the same dish.

Pigeons Surtout.

Force them, lay a slice of bacon on the breast, another of veal,

veal, seasoned with mace, pepper, and salt. Tie it on with packthread, and confine it with small skewers. Roast them on a bird spit, baste with butter; rub them with the yolk of an egg, strew crumbs of bread, nutmeg, and sweet herbs. When done, lay them in a dish, pour in good gravy, with truffles, morels, and mushrooms; and garnish with lemon.

Jugged Pigeons.

Season your pigeons, after having cleansed and dried them, with pepper and salt; put them into a jug with half a pound of butter upon them. Stop up the jug with a cloth, that no steam may get out; set it in a kettle of boiling water and let it boil an hour and a half. Then take out your pigeons, put the gravy that comes from them into a pan, and add to it a spoonful of wine, one of ketchup, a slice of lemon, half an anchovy chopped, and a bundle of sweet herbs. Boil, and then thicken with a piece of butter rolled in flour; lay your pigeons in the dish, and strain your gravy over. Garnish with parsley, and red cabbage.

Partridges a la Braise.

Truss the legs into the bodies of two brace of partridges; lard, and season with beaten mace, pepper, and salt. Lay slices of bacon in a stewpan, then slices of beef, and veal, all cut thin; a piece of carrot, an onion cut small, some sweet-herbs, and some whole pepper. Put in the partridges with their breasts downwards, lay thin slices of beef and veal over them, and some parsley shred fine. Cover, and let them stew eight or ten minutes over a slow fire: then give your pan a shake, and pour in a pint of boiling water. Cover close, and let it stew for half an hour over a quicker fire; then take out your birds, keep them hot, pour into the pan a pint of thin gravy, boil till reduced to half a pint, then strain, and skim off the fat. In the mean time, have a veal sweet-bread cut small, truffles, and morels, cocks-combs, and fowls livers, stewed half an hour in a pint of gravy, some artichoke bottoms, and asparagus tops, blanched in warm water, and mushrooms. Then add the other gravy to this, and put in your partridges to heat. When thoroughly hot, put your partridges into the dish, pour the sauce over them and serve hot.

Pheasants a la Braise.

The same as the preceding.

Larks a la Françoise.

Truss them with the legs across, and put a sage leaf over the breasts.

breasts. Put them on a thin skewer ; and between every lark place a bit of thin bacon. Tie the skewer to a spit, and roast them before a clear brisk fire ; baste with butter, and strew over crumbs of bread mixed with flour. Fry some crumbs of a fine brown in butter. Lay the larks round the dish, and the crumbs in the middle.

Snipes or Woodcocks in Surtout.

Make a forcemeat of veal, an equal quantity of beef suet, pounded in a mortar, with crumbs of bread ; add beaten mace, pepper and salt, parsley and sweet herbs, mixed with the yolk of egg. Lay some of this round the dish, then put in your birds, which must be drawn and half roasted. Chop the trail and put it all over the dish. Put some truffles, morels, mushrooms, a sweetbread, and artichoke bottoms, cut small, into some good gravy, stew all together. Beat up the yolks of two eggs in a spoonful of white wine, stir all together one way, when thick take it off, and when cold pour it into the surtout ; have the yolks of a few hard eggs put in here and there ; season with beaten mace, pepper, and salt ; cover with the forcemeat ; colour it with yolks of eggs, then send it to the oven. Half an hour does it. Send it hot to table.

Snipes, with Purslaine Leaves.

Draw, and make a forcemeat for the inside of your snipes, but preserve your ropes for the sauce ; spit them across upon a lark spit, covered with bacon and paper, and roast them gently. For sauce, take some leaves of purslain, blanch them well in water, put them into a ladle full of cullis and gravy, a bit of shalot, pepper, salt, nutmeg, and parsley, and stew gently half an hour. Have the ropes ready blanched and put in. Dish up your snipes upon thin slices of bread fried, squeeze the juice of an orange into your sauce, and serve them up.

Florendine Hare.

Case a hare that has hung for four or five days, leave the ears on, but take out all the bones, except those of the head ; take crumbs of bread, the liver chopped, half a pound of fat bacon scraped, a glass of red wine, an anchovy, two eggs, some winter savory, sweet marjoram, thyme, pepper, salt, and nutmeg. Put this into the belly, roll it up to the head, and fasten it with packthread. Boil it covered in a cloth, an hour and a half, with two quarts of water. When the liquor is reduced to a quart, put in a pint of red wine, a spoonful of lemon pickle, one of ketchup, and the same of browning.

browning. (*See page 183*). Stew it till reduced to a pint, thicken with butter rolled in flour; lay round the hare morels and slices of forcemeat boiled in a caul of leg of veal. When dished, draw the jaw bones, and stick them in the sockets of the eyes. Make the ears lie back on the roll, and stick myrtle or parsley in the mouth. Strain the sauce over. Garnish with barberries and parsley, and serve hot.

Rabbits Surprised.

Skewer and stuff two young rabbits, as for roasting. Roast, and take the meat from the bones, which must be left whole. Chop the meat fine, with shred parsley, lemon peel, an ounce of beef marrow, a spoonful of cream, and a little salt. Beat the yolks of two eggs boiled hard, and a small piece of butter in a mortar; mix all together, and stew it five minutes; lay it on the rabbits where the meat is off, and put it down close and even, to make them appear whole; then, with a salamander, brown them all over. Pour a good gravy, made as thick as cream, into the dish, and stick myrtle in their mouths. Serve them up with the livers boiled and frothed.

Rabbits en Gallantine.

Bone and flatten two young rabbits, put some forcemeat upon them, slips of lean ham, breast of fowl, and omlets of eggs white and yellow, the same as for garnishing. Roll tight, and sew them up neatly; lard the top part with slips of fat bacon, blanch and braise them. Glaze the larding, put good cullis under them, and serve them hot.

Rabbits en Casserole.

Cut them in quarters, and lard them or not; dust flour over, and fry them. Put them into an earthen pipkin, with a quart of common stock, a glass of white wine, pepper and salt, sweet herbs, and butter rolled in flour. Cover close, and stew them half an hour; dish, and pour the sauce over. Garnish with Seville oranges, sliced.

Rabbits en Matelot.

Prepare two rabbits as for fricassée, (*see page 191*), put them, with as many pieces of bacon as there are of rabbit, into a stewpan, with half a pint of stock, two dozen of small onions, and half a pottle of mushrooms; cover with paper, and set it on a stove to simmer for an hour, then take the rabbit, &c. and lay it on the dish; skim off the fat, and reduce the liquor nearly to a glaze; put cullis to it, give it a boil, take it from the fire, and squeeze half a lemon; add Cayenne pepper, and a little sugar; pour it over the rabbit. Garnish with paste.

Jugged

Jugged Hare.

Cut your hare into small pieces; lard them with bacon, season them with pepper and salt, and put them into an earthen jug, with mace, an onion stuck with cloves, and a bunch of sweet herbs. Cover the jug close; set it in a pot of boiling water, (three hours will do it). Then turn it into the dish, take out the onion and sweet-herbs, and send it hot to table.

Marinated Soals.

Boil them in salt and water, bone, drain, and lay them on a dish with the bellies upwards. Boil, and pound some spinach; then boil four eggs hard, chop yolks and whites separate, lay green, white, and yellow, among the soals, and serve with melted butter in a tureen.

Smelts, in Savory Jelly.

After cleaning, season them with mace and salt, and lay them in a pot with butter over them. Tie down with paper, and bake them half an hour. Take them out, and when cool, lay them separately to drain. When quite cold, lay them in a deep plate, pour cold jelly over them, and they will look like living fish.

Oyster Loaves.

Make a hole at the top of little round loaves, to take out the crumb. Put some oysters into a stewpan with the liquor, and the crumbs that were taken out of the loaves, and a piece of butter; stew them together five or six minutes, then put in a spoonful of good cream, and fill your loaves. Lay a bit of crust on the top of each, and put them in the oven to crisp.

Mushroom Loaves.

Wash button mushrooms, as for pickling. Boil them a few minutes in water, and put to them two spoonfuls of cream, butter rolled in flour, salt and pepper. Boil these up, then fill your loaves, and do them as directed in the preceding article.

Maccaroni.

Boil it first in water and butter for a short time; strain off and put stock enough to cover it, boil until it has soaked up all the stock, then put bechemel, (see page 126,) and grated Parmesan cheese. Dish it up, put grated Parmesan cheese over it, and put it in the oven for a few minutes; brown it with a salamander, and serve hot.

Eggs.

Eggs a la Trip.

Boil hard eight eggs, and put them in cold water. Peel, leave the yolks, and shred the whites; put chopped parsley into bechemel, (see page 126), and pour it over the eggs. The eggs need not be put in the stewpan, as the sauce boiling will do them sufficiently.

Ham Braised.

Soak it in warm water the day before it is to be drest. Put it on in cold water, and let it boil about twenty minutes; take it up, take off the rind, and trim it, put it into a good brown braise, (see page 126), with a pint of sherry in it, set it on a slow stove, (covered down close,) and boil as gently as possible for four hours, more or less, according to the size of the ham; when done, take it up, trim and glaze it; put either spinach, greens, beans, or cullis, according to the time of year.

Eggs in Surtout.

Boil half a pound of bacon cut into thin slices, and fry some bits of bread in butter; put a little cullis into a dish, garnish the rim with fried bread, break some eggs into the middle, cover them with the bacon, and do them over a slow fire.

Poached Eggs.

Put a little salt and vinegar into the water, which, when it boils, take from the fire, break your eggs in, and cover the stewpan: they will take three minutes. Take them out with a slice, and cut off the ragged part of the whites. Put them on toasted bread, or serve with piquant sauce. (See page 137.)

Eggs and Brocoli.

Boil your brocoli till quite tender, but save a large bunch, with six or eight sprigs. Toast bread large enough for your dish. Take six eggs, beat them well, put them into a saucepan, with butter and a little salt; beat them with a spoon till thick enough, and then pour them on the toast. Set the largest bunch of brocoli in the middle, and the other little pieces round. Garnish with the same.

Spinach and Eggs.

When the spinach is boiled, it must be squeezed dry, chopped very fine, and put into a stewpan, with a bit of butter, a little cream, pepper, and salt; dish the spinach, and then put the eggs in to poach. Trim the ragged part of the whites, and put them on the spinach.

Eggs fryed in Paste.

Boil six eggs for three minutes, put them into cold water, take off the shells, (but do not break the whites), wrap the eggs up in the trimmings of puff paste; brush them over with egg, and sprinkle a few bread crumbs over them; have lard or clarified butter in a stewpan, sufficient for the eggs to swim when they are put in; when the lard is hot, put the eggs in, and fry them of a nice gold colour; when done, lay them on a napkin.

Eggs a la Poulet.

Boil eight eggs hard, put them in cold water, peel them without breaking the whites; cut a small bit off the ends of four, that they may stand upright on the dish; split the other four through the middle, and lay them round the others; put bechemel into a stewpan, make it hot, put a little chopped parsley in it, and pour it over the eggs.

An Omelette.

Beat up eight eggs, season them with pepper and salt, add a shallot cut small, and some shred parsley. Put into a frying pan, a quarter of a pound of butter, and when it boils, throw in the eggs, and stir them over a clear fire till the omelette has become thick. When browned on the under side, double it up, put it upon a dish, and pour over it a little strong veal gravy.

A Sweet Omelette.

Mix ten eggs with a gill of cream, a quarter of a pound of oiled butter, and a little syrup of nutmeg; sweeten with loaf sugar, put the whole into a frying pan, as for a savory omelette, fry it in the same manner, and serve hot, with sifted sugar over it.

Ramakins.

Put some Parmesan cheese into a stewpan, bruise it with a quarter of a pound of fresh butter, a gill of water, salt, and an anchovy cut small; boil them together, and put in as much flour as the sauce will take up; keep it over the fire till it is in a thick paste, then put it into a stewpan with the yolks of twelve eggs, beat up the whites quite stiff, till they will bear an egg, then mix them with the rest. Drop them into square paper cases. If well made, they will be light and of a fine colour.

Bubble and Squeak.

Cut cold boiled beef into thin slices; squeeze, and chop some cabbage that has been dressed, put both together into a frying

a frying pan, with a little butter, pepper, and salt, if requisite. Fry them for a few minutes; when done raise the cabbage high in the middle of a dish, and put the slices of beef round, fat and lean alternately. Garnish with carrot.

MISCELLANEOUS CULINARY PREPARATIONS.

Beef Hams, to cure.

CUT the leg of a fat Scotch or Welch ox like a ham. Mix an ounce of bay salt, an ounce of saltpetre, a pound of common salt, and a pound of coarse sugar. Rub it well into the meat, turn, and baste it with the pickle every day for a month; then take it out, roll it in bran or saw-dust, and hang it in wood smoke, where there is but little fire and a constant smoke, for another month. Hang it in a dry, but not a hot place, and keep it for use. Cut it into rashers, and broil it with poached eggs; or boil a piece to eat cold, like Dutch beef. This is for a ham of about fourteen or fifteen pounds weight.

Hung Beef.

Put a rib of beef into a strong brine of bay salt, saltpetre, and spring water, for nine days. Hang it up a chimney where wood or saw-dust is burnt. When a little dry, wash the outside with blood two or three times, to make it look black; and when dried sufficiently boil it for use.

Another way.

Take the navel-piece, and hang it up in a cellar as long as it will keep good, and till it begins to be sappy. Then take it down, cut it in three, and wash it in sugar and water, each piece separately. Then take a pound of saltpetre, and two of bay-salt dried, and pounded small. Mix with them, three spoonfuls of brown sugar, and rub it well into your beef. Then strew a sufficient quantity of common salt all over, and let the beef lie close till the salt is dissolved. Turn it every other day for a fortnight, and after that hang it up in a warm place. It may hang a fortnight in the kitchen; when wanted, boil it in bay-salt and pump water till tender. It will keep, when boiled, two or three months,

if rubbed with a greasy cloth, or if put two or three minutes into boiling water, to take off the mouldiness.

Hunting Beef.

Take a buttock of beef and rub every day for a month, with the following ingredients. One pound of salt, two ounces of salt petre, a quarter of a pound of brown sugar, one ounce of corianders, the same of cloves, half an ounce of mace, half an ounce of nutmeg, two ounces of allspice, a quarter of a pound of pepper, half an ounce of Cayenne pepper, and two ounces of ginger, ground and well mixed. When to be dressed, put plenty of fat into a deep pan, over which put your beef, covering with fat; care must be taken that the beef does not touch the bottom of the pan. Cover the top with a thick paste of flour and water, to prevent the steam from coming out. Send it to the oven, and if moderate it will be done enough in five hours. It should not be taken out of the pan till quite cold; put plenty of fat, as there must not be any water put in.

Pickled Beef, for present use.

Stick a rib of beef with garlic and cloves. Season it with salt, Jamaica pepper, mace, and garlic pounded; cover the meat with vinegar and Spanish thyme; turn it every day, and add more vinegar, (if required) for a fortnight; put it in a stewpan, cover it close, and let it simmer for six hours, adding vinegar and white wine.

Irish Beef.

Put to twenty pounds of beef, one ounce of allspice, a quarter of an ounce of mace, cinnamon, and nutmeg, and half an ounce each of saltpetre and pepper. Mix all together, and add as much common salt as will well rub the meat. Put it in a salting pan; rub it with more salt; every day turn it in the pickle, and rub it with the seasoning that settles. When it has remained a month in pickle, take out the bone, and boil the meat in its own liquor, with as little water as will cover it. It may be stuffed with parsley, and is to be eaten cold.

Neat's Tongues.

Scrape the tongues, and dry them with a cloth. Salt them with common salt, and put half an ounce of saltpetre to each tongue. Lay them in a deep pot, and turn them every day for a week or ten days. Add fresh salt, and let them lie a week longer. Take them out, dry them with a cloth, flour, and hang them up in a dry, but not hot place.

Veal

Veal Hams.

Cut a leg of veal, like a ham; mix a pint of bay salt, two ounces of saltpetre, and one pound of common salt, with an ounce of cinnamon, and juniper berries, and rub the ham with it. Lay it in a hollow tray, with the skin downwards, baste it every day with the pickle for a fortnight, and hang it in wood smoke for a fortnight longer. Boil, or parboil, and roast it.

Mutton Ham.

Well rub a hind quarter of mutton, cut like a ham, with saltpetre, coarse sugar, and common salt, mixed together. Lay it in a tray, skin downwards, and baste it every day for a fortnight; then roll it in saw-dust, hang it in wood smoke for a fortnight, then boil, and hang it in a dry place. Cut it in slices, and boil them as wanted.

Bacon.

Cut off the hams and head of a pig; if a large one, take out the chine, but leave in the spare-ribs, as they will keep in the gravy, and prevent the bacon from rusting. Salt it with common salt, and salt petre, and let it lie for ten days on a table, for the brine to run from it. Salt it again ten or twelve days, turning it every day after the second salting. Then scrape, rub a little salt on, and hang it up. Scrape the white froth clean off, and rub on a little dry salt, which will keep the bacon from rusting.

Another way.

Take out the inside fat of a side of pork, lay it on a long board or dresser, that the blood may run from it. Rub both sides with salt and let it lie a day. Take a pint of bay salt, and a quarter of a pound of saltpetre beaten fine, two pounds of coarse sugar, and a quarter of a peck of common salt. Lay the pork in something that will hold the pickle, and rub it well with it. Let the skin side be downwards, and baste it every day with pickle for a fortnight. Hang it first in wood smoke, and afterwards in a dry place. Wipe off the old salt before it is put into the pickle; do not keep it in a warm kitchen, or in the sun, as either will make both hams and bacon rusty; hang it so as to be clear of every thing, and not to touch the wall.

Ham.

Take the leg of a fat hog; hang it up for a day or two; if large, rub it with a pound of bay salt, four ounces of saltpetre, a pound of the coarsest sugar, and a handful of common salt, all in fine powder. Lay the rind downwards, and cover the
fleshy

fleshy part with the salts. Baste it often. Keep it a month in the pickle, turning it every day. Drain, and throw brann over it; then hang it in a chimney where wood is burnt, and keep turning it for ten days.

Ham, the Yorkshire way.

Beat them well; mix together half a peck of salt, three ounces of saltpetre, half an ounce of salprunella, and five pounds of coarse salt. Rub well with this; put them into a large pan or pickling-tub, and lay what remains on the top. Let them lie three days, and then hang them up. Put as much water to it as will cover the hams, adding salt till it will bear an egg, then boil, and strain it. The next morning put in the hams, and press them down so that they may be covered. When they have lain a fortnight, rub them well with bran, and dry them. Three middle-sized hams may be done with these ingredients, so that if you do only one, you must proportion the quantity of each article.

New England Ham.

Cure two hams in the following manner: beat two ounces of salprunella fine, rub it well in and let them lie twenty-four hours. Take half a pound of bay salt, a quarter of a pound of common salt, an ounce of saltpetre, beaten fine, and half a pound of coarse sugar. Rub all these well in and let them lie two or three days. Then take common salt and make a strong brine, with two gallons of water, and half a pound of brown sugar. Boil it well, when cold skim it, put in the hams, and turn them every two or three days, for three weeks. Hang them up in a chimney, and smoke them well a day or two with horse litter. Afterwards let them hang for a week on the side of the kitchen chimney, and then take them down. Keep them dry, in a large box, covered with bran. They will keep good in this state for a year, though they may be used in a month.

Westphalia Ham.

After rubbing them with half a pound of coarse sugar, let them lie twelve hours, then rub them again with an ounce of saltpetre finely beaten, and a pound of common salt. Turn them every day for three weeks. Dry them in wood or turf smoke; when boiled, put in a pint of oak saw-dust into the water.

Pickled Pork.

Bone, and then cut it into pieces. Rub them first with saltpetre, and then with two pounds of common, and two of bay

bay salt, mixed together. Put a layer of common salt at the bottom of your tub, cover each piece with common salt, and lay them one upon another as even as you can; fill the hollow places on the sides with salt. As the salt melts on the top strew on more, lay a coarse cloth over the vessel, a board over that, and a weight on the board. Cover close, strew on more salt, as may be occasionally necessary, and it will keep good the year round.

Mock Brawn.

Boil two neat's feet tender, take off the meat, and have ready the belly-piece of pork, salted with common salt and saltpetre, for a week. Boil this till almost done; take out the bones, and roll it with the feet very tight, with sheet tin. Boil it till very tender, then hang it up in the cloth till cold; after which keep it in a sousing liquor, as is directed in the next article.

Souse for Brawn, or for Pig's Ears and Feet.

Boil for half an hour, a quarter of a peck of wheat-bran, a sprig of bay, and a sprig of rosemary, in two gallons of water, with four ounces of salt in it. Strain it, and let it get cold, before you use it.

Soused Turkey, in Imitation of Sturgeon.

Dress, bone, and dry a fine turkey; tie it up as you would sturgeon, and put it into the pot, with a quart of white wine, a quart of water, a quart of vinegar, and a handful of salt, which must boil, and be well skimmed before the turkey is put in. When done, take it out, and tie it tighter; but let the liquor boil longer. If more vinegar or salt be wanted, add them when cold, and pour it over the turkey. If kept covered from the air, in a cool dry place, it will be good for months. It is usually eaten with oil, vinegar, and sugar, for sauce.

Fine Pork Sausages.

Take six pounds of young pork, quite free from skin, gristle, or fat; cut it small, and beat it fine in a mortar. Chop six pounds of beef suet very fine; pick off the leaves of a handful of sage, and shred it fine; spread your meat on a clean dresser, and shake the sage over the meat. Shred the rind of a lemon very fine, and throw it, with sweet herbs, on the meat. Grate two nutmegs, to which put one spoonful of pepper, and a large spoonful of salt. Throw the suet over, and mix all well together. Put it down close in the pot, and when you use it, roll it up with as much egg as will make it roll smooth.

Common

Common Sausages.

Chop three pounds of pork, quite free from skin and gristle; season it with two teaspoonfuls of salt, one of beaten pepper, and some sage shred fine; mix it well together, have the guts, nicely cleaned, and fill them, or put the meat down in a pot. Roll them of what size you please, and fry them.

Oxford Sausages.

Take one pound of young pork, fat and lean, without skin or gristle, one pound of lean veal, and one of beef suet, chopped fine together; put in half a pound of grated bread, half the peel of a lemon shred, a nutmeg grated, six sage-leaves chopped fine, a teaspoonful of pepper, and two of salt, some thyme, savory, and marjoram, shred fine. Mix well together, and put it close down in a pan till you use it. Roll them out the size of common sausages, and fry them in fresh butter, of a fine brown, or broil them over a clear fire, and send them to table hot.

Bologna Sausages.

Chop a pound of beef suet, a pound of pork, a pound of bacon, fat and lean together, and the same quantity of beef and veal. Take some sage, pick off the leaves, and chop it fine, with a few sweet herbs. Season high with pepper and salt. Fill a large gut, well cleaned. Set on a saucepan of water, and when it boils, put the sausage in, having first pricked it, to prevent its bursting. Boil it gently for an hour, and lay it to dry on clean straw.

Savalloys.

Take three pounds of young pork, free from bone and skin; salt it with one ounce of saltpetre, and a pound of common salt, for two days; chop it fine, put in three teaspoonfuls of pepper, a dozen sage leaves chopped fine, and a pound of grated bread; mix it well, fill the guts, and bake them half an hour in a slack oven: they are good either hot or cold.

German Sausages.

Take the crumb of a small loaf, a pound of suet, half a lamb's lights, parsley, thyme, marjoram, and onion, minced small, and season it with salt and pepper; these must be stuffed in a sheep's gut, and fried in melted suet, they are only fit for immediate use.

Hog's Puddings, with Currants.

Four pounds of beef suet shred fine, three pounds of grated bread, and two pounds of currants picked and washed; cloves, mace, and cinnamon, of each a quarter of an ounce finely beaten; salt, a pound and a half of sugar, a pint of wine, a quart

quart of cream, a little rose-water, and twenty eggs well beaten, with half the whites. Mix all together, fill clean guts half full, boil them a little, and prick them as they boil. Take them up on clean cloths, and then lay them on a dish.

Hog's Puddings, with Almonds.

Chop one pound of beef marrow, and half a pound of sweet almonds blanched; beat them fine with a little orange flower, or rose-water, half a pound of grated bread, half a pound of currants, washed and picked, a quarter of a pound of fine sugar, a quarter of an ounce each, of mace, nutmeg, and cinnamon, and half a pint of wine. Mix all together with half a pint of cream, and the yolks of four eggs. Fill the guts half full, tie them up, and boil them a quarter of an hour.

Black Puddings.

Stir the blood with salt till cold, put a quart of it, or rather more, to a quart of old grits, and soak it one night. Mix it well together, season it with a spoonful of salt, a quarter of an ounce of cloves, mace, and nutmeg, an equal quantity of each; dry, beat, and mix well in. Take winter savory, sweet marjoram, thyme, and pennyroyal, chopped fine; just enough to season them and to give them a flavour. The next day take the leaf of the hog and cut into dice, scrape and wash the guts, then tie one end; put in plenty of fat, fill the skins three parts full, and tie the other end; prick them with a pin, and put them in a kettle of boiling water: boil them gently for an hour, then take them out, and lay them on clean straw, till cold. When eaten, boil or broil them, and serve hot.

Hog's Lard.

Melt it carefully in a jar, put it into a kettle of boiling water, and run it into bladders that have been well cleaned. The smaller they are, the better the lard keeps; as after the air reaches it, it becomes rank. Put in a sprig of rosemary when melted. As this is a very useful article for frying fish, it should be prepared with care. Mixed with butter, it makes very fine crust.

Mustard, to make.

Mix, by degrees, the best Durham mustard, with boiling water, to a proper thickness; rub it smooth; add a little salt; keep it in a small jar closely covered, and put only as much into the glass as will be used in a day or two.

Another way, for immediate use.

Mix your mustard with milk instead of water ; when quite smooth, add a little raw cream. It is much softer this way, is not bitter, and will keep well.

The patent mustard is preferred by some, and it is perhaps as cheap, being always ready for use.

VEGETABLES, TO DRESS.

General Observations.

VEGETABLES of all kinds, must be well washed and picked, and then laid in cold water. When boiled, they must have plenty of water, and must not be over-done, as that will spoil their colour, and deprive them of their crispness. Put them into boiling water, throw in a handful of salt, and when they begin to sink, (if the water has not slackened in the boiling) you may be certain they are sufficiently done. Drain them immediately, or they will lose their colour. They must never be dressed with meat, except carrots, which may be done with boiled beef.

Hard water spoils the colour of such vegetables as should look green, but if no other can be obtained, put a teaspoonful of salt of wormwood into the water, before the vegetables go in.

Artichokes, to boil.

Twist off the stalks, and wash them in cold water ; when the water boils, put them in, tops downwards ; an hour and a half or two hours will do them. Serve with melted butter.

Artichoke Bottoms, to fry.

Blanch, flour, and fry them in fresh butter. Dish, and pour melted butter over them. Or put a little red wine into the butter, and season with nutmeg, pepper, and salt.

Artichoke Bottoms, to ragout.

Soak them in warm water two or three hours, changing the water.

water. Then put them into a stewpan, with some gravy, mushroom ketchup, Cayenne pepper, and salt. When boiling, thicken them with flour, put them into a dish, pour the sauce over, and serve them hot.

Asparagus, to boil.

Carefully scrape all the stalks, till they look white; cut them even, and throw them into a pan of clean water; have ready a stewpan with water boiling. Put some salt in, and tie the asparagus in small bunches; put them in, and when they begin to be tender, take them up. If too much boiled, they lose both colour and taste. Toast a round of a loaf about half an inch thick, dip it into the liquor the asparagus was boiled in, and lay it in your dish. Pour melted butter on the toast, then lay the asparagus round the dish, the tops inwards; send melted butter in a boat. Do not pour it over your asparagus, as that will make them greasy to the fingers.

Asparagus Pease, to boil.

Scale sprue grass, cut it into pieces the size of pease, as far as the green part extends from the heads, wash, and put them into a stewpan. To a quart of grass pease add half a pint of hot water, lightly salted, and boil them till nearly done; after which strain and preserve the liquor; boil it till nearly reduced, put to it three ounces of fresh butter, a glass of cream, a little sifted sugar, flour and water, to make it of a proper thickness; add the pease, stew them till tender, and serve them up with the top of a French roll toasted and buttered, put under them in a dish.

Asparagus and Eggs.

Cut asparagus that has been left, as for pease; break some eggs into a bason, beat them up, with pepper, salt, and the asparagus; put it into a stewpan, with two ounces of butter and stir it all the time it is on the fire; when thick, it is done; then put a toast on the dish, and the eggs and the asparagus upon the toast.

Brocoli, to boil.

Strip off the branches, till you come to the top one; peel off all the outside skin that is on the stalks and little branches, and throw them into water. Boil according to the general directions. When the stalks are tender it is done. Serve it the same as asparagus.

Brocoli, as a Salad.

Boil it like asparagus, lay it in your dish, beat up with
2 G 2 oil,

oil, vinegar, and a little salt. Garnish with naustertium-buds.

Brocoli and Eggs. (See page 225).

Windsor Beans, to boil.

They must be boiled in salt and water ; and when tender they are done. Serve with parsley and butter.

Kidney Beans, to boil.

String, slit them down the middle, and cut them across ; let them stand some time in salt and water, boil them, and when tender they are done. Serve with melted butter.

French Beans, a la Creme.

Cut your beans into slips, and boil them in plenty of water with salt in it. When done, drain them. Put into a stewpan two ounces of fresh butter, the yolks of three eggs beaten up in a gill of cream, and set over a slow fire. When hot, add a spoonful of vinegar and the beans, simmer for five minutes ; stir with a wooden spoon, to prevent the mixture from burning or curdling, and serve them up as a dish.

French Beans, to ragout.

Cut, and string, a quarter of a peck of beans. Cut them across in three pieces, then lay them in salt and water, for a quarter of an hour : dry, and fry them of a nice brown ; when done, take them out, pour off the fat, and put in a quarter of a pint of boiling water ; while boiling, put in a quarter of a pound of fresh butter rolled in flour, two spoonfuls of ketchup, one of mushroom pickle, four of white wine, an onion stuck with cloves, beaten mace, grated nutmeg, pepper, and salt. Stir for a few minutes, and then put in the beans. Shake the pan till the whole is well mixed, then take out the onion, and pour all into your dish.

Beet Roots.

These make a very pleasant addition to winter sallads. They are also extremely good boiled, and sliced with onion ; or stewed with whole onions. Boil the root tender, with the skin on ; slice it into a stewpan with a little stock, and a spoonful of vinegar : simmer till the gravy is tinged with the colour ; then put it into a small dish, and make a round of the button onions, first boiled tender ; take off the skin just before serving, and serve quite hot.

Or roast three large onions, peel off the outer skins till they look clear ; and serve the beet-root stewed, round them.

If beet-root is in the least broken before dressed, it loses its colour, and looks ill.

Chardoons,

Chardoons, to fry.

Cut them about six inches long, and string them; when boiled tender, take them out, have some butter melted in your stewpan, flour, fry, brown, and send them in a dish, with melted butter: or, tie them in bundles, and boil them like asparagus, and serve them in the same manner: or cut them into dice, and boil them like pease: toss them up in butter, and send them up hot.

Chardoons, a la Fromage.

After stringing, cut them an inch long, stew them in red wine till tender; season with pepper and salt, and thicken with butter rolled in flour; pour them into your dish, squeeze the juice of orange over it, scrape Parmesan or Cheshire cheese all over; brown it with a cheese iron, and serve it up hot.

Cauliflower, to boil.

Cut off the green part, divide it into four, and put it into some milk and water boiling, and skim the saucepan well. When the stalks feel tender, take them up carefully, and put them to drain. Then put a spoonful of water into a stewpan, with a little dust of flour, a quarter of a pound of butter, pepper, and salt; shake it round till the butter is melted, and the whole mixed together. Take half the cauliflower, and cut it as for pickling. Lay it into the stewpan, turn, and shake the pan round for about ten minutes. Lay the stewed in the middle, the boiled round, and pour over it the butter in which the one half was stewed.

The more usual, but less delicate way of dressing cauliflowers, is as follows: Cut the stalks off, leave a little green on, and boil them a quarter of an hour. Take them out, drain, and send them whole to table, with melted butter in a sauce tureen.

Cabbage, to boil.

Follow the general directions; and, when tender, drain on a sieve, but do not press them. Savoy and other greens must be boiled in the same manner.

Carrots, to boil.

Scrape them clean, put them into a saucepan, and when done, rub them in a clean cloth. Slice them into a plate, and pour melted butter over them. If young, half an hour will boil them.

Cucumbers, to stew.

Slice an equal quantity of cucumbers and onions, and fry them together in butter. Strain them in a sieve, and put
1 them

them into a saucepan, with a gill of gravy, two spoonfuls of white wine, and a blade of mace. Stew five or six minutes, put in a piece of butter, rolled in flour, salt and Cayenne pepper. Shake them well together till of a good thickness, dish and serve them up.

Celery, to fry.

Cut off the heads, and green tops of six or eight heads of celery; take off the outside stalks, pare the roots clean; have ready half a pint of white wine, the yolks of three eggs beaten fine, salt and nutmeg; mix all together with flour into a batter, into which dip every head, and fry them in butter; when done, lay them in your dish, and pour melted butter over them.

Celery, to ragout.

Wash a bunch of celery; cut it in pieces about two inches long, put it into a stewpan with water to cover it, tie three or four blades of mace, two or three cloves, and some whole pepper, in a muslin rag; add an onion, and some sweet herbs; cover close, and stew softly till tender; then take out the spice, onion, and herbs; put in half an ounce of truffles and morels, two spoonfuls of ketchup, a gill of red wine, a bit of butter rolled in flour, and a French roll; season with salt to your palate; stir, cover close, and let it stew till the sauce is thick. Shake your pan often; when done, garnish with lemon, and serve hot.

Endive, to ragout.

Lay three heads of white endive in salt and water for three hours. Take off the green heads of a hundred of asparagus, chop the white part, as far as is tender, small, and put it into the water. Chop small a bunch of celery; put it into a saucepan with a pint of water, three or four blades of mace, and whole pepper, tied in a cloth. When tender, put in the asparagus, shake the pan, and let it simmer till the asparagus is done. Take the endive out of the water, drain, and leave one whole. Pull the others, leaf by leaf, and put them into the stewpan, with a pint of white wine. Cover close, and let it boil till the endive is nearly done. Put in butter rolled in flour, cover the pan again, and keep shaking it. When quite done, take it up, and lay the whole head in the middle; then the celery and grass round, the other part of the endive over that; pour the liquor from the saucepan into the stewpan, stir it together, season with salt, and add a liaison of two eggs, (*see page 114*); mix this with the sauce, then pour it over your ragout, and serve hot.

Hops.

Hops.

Boil them in salt and water, and dress them as a sallad, with oil, vinegar, pepper, and salt.

Mushrooms, to boil.

Clean with a knife, fresh forced mushrooms; wash and drain them, make a case with a sheet of writing paper; rub the inside with fresh butter, and fill it with mushrooms. Season with pepper and salt, put them on a baking plate over a slow fire, cover with a saucepan lid, with some fire on it, and when the mushrooms are nearly dry, serve them up hot.

Mushrooms, to stew.

Wipe large button mushrooms with a wet flannel, put them in a stewpan with a little water, let them stew a quarter of an hour, then put in salt, flour, and butter, to make it as thick as cream, let it boil five minutes; and when you dish it up, add a liaison of one egg. (See page 114). Put sippets round the dish, but not toasted, and serve it up. It is proper for a side dish for supper, or a corner one for dinner.

Mushrooms, to ragout.

Peel, and cut the inside of some large mushrooms. Then broil them on a gridiron: when the outside is brown, put them into a stewpan, with water to cover them, When stewed ten minutes, put to them a spoonful of white wine, the same of browning, (see page 183), and a little vinegar. Thicken with butter and flour, give it a gentle boil, and serve with sippets round the dish.

Onions, to roast.

They should be done with the skins on. They are eaten with salt and cold butter, roasted potatoes, or beet roots.

Onions, to ragout.

Peel a pint of young onions, take four large ones, peel, and cut them very small; put butter into a stewpan; when melted, throw in your onions, and fry them till brown; then dust in flour, and shake them round till thick; throw in salt, beaten pepper, a quarter of a pint of good gravy, and a teaspoonful of mustard; stir all together; when of a good thickness, pour it into your dish, and garnish with fried crumbs of bread.

Parsnips, to boil.

Boil them in plenty of water, and when soft, which may be known by running a fork into them, take them up. Scrape them fine, throw away all the sticky part, and send them to table, with melted butter in a sauce-boat.

Pease

Pease, to Boil.

Pease must not be done in much water. Chop scalded mint, and stir in cold butter, pepper, and salt.

Green Pease, to stew.

Put a quart of pease, a lettuce, and an onion sliced, butter, pepper, salt, and no more water than hangs round the lettuce from washing. Stew them two hours very gently. When to be served, beat up an egg, and stir it into them; or a bit of flour and butter. Some prefer a teaspoonful of powdered sugar.

Potatoes, to boil.

Potatoes must only have water enough to keep the saucepan from burning. Put them into cold water, with salt. Keep them close covered, boil slowly, and as soon as the skins crack, they are done. Drain out all the water, let them remain in the saucepan covered for two or three minutes, with a napkin over them, to absorb the moisture; then peel, lay them in a plate, and pour melted butter over them. Or when peeled, lay them on a gridiron till of a fine brown, and then send them to table.

Potatoes, to escallop.

Having boiled, beat them fine in a bowl, with cream, a large piece of butter, and a little salt. Put them into escallop-shells, make them smooth on the top, score with a knife, and lay thin slices of butter on the tops of them. Then put them into a Dutch oven to brown before the fire.

Potatoes, to fry.

Cut them in thin slices, and fry them in butter, till they are nicely brown. Lay them in a dish, and pour melted butter over them for sauce.

Potatoes likewise are fried by the French in a batter, and served up with powdered sugar thrown over them. All batters should be fried in sweet oil or hog's lard.

Potatoes, to mash.

Boil, peel, and break them to paste; to two pounds of them, add a quarter of a pint of milk, a little salt, and two ounces of butter: stir well over the fire. Serve them in this manner; or place them on the dish in a form, and then brown the top with a salamander, or in escallops.

Sea Kale.

Boil it very white, and serve it on a toast like asparagus.

Spinach,

Spinach, to boil.

Great care must be taken in washing and picking it. Put it into a saucepan that will just hold it, sprinkle it with salt, and cover close. The pan must be set on the fire, and well shaken. When done, beat the spinach well with a bit of butter: it must come to table pretty dry; and looks well if pressed into a tin mould, in the form of a leaf.

Spinach, to stew.

Squeeze it quite dry, put it into a stewpan without water, with a spoonful of gravy, a lump of butter, salt, and pepper, and simmer till ready. A spoonful of cream is a great improvement.

*Spinach and Eggs. (See page 225).**Sorrel, to stew.*

Wash, and put it into a stone jar, with no more water than hangs to the leaves. Simmer it as slowly as you can; and when done add a bit of butter, and beat it well.

French Sallad.

Chop three anchovies, a shalot, and some parsley, quite small: put them into a bowl with two table spoonfuls of vinegar, one of oil, some mustard, and salt. When well mixed, add, by degrees, cold roast or boiled meat, in thin slices; put in few at a time, not exceeding two or three inches long. Shake them in the seasoning, and then put more; cover the bowl, and let the sallad be prepared three hours before it is to be eaten. Garnish with parsley and slices of the fat.

Lobster Sallad.

Make a sallad, and put some of the red part of the lobster to it, cut. This forms a pretty contrast to the white and green of the vegetables. Do not put much oil, as shell fish take off the sharpness of vinegar. Serve in a dish.

A neat dish of Vegetables.

Wash a dish with the white of egg, and make four divisions in it, with fried bread. Put alternately in each division, the following vegetables. Stewed spinach, in one; in the next, mashed turnips; the next, mashed potatoes; and in the fourth, blanched onions, and sliced carrots; stew each in a little cullis, and let some of it, adhere to them when put into the dish. In the fourth partition, if preferred, put pieces of cauliflower, or heads of brocoli.

Turnips, to boil, and mash

Turnips should be boiled with meat. Mash them with pepper, salt, and butter.

VEGETABLES AND FRUIT, TO KEEP.

General Directions.

VEGETABLES, as well as dried fruits, must be kept in a dry, but not warm place. Dried vegetables when boiled, must have great plenty of water.

Artichoke Bottoms, to dry.

Pluck them before they are full grown: this will draw the strings from the bottoms. Boil them till the leaves pluck off easily, lay the bottoms on tins, and set them in a cool oven. Repeat this till they are dry, which is known by holding them up to the light: they will then appear transparent. Hang them up in a dry place in paper bags.

French Beans, to keep all the year.

Gather young beans, on a fine day. Put a layer of salt at the bottom of a stone jar, then one of beans, then salt, then beans, and so on, till the jar is full; cover with salt, tie a coarse cloth over, put on a board, and then a weight, to keep out the air: set them in a dry cellar; when use cover them close again: wash them clean, and let them lie in soft water twenty-four hours, change the water often when boiled put no salt in the water. The best way is to boil them with the white heart of a small cabbage, then drain them, chop the cabbage, and put both into a saucepan with butter rolled in flour; shake a little pepper, put in some good gravy, let them stew ten minutes, and serve as a side dish.

Endive.

Wash it whole, then cut off the root, tie a handful of the leaves together, and boil them in an earthen pot. When they have bubbled two or three times, take them out and cut them into slices. Range them in pots and cover them with salt and water; tie them down tight with a sheep bladder.

bladder and a piece of leather. If intended to be eaten alone, they must be boiled in plain spring water, to take out the salt.

Mushrooms.

Wash large buttons, as for stewing, and lay them on sieves, with the stalks upwards. Throw salt over to take out the water. When drained, put them in a pot, and set them in a cool oven an hour. Take them carefully out, and lay them to cool and drain. Boil the liquor that comes from them, with a blade or two of mace, till half wasted. Put the mushrooms into a dry jar, and when the liquor is cold pour it in, and cover the mushrooms with it. Pour on suet, tie a bladder over the jar, and set it in a dry closet, where they will keep the greater part of the winter. When wanted, take them from the liquor, pour over them boiling milk and let them stand an hour. Stew them in milk a quarter of an hour, thicken with flour, and a large quantity of butter, but do not oil it. Add a liaison of two eggs. (*See page 114*). Lay sippets round the inside of the dish, serve them, and they will eat nearly as well as when just gathered. If not strong enough, put in a little of the liquor, which is very useful, as it gives a strong flavour of fresh mushrooms to all made dishes.

Another Way.

Scrape, peel, and take out the inside of large flaps. Boil them in their own liquor, with a little salt, lay them in tins, and set them in a cool oven; and repeat this till dry. Then put them in clean jars, tie them down close, and keep them for use.

Carrots, Parsnips, and Beet-roots.

These must be kept in layers of dry sand for winter use; and neither they nor potatoes should be cleared from the earth. Potatoes should be carefully kept from frost.

Onions.

Onions should be hung up in a cold dry place.

Parsley.

Cut it close to the stalks; dry it in a warm room, or on tins in a very cool oven. This preserves its flavour and colour, and it is very useful in winter.

To keep Green Pease till Christmas.

Shell, and throw them into boiling water and salt, let them boil five or six minutes, drain them, then lay a cloth four or five times double on a table, and spread them on; dry them

well, and have your bottles ready; fill, and cover them with mutton fat dried; when cool, fill the necks almost to the top, cork them, tie a bladder and a lath over them, and set them in a cool dry place. When you use them, boil your water, put salt, sugar, and a piece of butter; when they are boiled enough, throw them into a sieve to drain; then put them into a saucepan with a piece of butter; turn them into a dish, and serve hot.

Cranberries, to bottle.

Gather them when the weather is quite dry, and put them into bottles, with hard water, properly prepared for the purpose. Cork them up close, set them in a dry place, where neither heats nor damps can get to them, and they will keep all the following season.

Green Currants, to bottle.

Gather when the sun is hot upon them; then strip them from the stalks, and put them into bottles. Cork them close, set them in dry sand, and they will keep all the winter.

Damsons, to bottle.

Take your damsons, when quite sound, put them into wide-mouthed bottles, cork them down tight; put them into a moderate oven, and about three hours will do them. Be careful your oven is not too hot, or it will make your fruit fly. All kinds of fruit that are bottled, may be done in the same way, and if properly done will keep two years. When done, they must be put away, with the mouth downwards, in a cool place, to keep them from fermenting.

Gooseberries, to keep.

Put an ounce of roach allum, beaten fine, into a pan of boiling hard water. When you have picked your gooseberries, put a few into the bottom of a hair sieve, and hold them in the boiling water till they turn white. Take out the sieve, and spread the gooseberries between two clean cloths. Put more gooseberries in your sieve, and so on till they are done. Put the water into a glazed pot till next day; then put your gooseberries into wide-mouthed bottles, pick out all the cracked and broken ones, pour the water clear out of the pot, and fill your bottles. Cork them loosely, and let them stand a fortnight. If they rise to the corks, draw them out, and let them stand two or three days uncorked. Then cork them close, and they will keep good several months.

Another

Another way.

Pick them as large and dry as you can, and having taken care that your bottles are clean and dry, fill and cork them. Set them in water up to the neck, and let the water boil very slowly till you find the gooseberries are coddled; then take them out, and put in the rest of the bottles till all are done. Have ready some rosin melted in a pipkin, and dip in the necks of the bottles, which will keep the air from getting in at the cork. Keep them in a cool dry place, and they will bake red. They will keep without scalding; but they will not bake so fine, nor will the skins be so tender.

Grapes, to keep.

When you cut your grapes from the vine, leave a joint of the stalk to them. Hang them up in a dry room, at a proper distance from each other, for them to hang separate; for, unless the air passes freely between them, they will grow mouldy, and be spoiled. If well managed, they will keep good some months.

Walnuts, to keep.

Put a layer of sea sand at the bottom of a large jar, then a layer of walnuts, then sand, then the nuts, and so on, till the jar is full; they must not touch each other in any of the layers. When wanted for use, lay them in warm water for an hour, shift the water as it cools, rub them dry, and they will peel well, and eat sweet.

Lemons, to keep.

Do these the same as the preceding.

Another way.

Take fruit that are quite sound and good, and run a fine packthread about a quarter of a yard long, through the hard nib at the end of the lemon; then tie the string together, and hang it on a hook in an airy dry place; be sure they do not touch one another, nor any thing else, but hang them as high as you can.

Pears, to keep.

Pears may be kept in the same manner as the above, only tying the string to the stalks.

BOILED PUDDINGS.

General Observations.

IN boiling puddings, great care must be taken, that the cloth in which they are to be boiled is quite clean, and dry, till wanted for use ; then dip it into boiling water, flour it, and shake it, before you put it into the saucepan.

Bread puddings should be tied loose ; but batter pudding quite close. If boiled in a basin, butter your basin, and give it plenty of water. Turn it often, and leave it uncovered ; when done, take it up, and let it stand a few minutes in the basin to cool. Then untie it, put the cloth round it, lay your dish over, turn the pudding out ; take off the basin and cloth very carefully, as light puddings are apt to break.

If boiled in a cloth, when done, have ready a pan of cold water, into which dip your pudding on taking it out of the pot : this will prevent its adhering to the cloth.

Very good family puddings may be made without eggs. A few spoonfuls of fresh table beer, or one of yeast, will be found a good substitute. In that case, they must have very little milk, and must boil three or four hours.

Batter pudding should be strained through a coarse sieve, when mixed ; but in every other kind, the eggs must be strained separately.

Almond Pudding.

Beat fine a pound of sweet almonds, with three spoonfuls of rose-water, and a gill of white wine. Mix in half a pound of fresh butter melted, with five yolks of eggs, and two whites, a quart of cream, a quarter of a pound of sugar, half a nutmeg grated, one spoonful of flour, and three of crumbs of bread. Mix all well together, and boil it half an hour ; or it may be baked.

Apple

Apple Pudding.

Make a paste of flour, chopped beef suet, or marrow, salt, and water. Knead, roll it out thin, sheet a bowl or basin with it, and fill it with baking apples pared, cut in quarters, and cored; add lemon peel, cloves, nutmeg, and cinnamon, pounded fine, a small quantity of each. Lay a thin paste on the top, tie it up in a cloth, and let it boil till done. When done cut a piece from the top, mix sugar to taste; add a bit of fresh butter, a little syrrop of quinces, and serve it.

Apple Dumplings.

Pare and core large baking apples, fill the cavities with quince marmalade, or sugar; make paste, as for an apple pudding, roll each apple in a piece of it, and boil them separately in a cloth, or brush them with whites of eggs, and bake them. Serve with grated nutmeg, sifted sugar, and fresh butter.

Batter Pudding.

Rub three spoonfuls of flour smooth by degrees into a pint of milk; simmer till it thickens; stir in two ounces of butter; when cool, and the yolks of three eggs: put it into your cloth or basin, and plunge it into boiling water, bottom upwards. Boil it an hour and a half, and serve with plain butter. If approved, ginger, nutmeg, and lemon peel may be added.

Another way.

Take a quart of milk, beat up the yolks of six eggs, the whites of three, mix them with a quarter of a pint of milk. Take six spoonfuls of flour, a teaspoonful of salt, and one of ginger. Put to these the remainder of the milk, mix all together, put it into your cloth, and boil it an hour and a quarter. Pour melted butter over it when you serve.

Batter pudding may be made without eggs, thus:—Take a quart of milk, mix six spoonfuls of flour, with a little of the milk first, a teaspoonful of salt, two of beaten ginger, and two of the tincture of saffron. Mix all together, and boil it an hour.

Black Puddings. (See page 233).*Brandy Pudding.*

Line a mould with jar raisins stoned, or dried cherries, then thin slices of French roll, next ratifias, or maccaroons, then fruit, then roll, and so on till the mould is filled. Sprinkle in at times, two glasses of brandy. Beat four eggs; put to a pint of milk or cream, sweetened, half a nutmeg, and
the

the rind of nutmeg grated. Let the liquid sink into the solid part, tie it tight in a cloth, and boil it one hour.

Bread Pudding.

Pour boiling milk over grated bread, and cover it close. When soaked an hour or two, beat it fine, and mix with it two or three eggs. Put it into a basin, that will just hold it; tie a floured cloth over, and put it into boiling water. Send it up with melted butter, poured over it.

Rich Bread Pudding.

Pour half a pint of hot milk on half a pint of crumbs of bread; cover up for an hour. Beat up four eggs, strain and add them to the bread, with a teaspoonful of flour, an ounce of butter, two ounces of sugar, half a pound of currants, an ounce of almonds beaten, orange-flower water, half an ounce of orange, ditto lemon, ditto citron. Butter a basin that will just hold it, flour the cloth, tie tight over, and boil one hour.

Biscuit Pudding.

Pour a pint of boiling milk or cream over the best Naples biscuit, and cover it close. When cold, add the yolks of four eggs, with the whites of two; some nutmeg, a little brandy, half a spoonful of flour, and sugar. Boil it an hour in a china basin. Serve with melted butter, wine, and sugar.

Currant Pudding.

Sheet a basin with paste, as directed for apple pudding, fill the basin with currants, cover with paste and boil it; when done, cut a piece out of the top, mix sifted sugar with the fruit, to the palate, and a small quantity of pounded cinnamon, or grated nutmeg,

Damson, Gooseberry, and ripe Plumb Pudding.

May be done the same way.

Custard Pudding.

Boil a stick of cinnamon, in a pint of good cream; add a quarter of a pound of sugar. When cold put in the yolks of five eggs well beaten; stir this over the fire till pretty thick, but do not let it boil. When cold, butter a cloth, dust it with flour, tie the custard in it close, and boil it three quarters of an hour. When you take it up, put it into a basin to cool a little; untie the cloth, lay the dish on the basin, and turn it carefully out. Grate sugar over, and serve it up with melted butter and a little wine in a boat.

Cream

Cream Pudding.

Boil a quart of cream with a blade of mace, half a nutmeg grated, and then let it stand to cool. Beat up the yolks of eight eggs, with three whites, and strain them. Mix a spoonful of flour with them, a quarter of a pound of almonds, blanchd and beaten fine, with a spoonful of orange-flower or rose water. Then, by degrees, mix in the cream, and stir well together. Take a thick cloth, wet and flour it well, pour in your mixture, tie close, and boil it half an hour. Let the water boil fast all the time, and when done turn it in your dish, pour melted butter over, with a little wine, and strew on the top grated sugar.

Damson Pudding.

See currant pudding, page 248.

Eve's Pudding.

Mix three quarters of a pound of grated bread, with an equal quantity of shred suet, the same of apples, and of currants; add the whole of four eggs, and the rind of half a lemon shred fine. Put it into a shape, and serve with melted butter, wine and sugar, the juice of half a lemon, and grated nutmeg.

Gooseberry Pudding.

See currant pudding, page 248.

Green Bean Pudding.

Boil and blanch old beans, beat them in a mortar, with pepper, salt, some cream and the yolk of an egg. A little spinach juice will give it a fine colour. Boil it in a basin that will just hold it, an hour; and pour parsley and butter over.

Hard Dumpling.

Make a paste of flour, water and a little salt. Boil them an hour. They are best boiled with beef.

Hasty Puddings.

Boil four bay leaves in a quart of milk. Beat up the yolks of two eggs, with salt, and two or three spoonfuls of milk; take out the bay leaves, stir up the remainder of the milk, with a wooden spoon in one hand, and flour in the other, till of a good thickness. Let it boil, and keep stirring it. Pour it into a dish, and stick butter in different parts.

Herb Pudding.

Steep a quart of grits in warm water, for half an hour, cut a pound of hog's lard into little bits. Take spinach, beets, parsley, and leeks, a handful of each; three onions chopped

small, three sage leaves cut fine, and a little salt. Mix well and tie it close in a cloth. Take it up while boiling to loosen the string.

Hunting Pudding.

Beat up eight eggs, mix them with a pint of cream, and pound of flour. Beat well together, and put to them a pound of beef suet finely chopped, a pound of currants, half a pound of jar raisins, stoned and chopped small, two ounces of candied orange, the same of citron, cut small, a quarter of a pound of powdered sugar, and a nutmeg grated. Mix all together with half a gill of brandy, put it into a cloth, and boil it four hours. When done, turn it into a dish, and strewe over it powdered sugar.

Muffin Pudding, with dried Fruit, or Sweetmeats.

Boil a few coriander seeds, a bit of lemon peel, and sugar in a pint and a half of milk. Strain the milk over four muslin fins, and when cold mash them with a wooden spoon: add half a gill of brandy, half a pound of any dried fruit, some grated nutmeg, two ounces of Jordan almonds, blanch'd and pounded fine, and six eggs well beaten. Mix well together and boil it in a basin, or bake it in a dish, with a paste round it.

It may be made plainer, and be very good, by substituting currants instead of sweetmeats.

Muffins of themselves, without fruit, make a very delicate pudding.

Norfolk Dumplings.

Take half a pint of milk, two eggs, salt, and make them into a good thick batter with flour. Drop the batter into a saucepan of boiling water, and two or three minutes will boil them; put them into a sieve to drain, put them on a dish and stir a lump of butter into them.

Oatmeal Pudding.

Pour a quart of boiling milk over a pint of the best oatmeal; soak it all night; next day beat two eggs, and mix with a little salt: butter a basin that will just hold it; cover tight with a floured cloth, and boil it an hour and a half. Eat with cold butter and salt.

When cold, slice and toast it, and eat it like oat cake buttered.

Pease Pudding.

Put your pease on to boil, giving them room to swell. When nearly done, take them out, beat them up with salt and pepper, an egg, and a lump of butter. Tie them up close

close, and let them boil till done. The pease will be the better for soaking an hour or two before boiling.

Common Plumb Pudding.

One pound of flour, and one of suet; half the quantity of fruit, with spice, lemon peel, half a glass of brandy, one egg, and milk enough to mix it with. This will make an excellent pudding if long boiled.

Rich Plumb Pudding.

A pound of jar raisins stoned, a pound of currants well washed and picked, a pound of beef suet chopped small, two ounces of almonds blanched and pounded, mixed in a pound of sifted flour, and some grated bread. Add two ounces each of candied citron, orange, and lemon peel, half a grated nutmeg, a blade or two of mace, a quarter of a pound of powdered loaf sugar, and a little salt. Moisten the whole with ten beaten eggs, half a pint of cream, a glass or two of white wine, and half a gill of brandy, to make it of a good consistency; it must not be thin, as the fruit would then settle at the bottom. Tie it carefully in a cloth, and boil it four hours. Serve it up with melted butter, white wine and powdered sugar over it; or, if preferred, it may be baked.

Prune Pudding.

Take a few spoonfuls from a quart of milk, and beat in it six yolks of eggs and three whites, four spoonfuls of flour, a little salt, and two spoonfuls of beaten ginger. Mix in by degrees the rest of the milk, and a pound of prunes. Tie it up in a cloth, boil it an hour, and pour over it melted butter. Damsons done in the same manner are equally good.

Potatoe Pudding.

Boil half a pound of potatoes till soft, peel, mash, and rub them through a sieve till fine and smooth. Take half a pound of fresh butter melted, half a pound of fine sugar, and beat them well together. Beat up six eggs, and stir them with a glass of brandy. Tie it up in a cloth, and half an hour will do it. Melt butter, put into it a glass of wine sweetened with sugar, and pour it over the pudding.

Quaking Pudding.

Boil a quart of cream; and when almost cold, beat up four eggs very fine, with a spoonful and a half of flour: mix them with the cream: add sugar and nutmeg to taste. Tie it close up in a cloth well buttered; boil it an hour, then

turn it carefully out. Pour over it melted butter, and serve it.

Raspberry Dumplings.

Make a puff paste and roll it out. Spread raspberry jam, and make it into dumplings. Boil them an hour; pour melted butter into a dish, and strew grated sugar over.

Rice Pudding.

Tie half a pound of rice, and half a pound of raisins stoned, or currants, in a cloth, giving it room to swell. Boil it two hours, and serve with melted butter, sugar, and grated nutmeg, poured over it.

Another way.

Boil a quarter of a pound of rice as above, then take it up, and stir in a quarter of a pound of butter, grate some nutmeg and sugar to taste. Tie it up tight, and boil it another hour. When done pour melted butter over it.

Sago Pudding.

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

Shelford Pudding.

Mix three quarters of a pound of currants, or jar raisins, with one pound of suet, one pound of flour, six eggs, a little good milk, lemon-peel and a little salt. Boil it in a melon-shape six hours.

Spinach Pudding.

Pick and wash a quarter of a peck of spinach, put it into a saucepan, with a little salt, cover close, and when boiled tender, throw it into a sieve to drain. Chop it with a knife, beat up six eggs, and mix with it half a pint of cream, a stale roll grated fine, nutmeg, and a quarter of a pound of melted butter. Stir well together, put it into the saucepan in which you boiled the spinach, and stir it till it thickens. Then wet and flour a cloth, tie it up, and boil it an hour. When done, turn it into a dish, pour melted butter over, with the juice of a Seville orange; strew on it a little grated sugar, and serve it hot.

Suet Pudding.

Take six spoonfuls of flour, a pound of suet shred small, four eggs, a spoonful of beaten ginger, a spoonful of salt, and a quart of milk. Mix the eggs and flour with a pint of milk

milk very thick, and with the seasoning mix in the rest of the milk, with the suet; boil it two hours.

Suet Dumplings.

Take a pint of milk, four eggs, a pound of suet, salt, and nutmeg, two tea-spoonfuls of ginger, and flour to make it into a light paste. When the water boils, roll it into dumplings. Then put them into the water, and move them gently, to prevent their sticking. About half an hour will boil them.

Veal Suet Pudding.

Cut the crumb of a three-penny loaf into slices. Boil and pour two quarts of milk on the bread, and put to it a pound of veal suet melted down. Add a pound of currants, and sugar to taste, half a nutmeg, and six eggs well mixed together. This pudding may be either boiled or baked; if the latter, be careful to well butter the inside of your dish.

A Spoonful Pudding.

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

Tansey Pudding.

Blanch and pound a quarter of a pound of Jordan almonds; put them into a stewpan, add a gill of the syrup of roses, the crumb of a French roll, some grated nutmeg, half a glass of brandy, two table spoonfuls of tansey juice, three ounces of fresh butter, and some slices of citron. Pour over it a pint and a half of boiling cream or milk, sweeten, and when cold mix it; add the juice of a lemon, and eight eggs beaten. It may be either boiled or baked.

White Pudding in Skins.

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

Yeast Dumplings.

Take yeast as for bread, but with milk instead of water, and salt. Let it rise before the fire. Have ready a stewpan of boiling water; make the dough into balls, the size of a middling apple; throw them in, and boil them twenty minutes

If

If you doubt when done enough, stick a fork into one; if it comes out clear, it is done.

The way to eat them is to tear them apart on the top with two forks; they become heavy by their own steam. Eat immediately with meat, sugar and butter, or salt.

Beef, or Mutton Steak Pudding.

Make a stiff crust, with flour and suet, mixed up with cold water, and seasoned with salt. Take either beef or mutton steaks, well season them with pepper and salt, and make it as you would apple pudding; tie it in a cloth, and put it in when the water boils. If a small pudding, it will take three hours; if a large one five.

Cabbage Pudding.

Bruise a pound of beef suet, a pound of lean veal, and a small scalded cabbage. Season with mace, nutmeg, ginger, a little pepper and salt, and put in some green gooseberries, grapes, or barberries. Mix all well with the yolks of four or five eggs well beaten up. Wrap all up in a green cabbage leaf, tie it in a cloth, and boil it an hour.

Calf's Feet Pudding.

After taking out the fat and brown of a calf's foot, mince a pound of it very small. Take a pound and a half of suet, pick off all the skin, and shred it small. Take the yolks of six eggs, and half the whites, and beat them well. Then the crumb of a roll grated, a pound of currants picked, washed, and rubbed in a cloth, as much milk as will moisten it with the eggs, a handful of flour, and salt, nutmeg and sugar, to taste. Boil it four hours; then take it up, lay it in your dish, and pour melted butter over it. If you put white wine and sugar it will be a great improvement.

Liver Pudding.

Chop sheep's liver, after having cut it thin, mix it with an equal quantity of suet shred fine, half as many crumbs of bread or biscuit grated, season with some sweet herbs shred fine, nutmeg grated, beaten pepper, and an anchovy; mix all together with salt, or the anchovy liquor, with a piece of butter; fill the crust and close it; boil it three hours.

Rabbit Pudding.

Chop the meat of a roasted rabbit very fine, with the liver, soak the bones in a pint of cream for an hour; boil six onions in some stock, with a bunch of parsley, two cloves, pepper, and salt, till the liquid is thick; chop the onions fine, mix them with the meat, some bread crumbs soaked in cream,

cream, and the cream from the bones; add eight yolks of eggs, three quarters of a pound of lard cut in small pieces, with salt and spices to the taste.

Puddings of all sorts of poultry or game may be made in this way, boiled in a cloth, and served with ravigote sauce. (See page 134).

BAKED PUDDINGS.

Almond Pudding.

MAKE it as a tansey pudding, (see page 253), leaving out the bread and tansey juice, and adding a quarter of a pound of Naples biscuit, and a spoonful of orange-flower water.

Apple Pudding.

Pare twelve large apples, and take out the cores. Put them into a saucepan, with four or five spoonfuls of water, boil them till soft and thick. Beat them well, stir in a pound of loaf sugar, the juice of three lemons, with the peels of two cut thin and beaten fine in a mortar, and the yolks of eight eggs. Mix all together, and bake it in a slack oven. When done, strew a little sugar over it.

Barley Pudding.

Beat up the yolks of six eggs, and the whites of three, and put them into a quart of cream. Sweeten, and put a little orange-flower, or rose water in, with a pound of melted butter. Put in six handfuls of French barley, having first boiled it tender in milk. Then butter a dish, pour it in, and send it to the oven.

Bread and Butter Pudding.

Butter a dish, and lay thin slices of bread and butter all over. Strew on a few currants picked and washed clean, then a row of bread and butter, then currants again, and so till the bread and butter is all in; then take a pint of milk, beat up four eggs, a little salt, and half a nutmeg grated. Mix all together with sugar to taste; pour it over, and bake it half an hour.

Carrot Pudding.

Take half a pound of raw scraped carrots, and a pound of grated bread; beat up eight eggs, with half the whites, and mix them with half a pint of cream. Stir in the bread and carrot,

rot, half a pound of fresh butter melted, half a pint of white wine, three spoonfuls of orange-flour water, and a nutmeg grated. Sweeten to taste, and if too thick, stir in a little new milk or cream. Lay a puff-paste all over the dish, pour in the ingredients, and bake it an hour.

A Charlotte.

Cover a baking dish with thin slices of bread, after having well rubbed it with butter. Cut thin slices of apple into the dish, in layers, till full; put sugar and fresh butter between. Soak as many thin slices of bread as will cover it, in warm milk, over which lay a plate, and over the plate a weight to keep the bread close on the apples. Bake slowly three hours. To a middling dish use half a pound of butter.

Chesnut Pudding.

Boil a dozen and a half of chesnuts, a quarter of an hour. Blanch, peel and beat them in a marble mortar, with a little orange-flower, or rose water, and white wine, till of a fine thin paste. Beat up twelve eggs with the whites. Grate half a nutmeg into three pints of cream, a little salt, and half a pound of melted butter. Sweeten it, and mix all together. Put it over the fire and stir it till thick. Lay a puff-paste over the dish, pour the mixture and send it to the oven. When cream cannot be got, take three pints of milk, beat up the yolks of four eggs, and stir them into the milk. Set it over the fire, stir all the time till scalding hot, and use this instead of cream.

Cheese Curd Pudding.

Turn a gallon of milk with rennet, and drain off the whey. Put the curd into a mortar and beat it with half a pound of fresh butter, till well mixed. Beat the yolks of six eggs and the whites of three, and strain them to the curd. Grate two Naples biscuits, or half a penny roll. Mix all together, and sweeten to taste. Butter patty-pans, and fill them. Bake in a moderate oven, and when done, turn them out into a dish. Cut candied citron and orange-peel narrow, about an inch long, and blanched almonds, into long slips. Stick them on the top of the puddings. Pour melted butter, wine and sugar all over.

Citron Pudding.

Take a spoonful of flour, two ounces of sugar, nutmeg, and half a pint of cream. Mix them together, with the yolks of three eggs. Put it into tea-cups, and add to them two ounces of citron cut very thin. Bake them in a quick oven, and turn them out upon a china dish.

Cowslip

Cowslip Pudding.

Cut and pound the flowers of a peck of cowslips, half a pound of Naples biscuits grated, and three pints of cream. Boil them a little, then beat up sixteen eggs, with a little rose water sweetened. Mix all together, butter a dish, and pour it in. Bake it, and when done, sift fine sugar over, and serve it up hot.

Custard Pudding.

Boil a pint of milk and a pint of cream, with cinnamon, lemon-peel, and nutmeg, for half an hour; strain and put it to cool: break eight eggs, leave out half the whites: add about a table spoonful of flour: beat them well; then put the milk and cream that have been boiled, and a glass of brandy. Butter your dish, put thin puff paste at the bottom, and round the rim; strain the custard into it; it will take about twenty minutes. It is excellent boiled in a mould, with melted butter, wine, and sugar poured over it.

Gooseberry Pudding.

Stew gooseberries till they will pulp. Take a pint of the juice pressed through a sieve, and beat it with three eggs beaten and strained, and an ounce and a half of butter; sweeten, and put a crust round the dish. A few crumbs of roll should be mixed with the above, or four ounces of Naples biscuit.

A George Pudding.

Boil a handful of whole rice, in a little milk, till tender, with a piece of lemon-peel. Drain; then mix with it a dozen of good-sized apples, boiled to pulp as dry as possible; add a glass of white wine, the yolks of five eggs, two ounces of orange and citron cut thin, and sugar. Line a mould or basin with a paste; beat the whites of eggs to a very strong froth, and mix with the other ingredients; fill the mould, and bake it brown. Serve it bottom upwards, with the following sauce; two glasses of wine, a spoonful of sugar, the yolks of two eggs, and a bit of butter. Simmer without boiling; pour it to and from the saucepan, till of a proper thickness, and put it on the pudding.

A Grateful Pudding.

To one pound of flour, put a pound of grated bread. Take eight eggs, with half the whites; beat them up, and mix with them a pint of new milk. Stir in the bread and flour, a pound of raisins stoned, a pound of currants, half a pound of sugar, and a little beaten ginger. Mix all well to-

gether, pour it into your dish, and send it to the oven. Cream, instead of milk, will be a great improvement.

Lady Sunderland's Pudding.

Beat up the yolks of eight eggs with the whites of three, add five spoonfuls of flour, and a nutmeg, and put them into a pint of cream. Butter the insides of small basins, fill them half full, and bake them an hour. When done turn them out of the basins, and pour over melted butter, wine, and sugar.

Italian Pudding.

Lay puff paste at the bottom, and round the edge of a dish; over which pour a pint of cream, French rolls enough to thicken it, ten eggs beaten fine, a nutmeg grated, twelve pippins sliced, some orange peel and sugar, and half a pint of red wine. Half an hour will bake it.

Lemon Pudding.

Cut off the rind of three lemons, and boil them tender. Pound them in a mortar, and have ready a quarter of a pound of Naples biscuits boiled up in a quart of milk or cream. Mix them and the lemon rind with it, and beat up twelve yolks and six whites of eggs. Melt a quarter of a pound of fresh butter, and put in half a pound of sugar, and a little orange-flower water. Mix all well together, put it over the fire, stir till thick, and then squeeze in the juice of half a lemon. Put puff paste round your dish, then pour in your pudding, cut candied sweetmeats and strew over, and bake it three quarters of an hour.

Or make it thus:—Blanch and beat eight ounces of Jordan almonds, with orange-flower water; add to them, half a pound of cold butter, the yolks of eight or ten eggs, the juice of a large lemon, and half the rind grated. Work them in a marble mortar till they look white, then put puff-paste on your dish, pour in your pudding, and bake half an hour.

Marrow Pudding.

Boil cinnamon and lemon-peel for an hour in a pint of milk. Strain it into a basin and put it to cool, beat up the yolks of six eggs with half the whites, then add the milk that you strained, a little brandy, and nutmeg, put puff paste round the rim of the dish you intend to bake it in, butter the bottom, cut the crumb of three French rolls into slices; lay them at the bottom of the dish, then cut marrow in thin slices and lay it on the roll, sprinkle a few currants over the marrow; then lay another layer of bread, marrow, and cur-
rants,

rants, and repeat it till the dish is full; about a quarter of an hour before you put it into the oven, pour some of the custard over it, and the remainder as you put it in; it will take about half an hour.

Millet Pudding.

Wash and pick half a pound of millet seed; then take half a pound of sugar, a nutmeg grated, and three quarts of milk; and break in half a pound of fresh butter. Butter your dish, pour it in, and send it to the oven.

Orange Pudding.

Make this as lemon pudding. (*See page 258*).

Potatoe Pudding.

Boil two pounds of potatoes till soft, peel, beat them in a mortar, and rub them through a sieve till quite fine. Mix in half a pound of fresh butter melted, beat up the yolks of eight eggs and the whites of three. Add half a pound of white sugar pounded, half a pint of white wine, and stir them well together. Grate in half a nutmeg, and stir in half a pint of cream. Lay a good puff paste at the bottom and round the edges of your dish, pour in your mixture, and bake it of a nice brown.

Quince Pudding.

Scald your quinces tender, pare them thin, scrape off the pulp, mix with sugar very sweet, and add a little ginger and cinnamon. To a pint of cream you must put three or four yolks of eggs, and stir it into your quinces till they are of a good thickness. Butter your dish, pour it in, and bake it.

Rice Pudding.

Wash a quarter of a pound of rice in several waters, then put it on to boil in a pint of milk, put about half a pint of milk in another stewpan with cinnamon, and the peel of a lemon; let it boil for a quarter of an hour, then strain it off, put it to the rice and let it boil till nearly dry; take it off the fire and put it into a basin with a quarter of a pound of fresh butter, stir till the butter is melted; break eight eggs into another basin, (leave out two whites), beat them up well, put sugar, a little nutmeg, and a small glass of brandy; mix with the rice, and put it into the dish, which should be buttered; put puff paste round the rim; it will bake in about half an hour.

A little saffron boiled with the cinnamon, will give it a very nice colour; there may be a few currants added.

Ground Rice Pudding.

Make this the same way as the above, excepting, that when you put the rice and milk on the fire, stir with a spoon all the time, to keep it from sticking to the bottom of the stew-pan. This is good either boiled or baked.

Sago Pudding.

Boil four ounces of sago in water a few minutes, strain it off, put it to about a quart of milk, and boil it until tender; boil lemon peel and cinnamon in a little milk, and strain it to the sago, put the whole into a basin, break eight eggs, mix it well together, and sweeten with moist sugar; add a glass of brandy and nutmeg; put puff paste round the rim of the dish, and butter the bottom; three quarters of an hour will bake it.

Savoy Pudding.

Pare the outside of a savoy cake, cut it in slices, put it in a basin, pour boiling milk over it, and cover it up close to steam it; when cold put six eggs to it, (leaving out two whites), beat it up and add a glass of brandy; put puff paste round the dish, and butter the bottom; about twenty minutes will bake it. It is equally good boiled, with melted butter and wine, but without sugar.

Sweetmeat Pudding.

Cover the dish with a thin puff paste. Then take candied orange or lemon-peel, and citron, of each an ounce. Slice them thin, and lay them all over the bottom of the dish. Beat up eight yolks of eggs, and two whites, and put to them half a pound of sugar, and half a pound of melted butter. Mix the whole well together, put it on the sweetmeats, and send it to a moderate heated oven. It will take an hour.

Tapioca Pudding.

Put a quarter of a pound of tapioca, into a saucepan of cold water, when it comes to a boil, strain it to a pint of new milk. Boil it gently till it has soaked up all the milk and put it out to cool. Beat up the yolks of four eggs, and the whites of two, a table spoonful of brandy, sugar, nutmeg, and two ounces of clarified butter. Mix the whole together, put a puff paste round the dish, and send it to the oven. It is very good boiled, with melted butter, wine, and sugar.

Transparent Pudding.

Beat up eight eggs, put to them half a pound of butter the same quantity of loaf sugar, beaten fine, with grated nutmeg, stirring it on the fire till of the thickness of buttered eggs.

eggs. Put it to cool, roll a rich puff paste very thin, lay it round the edge of the dish, and pour in the ingredients. Bake it in a moderate oven half an hour.

Vermicelli Pudding.

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

Yorkshire Pudding.

Mix four spoonfuls of flour, with a quart of milk, and three eggs well beaten. Butter a dripping pan, and set it under beef, mutton, or loin of veal. When browned on one side, turn the other side upwards, and brown that. It should be made in a square pan, and cut into pieces to come to table. Set it over a chaffing dish at first, and stir it some minutes.

Baked Meat Potatoe Pudding.

Boil a sufficient quantity of pared mealy potatoes till they are ready to crumble in pieces; drain, pick out every speck or lump; and mash them as smooth as possible. Make them into a thickish batter, with an egg or two and milk; placing a layer of steaks or chops, well seasoned with salt and pepper, at the bottom of a baking dish, cover with a layer of batter; and so alternately, till the dish is full, taking care to have batter at the top. Butter the dish, to prevent sticking or burning. This pudding, when properly baked, will be of a fine brown colour.

PIES AND TARTS.

General Observations.

ONE very material thing to be attended to in all sorts of pastry, is, the heat of the oven. Light paste should be put into a moderately heated oven. If too hot, the crust cannot rise, and it will burn; and if, on the contrary, it is too slack, the paste will be soddened, and not of a good colour. Raised paste should have a quick oven, and be well closed, otherwise the sides will sink in and spoil its appearance. Iced tarts, should be done in a slack oven, or before the tarts are sufficiently baked the iceing will become brown.

We shall commence our pie department, with

PASTES AND CRUSTS.

Puff Paste.

Wet a pound of flour with an egg and a little water, mix it up rather stiff, then work it well with the hand till it becomes pliable, so that it will draw in strings; then take a pound of butter and work it together till it is tough; roll the paste out rather thick, put all the butter in at once, and fold the paste up quite even; roll it out again, and fold it in regular folds, three times, then roll it out for use; let it all be of a thickness, otherwise it will not bake upright, but fall aside in the oven; if for pâtés, it should be nearly a quarter of an inch thick, or cut out with cutters according to fancy; put them on a baking sheet, brush them over with a paste brush dipped in yolk of egg, and a little water; do not let the egg touch the sides; when done, take off the tops, scoop out the soft paste from the inside, and put them on white kitchen paper to soak the butter from them: they should not be filled many minutes before wanted, as preserved fruit requires no baking: this kind of paste is used for all kinds of tartlets, and what is called small pastry, meat pies made in dishes, volevents, pâtés, goodveaux, &c. Meat pies should be egged.

Another way, particularly for hot weather.

Cut the butter in three equal pieces, have flower of equal weight,

weight, roll the butter in, and make as much stick to it as you can; wet the remainder with water and an egg, the same as before; when well worked, roll the paste out four times, each time dusting with flour, and put a proper proportion of butter. Put it between two dishes, and leave it for half an hour, then roll it out for use. Dust the paste board with flour before you roll it out.

Short Paste, for tarts.

Rub in a quarter of a pound of butter to a pound of flour, wet it with water and two eggs, work it up to a good stiffness, and roll it out for use.

When for sweet tarts, there should be two table spoonfuls of sugar added to it.

Common Paste, for Family Pies, &c.

To one pound and a half of flour, break in half a pound of butter, wet with water, work it up, and roll it up twice, the second time for use. The flour for this paste need not be weighed. Young beginners had better weigh the flour and butter for the puff and tart paste.

A good Paste for large Pies.

Put three eggs to a peck of flour, half a pound of suet, and a pound and a half of butter, and as much liquid as will make it a good light crust; work it well and roll it out.

A standing Crust for large Pies.

Boil six pounds of butter in a gallon of water; skim it off into a peck of flour, with as little of the liquor as you can. work it up well into a paste, pull it into pieces till cold, and then make it up into what form you please.

Paste for Custards.

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

Hot Paste for Raised Pies.

To one quart of water put two ounces of butter, set it on the fire to boil, take what flour is requisite, break two eggs into it, and stir the butter and water in with a spoon, so as to mix the egg with the liquid; work it up well, at least a quarter of an hour, and make it quite stiff; then put it in a stewpan before the fire to sweat for about half an hour; raise it to any shape you please; the better way is to raise your pie and finish it for baking the day before you want it;

it will stand the oven the better, particularly if a large one; but small ones, or cases, may be made and baked directly.

Crust for Venison Pasty.

To a quarter of a peck of fine flour use two pounds and a half of butter, and four eggs; mix it into a paste with warm water; work it smooth and to a good consistency. Put a paste round the inside but not to the bottom of the dish; let the cover be pretty thick, to bear the long continuance in the oven.

Rice Paste, for Tarts, &c.

Boil a quarter of a pound of ground rice in a small quantity of water; strain from it all the moisture you can; beat it in a mortar with half an ounce of butter, and one egg well beaten; it will make an excellent paste.

Potatoe Pasty.

Boil, peel, and mash potatoes as fine as possible; mix them with salt, pepper, and a good bit of butter. Make a paste; roll it out thin like a large puff; and put in the potatoes; fold over one half, pinching the edges. Bake in a moderate oven.

Beef Steak Pie.

Beat some rump steaks with a rolling-pin; then season them with pepper and salt. Make a good crust, lay in your steaks, and pour in as much water as will half fill the dish. Put on the crust, send it to the oven, and let it be well baked.

Raised Beef Steak Pie.

Cut the skin from the fat of some rump steaks, beat them, pass them over the fire with a bit of butter, pepper, salt, lemon-juice, and shalots chopped; when half done, put them into a dish, till cold. Blanch and strain oysters, and preserve the liquor, raise a crust, (see page 263), put a layer of steaks at the bottom, some oysters upon it; and so alternately; cover, ornament, and bake your pie. When done, put into it a good cullis, with the oyster liquor and some ketchup mixed with it, and serve it.

Steaks with oysters may be done in the same way, put into a deep dish, and covered with puff paste.

Veal Pie.

Cut a breast of veal into pieces, season with pepper and salt, and lay them in your dish. Boil hard six or eight yolks of eggs, and put them into different places in the pie; pour in as much water as will nearly fill the dish, put on the lid, and

and bake it well. A lamb pie may be done in the same manner.

Rich Veal Pie.

Cut a loin of veal into steaks, season with salt, pepper, nutmeg, and beaten mace. Lay the meat in your dish, with sweetbreads seasoned, and the yolks of six hard eggs, a pint of oysters, and half a pint of gravy. Lay good puff paste round your dish, half an inch thick, and cover it with the same. Bake it an hour and a quarter, in a quick oven. Before you serve, take off the lid, cut it into eight or ten pieces, and stick them round the inside of the rim of the dish. Cover the meat with slices of lemon, and send it hot to table.

Veal, or Lamb Pie, a haut gout.

Cut the meat into small pieces, and season with pepper, salt, cloves, mace, and nutmeg, beaten fine. Make a puff paste, lay it into the dish, then put in your meat, and strew on it some stoned raisins, and currants clean washed, and some sugar. Lay on forcemeat balls made sweet, and if in the summer, some artichoke bottoms boiled; but, if in winter, scalded grapes. Add to these Spanish potatoes boiled, and cut into pieces, candied citron, orange, or lemon peel, and three or four blades of mace. Put butter on the top, close up your pie, and bake it. Have ready against it is done, the yolks of three eggs, mixed with a pint of wine, stir them well together over the fire one way, till it is thick. Take it off, put a bit of sugar, and squeeze in the juice of a lemon. Raise the lid of your pie, put this hot into it, close it up again, and send it to table.

Olive Pie.

Cut thin slices of a fillet of veal, rub them over with yolks of eggs, and strew on crumbs of bread; shred lemon-peel very fine, and put it on them, with a little grated nutmeg, pepper, and salt; roll them up tight, and lay them in a pewter dish; pour on half a pint of gravy, put half a pound of butter over; make a light paste, and lay it round the dish. Roll the lid half an inch thick, and lay over.

Calf's Head Pie.

Parboil half a calf's head, cut it into slices, season with pepper and salt, lay it in a crust, with some good gravy, forcemeat balls, and yolks of eggs boiled hard. Cover, bake it about an hour and a half, and then cut off the lid. In the mean time, prepare some good gravy, thickened with flour, and add a few oysters; put the whole into the pie, and send it to table, either with the lid replaced or without it.

Calf's Feet Pie.

Boil the feet in three quarts of water, with three or four blades of mace, till reduced to a pint and a half. Take out the feet, strain the liquor and make a good crust. Cover your dish, take the flesh from the bones, and put half into it. Strew over it half a pound of currants, washed and pickled, and half a pound of raisins stoned. Then lay on the rest of your meat, skim the liquor it was boiled in, sweeten it to your taste, and put in half a pint of white wine. Pour all into the dish, put on your lid, and bake it an hour and a half.

Sweetbread Pie.

Lay puff paste half an inch thick at the bottom of a deep dish, and put a forcemeat round the sides. Cut three or four sweetbreads, according to the size of the pie; lay them in first, then artichoke bottoms, cut into four pieces each, then cock's-combs, truffles, and morels, some asparagus tops, and fresh mushrooms, yolks of eggs boiled hard, and forcemeat balls; season with pepper and salt. Almost fill the pie with water, cover, and bake it two hours. When it comes from the oven, pour in some rich veal gravy, thickened with a little cream and flour.

Venison Pasty.

Bone, and well season with pepper and salt, a neck and breast of venison; put them into a pan, with the best part of a neck of mutton sliced and laid on them; pour in a glass of red wine, put a coarse paste over, bake it two hours, lay the venison in a dish, pour the gravy over, and put one pound of butter over it; lay a good puff paste round the edge of the dish; roll out the lid, which must be a little thicker than that on the edge, and lay it on; then roll out another lid pretty thin, and cut it into whatever form you please, and lay it on the other. It will keep in the pot it was baked in eight or ten days; but the crust must be kept on, that the air may not get to it.

Mutton Pie.

Take off the outside fat of a loin of mutton, cut it into steaks, and season them with pepper and salt; put them into the dish, with as much water as will cover them. Then put on your crust, and let it be well baked.

Pork Pie.

Cut a piece of a loin of pork, with the rind, and part of the under bone cut off. Season with pepper, salt, and nutmeg,
and

and make a good crust. Put a layer of pork, then a layer of pippins, pared and cored, and sugar sufficient to sweeten it; then place another layer of pork, and add half a pint of white wine. Lay butter on the top, close your pie, and send it to the oven. If a large pie, put in a pint of white wine.

Devonshire Squab Pie.

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

Puff paste looks best for meat pies, but the following in some cases, is preferred:—mix together half a pound of sifted flour, six ounces of fresh butter, two eggs well beaten, some milk and salt, knead, and roll it out.

A plain Goose Pie.

Quarter, and season a goose, lay it in a raised crust, cut half a pound of butter in small pieces, and strew it on the top. Put on the lid, and bake it in a moderate oven.

Another way.

Bone a goose and a fowl, well season them, put forcemeat into the fowl, and put the fowl into the goose. Lay them in a raised crust, and fill the corners with forcemeat. Put half a pound of butter on the top, cut into pieces, cover, send it to the oven, and let it be well baked. It may be eaten either hot or cold.

Giblet Pie.

Put two pair of giblets, excepting the livers, that have been well cleaned, into a saucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of sweet herbs, and an onion. Stew them gently till tender. Cover a dish with a good crust, lay at the bottom a rump steak seasoned with pepper and salt, put in the giblets, with the livers; strain the liquor they were stewed in, season, and pour it into the pie. Put on the lid, and bake it an hour and a half.

Duck Pie.

Scald and clean two ducks, cut off the feet, pinions, necks, and heads; take out the gizzards, livers, and hearts, pick all clean, and scald them; take out the inside fat, lay a good puff paste all over the dish, season the ducks inside and out,

with pepper and salt, and lay them in the dish, with the giblets at each end, properly seasoned. Put in as much water as will nearly fill the pie, lay on the crust, and bake it well.

Chicken, or Rabbit Pie.

Cover the bottom of the dish with a puff paste, and upon that, round the sides, lay a thin layer of forcemeat. Cut two small chicken in pieces, season them high with pepper and salt; put some of the pieces into the dish, then a sweetbread or two cut into pieces, and well seasoned, truffles and morels, artichoke bottoms, each cut into four pieces, yolks of eggs boiled hard, chopped a little and strewed over the top. put in water and cover the pie. When it comes from the oven, pour in a rich gravy thickened with flour and butter. You may add fresh mushrooms, asparagus tops, and cock's-combs.

Raised Rabbit, Chicken, or Veal Pie.

Cut them into pieces, and put them into a stewpan, with a bit of fresh butter, lemon-juice, pepper, salt, parsley, thyme, shalots chopped fine, and a little pounded mace. When half done, put it on a dish, and when cold raise the crust; put light forcemeat at the bottom, the meat over, and more forcemeat round the top. Cover, bake gently, and when done, cut off the lid, add a ragout of sweetbreads, cocks' combs, &c. and serve it.

Pigeon pies may be made in the same way, but they must be put whole into the crust.

Hare Pie.

Cut a hare into pieces, season it with pepper, salt, nutmeg and mace; put it into a jug, with half a pound of butter close it up, set it in a copper of boiling water, and make a forcemeat with a quarter of a pound of scraped bacon, two onions, a glass of red wine, crumbs of bread, winter savory the liver cut small, and nutmeg. Season high with pepper and salt; mix it well up with the yolks of three eggs, raise the pie, and lay the forcemeat in the bottom of the dish. Then put in the hare, with the gravy that came out of it; lay on the lid and send it to the oven. An hour and a half will bake it.

Partridge Pie.

Truss two pair of partridges as you would fowls for boiling. Put the livers, with twice the quantity of bacon, parsley cut small, and shalots, into a marble mortar, beat them well together, with pepper, salt, and mace. When pounded to a paste, add some fresh mushrooms. Raise a crust, and cover the

the bottom with the seasoning; then lay in the partridges, without stuffing; put the remainder of the seasoning about the sides, and between the partridges. Mix pepper and salt, a little mace, some shalots shred fine, fresh mushrooms, and a little bacon, beaten fine in a mortar. Strew this over the partridges, and lay on thin slices of bacon. Then put on the lid, and send it to the oven; two hours will bake it. When done, remove the lid, take out the bacon, and skim off the fat. Put in a pint of rich veal gravy, squeeze in the juice of an orange, and send it hot to table.

Pigeon Pie.

Wash them in cold water, wipe them dry; and put into a deep dish, a rump steak cut into pieces, beaten with a chopper, and seasoned with pepper and salt; put on it the pigeons, with the liver, &c. seasoned. Add yolks of hard eggs, cover with puff paste, egg, and ornament it with small leaves, bake, add cullis, and serve it.

Fine Pâtés.

Slice any quantity of either turkey, house lamb, or chicken, with an equal quantity of the fat of lamb, loin of veal, or the inside of a sirloin of beef, parsley, thyme, and lemon peel, shred. Pound all fine in a marble mortar, and season with salt and white pepper. Make a fine puff paste, roll it out into a thin square sheet, and put the meat in the middle. Cover the pâtés, close them, cut the paste even, wash them over with the yolk of egg, and bake them twenty minutes in a quick oven. Have ready a little white gravy, seasoned with pepper, salt, and a shalot, thickened with cream or butter. When done, cut a hole in the top, and pour in some gravy.

Raised French Pie.

Raise a crust, about three inches high; lay in slices of veal, then a few mushrooms, then a few slices of ham, a chicken cut up, more mushrooms, and a sweetbread cut in slices; season with pepper, salt, and sweet herbs; cover it in, and put it in the oven; it will take about two hours in a slack oven; when done pour off the fat, and put six yolks of eggs boiled hard.

Raised Macaroon Pie.

Raise, ornament, and bake a crust; have ready some hot macaroons, stewed, and a white fricassée of chicken, in separate stewpans, and put them alternately into the pie; strew grated Parmesan cheese over it, put a slip of paper round the edge

edge of the pie, to prevent its burning. Colour the cheese with a salamander, and serve it.

Vegetable Pie.

Scald and blanch broad beans; cut young carrots, turnips, artichoke bottoms, mushrooms, pease, onions, lettuce, parsley, celery, or any of them you have; make the whole into a nice stew, with some good veal gravy. Bake a crust over a dish, a little lining round the edge, with a cup turned up to keep it from sinking. When baked, open the lid, and pour in the stew.

Vermicelli Pie.

Season four pigeons with pepper and salt, stuff each with a piece of butter, crumbs of bread and parsley cut small; butter a deep earthen dish, and cover the bottom of it with two ounces of vermicelli. Make a puff paste, and lay it on the dish, then lay in the pigeons, the breasts downwards, put a thick lid on the pie, bake it in a moderate oven. When done, take a dish proper for it to be sent to table in, and turn the pie on it. The vermicelli will be then on the top, and have a very pretty effect.

Artichoke Pie.

Boil twelve artichokes, break off the leaves and chokes, and take the bottoms from the stalks. Make a good puff paste crust, and spread a quarter of a pound of fresh butter over the bottom of your pie. Then a row of artichokes, strew pepper, salt, and beaten mace over them, then another row, strew the rest of your spice, and put in a quarter of a pound more butter cut in bits. Boil half an ounce of truffles and morels, in a quarter of a pint of water. Pour the water into the pie, cut the truffles and morels very small, and throw them all over the pie. Pour in a gill of white wine, cover, and bake it.

Herb Pie.

Pick two handfuls of parsley, half the quantity of spinach, two lettuces, mustard and cresses, a few leaves of burridge, and white beet leaves; wash, and boil them a little; drain, press out the water; cut them small; mix and lay them in a dish, sprinkled with salt. Mix a batter with flour, two eggs well beaten, a pint of cream, and half a pint of milk, and pour it on the herbs; cover with a good crust, and bake it.

A Volevent of Fish.

A volevent is puff paste, cut in the shape of the pies,
either

either oval or round ; take out the inside, the same as you do petit pâtés ; put a sotties of sole in, and dish it on a napkin.

Fish Pie.

Sprinkle small cod or haddock with salt, to make it firm ; slice and season it with pepper and salt ; place it in a dish mixed with oysters ; put the oyster liquor, a little stock, and a bit of flour and butter boiled together, into the dish cold. Put a paste over ; and when it comes from the oven, pour in some warm cream. If preferred, parsley may be used instead of oysters.

Eel Pie.

When the eels are skinned, and properly cleaned, cut them into pieces about an inch and a half long. Season them with pepper, salt, and dried sage rubbed small. Put them into your dish, with water to cover them. Make a good puff paste, lay on the lid, and send your pie to the oven, which must be quick.

Turbot Pie.

First parboil, then season it with pepper, salt, cloves, nutmeg, and sweet herbs chopped small. Make a good paste, lay the turbot in your dish, with yolks of eggs, and a whole onion, which must be taken out when the pie is baked. Lay a good deal of fresh butter on the top, put on the lid, and send it to the oven.

Cod, Soal, or Turbot Pie.

Cover the dish with a good crust ; boil two pounds of eels, till tender, pick the flesh from the bones, and put the bones into the liquor in which the eels were boiled, with a blade of mace and a little salt. Boil it till reduced to a quarter of a pint, and then strain it. Cut the flesh off the eels very fine, and mix with it lemon peel chopped small, salt, pepper, and nutmeg, crumbs of bread grated, some parsley cut fine, anchovy, and a quarter of a pound of butter. Lay this in the bottom of the dish. Cut the flesh from the cod, turbot, or soals, taking off the fins ; lay it on the seasoning, then pour in the liquor, close up your pie and bake it.

Flounder Pie.

Gut, clean, and dry them ; give them a gentle boil, and cut the flesh from the bones. Lay a good crust over the fish, put a little fresh butter at the bottom, and on that the fish. Season with pepper and salt. Boil the bones in the water the fish was boiled in, with a small piece of horse-radish, parsley, lemon-peel, and a crust of bread. Boil it till there

is just liquor enough for the pie, strain and pour it over the fish, put on the top, and send it to the oven.

Carp Pie.

Scrape off the scales, gut, and wash a large carp. Boil an eel till almost tender; pick off all the meat, and mince it fine, with an equal quantity of crumbs of bread; sweet herbs, lemon-peel cut fine, pepper, salt, and grated nutmeg; an anchovy, half a pint of oysters parboiled and chopped fine, and the yolks of three hard eggs cut small: roll it up with butter, and fill the belly of the carp. Make a good crust to cover the dish, and lay in the fish. Save the liquor of the eels, put into it the eel bones, and boil them with mace, pepper, an onion, sweet herbs, and an anchovy, till reduced to half a pint; then strain it, add to it a quarter of a pint of white wine, and a piece of butter, mixed in a little flour. Boil it up and pour it into the pie: put on the lid, and bake it an hour in a quick oven.

Tench Pie.

Cover the bottom of the dish with butter, and grate in nutmeg, with pepper, salt, and mace: then lay in the tench, cover them with butter, and pour in red wine, and a little water; put on the lid, and when baked put in melted butter mixed with rich gravy.

Salmon Pie.

Well clean and scrape a piece of fresh salmon, season it with salt, mace, and nutmeg: put a piece of butter at the bottom of the dish, and lay in the salmon. Melt butter in proportion to the size of the pie; boil a lobster, pick out all the flesh, chop it small, bruise the body, and mix it well with the butter: pour it over the salmon, make a good crust, put on the lid, and bake it well.

Trout Pie.

Lard a brace of trout with eels; raise the crust, (See page 263), and put a layer of fresh butter at the bottom; make a forcemeat of trout, mushrooms, truffles, morels, chives, and fresh butter. Season with salt, pepper, and spice; mix them up with the yolks of two eggs, stuff the trout with it, and lay them on a dish; cover them with butter, put on the lid, and send it to the oven. Have good fish gravy ready, and when the pie is done, pour it in.

Herring Pie.

Scald, gut, and well wash them; cut off the heads, fins, and tails. Make a good crust to cover the dish, and season
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the herrings with beaten mace, pepper, and salt. Put butter in the bottom of the dish, and then the herrings; over these put apples and onions sliced very thin. Put butter on the top, pour in a little water, lay on the lid, and bake it.

Lobster Pie.

Boil two or three lobsters, take the meat out of the tails, and cut it in pieces; take out all the spawn, and meat of the claws; beat it in a mortar, season it with pepper, salt, two spoonfuls of vinegar, and a little anchovy liquor. Melt half a pound of fresh butter, and stir all together with the crumb of a roll rubbed through a fine cullendar, and the yolks of ten eggs. Put a puff paste over the dish, lay in the tails first, and the rest of the meat on them; then put on the lid and bake it in a slow oven.

Lobster Pâtés.

Cut the meat of a lobster into small pieces; put a piece of butter into a stewpan; and when melted, add flour to dry it up: then put in the pieces of lobster, with a little cream. Squeeze a lemon into it, add pepper and salt, make it hot, and fill the pans.

Oyster Pie.

As the oysters are opened, separate them from the liquor, strain, beard, and parboil them. Parboil sweetherbs, cut them in slices, and lay them with the oysters in layers; season very lightly with salt, pepper, and mace. Put half a tea-cup of liquor, and the same of gravy. Bake in a slow oven; before you serve, put a tea-cup of cream, some more oyster liquor, and a cup of white gravy, warmed but not boiled.

Oyster Pâtés.

Blanch the oysters, then beard them, and cut each oyster in about six pieces; put a bit of butter into a stewpan; when melted, add flour to dry it up; then put in the liquor of the oysters and a little cream; squeeze a lemon, add pepper and salt, put in the oysters, make them hot, and fill the pâtés.

Mince Pies.

Rub and pick clean, seven pounds of currants, and three pounds and a half of beef suet chopped fine, three pounds and a half of the lean of a sirloin of beef minced raw, three pounds and a half of apples chopped fine, (which should be the lemon pippin,) half a pound of citron cut in small pieces, half a pound of lemon peel, half a pound of orange peel, two pounds of fine moist sugar, one ounce of spice, (such as

cloves, mace, nutmegs, and cinnamon, pounded together and sifted,) the rind of four lemons, and four Seville oranges; rub all this together till well mixed; then put it into a deep pan; mix one bottle of brandy, one of white wine, and the juice of the lemons and oranges that have been grated, together in a basin; pour half over, and press it down tight with your hand; then add the other half, and let it remain at the top to soak in by degrees; cover up close. It should be made six weeks before wanted; the pans must be sheeted with puff paste, and covered with the same. About ten minutes will bake them.

Another way.

Boil a neat's tongue two hours, skin and chop it small; chop three pounds of beef suet very fine, three pounds of good baking apples, four pounds of currants clean washed, picked, and well dried before the fire, a pound of jar raisins stoned and chopped small, and a pound of powdered sugar. Mix all together, with half an ounce of mace, as much nutmeg, a quarter of an ounce of cloves, a quarter of an ounce of cinnamon, and a pint of French brandy. Make a rich puff paste; as you fill up the pie, put in a little candied citron and orange, cut in pieces. What mince meat you have to spare, put close down in a pot, and cover it up; but do not put citron or orange to it till you use it.

Mince Pies, without meat.

Six pounds of apples, pared, cored, and minced; of fresh suet, and raisins stoned, three pounds each: to these add of mace and cinnamon, a quarter of an ounce each, and eight cloves powdered, three pounds of powdered sugar, three quarters of an ounce of salt, the rinds of four and juice of two lemons, half a pint of port, and the same of brandy. Mix well, and put into a deep pan. Have ready washed and dried four pounds of currants, and as you make the pies, add candied fruit.

Lemon Mince Pie.

Squeeze a lemon, boil the outside till tender enough to beat to a mash, add to it three apples chopped, four ounces of suet, half a pound of currants, four ounces of sugar; put the juice of the lemon, and candied fruit, as for other pies. Make a short crust and fill the pattypans.

Apple Pie.

Put some cloves and a little cinnamon into a stewpan, with about a gill of water; let it boil for a few minutes, strain the

the liquor into a basin, and put it to cool; peel the apples, cut them in quarters, and take out the cores; place them even in the dish, put sugar, the rind of a lemon grated, and the water that the spice was boiled in; put puff paste round the rim of the dish, and cover the apples with the same; it will take about half an hour. When the apples get flat squeeze in a lemon, or put in a few barberries; at other times a little quince.

Apples for Tarts.

Pare, core, and cut into quarters, some apples, put them into a stewpan, with a piece of lemon peel, a little water, and a stick of cinnamon. Cover close, and put it over a fire till the apples are dissolved; sweeten with sifted sugar, add a table spoonful of syrup of cloves, rub them through a hair sieve, and let it stand till cold before put into the paste.

Apple Tarts.

Sheet a tart pan with puff paste, put apple marmalade, and cross-bar it.

Apple and Barberry Tart.

Sheet a tart pan with short paste; put half apples, and half barberries; add sugar, and cover it; finish the same as other tarts.

Cherry Pie.

Make a good crust, lay a little of it round the sides of the dish, and strew sugar at the bottom. Then lay in your fruit, and sugar at the top. Put on your lid and bake it in a slack oven. Currants mixed with the cherries, will be a considerable improvement. A plumb or gooseberry pie, may be made in the same manner.

Cherry, Currant, Apricot, and Gooseberry Tarts.

Currant, cherry, and gooseberry tarts, 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. Fruit preserved high must not be baked at all, but the crust should be baked first upon a tin the size of the tart. It may be cut with a marking iron, when cold lay it over the fruit.

Tart de Moi.

Put a puff paste round a dish, and then a layer of biscuit, then a layer of butter and marrow, another of all sorts of sweetmeats, and so on, till the dish is full. Boil a quart of cream, thicken it with eggs, put in a spoonful of orange flower water, sweeten with sugar, pour it over the whole, and bake it half an hour.

Orange or Lemon Pie.

Rub six oranges or lemons with salt, and put them into water, with a handful of salt in it, for two days. Put every day fresh water without salt, for a fortnight. Boil them tender, cut them into half-quarters corner-ways, quite thin. Boil six pippins pared, cored and quartered, in a pint of water till they break; then put the liquor to the oranges or lemons, with half the pulp of the pippins well broken, and a pound of sugar. Boil them a quarter of an hour, then put them into a pot and squeeze in two spoonfuls of the juice of either orange or lemon, according to the kind of tart. Put puff paste very thin into shallow patty pans. Take a feather or brush, and rub them over with melted butter, sift double refined sugar over them, which will form a pretty iceing, and put them in the oven.

Cranberry, Currant, or Damson Pies.

Put the fruit into a dish, with moist sugar, and a little water. Put puff paste round the dish, and cover it with the same. Half an hour will bake it.

Iceing for Tarts.

Beat and sift a quarter of a pound of fine loaf sugar. Put it into a mortar with the white of an egg that has been well beaten up. Add to these two spoonfuls of rose water, and beat all together till it is so thick as just to run, stir one way. Lay it on the tart with a brush or small bunch of feathers dipped in the iceing. Set the tarts, when done, into a gentle oven to harden. But take care not to let them stand too long, as that will discolour them.

Almond Tarts.

Blanch and beat fine, some almonds, with a little white wine and some sugar, (a pound of sugar to a pound of almonds,) grated bread, nutmeg, cream, and the juice of spinach to colour the almonds. Bake it in a gentle oven; and when done thicken with candied orange or citron.

Green Almond Tarts.

Pull the almonds from the tree before they shell, scrape off the down, and put them into a pan with cold spring water, then put them into a skillet with more spring water, set it on a slow fire, and let it remain till it simmers. Change the water twice and let them remain in the last till tender. Then take them out, and dry them well in a cloth. Make a syrup with double refined sugar, put them into it, and let them simmer. Do the same the next day, put them
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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 your crust, cover them with syrup, lay on the lid, and bake them in a moderate oven.

Angelica Tarts.

Pare and core, golden pippins, or nonpareils, take the stalks of angelica, peel, and cut them into small pieces ; apples and angelica, of each an equal quantity. Boil the apples in water enough to cover them, with lemon peel and fine sugar. Do them gently till they become a thin syrup, then strain it off. Put it on the fire with the angelica in it, and let it boil ten minutes. Make a puff paste, lay it at the bottom of the tin ; then a layer of apples, and a layer of angelica, till full. Pour in some syrup, put on the lid, and send it to a very moderate oven.

Tartlets.

Sheet the tartlet pans with puff paste, put any kind of sweetmeat you think proper, cross-bar, and put them in the oven to bake ; when done, put them on paper to soak the butter from the paste.

Chocolate Tart.

Rasp a quarter of a pound of chocolate, and a stick of cinnamon ; add to them, fresh lemon peel grated, salt and sugar. Take two spoonfuls of fine flour, and the yolks of six eggs well beaten and mixed with milk. Put all these into a stewpan, and let them be a little time over the fire. Then take it off, put in lemon-peel cut small, and let it stand till cold. Beat up enough of the whites of eggs to cover it, and put it into puff paste. When baked, sift sugar over, and glaze it with a salamander.

Orange Tarts.

Grate a little of the outside of a Seville orange, squeeze the juice into a dish, put the peel into water, and change it often for four days. Then put them into a saucepan of boiling water on the fire. Change the water twice to take out the bitterness, and when tender, wipe, and beat them fine in a mortar. Boil their weight in double refined sugar, into a syrup, and skim it. Then put in the pulp, and boil all together till clear. When cold, put it into the tarts, squeeze in the juice, and bake them in a quick oven. Conserve of oranges makes good tarts.

Plumb

Plumb Tarts.

Sheet a tart pan, with short paste, and fill it as high as it will admit; put sifted lump sugar, (no water,) cover the tart over, and finish the same as any other tart.

Raspberry Tarts, and Cream.

Roll out thin puff paste, lay it in a pattypan; put in raspberries, and strew fine sugar over them. Put on a lid, and when baked, cut it open, and put in half a pint of cream, the yolks of two eggs well beaten, and a little sugar.

Rhubarb Tart.

Cut the stalks in lengths of four inches, and take off the thin skin. If you have a hot hearth, lay them in a dish; put over a thin syrup of sugar and water, cover with another dish, and let it simmer very slowly an hour—or do them in a block tin saucepan. When cold make them into a tart.

Spinach Tart.

Scald, drain, dry, chop, and stew it in butter and cream, with salt, sugar, bits of citron, and a little orange-flower water. Put it in fine puff paste.

Sweet Pâtés.

Chop the meat of a boiled calf's foot, two apples, one ounce of candied orange and lemon peel; some fresh lemon peel, and juice; mix them with half a nutmeg grated, the yolk of an egg, a spoonful of brandy, and four ounces of currants washed and dried. Bake in small pattypan.

Pâtés like Mince Pies.

Chop the kidney and fat of cold veal, apples, orange, and lemon peel candied, fresh currants, a little white wine, two or three cloves, a little brandy, and a bit of sugar. Bake as before.

Veal Pâtés.

Mince veal that is rather under done, with parsley, lemon peel, a little nutmeg and salt; add a little cream, and gravy just to moisten the meat; and if you have ham, scrape a bit and add to it. Do not warm it till the pâtés are baked; and observe to put a bit of bread into each, to prevent the paste from rising into cake.

PUFFS.

Almond Puffs.

BLANCH two ounces of sweet almonds, and beat them fine with orange-flower water, whisk the whites of three eggs, to a froth, strew in sifted sugar, mix the almonds with the sugar and eggs, and add sugar till as thick as paste. Lay it in cakes, and bake it on paper, in a cool oven.

Chocolate Puffs.

Beat and sift half a pound of double refined sugar, scrape into it an ounce of chocolate very fine, and mix them together. Beat the white of an egg to a high froth, and strew in the sugar and chocolate. Beat it till as stiff as paste. Then sugar the paper, drop them on, the size of a sixpence, and bake them in a very slow oven.

Curd Puffs.

Mix a little rennet in a quart of new milk; and when the curd comes, and is broken, put it into a coarse cloth to drain; rub the curd through a hair sieve with a spoon. Add ten ounces of grated bread, three ounces of butter, half a grated nutmeg, the grated rind of a lemon, a table spoonful of wine, and sugar to taste. Rub the cups with butter, rather more than half fill them, and bake them forty minutes in a quick oven.

Lemon Puffs.

Bruise a pound of double refined sugar, and sift it through a fine sieve. Put it into a bowl, with the juice of two lemons, and mix them together. Beat the white of an egg to a very high froth, put it into your bowl, put in three eggs, with two rinds of lemons grated. Mix it well up and throw sugar on your papers, drop on the puffs in small drops, and bake them in a moderately heated oven.

Norfolk Pudding Puffs.

Mix three eggs, three table spoonfuls of flour, half a pint of cream, and two table spoonfuls of orange-flower, or rose water. Sweeten; put the batter in large deep custard cups about half full; set them in the oven; when the puffs rise to the top of the cups, they are done.

Orange Puffs.

Pare off the rinds from Seville oranges, then rub them with salt: let them lie twenty-four hours in water; boil them

in four changes of water, make the first salt; drain, and beat them to a pulp: bruise in the pieces of all that you have pared, make it very sweet with loaf sugar, and boil it till thick; let it stand till cold, and then put it into the paste.

Sugar Puffs.

Beat up the whites of ten eggs, till they rise to a high froth, then put them into a marble mortar, with as much double refined sugar as will make it thick. Rub it well round the mortar, put in a few carraway seeds, and take a sheet of wafers, and lay it on as broad as a six-pence, and as high as you can. Put them into a moderately heated oven, for a quarter of an hour, and they will look quite white.

Wafers.

Beat up for half an hour, a spoonful of orange-flower water, two spoonfuls of flour, two of sugar, and the same of milk. Make your wafer tongs hot, and pour a little of your batter in to cover your irons. Bake them on a stove fire, and as they bake, roll them round a stick like a spigot. When cold, they will be very crisp, and are proper to be eaten either with jellies or tea.

PANCAKES AND FRITTERS.

General Observations.

IN frying pancakes great attention must be paid in well cleaning the pan; before frying them, put a little clarified butter, or nice lard, into the pan, and when hot, wipe it out with a clean cloth. Then put in more lard, and fry your pancakes of a nice light brown, and drain them thoroughly from the fat. They should be sent to table a few at a time, and sugar strewed on each; if suffered to cool they become tough.

Pancakes.

Beat up six eggs, leaving out half the whites, and stir them into a quart of milk. Mix your flour first with a little of the milk;

milk ; add the rest by degrees. Put in two spoonfuls of beaten ginger, a glass of brandy, and a little salt. Put a piece of butter into your pan, and then pour in a ladleful of batter, which will make a pancake, move the pan round, that the batter may spread all over it. Shake the pan, and when you think one side is enough, turn it, and when the other is done, lay it on a dish before the fire, and serve as quick as possible.

Cream Pancakes.

Mix the yolks of two eggs with half a pint of cream, two ounces of sugar, beaten cinnamon, mace, and nutmeg. Rub your pan with lard, and fry them as thin as possible. Grate over them fine sugar.

Rice Pancakes.

Boil half a pound of rice to a jelly in a small quantity of water ; when cold, mix it with a pint of cream, eight eggs, salt, and nutmeg : stir in half a pound of butter just warmed, and add as much flour as will make the batter thick enough. Fry in as little lard as possible.

Pink-coloured Pancakes.

Boil beet-root till tender, and then beat it fine in a marble mortar. Add the yolks of four eggs, two spoonfuls of flour, and three of cream. Sweeten, grate in half a nutmeg, and add a glass of brandy. Mix all well together, and fry your pancakes in butter. Garnish them with green sweet meats, preserved apricots, or green sprigs of myrtle.

Plain Fritters.

Grate the crumb of a penny loaf, and put it into a pint of milk ; mix it smooth, and when cold, add the yolks of five eggs, three ounces of sifted sugar, and grated nutmeg. Fry them, and when done pour melted butter, wine, and sugar into the dish.

Custard Fritters.

Beat up the yolks of eight eggs with one spoonful of flour, half a nutmeg, salt, and a glass of brandy ; put a pint of cream, sweeten, and bake it in a small dish. When cold, cut it into quarters, and dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flour, and a little ginger grated. Fry them, and when done, sew over them grated sugar.

Apple Fritters.

Pare, core, and cut in round slices some large apples. Take half a pint of ale and two eggs, and beat in as much
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flour as will make it rather thicker than a common pudding, with nutmeg and sugar to taste. Let it stand three or four minutes to rise. Dip the slices of apple in the batter, fry them crisp, and serve them up with sugar grated over, and wine sauce in a boat.

White Fritters.

Wash two ounces of rice, dry it before the fire; beat it very fine in a mortar, and sift through a lawn sieve. Put it into a saucepan; when thoroughly moistened with milk, add to it another pint. Set it over a stove or slow fire, and keep it moving: put in ginger, and candied lemon-peel grated. Keep it over the fire till of the thickness of fine paste. When cold spread it out with a rolling pin, cut it into little pieces and take care they do not stick to each other. Flour your hands, roll up the fritters handsomely, and fry them. When done strew on them sugar, and pour orange-flower water over them.

Hasty Fritters.

Heat some batter in a stewpan; then take half a pint of ale, and stir into it, by degrees, a little flour; add a few currants, or chopped apples, beat them up, and drop a large spoonful at a time all over the pan, but be careful that they do not stick together. Turn them with an egg slice, and when brown, lay them on a dish, strew sugar over, and serve hot.

Royal Fritters.

Put a quart of new milk into a saucepan, and when it begins to boil, pour in a pint of white wine. Take it off, and let it stand five or six minutes; skim off the curd, and put it into a basin: mix it well up with six eggs, and season with nutmeg. Beat it with a whisk, and add flour sufficient to give it the thickness of batter; add some sugar, and fry them quick.

Bilboquet Fritters.

Break five eggs into two handfuls of fine flour, put in enough to make it work well together, then put salt, and work it again. When well made, put in one teaspoonful of powder of cinnamon, one of lemon peel grated, and half ounce of candied citron cut small. Rub a stewpan over with butter, and put in the paste. Set it over a very slow fire and do it gently, without sticking to the bottom or the sides of the pan. When baked, take it out, and lay it on a dish. Set on a stewpan with a good deal of lard; when it boils,

the paste the size of a finger, and then cut it across at each end, which will rise and be hollow, and have a good effect. Put them into boiling lard: great care must be taken in frying them, lest they rise too much. When done, sift sugar on a warm dish, lay on the fritters, and sift more sugar over them.

Orange Fritters.

Pare off the outside of five or six sweet oranges, cut them in quarters, take out the seeds and boil the oranges with a little sugar; make a paste with white wine, flour, a spoonful of fresh butter melted, and salt; mix it of a proper thickness; it should rope in pouring from the spoon. Dip the quarters of your orange into this paste, and fry them in lard till of a light brown. Serve them glazed with sugar, and a salamander.

Currant Fritters.

Take half a pint of ale, and stir into it flour to make it pretty thick, with a few currants. Beat it up quick, have the lard boiling, and put a large spoonful at a time into the pan.

German Fritters.

Pare, core, and quarter some crisp apples, and cut them into round pieces. Put a quarter of a pint of French brandy, a table spoonful of fine sugar pounded, and cinnamon, into a pan. Put the apples into the liquor, and set them over a gentle fire, stir often but do not break them. Set on another pan with lard. When it boils drain the apples, dip them in fine flour, and put them into the pan. Strew sugar over the dish, and set it on the fire; lay in the fritters, strew sugar over them, and glaze them over with a red-hot salamander.

Strawberry Fritters.

Make a batter with a spoonful of sweet oil, another of white wine, rasped lemon peel, and the whites of two or three eggs; make it just fit to drop with a spoon. Mix large strawberries with it, and drop them with a spoon into the hot fritters. When of a good colour, take them out and drain them on a sieve. As soon as done, strew sugar over, or glaze them, and serve hot.

Raspberry Fritters.

Grate the crumb of a French roll, and put to it a pint of boiling cream. When cold, add to it the yolks of four eggs well beaten up. Mix all together with raspberry juice; drop
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them into a pan of boiling lard in very small quantities. When done stick over them blanched sliced almonds.

Tansey Fritters.

Pour a pint of boiling milk on the crumb of a penny loaf, let it stand an hour, then put as much tansey juice as will give it a flavour. Add to it a little spinach juice. Put to it a spoonful of ratafia-water, or brandy, sweeten it, grate the rind of half a lemon, beat the yolks of four eggs, and mix all together. Put them in a stewpan, with a quarter of a pound of butter; stir it over a slow fire, till quite thick; then take it off, and let it stand two or three hours; drop a spoonful at a time into a pan of boiling lard; when done grate sugar over them, and serve wine sauce in a boat. Garnish with slices of orange.

Chicken Fritters.

Put new milk, with as much flour of rice as will make it of a good thickness. Beat up three or four eggs, and mix them well with the rice and milk. Add a pint of rich cream, set it over a stove, and stir it. Put in powdered sugar, candied lemon-peel cut small, and fresh grated lemon-peel. Take the white meat from a roasted chicken, pull it into small shreds, put it to the rest, and stir it all together. Then take it off, and it will be a rich paste. Roll it out, cut it into small fritters, and fry them. Strew the bottom of the dish with powdered sugar. Put in the fritters, and shake sugar over them.

Almond Fraise.

Blanch, and steep, a pound of Jordan almonds in a pint of cream, ten yolks of eggs and four whites: take out the almonds and pound them in a mortar; mix them again in the cream and eggs, put in sugar and grated bread, and stir them all together. Put fresh butter into a pan, and when hot, pour in the batter, stirring it in the pan till of a good thickness. When done, turn it into a dish, and throw sugar over.

Bockings.

Mix three ounces of buck-wheat flour, with a tea-cupful of warm milk, and a spoonful of yeast; let it rise before the fire an hour; then mix four eggs well beaten, and as much milk as will make the batter the usual thickness for pancakes, and fry them the same.

CUSTARDS AND CHEESECAKES.

General Observations.

IN boiling custards, always put a little water into your pan, (which must be well tinned), this will prevent the ingredients from sticking to the bottom.

Cheesecakes when made, should be immediately put into a moderately heated oven; as standing long will occasion them to become oily, and give them a bad appearance.

Almond Custards.

Boil a pint and a half of cream, a small stick of cinnamon, mace, lemon peel, and nutmeg, with sugar to taste, then strain it; blanch and pound three ounces of Jordan, and eight single bitter almonds; rub them through a sieve, and add the fine pulp to the cream; put in a little syrup of roses, and the yolks of six eggs beaten; pour the mixture into small cups; or bake it in a dish with a rim of puff paste round it.

Baked Custards.

Boil a pint of cream with mace and cinnamon, when cold, mix with it four yolks and two whites of eggs, rose and orange-flower water, and white wine, nutmeg and sugar to the palate. Pour it into cups and bake them.

Beest Custards.

Set a pint of beest over the fire, with cinnamon and two or three bay-leaves; when boiling hot take it off, have ready mixed one spoonful of thick cream; pour your hot beest upon it by degrees, mix it well together, and sweeten it to your taste: you may either put it in crusts or cups, or bake it.

Common Custards.

Make these the same as almond custards, using orange-flower water instead of almonds.

Or make them thus:—Sweeten a quart of new milk, beat up the yolks of eight eggs and the whites of four. Stir them into the milk, and bake in china basins. Or, put them into a deep dish, and pour boiling water round them till the water

water is better than half way up their sides ; take care the water does not boil too fast, lest it should get into the cups.

Lemon Custards.

Beat up the yolks of eight eggs till they are quite white ; put to them a pint of boiling water, the rinds of two lemons grated, and the juice sweetened to your taste. Stir it on the fire till thick enough ; then add a large glass of rich wine, and half a glass of brandy ; give the whole one scald, and put it in cups, to be eaten cold.

Orange Custards.

boil till tender half the rind of a Seville orange ; beat it fine in a mortar, put to it a spoonful of brandy, the juice of a Seville orange, four ounces of loaf sugar, and the yolks of four eggs. Beat all well together for ten minutes ; pour in a pint of boiling cream by degrees. Keep beating till cold, then put them in cups, and place them in an earthen dish of hot water till set ; take them out, stick preserved orange on the top, and serve either hot or cold.

Rice Custards.

Put a quartered nutmeg, and a blade of mace into a quart of cream ; boil, strain, and add to it some whole rice boiled, and a little brandy. Sweeten it to your palate, stir it over the fire till it thickens, and serve it up in cups, or a dish.

Cheesecakes,

Strain the whey from the curd of two quarts of milk ; when rather dry, crumble it through a coarse sieve, mix it with six ounces of fresh butter, one ounce of pounded blanched almonds, orange-flower water, half a glass of raisin wine, a grated biscuit, four ounces of currants, nutmeg, and cinnamon, in fine powder, and beat all the above with three eggs, and half a pint of cream, till quite light : fill the patty pans three parts full.

Another Way.

Mix the curd of three quarts of milk, a pound of currants, twelve ounces of Lisbon sugar, a quarter of an ounce of cinnamon, ditto of nutmeg, the peel of two lemons chopped very fine, the yolks of eight and whites of six eggs, a pint of scalded cream, and a glass of brandy. Put a light puff paste in the patty pans, and three parts fill them.

Almond Cheesecakes.

Put four ounces of blanched almonds into cold water, then beat them in a marble mortar, or wooden bowl, with some

rose-water. Put to it four ounces of sugar, and the yolks of four eggs. Work it in the mortar, or bowl, till it becomes white and frothy, then make a rich puff-paste, and bake them immediately.

Another Way.

Blanch and beat up in a little orange flower water, four ounces of almonds; add the yolks of eight eggs, the rind of a large lemon grated, half a pound of melted butter, and sugar to taste; lay a thin puff-paste at the bottom of your tins, and little slips across. Add half a dozen bitter almonds.

Bread Cheesecakes.

Pour a pint of boiling cream on a sliced roll, and let it stand two hours, take eight eggs, half a pound of butter, and a nutmeg grated. Beat them well, together and put in half a pound of currants well washed and dried before the fire, and a spoonful of white wine or brandy. Then bake them in patty-pans or raised crust.

Citron Cheesecakes.

Beat up the yolks of four eggs, mix them with a quart of boiling cream. When cold, put it on the fire, and let it boil till it curds. Blanch some almonds, beat them with orange flower-water, and put them into cream, with a few Naples biscuits, and green citrons shred fine. Sweeten to your taste, and bake them.

Curd Cheesecakes.

Beat half a pint of good curd with four eggs, three spoonfuls of cream, half a nutmeg, grated, and a spoonful of ratafia, rose or orange-water. Put to them a quarter of a pound of sugar, and half a pound of currants washed and dried before the fire. Mix all well together, put a good crust into patty-pans, and bake them gently.

Lemon Cheesecakes.

Boil the peel of two large lemons, pound well in a mortar, with a quarter of a pound of loaf sugar, the yolks of six eggs, half a pound of fresh butter, and some curd beaten fine. Mix all together, lay a puff-paste on the patty-pans, fill them half full, and bake them. Orange cheesecakes are done the same way; but the peel must be boiled in two or three waters, to take off its bitter taste before it is put in.

Fine Cheesecakes.

Warm a pint of cream, add to it five quarts of milk warm from the cow; and when you have put a sufficient quantity off rennet to it, stir it till it comes to a curd; then put the
curd

curd into a cloth, or linen bag, and let the whey be well drained from it, but do not squeeze it hard; when sufficiently dry, put it in a mortar, and beat it as fine as butter. To the curd, add half a pound of sweet almonds blanchèd, and the same quantity of macaroons, both beaten together as fine as powder. If you have none of the last, use Naples biscuits; add the yolks of nine eggs that have been well beaten, a nutmeg, and half a pound of double-refined sugar. Mix all together, melt a pound of fresh butter, and stir well into it.

Rice Cheesecakes.

Boil four ounces of rice tender; put it in a sieve to drain. Put in four eggs well beaten, half a pound of butter, half a pint of cream, six ounces of sugar, a nutmeg grated, and a glass of brandy or ratafia water. Beat all well together, put them into raised crusts, and bake them.

CAKES, BUNS, BISCUITS, &c.

General Directions.

BEFORE beginning to make cakes, be careful to have all that is requisite to be used ready, and at hand. Do not beat up eggs till the minute they are wanted. Butter must be beaten to a fine cream before sugar is added. Cakes made of rice, seeds, or plumbs, should be baked in wooden girths, as by that means the outsides will not be burned, and they will rise better. The oven must be heated according to the size of the cake.

Almond Cakes.

Take two ounces of bitter, and one pound of sweet almonds. blanch and beat them, with a little rose or orange-flower water, and the white of one egg; add half a pound of loaf sugar, eight yolks and three whites of eggs, the juice of half a lemon, and the rind grated. Mix the whole well together, and bake it either in one large pan, or several small ones.

Apricot Cakes.

Scald and peel a pound of ripe apricots, as soon as the skin will come off, take out the stones. Beat the fruit in a

mortar to a pulp; then boil half a pound of double refined sugar, with a spoonful of water, skim it, and put to it the pulp of your apricots. Let it simmer a quarter of an hour over a slow fire, stirring it all the time. Pour it into shallow flat glasses, turn them out upon glass plates, put them into a stove, and turn them once a day till dry.

American Potash Cakes.

Mix a pound of flour, and a quarter of a pound of butter; dissolve and stir a quarter of a pound of sugar in half a pint of milk; and make a solution of about half a tea-spoonful of salt of tartar, crystal of soda, or any purified potash, in half a tea-cupful of cold water; pour them, also, among the flour, work the paste up to a good consistence, roll it out, and form it into cakes or biscuits. The lightness of these cakes depends greatly on the briskness of the oven.

Bath Cakes.

Rub a pound of butter, and one pound of flour well together; add five eggs, and a tea-cup full of yeast. Set the whole well mixed up before the fire to rise; then add a quarter of a pound of fine powdered sugar, and an ounce of carraways well mixed in; roll them out in little cakes, and bake them on tins: they may either be eaten for breakfast or tea.

Bride, or Christening Cake.

Take five pounds of dry sifted flour, two pounds of fresh butter; five pounds of currants washed, picked, and dried before the fire; a pound and a half of loaf sugar, two nutmegs, a quarter of an ounce of mace, and half a quarter of an ounce of cloves, all beaten and sifted; sixteen eggs, yolks and whites kept separate; a pound of blanched almonds, pounded with orange-flower water; and a pound of candied citron, one of orange, and one of lemon peel, cut in slices. Mix these in the following manner:—First work the butter with the hand, till of the consistency of cream, then beat in the sugar for at least ten minutes, whisk the whites of the eggs to a froth, and mix with it the butter and sugar. Next beat up the yolks for ten minutes; add the flour, nutmegs, mace, and cloves, and beat the whole together for half an hour, or till wanted for the oven. Then mix in, lightly, the currants, almonds, and candied peels, with the addition of a gill of mountain wine, and one of brandy: line a hoop with paper, rub it well with butter, fill in the mixture, and bake it in a tolerably quick oven; taking care, not to burn the cake, the top of which may be covered with paper. It is generally iced over like a twelfth cake,

when taken out of the oven ; but without having any ornament whatever on the top, as it should appear of a delicate plain white.

A fine Iceing for Cakes.

Beat up the whites of five eggs, to a froth, and put to them a pound of double-refined sugar powdered and sifted, and three spoonfuls of orange-flower water, or lemon juice, Keep beating it all the time the cake is in the oven; and the moment it comes out, ice over the top with a spoon. Some put a grain of amber grease into the iceing, but that is too powerful for many palates.

Biscuit Cakes.

One pound of flour, five eggs beaten and strained, eight ounces of sugar, a little rose or orange-flower water ; beat the whole well together, and bake it one hour.

Bristol Cakes.

Mix with the hand, in an earthen pan, six ounces of sifted sugar, six ounces of fresh butter, four whites and two yolks of eggs, and nine ounces of flour ; add three quarters of a pound of picked currants, drop the mixture with a spoon, on tin plates, rubbed with butter, and bake it.

Butter Cakes.

Beat a dish of butter like cream with your hands, add two pounds of fine sugar well beaten, three pounds of flour well dried, and mix them in with the butter ; add twenty-four eggs, leaving out half the whites, and then beat all together for an hour : just as you are going to put it into the oven, put in a quarter of an ounce of mace, a beaten nutmeg, a little white wine, or brandy, and seeds or currants, as you please.

Carraway Cakes.

Sift and dry two pounds of coarse loaf sugar ; put to it two pounds of fine flour ; after the flour and sugar are sifted and weighed, mix them together, sift them through a hair sieve, into the bowl you make it in ; put to them two pounds of butter, eighteen eggs, leaving out eight of the whites ; to these add four ounces of candied orange, and five or six ounces of carraway comfits ; work the butter with rose water, till none of the water appears ; then put in flour and sugar, a little at a time, and your eggs ; which must be well beaten, with ten spoonfuls of white wine ; keep it constantly beating with your hand till you have put it into the hoop for the oven ; do not put in your sweetmeats and seeds till quite ready to put into your hoops ; put three or four doubles of cap paper under

under the cakes, and butter the paper and hoop: sift fine sugar upon it, when you put it into the oven.

Chantilly Basket.

Dip ratifia cakes, into a little warm carimel sugar, and place them round the inside of a dish. Cut more ratifias into squares, dip them in the sugar, pile them on the others, two or three stories high. Line the inside with wafer paper, fill it with sponge cakes, sweetmeats, blanched almonds, and cream as for an apple pie, put trifle froth over that, and garnish the froth with rose leaves, coloured comfits, or carimel of sugar thrown over the top.

Chantilly Cake.

Cut a piece out of the top of a Savoy cake, and scoop out all the inside; put it on the dish in which it is to be sent to table, pour Lisbon wine into the cake, and as the wine soaks out pour it over it with a spoon; when it has absorbed as much wine as it can, pour the remainder off the dish, pour custard down the sides, and put some in the middle; whip up some cream, the same as for a trifle, and put it in the middle of the cake: blanch some sweet almonds, cut them in quarters, and stick them round the edges, and on the sides of the cake.

Cinnamon Cake.

Put six eggs and three table spoonfuls of rose water into a pan; whisk them well together; add a pound of sifted sugar, a desert spoonful of pounded cinnamon, and flour to make it into a good paste; roll it out, cut it into any shape, and bake them on white paper. When done, take them off, and keep them in a dry place.

Cream Cakes.

Beat up the whites of nine eggs to a stiff froth, stir gently with a spoon, lest the froth should fall; to every white of an egg grate the rinds of two lemons. Shake in a spoonful of double refined sugar sifted fine, lay a wet sheet of paper on a tin, and with a spoon drop it on in little lumps, at a small distance from each other. Sift a good quantity of sugar over them, set them in the oven after the bread is out, and close up the mouth of it: this will occasion the froth to rise. As soon as coloured, they will be sufficiently baked; then take them out, and put two bottoms together; lay them on a sieve, and set them to dry in a cool oven.

Common Bread Cake.

Take about the quantity of a quartern loaf from the dough when making bread, and knead well into it two ounces of butter, two of Lisbon sugar, and eight of currants. Warm the butter in a tea-cupful of good milk. By adding an ounce of butter, or sugar, you may make the cake better. A tea-cupful of raw cream improves it greatly. Bake it in a pan.

A Common Cake.

Take six ounces of ground rice, and an equal quantity of flour, the yolks and whites of nine eggs, half a pound of lump sugar, pounded and sifted, and half an ounce of carraway seeds. Mix these well together, and bake it an hour in a quick oven.

Currant Cakes.

Take a pound and a half of fine dried flour, a pound of butter, half a pound of loaf sugar beaten and sifted, four yolks of eggs, four spoonfuls of rose water, the same of wine, some mace, and a nutmeg grated. Beat up the eggs, and put them to the rose water and wine; then add the sugar and butter. Work all together, strew in the currants, and flour, have them ready warmed for mixing. Make six or eight cakes, and bake them crisp and of a fine brown.

Diet Bread.

Sift, and dry a spoonful of fine flour. Beat up eight eggs, add a pound of beaten and sifted loaf sugar by degrees. Beat them together for an hour and a half. Take the flour from the fire, and strew it in cold; with half an ounce of carraway and coriander seeds, mixed together and bruised. The beating must not cease, till the whole is put into the paper mould or hoop, and set in a quick, but not too hot oven. One hour will bake it.

Dutch Cakes.

Take five pounds of flour, two ounces of carraway seeds, half a pound of sugar, rather more than a pint of milk, and three quarters of a pound of butter; then make a hole in the middle of the flour, and put in a pint of good ale yeast: pour in the butter and milk, make these into a paste, let it stand a quarter of an hour before the fire to rise; then mould and roll it into thin cakes; prick them all over, or they will blister, and bake them a quarter of an hour.

Flat Cakes that will keep.

Mix two pounds of flour, one of sugar, and one ounce of carraways, with four eggs, and a few spoonfuls of water, to
make

make a stiff paste; roll it thin, and cut it into any shape. Bake on floured tins. While baking, boil a pound of sugar in a pint of water to a thin syrup; while both are hot, dip each cake into it, and put them on tins, into the oven to dry for a short time; and when the oven is cool, put them in again, and let them stay four or five hours.

Ginger Cakes, for cold weather.

Beat up three eggs in half a pint of cream, put them into a saucepan over the fire, and stir till warm. Then add a pound of butter, half a pound of loaf sugar, and two ounces and a half of ginger, both powdered; carefully stir the different ingredients together, over a moderate fire, to melt the butter. Then pour it into the middle of two pounds of fine flour, and make up a good paste. Roll it out without any flour on the dresser, of whatever thickness may be best baked, and cut the cakes with the top of a small basin, or large breakfast cup. They are generally made about a quarter of an inch thick, laid on three papers, and baked in a hot oven. These cakes are pleasant to the taste, particularly in the winter, and very serviceable to a cold stomach.

Gingerbread Cakes or Nuts.

Take six pounds of treacle, one pound of fresh butter, two of flour, one of coarse moist sugar, a quarter of a pound of citron, the same of dried lemon, and the same of orange peel, cut all very fine; half a pound of ground ginger, four lemons grated, and four Seville oranges, rub the butter and flour together, so as not to leave any lumps; rub in the ginger, sweetmeats, sugar, and the grated lemon and orange peel; make a hole in the middle of the flour, &c. then pour in the treacle, and mix it up with two spoons; when well mixed, prepare the baking sheets in the following manner, (sheet iron is the best); make the sheets very clean; put them in the oven to warm; dip a paste-brush into warm clarified butter, and brush the sheets lightly all over; drop the gingerbread on the sheets in regular rows, and leave about two inches between each drop, or they will run together; about a tea spoonful in each drop will be sufficient; a few minutes will bake them; the oven should be about the heat after the drawing of bread; when taken out of the oven cool them before taking off the sheets. If you want to make nuts, mix a pound more flour to what is left from the cakes. When baked, the gingerbread should be put either in
covered

covered glasses, or jars, and kept in a dry place; it will then keep crisp for months.

Heart Cakes.

Take a pound each of fine dried sifted flour, and sifted loaf sugar; rub it into a pound of sweet butter till thick like grated white bread; then put to it two spoonfuls of rose water, two of white wine, and ten eggs; work them well with a whisk, and put in eight ounces of currants. Butter the moulds, fill them but half full, and bake them. If made without currants, they will keep half a year.

Portugal cakes may be made the same, but put into different shaped moulds.

Lemon Cakes.

Put three spoonfuls of rose or orange-flower water to the whites of ten eggs, beat them an hour with a whisk; then put in a pound of beaten and sifted sugar, and grate in the rind of a lemon. When well mixed, add the juice of half a lemon, and the yolks of ten eggs beaten smooth. Stir in three quarters of a pound of flour: butter a pan, and bake it in a moderate oven for an hour. Orange cakes may be made in the same way.

Maccaroons.

Scald, blanch, and throw into cold water, a pound of almonds; dry them in a cloth, and pound them in a mortar, moisten them with orange-flower water, or the white of an egg, or they will turn to oil; afterwards take an equal quantity of fine powdered sugar, three or four whites of eggs, and a little musk; beat all together, and shape them on a wafer-paper, with a spoon: bake them in a gentle oven on tin plates.

Marlborough Cakes.

Beat up and strain eight eggs, and put them to a pound of sugar beaten and sifted; beat these three quarters of an hour together, then put three quarters of a pound of flour well dried, and two ounces of carraway seeds; beat all well together, and bake it on broad tin pans, in a brisk oven.

Mirangles.

Whisk the whites of nine eggs to a thick froth; add the rind of six lemons grated fine, and a spoonful of sifted sugar; then lay a wet sheet of paper on a tin, and with a spoon drop the mixture in small lumps separately upon it; sift sugar over, and bake them in a moderate oven of a nice colour. Then put raspberry, apricot, or any kind of jam between two bottoms,

bottoms; put them together, and lay them in a warm place, or before the fire, to dry.

Nun's Cakes.

Mix four pounds of fine flour, and three of double-refined sugar beaten and sifted. Let it stand before the fire till the following materials are ready: beat four pounds of butter with a cool hand in a deep dish one way till like cream; beat the yolks of thirty-five eggs, and the whites of sixteen; strain the eggs and beat them with the butter, till thoroughly incorporated. Mix in four or five spoonfuls of orange-flower or rose water, then take the flour and sugar, with six ounces of carraway seeds, and strew them in by degrees; beat the whole two hours longer. Add tincture of cinnamon; then butter a hoop, and bake them three hours in a moderate oven.

Orange Cakes.

Quarter some Seville oranges that have good rinds, and boil them in two or three waters till tender, and the bitterness is gone off. Skin, and then lay them on a clean napkin to dry. Take all the skins and seeds out of the pulp, with a knife, shred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine sugar into a pan, with just as much water as will dissolve it. Boil till it becomes a sugar, and then, by degrees, put in your orange-peels and pulp. Stir well before you set them on the fire; boil it very gently till it looks clear and thick, and then put them into flat-bottomed glasses. Set them in a stove, and keep them in a moderate heat; when they are candied on the top, turn them out upon glasses.

Orange cakes may also be made the same as lemon cakes. (See page 294.)

Oxford Cakes.

Mix a table spoonful of salt with half a peck of sifted dry flour, half an ounce of cinnamon, a quarter of an ounce of nutmeg, a dram of cloves, and one of mace, all finely beaten and sifted with the salt. Add three quarters of a pound of sugar; and well work, by a little at a time, a pound and a half of fresh butter into the flour; it will take three hours in working up. Then put in a quart of cream, a pint of ale yeast, a gill of mountain wine, and three grains of amber-grease, dissolved in the yolks of eight and whites of four eggs, and a gill of rose water. Mix the whole with the flour, and knead them well together. Lay the paste for some time near the fire; then put in a pound of stoned and minced sun

sun raisins, and three pounds of currants cleaned and dried ; and bake the cake three hours in a gentle oven. When done, frost it on the top with rose water and the white of an egg beaten together, sift over it plenty of fine loaf sugar, and set it in the oven to dry.

Pepper Cakes.

Take half a gill of white wine, half a quarter of an ounce of whole white pepper, put it in, and boil it a quarter of an hour ; then take the pepper out, and put in as much double-refined sugar as will make it like a paste ; drop it in what shape you please on plates, and let it dry itself.

Persian Meat Cakes.

Take the fat and sinews from the meat of a leg of mutton, beat it in a marble mortar, with pepper, salt, and the juice of onions or garlic, or with sweet herbs, according to taste. Make it thus prepared into flat cakes, and keep them pressed between two dishes for twelve hours ; then fry them with butter, in which serve them up.

Plumb Cake.

To a pound and a half of fine flour, well dried, add the same of butter, three quarters of a pound of currants, half a pound of raisins stoned and sliced, eighteen ounces of sugar beaten and sifted, and fourteen eggs, with half the whites ; shred the peel of a large lemon very fine, three ounces of candied orange, the same of lemon, a tea spoonful of beaten mace, half a nutmeg grated, a tea-cupful of brandy or white wine, with four spoonfuls of orange-flower water. Work the butter with the hand to a cream, beat the sugar well in, whisk the eggs half an hour, mix them with the sugar and butter, and put in the flour and spices. Beat the whole an hour and a half, mix in lightly the brandy, fruit, and sweetmeats, put it into a hoop, and two hours and a half will bake it.

White Plumb Cake.

To two pounds of flour well dried, add a pound of sugar beaten and sifted, a pound of butter, a quarter of an ounce of nutmegs, the same of mace, sixteen eggs, two pounds and a half of currants picked and washed, half a pound of sweet almonds, the same of candied lemon, half a pint of brandy, and three spoonfuls of orange-flower water. Beat the butter to a cream, put in the sugar, beat the whites of the eggs half an hour, and mix them with the sugar and butter. Beat the yolks half an hour, and mix them with the whites. Put in the
flour

flour a little before the oven is ready, and just before put into the hoop; mix together lightly the currants and other ingredients, and two hours will bake it.

Little Plumb Cake.

Take half a pound of sugar finely powdered, two pounds of flour dried, four yolks and two whites of eggs, half a pound of butter washed with rose-water, six spoonfuls of cream warmed, and a pound and a half of currants picked and rubbed in a cloth. Mix, and make them up into cakes, bake in a hot oven, and let them stand half an hour till coloured on both sides. Then take down the oven lid, and let them stand to soak. The butter must be rubbed well into the flour, then the eggs and cream, and then the currants.

Pound Cake.

Weigh a pound of flour, one of lump sugar sifted, one of currants, and the rind of two lemons grated; mix all together by rubbing them between your hands; then put a pound of butter into a wooden bowl; set it before the fire to soften, if the weather be cold; when the butter is a little soft, beat it up with the hand till like cream; break ten eggs into a proper sized deep pan; whisk them up till quite frothy; then put one-third of them to the butter, and beat them up with the hand till well mixed; then put in half what is left, and mix till it sticks to the bowl; then put in the remainder, and mix it well up; when it sticks to the bowl you may know it is well mixed, and light; then put in the flour, &c. and mix well together; have cake-hoops or moulds papered, and put them in the oven; the oven should be about the same as when the bread is just drawn; if a larger cake, of course the oven must be rather hotter.

Plain Cake.

Make this the same as pound cake, leaving out the currants. Carraway seeds give it a pleasant flavour.

Portugal Cakes.

The same as heart cakes. (See page 294.)

Prussian Cakes.

Take half a pound of dried flour, a pound of beaten and sifted sugar, the yolks and whites of seven eggs beaten separately, the juice of one lemon, the peels of two grated, and half a pound of almonds beaten fine with rose water. Beat the whites and yolks separately, then mix them with the other ingredients, except the flour; beat them together half

an hour ; then shake in the flour, and put the cakes in the oven.

Queen's Cakes.

Make these the same as pound cake. They should be baked in tin moulds, which, when done with, should be wiped out while they are hot, but must never be washed.

Quince Cakes.

Boil and clarify a pint of syrup of quinces, and a quart or two of raspberries, over a gentle fire ; skim it often ; then pour in hot, a pound and a half of sugar, and as much more brought to a candy height. Stir the whole about till nearly cold ; then spread it on plates, and cut them out into cakes.

Ratiffa Cakes.

Take half a pound of sweet almonds, and the same quantity of bitter ; blanch and beat them fine in orange, rose, or clear water, to keep them from oiling ; sift a pound of fine sugar, mix it with the almonds ; have ready the whites of four eggs, mix them lightly with the almonds and sugar, put it in a preserving pan, set it over a moderate fire, and stir it quick one way till pretty hot ; when a little cool, roll it in small rolls, and cut it in thin cakes ; dip your hands in flour and shake them on it, give them each a light tap with the finger, put them on sugar papers, and sift fine sugar over them, just as you put them into the oven, which should be slow.

Raspberry Cakes.

Raspberries that have been used in making vinegar, may be used with great advantage in making cakes in the following manner :—Mix the fruit that is left with something more than its weight of powdered loaf sugar, forming it into small round cakes ; sift powdered sugar on the top of each, and dry them in an oven or stove.

Rice Cakes.

Mix ten ounces of ground rice, three of flour, and eight of pounded sugar ; sift it by degrees into eight yolks and six whites of eggs, and the peel of a lemon shred very fine ; mix the whole well in a tin stew-pan over a very slow fire with a whisk ; then put it immediately into the oven in the same, and bake it forty minutes.

Another way.

Beat the yolks of twelve, and the whites of six eggs with the peels of two lemons grated. Mix one pound of flour of rice, half a pound of flour, and one pound of sugar
pounded

pounded and sifted ; beat it well with the eggs by degrees, for an hour, with a wooden spoon. Butter a pan ; and put in the oven.

Saffron Cakes.

Take half a peck of fine flour, a pound of butter, and a pint of cream, or milk ; set the milk on the fire, put in the butter and a good deal of sugar ; strain saffron to your taste, into the milk ; take seven or eight eggs, with two yolks, and seven or eight spoonfuls of yeast ; put the milk to it when almost cold, with salt and coriander seeds ; knead them all together, make them up in small cakes, and bake them in a quick oven.

Shrewsbury Cakes.

To a pound of flour rub in six ounces of fresh butter, four ounces of currants, and four of sifted sugar ; wet it with water, cream, or new milk ; but do not make it too wet : roll the paste out, and cut the cakes in what shape you like ; put them on baking sheets, being first buttered over and dusted with flour : a slow oven is best.

Small Tea Cakes.

Put a quarter of a pound of butter into a pound of flour, mix a quarter of a pound of sifted lump sugar, and wet it with water ; when made up, divide it into two equal pieces ; put one ounce of caraway seeds to one piece, by way of having two sorts ; then rub the paste out very thin, and cut it out with a small round cutter : butter a baking sheet, and dust it over with flour ; lay them regularly on baking sheets, and bake them in a slow oven ; they should be of a light brown. They should be kept in a dry place, either in a covered glass, or pan. Small cakes of all descriptions should be kept this way.

Sponge Cakes.

Break six eggs, put the whites in one pan, and the yolks in another. Beat up the yolks with six ounces of powdered loaf sugar, and a little orange-flower water, with a wooden spoon. Whisk the whites well, and, with a large spoon, lightly put them to the yolks and sugar, stir the latter as little as possible, no more than to unite them together. Then mix with the whole, five ounces of fine flour ; and put the batter thus made into tin moulds well buttered, or they will stick too fast to be removed when baked. Before putting them in the oven, sift over the tops some powdered sugar, to give them a delicate ice. They must be baked in a moderately heated oven ; and, when done, taken from the tins while hot.

French Sweetmeat Cakes.

Make some puff paste into two cakes about the thickness of two crowns each, and of an equal size for every cake to be made. Put on one of them, any sort of sweetmeat; leave round the edge, about the breadth of a finger, vacant, which must be wetted with water: then cover it with the other cake, and unite them well together. Aftershaping all the cakes, brush them over with the yolk of an egg, and set them in the oven. When done, and taken out, pass a small brush dipped in butter over each, and scatter sugared carraway seeds of different colours over, or, harlequin comfits. Powdered loaf sugar glazed with a salamander, or regular icing, is sometimes put over the top.

Twelfth Cakes.

Make a cavity in the middle of six pounds of flour, set a sponge with a gill and a half of yeast and a little warm milk; put round it a pound of fresh butter in small lumps, a pound and a quarter of sugar sifted, four pounds and a half of currants, half an ounce of sifted cinnamon, a quarter of an ounce of pounded cloves, mace, and nutmeg mixed, sliced candied orange, lemon-peel, and citron. When risen, mix all together with a little warm milk; have the hoops well papered and buttered, fill and bake them. When nearly cold, ice them over, as directed at page 290.

Colouring for Twelfth Cakes.

Beat an ounce of cochineal very fine; put to it three gills of water, a quarter of an ounce of roche allum, and two ounces of lump sugar; boil all together twenty minutes, strain it through a fine sieve, and keep it close covered for use.

Icing for a very large Cake.

Pound and sift very fine a pound of double refined sugar, and mix with it the whites of twenty four eggs in an earthen pan. Add orange-flower water, and a large piece of fresh lemon-peel; of the former enough to give it a flavour. Whisk it for three hours till it is thick and white; then with a thin piece of board spread it all over the top and sides, and set it in a cool oven; an hour will harden it.

Uxbridge Cakes

Take a pound of flour, seven pounds of currants, half a nutmeg, and four pounds of butter; rub your butter cold well into the flour; dress your currants well into the flour, butter, and seasoning; and knead it with as much good new yeast as will make it into a high paste; after it is kneaded well together

together let it stand an hour to rise: put half a pound of paste in a cake.

Wafer Cakes.

Rub a pound of sifted sugar into three pounds of fine dried flour, one pound of butter, and one ounce of carraway seeds. Make it into a paste with three quarters of a pint of boiling new milk, roll very thin, and cut it into the size you chuse; make it full of holes, and bake on tin plates in a cool oven.

Wafers.

Mix some flour with a little pounded sugar, and finely pounded mace, and make it into a thick batter with cream; butter the wafer irons, let them be hot, put a tea-spoonful of the batter into them; bake them carefully, and roll them off with a stick.

Whigs.

Rub a quarter of a pound of butter well into two pounds of flour; and with about half a pint of warm cream, and half the quantity of ale yeast, make it up into a light paste, and put it before the fire to rise. Grate a nutmeg, with some beaten mace and cloves, a quarter of an ounce of carraway seeds, and a quarter of a pound of sugar; work all in, roll the dough out tolerably thin, and make the whigs up into what size and form you like. They are usually made into a large round cake crossed, so as easily to be divided in quarters. When made up, put them on tin plates, set them before the fire, or hold them in front of the oven till they rise again; then bake them in a quick oven.

Buns.

Rub a quarter of a pound of butter, into two pounds of flour, a quarter of a pound of sugar, a nutmeg, a few Jamaica peppers, a desert spoonful of carraways; put a spoonful or two of cream into a cup of yeast, and as much milk as will make it into a light paste. Set it to rise by a fire till the oven be ready. They will quickly bake on tins.

Another Way.

Mix a pound and a half of dried flour, with half a pound of sugar; melt a pound and two ounces of butter in warm water, add six spoonfuls of rose water, and knead it into a light dough, with half a pint of yeast; then mix five ounces of carraway comfits in, and put some over them.

Common Biscuits.

Beat up six eggs with a spoonful of rose water and one of wine; add a pound of fine powdered sugar, and a pound of
 3 flour;

flour; mix them by degrees, with an ounce of coriander seeds, all well together; shape them on white thin paper, or tin moulds, in any form you please; beat the white of an egg, rub them over with a feather, and dust fine sugar on them; set them in an oven moderately heated, till they rise and come to a good colour, then take them out; when the oven is done with, put them into it again, and let them stand all night to dry.

Biscuit Drops.

Take eight eggs, one pound of double refined sugar beaten fine, and twelve ounces of flour dried; beat your eggs well, put in your sugar and beat it, and then your flour by degrees; beat all well together without ceasing; your oven must be as hot as for rolls; then flour sheets of tin, and drop your biscuits of what bigness you please, put them in the oven as fast as you can, and watch them as they rise; if they begin to colour, take them out and put in more; if the first is not enough, put them in again: if well done, they will have a white ice on them: you may, if you chuse, put in a few carraways; when all baked, put them in the oven again to dry, then keep them in a dry place.

French Biscuits.

Take the weight of three new laid eggs in flour, and an equal quantity of powdered sugar. First beat up the whites of the eggs well with a whisk till of a fine froth; then stir in half an ounce of candied lemon-peel cut very small, and beat well: then by degrees the flour and sugar; next put in the yolks, and with a spoon temper it well together; shape your biscuits on fine white paper with your spoon, and throw powdered sugar over: bake them in a moderate oven, not too hot: when baked, with a fine knife cut them off from the paper, and lay them in boxes for use.

Fruit Biscuits.

Put to the pulp of any kind of scalded fruit, an equal weight of sifted sugar; beat it two hours, then put it into little white paper forms, dry in a cool oven, turn the next day, and in two or three days box them.

Hard Biscuits.

Warm two ounces of butter in as much skimmed milk as will make a pound of flour into a stiff paste, beat it with a rolling-pin, and work it smooth. Roll it thin, and cut it into round biscuits; prick them full of holes with a fork. Six minutes will bake them.

Fine

Fine light Biscuits.

Put five yolks of eggs into a pan with a few crisped orange flowers, and the peel of a lemon, both shred fine ; add, also, three quarters of a pound of fine loaf sugar, beat them together till the sugar be dissolved and well mingled with the eggs. Beat the whites of ten eggs ; and, when well frothed, mix it with the sugar. Stir in, by degrees, six ounces of flour, and put the biscuits into buttered moulds ; powder fine sugar, and bake them in a moderate heated oven.

Naples Biscuits.

Put a pound of white Lisbon sugar into half a pint of water, with half a gill of orange-flower water, and boil them till the sugar is melted. Break eight eggs, whisk them well together, and pour the syrup boiling hot on the eggs ; whisk while pouring it in, and till the mixture becomes cold. Then lightly mix with it a pound of fine sifted flour, and put three sheets of paper on the baking plate ; make the edges of one sheet stand up nearly two inches high, pour into it the batter, sift powdered loaf sugar over the top, and set it in the oven, where it must be particularly attended to or it will soon burn at the top. When carefully baked, let it stand till cold in the paper ; then wet the bottom of the paper, till it comes easily off. The biscuits may then be cut into whatever size is preferred. Or the batter may be at first put into small tins, and so baked separately, but this is seldom done.

Orange Biscuits.

Boil Seville oranges whole in two or three waters, till nearly all the bitterness is gone ; cut them, and take out the pulp and juice ; then beat the outside very fine in a mortar, and put to it an equal weight of double refined sugar beaten and sifted. When well mixed to a paste, spread it thin on china dishes, and set them in the sun, or before the fire ; when half dry, cut it into what form you like, turn the other side up, and dry that. Keep them in a box, with layers of paper. They are much esteemed for deserts ; and are very useful as a stomachic, on journeys, or for gentlemen when shooting.

Savoy Biscuits.

Beat up twelve eggs, leaving out half the whites, with a small whisk ; put in two or three spoonfuls of rose or orange-flower water, with a pound of double-refined powdered and sifted sugar, while whisking them. When it is as thick and white as cream, take a pound and two ounces of fine dry sifted flour, and mix it in with a wooden spoon. Make up the batter into long cakes, sift sugar over, and put them
into

into a coolish oven, or they will scorch. Common Savoy biscuits are made by putting in all the eggs, and leaving out the rose or orange-flower water. Form them into shapes of about four inches long, and half an inch wide, which must be done by pulling along, on wafer paper, a spoonful of batter with a tea-spoon; press down the batter, at the same time, with a finger. They must be watched while baking; and when done, carefully cut off while hot.

Sweetmeat Biscuits.

Pound candied lemon in a mortar, with some orange flowers crisped; add two spoonfuls of apricot marmalade, three ounces of loaf sugar, and the yolks of four eggs. Mix well together, and rub it through a sieve with a spoon; then add the whites of the eggs beaten up to a froth, and put the biscuits, in an oblong form, on white paper; sift sugar over; and bake them in an oven moderately heated. These biscuits, when properly made, and carefully baked, are very rich. The sweetmeat may be varied according to fancy.

Isle of Wight Cracknels.

Sift a quart of the finest dry flour; beat up the yolks of four eggs, with grated nutmeg, powdered loaf sugar, and half a gill of orange-flower or rose water, pour it into the flour, and make a stiff paste. Then mix, and roll in, by degrees, a pound of butter; and when in a soft paste, and rolled out to the thickness of about the third of an inch, cut it into round cracknel shapes, throw them into boiling water, and let them remain in it till they swim on the surface. They must then be taken out, and thrown in cold water to harden; after which, dry them slowly, wash them over with whites of eggs, well beaten; bake on tin plates in an oven brisk enough to make them crisp, but not high coloured.

Crack Nuts.

Mix half a pound of flour, and half a pound of sugar; melt four ounces of butter in two spoonfuls of raisin wine; then, with four eggs beaten and strained, make it into a paste; add carraways, roll it out as thin as paper, cut with the top of a glass, wash with the white of an egg, and dust sugar over.

Green Caps.

Gather as many codlings as you want, just before they are ripe; green them as for preserving. Rub them over with oiled butter, grate double refined sugar over, and set them in the oven till they look bright, and sparkle like frost. Then take them out and put them into a china dish. Make
a fine

a fine custard, and pour it round them. Stick single flowers in every apple, and serve them up.

Black Caps.

Take a dozen large apples, cut out the cores and divide each in half. Place them on a tin patty-pan as close as they can lie, with the flat side downwards. Squeeze a lemon into two spoonfuls of orange-flower water, and pour it over them. Shred lemon peel fine, and strew over them, and grate fine sugar over all. Set them in a quick oven; and half an hour will do them. When you send them to table, strew sugar all over the dish.

Snow Balls.

Pare and take the cores out of five large baking apples, and fill the holes with orange or quince marmalade. Make some good hot paste, roll your apples in it, and make your crust of equal thickness. Put them in a tin dripping pan, bake them in a moderate oven, and when you take them out, make iceing for them, (*see page.*) Let your iceing be about a quarter of an inch thick, and set them at a good distance from the fire till hardened; but do not let them brown. Put one in the middle of a dish, and the others round it.

BREAD, MUFFINS, CRUMPETS, &c.

General Observations.

IN making bread, the construction of the oven, should be particularly attended to. It should be built round, and not lower from the roof than twenty inches, nor higher than twenty-four inches. The mouth should be small, and have an iron door to shut quite close; by this means, less fire will be required, it will heat quicker, and bake every thing much better than one longer and higher roofed.

English Bread.

Put a bushel of good flour into one end of your trough, and make a hole in the middle. Take nine quarts of warm water by the bakers called liquor, and mix it with a quart of good yeast; put it to the flour, and stir it well with your hands till it is tough. Let it lie till it rises as high as it will, which will be in about an hour and twenty minutes. Watch it when it comes to its height, and do not let it fall. Then make up
your

your dough with eight quarts more of warm liquor, and one pound of salt: work it up with your hands, and cover it with a course cloth or sack. Put your fire into the oven, and by the time it is heated, the dough will be ready. Make your loaves about five pounds each, sweep your oven clean out, put in your loaves, shut it up close, and two hours and a half will bake them. In summer time your liquor must be luke warm; in winter, a little warmer, and in hard frosty weather as hot as you can bear your hand in it, but not hot enough to scald the yeast, for should that be the case, the whole batch will be spoiled. A larger or smaller quantity may be made in proportion to these rules.

Excellent Rolls.

Warm an ounce of butter in half a pint of milk, put to it a spoonful and a half of yeast of small beer, and a little salt. Put two pounds of flour into a pan, and mix in the above. Let it rise an hour; knead it well; make it into seven rolls, and bake in a quick oven.

Leaven Bread.

Take about two pounds of dough from your last baking, cover it with flour and keep it in a wooden vessel, the night before you intend to bake, put this (which is your leaven) into a peck of flour, and work them well together with warm liquor. Let it lie in a dry wooden vessel, covered with a linen cloth, and a blanket over the cloth in a warm place. The dough, kept warm, will rise again the next morning, and will be sufficient to mix with two or three bushels of flour, being worked up with warm liquor, and a pound of salt to each bushel. When well worked, and thoroughly mixed with all the flour, let it be covered with the linen and blanket till it rise; then knead it well, and work it up into loaves and bricks, make the loaves broad, and not so thick and high as is done for yeast bread. Put them into the oven, and bake them as before directed. Always keep by you two pounds of the dough of your last baking, covered with flour, to make leaven to serve from one baking to another. The more leaven is put to the flour, the lighter and more spungy the bread will be; and the fresher the leaven the sweeter it will be.

French Bread.

Take three quarts of water and one of milk; (warm or hot according to the season of the year) and put some salt to it, then take a pint and half of good ale yeast, not bitter; lay it in a gallon of water the night before, pour it off the water, stir your yeast into the milk and water, then break in

a quarter of a pound of butter, and work it till quite dissolved; stir in a couple of eggs well beaten; mix this with a peck and a half of flour, (and observe to make your dough stiffer in winter than in summer), mix well together, but the less it is worked the better. Make it into rolls when your fire is ready and bake them in a quick oven. When they have lain a quarter of an hour on one side, turn, and let them remain as long on the other. Then take them out and chip them with a knife instead of rasping them.

Method of discovering adulterated Bread or Flour.

Slice the crumb of a loaf very thin, afterwards break it, though not very small, and put it with plenty of water into a large earthen pan or pipkin. Place it over a gentle fire, and keep it a long time moderately hot.—Pour out the bread which will be reduced to a pap, and the bones, ashes, or whatever there may be will be found at the bottom. This is a very simple process, and may be very easily tried. But where you have a cucurbit the following is a more certain and regular method. Cut your bread as before directed, and put it into a glass cucurbit with a great deal of water. Place it in a sand furnace, taking care not to shake it. Let it stand twenty four hours, in a moderate heat. In this time the bread will be softened, and the ingredients separated from it. The alum will be dissolved in the water, and may be extracted from it. If jalap has been used, it will form a coarse film on the top, while the more heavy ingredients will sink to the bottom.

Muffins.

Build a place as if intended for a copper; put a piece of cast iron all over the top, resembling the bottom of a copper or large iron pot: and, when wanted for use, make a fire of coal as in a copper. The best method of preparing muffins, is as follows. Put a quarter of a peck of fine white flour into the kneading trough; mix a pint and a half of warm milk and water, with a quarter of a pint of good mild ale yeast, and a little salt, stir them together for a quarter of an hour, strain the liquor into the flour, mix the dough as high as possible, and set it an hour to rise. Then roll it up with the hands, pull it into pieces the size of a walnut, roll them in the hand like balls, and lay a flannel over them while rolling up, keep all the dough closely covered up the whole time. The whole of the dough being rolled into balls, those first done will be ready for baking, they will spread out into the right form for muffins. Lay them, then, on the

heated plate; and as the bottom begins to change colour, turn them on the other side. Great care must be taken to prevent their burning; and if the middle of the plate be too hot put a brick or two in the centre of the fire to slacken the heat.

A better sort is made by mixing a pound of flour with an egg, an ounce of butter melted in half a pint of milk, and two table-spoonfuls of yeast, beaten well together. Set two or three hours to rise, and bake it in the usual way.

Crumpets.

Make them of a thin batter of flour, milk, and water, and a small quantity of yeast only; they are poured on the iron hearth like pancakes into a frying-pan, which they much resemble both in form and substance. They are very soon done on one side, and must be carefully turned in time on the other.

Oat Cakes.

These may be made, the same as muffins, only substituting oatmeal for flour. Bake them the same and observe never to use a knife for either, as that will make them heavy and spoil them; but when toasted crisp on both sides, pull them open with the thumb and finger, and they will appear like a honey-comb, put in as much butter as is requisite, close and set them before the fire, when the butter is melted on one side turn them that it may spread to the other; only use a knife to cut them across.

Small Crusts for Wine or Cheese.

Pull the crumb of a new loaf into small pieces, put them on a baking plate, and set them in a moderately heated oven till of a nice brown.

Yorkshire Cakes.

Mix two pounds of flour with a quarter of a pound of butter melted in a pint of milk, two beaten eggs, and three spoonfuls of good yeast. Mix well together; and set it to rise; then knead, and make it into cakes about six inches. They are to be baked in a slow oven, but must first stand on tins to rise. They are lighter made without the butter, but eat shorter with. They must be buttered hot out of the oven; or cut in two when cold, toasted brown, and buttered.

Rusks, or Tops and Bottoms.

Beat up seven eggs, and mix with half a pint of new milk, in which have been melted a quarter of a pound of butter;

add

add to it a quarter of a pint of yeast, and three ounces of sugar, put them, by degrees, into as much flour as will make a very light paste, rather like a batter, let it rise before the fire half an hour; then add more flour, to make it a little stiffer. Work it well, and divide it into small loaves or cakes, about five or six inches wide, and flatten them. When baked and cold, slice, and put them in the oven to brown a little. Those cakes, when first baked, eat deliciously buttered for tea,---or with carraways eat very nice cold.

French Rusks.

Mix with a wooden spoon, three quarters of a pound of powdered loaf sugar, and half a pint of yolk of eggs: put in a large handful of carraway seeds, with a pound of flour; work the whole well together, roll out the paste upwards of a foot in length, and about the thickness of the lower part of the arm. Lay it on a plate, with three or four sheets of paper beneath; and flatten it down with the hand so as to be nearly an inch and a half high in the middle, but sloping down nearly even with the plate toward the edges on each side; set it in a gentle oven, and let it be moderately baked. Wet the paper, which will bring it off warm; and, with a sharp knife, cut it into rusk shapes not more than a third of an inch thick, lay them on a wire, and set it in an oven. When dry, crisp, and of a nice light brown, they are fit for use. The carraway seeds may be used, or omitted.

To make Yeast.

Thicken two quarts of water with three spoonfuls of fine flour, boil half an hour, sweeten with about half a pound of brown sugar; when nearly cold, put it with four spoonfuls of fresh yeast in a jug, shake it well together, and let it stand one day to ferment near the fire without being covered. There will be a thin liquor on the top, which must be poured off, shake what remains, and cork it up for use. Take always four spoonfuls of the old to ferment the next quantity, always keeping it in succession.

To make Yeast with pease.

Take a tea cup or wine glass full of split or bruised pease, pour on them a pint of boiling water, and set the whole in a vessel four and twenty hours on the hearth, or in any other warm place; this water will be a good yeast, and have a froth on it's top next morning. Any quantity may be made in this proportion. This recipe must prove highly serviceable where yeast cannot be easily obtained.

POTTING.

General Observations.

ALL potted things should be well covered with butter; tied over with strong paper, and well baked. When done, the skins must be picked off quite clean, and the gravy drained off; otherwise what is potted may turn sour. Beat the seasoning well before it is strewed on, and when you pot the meat, &c. press it hard, and let it be quite cold before you pour the butter over it.

Clarified Butter.

Put some fresh butter into a stewpan, with a spoonful of cold water; set it over a gentle fire to oil, skim, and let it stand till the sediment is settled; then pour off the oil, and when it begins to congeal put it over the respective articles.

Beef.

Take out two pounds of the fillet from the inside of a rump of beef, two pounds of fat bacon cut small, and put them into a marble mortar; add a little parsley, thyme, savory, four shalots chopped fine, some pepper, salt, two spoonfuls of essence of ham, a spoonful of mushroom powder, sifted mace, cloves, and allspice, two eggs beaten and a gill of Rhenish wine: pound all together till fine, then fill small pots with the mixture, and cover with paper: bake it gently for forty minutes; when cold cover it with clarified butter according to the general directions.

Cold Beef.

Cut it small, add to it melted butter, two anchovies, boned and washed, and some Jamaica pepper beaten fine. Beat them well in a marble mortar, till the meat be yellow, and pot as before directed.

Tongues.

Mix an ounce of saltpetre, and four ounces of brown sugar; rub a neat's tongue well with it, and let it lie in it for two days. Then boil it till quite tender, and take off the skin and side bits. Cut the tongue in very thin slices, beat
it

it in a marble mortar, with a pound of clarified butter; season with pepper, salt, and mace, and pot as usual.

Veal.

Take part of a fillet of veal that has been stewed; or bake it on purpose: beat it to a paste with butter, salt, white pepper, and mace pounded, and proceed as before.

Marble Veal.

Boil, skin, and cut a dried tongue quite thin, and beat it well with about a pound of butter, and a little beaten mace, till like a paste. Have ready some veal stewed, and beat it in the same manner. Then put some veal into potting-pots, and tongue in lumps over the veal. Lay your tongue on in lumps, and it will then cut like marble. Fill your pot close up with veal, press it down hard, and pour clarified butter over it. Keep it in a dry place, and when you send it to table, cut it into slices. Garnish it with parsley.

Venison.

Cut a piece of venison, fat and lean together, lay it in a dish, and stick pieces of butter all over; tie brown paper over and bake it; when done take it out of the liquor hot, drain, lay it in a dish; when cold, take off all the skin, and beat it in a marble mortar, season with mace, cloves, nutmeg, black pepper and salt; when the butter is cold that it was baked in, take a little of it and beat in with it to moisten it; after which proceed in the usual manner.

Hare.

Case, wash, and thoroughly clean your hare; then cut it up as for eating, put it into a pot, and season it with pepper, salt, and mace. Put on it a pound of butter, tie it down close and bake it in a bread oven. When done, pick the meat clean from the bones, and pound it fine, with the fat from your gravy, and pot it down according to the general direction.

Pheasants, Partridges, Chicken, Larks, and all kind of small Birds.

Pick and gut your birds, dry them with a cloth, season with mace, pepper, and salt, then put them into a pot with butter, tie it down with paper, and bake them in a moderate oven; when they come out, drain the gravy from them, and pot as already directed.

Game should not be thrown away, even though it may have been kept a long time, as often when it appears quite spoiled, it may be made fit for eating, by nicely cleaning, and washing

washing it with vinegar and water. If there is danger of birds not keeping, draw, crop, and pick them; then wash them in two or three waters, and rub them with salt. Plunge them into a large saucepan of boiling water, one by one; draw them up and down by the legs, that the water may pass through them. Let them stay, a few minutes in; and hang them up in a cold place. When drained, pepper and salt the insides. Before dressing wash them.

Birds which live by suction must not be done in this way, as they are never drawn, but they may be made very high. Lumps of charcoal put about birds and meat will preserve them from taint, and will even restore what is spoiling.

Geese and Turkeys.

Cut a fat goose and a turkey down the rump, and bone them; lay them quite open, season them all over with nutmeg, (use three), as much white pepper, with double the quantity of salt. Lay the turkey within the goose, and keep them in seasoning two nights and a day; then roll them up like collared beef, very tight and short, and bind them fast with tape. Bake them in a long pan till tender. Let them lie in the hot liquor one hour; then take them out, and let them stand till the next day; unbind them, place them in a pot, and pour clarified butter over. Keep them for use, and as wanted cut them in thin slices.

Pigeons.

Pick, draw, and cut off the pinions, clean, wash, and drain them. Dry them with a cloth, and season with pepper and salt. Roll a lump of butter in chopped parsley, and put it into the pigeons. Sew up the vents, and then put them into a pot with butter over them, tie them down and bake them. When done, put them into your pots, and pour clarified butter over, as usual.

Woodcocks.

Pluck, and draw out the train of six woodcocks. Skewer their bills through their thighs, put their legs through each other, and their feet upon their breasts. Season with mace, pepper, and salt. Put them into a deep pot, with a pound of butter, and tie a strong paper over them. Bake in a moderate oven, and when done, lay them on a dish to drain. Then put them into potting-pots; put all the clear butter that comes from the gravy upon them. Fill up your pots with clarified butter. Keep them in a dry place. Snipes should be done in the same manner.

Moor

Moor Game.

Pick, draw, wipe them with a cloth, and season with pepper, salt, and mace. Put one leg through the other, and roast them till of a good brown. When cold, put them into your pots, and pour over them clarified butter; but let their heads be seen above.

Ham with Chicken.

Cut some slices off a boiled ham, with half as much fat as lean. Beat it fine in a mortar, with some oiled butter, beaten mace, pepper, and salt, and put part of it into a china pot. Beat the white part of a fowl, with seasoning to qualify the ham; put it in alternate layers, with chicken at the top; press it hard down, pot as usual, and pour butter over. When sent to table, cut out a thin slice in the form of half a diamond, and lay it round the edge of the pot.

Cheese.

Cut and pound a quarter of a pound of Cheshire cheese, an ounce and a half of butter, a tea-spoonful of powdered loaf sugar, a bit of mace, and a glass of white wine. Press it down in a deep pot.

Bullace Cheese.

Put ripe bullaces into a pot; to every quart put a quarter of a pound of loaf sugar beaten fine. Bake in a moderately heated oven till soft, and rub them through a hair sieve. To every pound of pulp add half a pound of loaf sugar beaten. Boil it an hour and a half over a slow fire, and stir it all the time. Then pour it into potting-pots, tie brandy paper over and keep it in a cool place: when it has stood a few months it will cut very bright and fine.

Potted Dripping for frying Meat, Fish, Fritters, &c &c.

Boil six pounds of good beef dripping in soft water, strain it into a pan, and let it stand till cold; take off the hard fat and scrape the gravy from the inside; do this five or six times; when cold and hard, take it off clean from the water; put it into a large saucepan with six bay leaves, twelve cloves, half a pound of salt, and a quarter of a pound of whole pepper; let the fat be melted and just hot, enough to strain through a sieve into the pot: when quite cold, cover it up. The best way is to turn the pot upside down, as then nothing can get at it. Potted dripping makes delicious paste for puddings, &c. and will keep a long time.

COLLARING.

General Directions.

OBSERVE that in collaring any thing, it must be rolled up neatly, and bound quite tight, otherwise, when cut, it will break in pieces, and its beauty will be lost. It must be well boiled, though not too much; let it be cold before putting it into the pickle. After lying all night in the pickle, take off the binding, put it in a dish, and when cut, the skin will appear clear, and the meat firm.

Beef.

Bone, cut off the skin, and salt, with two ounces of saltpetre, a piece of thick flank of beef; put to it two ounces of sal-prunella, two ounces of bay salt, half a pound of coarse sugar, and two pounds of white salt. Beat the hard salts fine, and mix all together. Turn it every day for eight days, and rub it well with the brine; then take it out of the pickle, wash and wipe it dry. Take a quarter of an ounce of cloves, the same quantity of mace, twelve corns of allspice, nutmeg ground fine, with a spoonful of beaten pepper, a great deal of chopped parsley, and sweet herbs cut fine. Sprinkle it on the beef, and roll it up hard; put a coarse cloth round, and tie it very tight with beggar's tape. Boil it in a large copper of water; if large it will take six hours boiling, but five if small. Take it out, and put it in a press, or between two boards, and a large weight upon it, till cold; then take it from the cloth, and cut it into slices. Garnish with raw parsley.

Breast of Veal.

Bone, and beat it, rub it over with the yolk of an egg, and strew on beaten mace, nutmeg, pepper, and salt; a large handful of parsley chopped small, a few sprigs of sweet marjoram, lemon peel finely shred, an anchovy washed, boned, and chopped very small, and mixed with crumbs of bread. Roll it up tight, bind it with a fillet, and wrap it in a cloth; boil it two hours and a half in salt and water, when done, hang it up by one end, and make a pickle for it thus: to a pint of salt and water put half a pint of vinegar; when
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sent to table, cut a slice off one of the ends. Garnish with pickles and parsley.

Calf's Head.

Take off the hair, but leave the skin on; slit it down the face, and carefully bone it, steep it in warm milk till white, then lay it flat, rub it with the white of an egg, and strew over it a spoonful of white pepper, two or three blades of beaten mace, a nutmeg grated, a spoonful of salt, some oysters chopped small, half a pound of beef marrow, and a large handful of parsley. Lay this all over the inside, cut off the ears, and put them on the thin part of the head; roll it up tight, bind, and wrap it up in a cloth. Boil it two hours; and when nearly cold, bind it with a fresh fillet, and put it in a pickle made, as before directed, for breast of veal.

Venison.

Bone a side of venison, take off all the sinews, and cut it in square collars of what size you please. Lard it with fat bacon as big as the top of your finger, and three or four inches long. Season with pepper, salt, cloves, and nutmeg. Roll up, and tie close with coarse tape; put them into deep pots, with seasoning at the bottoms, fresh butter, and three or four bay leaves. Put the rest of the seasoning and butter on the top, and over that beef suet, finely shred and beaten. Cover up your pots with coarse paste, and bake them four or five hours. Then take them out of the oven, and let them stand a little, take out your venison, and drain it from the gravy; add more butter to the fat, and set it over a slow fire to clarify. Then take it off, let it stand a little, and skim it. Have pots ready for each collar. Put a little seasoning and some of your clarified butter, at the bottom; then put in your venison, and fill your pot with clarified butter, and let your butter be an inch above the meat. When thoroughly cold, tie it down with double paper, and lay a tile on the top. It will keep months; when you want a pot, put it for a minute into boiling water, and it will come out whole. Let it stand till cold; stick bay-leaves round, and a sprig at the top.

Breast of Mutton.

Skin a breast of mutton, bone it carefully with a sharp knife, without cutting through the meat. Pick all the fat and meat off the bones, grate nutmeg all over the inside of it, with beaten mace, pepper and salt, sweet herbs shred small, crumbs of bread, and the bits of fat picked from the bones. Roll it up tight, stick a skewer in to hold it together, but do

it so as it will stand upright in the dish. Tie a packthread across it to hold it together, spit, then roll the caul of a breast of veal all round, and roast it. When it has been about an hour at the fire, take off the caul, dredge it with flour, baste it with fresh butter, and let it be of a fine brown. It will take an hour and a quarter roasting. For sauce take some gravy beef, cut and hack it, flour, and fry it a little brown. Pour into your stew-pan some boiling water, stir it well together, and then fill your pan half full of water. Put in an onion, a bunch of sweet herbs, a crust of bread toasted, two or three blades of mace, four cloves, some whole pepper, and the bones of the mutton. Cover close, and let it stew till rich and thick. Then strain, boil it up with truffles and morels, some mushrooms, a spoonful of ketchup, and, if at hand, two or three artichoke bottoms. Put salt enough to season the gravy, take the packthread off the mutton, and set it upright in the dish. Cut the sweetbread into four pieces, broil it of a fine brown, and have ready forcemeat balls fried. Lay them round the dish, and pour in the sauce. Garnish with sliced lemon.

Another way.

Bone, and take out all the gristles of a breast of mutton. Rub it over with yolk of egg, and season it with pepper, salt, nutmeg, parsley, thyme, and sweet marjoram, all shred small and, if liked, shalots. Wash and cut an anchovy in bits. Strew all this over the meat, roll it up hard, tie it with tape, and put it in a stewpan to brown; add gravy well seasoned, and thicken with flour and butter. Put in truffles and morels, if approved, or pickled cucumbers, or gherkins sliced.

Pig.

Bone a pig, rub it all over with pepper and salt, sage leaves, and sweet herbs chopped small. Roll it tight, and bind it with a fillet. Fill your boiler with soft water, put in a bunch of sweet herbs, some pepper corns, a blade or two of mace, eight or ten cloves, a handful of salt, and a pint of vinegar. When it boils put in your pig, and let it boil till tender. Then take it up, and when almost cold, bind it over again, put it into an earthen pot, and pour the liquor your pig was boiled in upon it. Cover it close down after you cut any for use.

PICKLING.

General Observations.

USE stone jars for such things as require hot pickle to them: though they cost more, they are cheaper in the end, for they not only keep the pickle better, but will last considerably longer; earthen vessels being porous, admitting the air, and frequently spoiling the pickles, particularly if they stand long in them. This will not be the case with stone jars.

Always take your pickles out with a spoon, (a wooden one is best for the purpose); the hand or a fork would in a short time spoil them.

No art need be used to keep whatever are pickled green, they must be gathered on a dry day, when in season, and the following recipes strictly attended to.

As vinegar is a most essential article in pickling, we shall commence with making it.

The best common vinegar may, in most cases, be used for pickling; it should be put into a very clean copper or brass preserving pan, just as you put it on the fire and when it boils must be immediately taken off.

Common Vinegar.

Dissolve two pounds of molasses in nine quarts of water, pour it into a vessel with some cowslips; when cool, add a gill of yeast, expose it to the rays of the sun, and in three months bottle it for use.

Cyder Vinegar.

Ferment new cider with the must of apples in a warm room, or exposed to the sun in the open air; in a week or ten days it may be used.

Elder Flower Vinegar.

Put two gallons of strong ale alegal to a peck of the pips of elder flowers. Set it in the sun in a stone jar for a fortnight, and filter it through a flannel bag. When drawn off,
put

put it into small bottles, in which it will preserve its flavour better than in large ones. When mixing the flowers and alegar together, be careful not to drop any stalks among the pips.

Garlick Vinegar.

Steep an ounce of garlick in two quarts of the best white wine vinegar, with a nutmeg scraped and cut small. This vinegar is much esteemed by the French.

Gooseberry Vinegar.

Get the ripest gooseberries, put them in a tub, and squeeze them well with the hands; to every peck put two gallons of water. Mix well together, and let them work for three weeks, stirring them three or four times a day; then strain the liquor through a hair sieve; put to every gallon a pound of brown sugar, a pound of treacle, and a spoonful of fresh yeast; work it three or four days in the same tub well washed. Run it into iron-hooped barrels, let it stand a year, then draw it off in bottles for use.

Sugar Vinegar.

To every quart of spring water, put a quarter of a pound of the coarsest sugar; boil; and skim the liquor as long as any scum rises. Put it into a tub, let it stand till cool enough to work; and put into it a toast spread with yeast, of a size proportioned to the quantity made. Let it ferment a day or two; then beat the yeast into it, put it into a cag or barrel with a piece of tile or slate over the bung hole, and place it where it may have the heat of the sun. Make it in March, or the beginning of April, and it will be fit for use in July or August. If not sour enough, which is seldom the case, when properly managed, let it stand a month longer before bottling off. While making, it must never be disturbed, after the first week or ten days; if in very fine weather, the bung hole would be best left open all day, but must be closed at night. Before bottling, it may be drawn off into a fresh cask; and if it fill a large barrel, a handful of shred isinglass may be thrown in, or less in proportion to the quantity: this, after standing a few days, will make the vinegar fine, and it may be drawn off, or bottled for use. This vinegar, though very strong, may be used in pickling for sea store or exportation, without being lowered; but for home pickles it will bear mixing with at least an equal quantity of cold spring water. There are few pickles for which this vinegar need be boiled. Without boiling it will keep walnuts, even for the East or West Indies; but then, as remarked in general of pickles for foreign

reign use, it must not be mixed with water. If much vinegar be made, so as to require expensive casks, the outsides should be painted, for the sake of preserving them.

Tarragon Vinegar.

Strip off tarragon leaves while blooming; to every pound of leaves put a gallon of strong wine vinegar in a stone jug, to ferment for a fortnight. Then run it through a flannel bag, and to every four gallons of vinegar put half an ounce of isinglass dissolved in cider. Mix, put it into large bottles, and let it stand a month to fine. Then rack it off into pint bottles, and use it as wanted.

Wine Vinegar.

Mix a quantity of vinous liquor with the lees, or the acid stalks of the vegetable from which the wine was prepared; stir it frequently, expose it to the rays of the sun, or in a warm place; it will ferment, and in a fortnight be good vinegar.

Essence of Vinegar.

During a hard frost, expose vinegar to the weather in shallow vessels: the watery parts will freeze, but the spirit will remain fluid. Repeatedly expose the fluid as it is obtained, and if it be a very cold season, a pint of strong vinegar will be reduced by the frequent exposure, to about a table spoonful of a fine flavoured essence, and very pungent. This is a most excellent sauce for fish, but particularly for lobsters and oysters.

Mushroom Ketchup.

Gather the broad flapped, and red gilled mushrooms before the sun has discoloured them: wipe, and break them into an earthen pan. To every three handfuls throw in one handful of salt, stir them two or three times a day till the salt is dissolved, and the mushrooms are liquid. Bruise what bits remain, set the whole over a gentle fire, till the goodness is extracted; strain the hot liquid through a fine hair sieve, boil it gently with allspice, whole black pepper, ginger, horse-radish, and an onion, or some shalots, with two or three laurel leaves. Some use garlic, all the different spices, mustard seed, &c. but if not wanted for long keeping, it is preferable without any thing but salt. After simmering some time, and well skimming, strain it into bottles; when cold, close them with cork and bladder. If again boiled at the end of three months, with fresh spice, and a stick of sliced horse-radish, it will keep very well for at least a year; but it seldom does this, unless it be boiled a second time.

Walnut Ketchup.

Put what walnuts you please into jars, cover them with cold strong aleger, and tie them close for a twelvemonth. Then take out the walnuts, and to every gallon of liquor put two heads of garlic, half a pound of anchovies, a quart of red wine, and an ounce each of mace, cloves, long, black, and Jamaica pepper, and ginger. Boil all together till the liquor be reduced to half the quantity, and the next day bottle it for use. It will be good in fish sauce, or stewed beef; the longer it is kept, the better it is.

Ketchup to keep Twenty Years.

Take two gallons of stale strong beer, or ale, the stronger and staler the better; a pound of anchovies washed and cleansed, half an ounce each of mace and cloves; a quarter of an ounce of pepper; six races of ginger, a pound of shalots, and two quarts of flap mushrooms, rubbed and picked. Boil these over a slow fire one hour; then strain the liquor through a flannel bag, and let it stand till cold; it must then be bottled and stopped close, with cork and bladder, or leather. One spoonful of this ketchup is sufficient to put to a pint of melted butter. It is, by many, preferred to the best Indian soy.

Oyster Ketchup.

Beard your oysters, boil them up in their liquor, strain, and pound them in a mortar; boil up, with some spring water, the beards of the oysters; and, straining it to the first oyster liquor, boil the pounded oysters in the mixed liquors, with beaten mace and pepper. Some add a very little mushroom ketchup, vinegar, or lemon juice; but the less the natural flavour is overpowered, the better, only that spice is necessary for its preservation. This oyster ketchup will keep perfectly good much longer than oysters are ever out of season in England.

India Pickle,

Pick large cauliflowers, in July, into small pieces, wash them clean, put them into a pan with plenty of salt over them, and dry them separately in the sun, repeatedly turning them till almost brown, which will be several days first. Then put plenty of whole ginger, slices of horse-radish, peeled garlic, whole pepper, peeled shalots and onions, into salt and water one night; drain and dry them, and when the ingredients are ready, boil more than a sufficient quantity of vinegar to cover them; to two quarts of it add an ounce of the best pale turmeric, and put the whole into stone jars, pour the vinegar
boiling

boiling hot over, cover them till the next day, then boil the pickle again, and the same on the third day; after which fill the jars with liquor, cover close with bladder and white leather, and set them in a dry place.

Lemon Pickle.

Wipe and cut six lemons into eight pieces each; put on them a pound of salt, six cloves of garlic, two ounces of horse-radish sliced, of cloves, mace, nutmeg, and cayenne, a quarter of an ounce each, and two ounces of flour of mustard; put to them two quarts of vinegar. Boil a quarter of an hour in a well-tinned saucepan; or, do it in a strong jar in a kettle of boiling water; or the jar may be set on the hot hearth till done. Set it by, and stir it daily for six weeks; keep the jar close covered. Put it into small bottles.

Quin's Sauce for Fish.

Put to a quart of walnut pickle, six anchovies; the same number of bay-leaves and shalots; some cloves, mace, and whole pepper: boil the whole together till the anchovies are dissolved; when cold, put in half a pint of red wine, and bottle it up. Two spoonfuls of this, in a little rich melted butter, make an admirable sauce.

Another way.

Put half a pint of mushroom ketchup, a quarter of a pint of pickled walnut liquor, three anchovies, two cloves of garlic pounded, and a quarter of a tea-spoonful of Cayenne pepper into a bottle; shake it well, and keep it for use.

Imperial Fish Sauce.

Pound the juice out of green walnuts, let it stand all night to clear: to a pint of liquor, put a pound of anchovies, half a pound of shalots, a clove of garlic, a quarter of a pint of strong white wine vinegar; cloves, and mace, of each a quarter of an ounce, some Jamaica pepper corns, and scraped horse-radish: put the whole into a well tinned saucepan, and when it boils skim it well; boil it a reasonable time, pour it into an earthen pan, when cold strain, and bottle it up for use. With half the quantity of anchovies, and not all the shalots, it is excellent.

Sprats to eat like Anchovies.

To a peck of sprats, put two pounds of salt, a quarter of a pound of bay salt, four pounds of salt petre, two ounces of sal-prunella, with cochineal; pound all in a mortar, put them into a stone pot, a layer of sprats, one of the compound, and so on to the top. Press hard down, cover close, and in six months they will be fit for use. Observe that your sprats be

fresh, and do not wash or wipe them, but take them as they come out of the water.

Asparagus to pickle.

Gather and cut off the white ends of asparagus; wash the green ends in spring water; then put them into fresh water, and let them lie two or three hours. Put into a broad stew-pan, full of spring water, a handful of salt; set it on the fire, and when it boils put in the asparagus loose, not many at a time, and scald them; take them out with a broad skimmer, and lay them on a cloth to cool. Make a pickle of white wine vinegar, and an ounce of bay-salt; boil it and put the asparagus into a jar. To one gallon of pickle put two nutmegs, a quarter of an ounce of mace, and the same quantity of whole white pepper. Pour the pickle hot over the asparagus, and cover them with a linen cloth three or four times double. Let them stand a week; boil the pickle again, and let them stand a week longer; then boil the pickle again, and pour it on hot as before. When cold, cover them close.

Artichokes.

Gather them as soon as formed, and boil them for two or three minutes in salt and water. Drain them, and when cold, put them into narrow-topped jars; and cover them with white wine vinegar. Boil them with a blade or two of mace, a few slices of ginger, and a nutmeg cut thin. Put it on them hot, and tie them down close.

Artichoke bottoms.

Boil them till you can pull off the leaves, and clear the bottoms; put them into salt and water for an hour, then take them out, and drain them. When dry, put them into large wide-mouthed glasses, with sliced nutmeg between, and fill them with distilled vinegar. Cover with mutton fat, melted, and tie them down with leather and a bladder.

Barberries.

Pick your barberries before they are quite ripe, and put them into jars, with a large quantity of strong salt and water, and tie them down with a bladder. When you see a scum rise on them, put them into fresh salt and water; but they need no vinegar, their own natural sharpness will preserve them. Cover close.

Beet Roots.

Boil them till tender, take off the skins, cut them in slices, gimp them in the shape of wheels, or what form you please, and put them into a jar. Take as much vinegar as will cover them, and boil it with mace, a race of ginger sliced, and
a few

a few pieces of horse-radish. Pour it on hot and tie them down close.

Cauliflowers.

Take white cauliflowers, break the flowers into bunches, and spread them on an earthen dish. Lay salt over and let them stand for three days to draw out all the water. Then put them into jars and pour boiling salt and water upon them. After standing all night, drain them in a hair sieve, and put them into glass jars. Fill up your jars with vinegar, and tie them close down.

Cabbages.

Do these the same as the preceding, with the addition of spices and a little cochineal.

Cucumbers.

Use small ones, and let them be free from spots. Put them into strong salt and water till yellow, and stir them twice a day, or they will grow soft. Then pour the water from them, and cover them with vine leaves. Boil, pour the water upon them, and set them upon the hearth to keep warm. When nearly cold, make it boiling hot again, and pour it upon them. Proceed thus till they are of a fine green, which they will be in four or five times. Keep them well covered with vine leaves, with a cloth and dish over the top, to keep in the steam; this will help them. When greened, drain, and make the following pickle for them: to two quarts of white wine vinegar, put half an ounce of mace, or ten or twelve cloves, an ounce of ginger sliced, the same of black pepper, and a handful of salt. Boil all together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for use.

Cucumbers in slices.

Take large cucumbers before they are too ripe, slice, and put them into a pewter dish. To every dozen of cucumbers slice two large onions thin, and so on till you have got the quantity you intend to pickle; putting a handful of salt between every row. Cover with another pewter dish, and let them stand twenty-four hours. Then put them into a cullender, and when dry, put them into a jar, cover them over with white wine vinegar, and let them stand four hours. Pour the vinegar from them into a saucepan, and boil it with salt. Put to the cucumbers mace, whole pepper, ginger sliced, and then pour on them the boiling vinegar. Cover close, and when cold, tie them down: they may be used in a few days.

Cucumbers

Cucumbers to resemble Mangoes.

Peel, cut them into halves, throw away the seeds, and lay the cucumbers in salt for a day. Then wipe them dry, fill them with mustard-seed, peeled shalots, garlic, small slips of horse-radish, and mace, and tie them round with twine; put them into jars, pour boiling liquor over, made as for India pickle or gherkins, and cover up close, till cold, then tie them down with leather and a bladder over that; all pickles should be tied down in this way.

Cucumbers for Sauces; Winter use, &c.

Take them of a middling size, fresh gathered; put them into a jar, have ready half vinegar, half water, and salt, enough to cover them, make it boiling hot, and pour it over; add sweet oil, cover the jars down close with bladder and leather, and set them in a dry place.

Gherkins.

Spread young gherkins, (which are small cucumbers) on dishes, and let them lie in salt a week, cover with vine leaves, and proceed as for cucumbers (*See the preceding page*)

Elder Buds.

Gather your elder buds when about the size of hop buds, put them into salt and water for nine days, stir them two or three times a day, and proceed as for cucumbers, using allegar for pickle.

Elder shoots to eat like Bamboo.

Gather the shoots, when of the thickness of pipe shanks, and put them into salt and water all night. Then place them in stone jars in layers, and between every layer strew mustard seed, scraped horse-radish, shalots, white beet-root, and a cauliflower pulled into small pieces. Pour boiling allegar upon it, and scald it three times. Keep it in a dry place, with a leather tied over it.

French Beans.

Gather them before they have strings, and do them the same as cucumbers, (*See the preceding page*). *Nasturtiums, Love-apples, Capsicums, Scarlet and Kidney Beans*, may be done the same way.

Lemons.

Chuse small ones with thick rinds; rub them with flannel; then slit them half down in four quarters, but not through; fill the slits with salt, set them upright in a pan till the salt melts; turn them thrice a day in their own liquor, till tender; make enough pickle to cover them, of vinegar, the brine of the lemons, Jamaica pepper, and ginger; boil,
skim,

skim, and when cold, put it to the lemons, with two ounces of mustard-seed, and two cloves of garlic to six lemons.

Melons and Mangoes.

Do these like large cucumbers in imitation of Mangoes, (*See the preceding page*).

Mock Ginger.

Take very large cauliflowers, first pick the flowers from the stalks; peel, throw them into strong brine for three days, drain, and put them in a jar; boil white wine vinegar with cloves, mace, long pepper, and all-spice, half an ounce each, forty blades of garlic, a stick of horse-radish sliced, a quarter of an ounce of Cayenne pepper, a quarter of a pound of yellow turmeric, and two ounces of bay-salt; pour it over the stalks boiling hot, cover it close till next day, then boil it again, and repeat it twice more; when cold, tie it down close.

Mushrooms.

Button mushrooms are the best for pickling; they must be well rubbed with flannel and salt. Throw a little salt over, and put them into a stew-pan with mace and pepper; as the liquor comes out, shake, and keep them over a gentle fire till all of it be dried into them again; then put vinegar into the pan to cover them, give it one warm, and turn all into a glass or stone jar. They will keep two years, and are very good.

Mushroom Powder.

Wash half a peck of large fresh mushrooms, free them from grit and dirt with flannel, scrape out the black part, and do not use any that may be worm-eaten; put them into a stew-pan over the fire without water, with two large onions, some cloves, a quarter of an ounce of mace, and two spoonfuls of white pepper, all powdered; simmer and shake them till all the liquor be dried up, but do not burn. Lay them on tins or sieves in a slow oven till they are dry enough to beat to powder; then put the powder in small bottles, corked, and tied closely, and keep in a dry place.

Mushrooms for Sauces.

Peel forced button mushrooms, wash and boil them in salt and water, till half done, then drain and dry them in the sun, boil the liquor with different spices, put the mushrooms into a jar, pour the boiling liquor over them, add sweet oil, and tie them over with bladder, &c.

Onions.

In the month of September chuse the small white onions, and put them into salt and water for nine days, changing the water every day. Then put them into jars, and pour fresh
boiling

boiling salt and water over them. Let them remain covered till cold, then pour more boiling salt and water upon them. When cold, drain, put them into wide-mouthed bottles, and fill them up with vinegar. Put into every bottle a slice or two of ginger, a blade of mace, a tea-spoonful of sweet oil, (which will keep them white), a bay leaf, and as much salt as will lay on a sixpence. Cork them, so that no air can get to them, and set them in a dry place.

Parsley Pickled Green.

Make a strong brine that will bear an egg, and throw into it a large quantity of curled parsley. Let it stand a week, then make a fresh brine as before, and let it stand another week. Drain it again, put it into spring water, and change it three days successively. Scald it in hard water till green, take it out and drain it. Boil a quart of distilled vinegar a few minutes, with two or three blades of mace, a nutmeg sliced, and a shalot or two. When cold, pour it on your parsley, with two or three slices of horse-radish, and keep it for use.

Purple Cabbage.

Take two cauliflowers, two red cabbages, half a peck of kidney beans, six sticks with six cloves of garlic on each stick; wash all well, give them one boil up, drain, and lay them leaf by leaf upon a large table, and salt them with bay salt; dry them in the sun, or in a slow oven, till as dry as cork; then boil a gallon of the best vinegar, with one quart of water, a handful of salt, and an ounce of pepper; let it stand till cold, take a quarter of a pound of ginger cut in pieces, salt it, and let it stand a week; take half a pound of mustard seed, wash it, and lay it to dry; bruise half of it, and lay in the jar a row of cabbage, a row of cauliflowers and beans, and put between every row the mustard seed, black pepper, Jamaica pepper, and ginger; mix an ounce of turmeric powdered, and put it in the pickle, which must be poured over all. It is best when made two years, though it may be used the first year.

Radish Pods.

Gather the pods when quite young, put them into salt and water all night, boil the salt and water they were laid in, pour it on the pods, and cover close. When cold, make it boiling hot and pour it on again, and do so till green; then drain and make a pickle for them of white wine vinegar, with mace, ginger, long pepper, and horse-radish. Pour it on boiling hot, and when almost cold, boil up the vinegar again, and

and pour it upon them. Tie them down with a bladder, and put them by for use.

Samphire.

Lay green samphire in a pan, and throw two handfuls of salt over it; cover with spring water, and let it lie twenty-four hours, then put it into a saucepan, throw in a handful of salt, and cover with good vinegar. Cover close, and set it over a slow fire. Take it off the moment it is green and crisp, for should it remain till soft it will be spoiled. Put it in the pickling pot, and cover it close. When cold, tie it down with a bladder and leather, and keep it for use; or it will keep all the year in a strong brine of salt and water. Throw it into vinegar just before being used.

Sour Crout.

Cut large white cabbages when in season, in halves, and then in slips; wash and drain them. Put a layer of salt then a layer of cabbage, afterwards pounded and sifted coriander seeds, and so on alternately; when the tub is nearly full, put a weight over to press it well, and set it in a cold dry place, covered with a coarse cloth. When wanted, put some of the cabbage into boiling water over a fire for five minutes, and strain it. Have ready some pieces of salted beef, of a quarter of a pound each, nearly boiled enough; and pieces of pickled pork of the same number and weight. Put them into a stewpan, add the cabbage, fresh butter, vinegar, onions sliced thin, whole pepper, allspice, and mace, tied in a cloth. Stew all till tender, take out the spices, season the cabbage with Cayenne pepper, and serve with fried onions and fried sausages round the crout.

Walnuts.

Scald slightly, and rub off the first skin of a hundred of large walnuts, before they have a hard shell; this may easily be ascertained by trying them with a pin. Put them in a strong cold brine, put new brine the third and sixth days, and take them out and dry them on the ninth. Take an ounce each of long pepper, black pepper, ginger, and allspice; a quarter of an ounce of cloves, some blades of mace, and a table spoonful of mustard seeds: bruise the whole together, put into a jar a layer of walnuts, strew them well over with the mixture, and proceed in the same manner, till all are covered. Then boil three quarts of white wine vinegar, with sliced horse-radish and ginger, pour it hot over the walnuts, and cover close. Repeat the boiling of the vinegar and pour it hot over, three or four days, always keeping the

the pickle closely covered ; add, at the last boiling, a few cloves of garlic, or shalots. In five months they will be fit for use.

Codlings.

Take codlings of the size of a double walnut, and put vine leaves thick at the bottom of a pan. Put in your codlings, cover with vine leaves and spring water ; put them over a slow fire till you can peel them ; take them up in a hair sieve, peel them carefully ; put them into the same water again, with the vine leaves as before. Cover close, and set them at a distance from the fire, till of a fine green ; drain, put them in jars, with mace, and a clove or two of garlic ; cover with distilled vinegar ; pour mutton fat over, and tie them down tight.

Currants.

Pickle these as barberries ; (see page 322), adding cinnamon and a few cloves.

Golden Pippins.

Take your pippins quite free from spots and bruises, put them into a preserving pan of cold spring water, and set them on a charcoal fire. Turn with a wooden spoon till they will peel ; but do not let them boil. When enough, peel, and put them into the water again, with a quarter of a pint of the best vinegar, and a quarter of an ounce of alum ; cover close with a pewter dish, and set them on the charcoal fire again, but not to boil. Let them stand, turning now and then, till green ; then take them out and lay them on a cloth to cool ; when cold, make your pickle as for peaches, only instead of made mustard, use mustard seed whole. Cover close.

Grapes.

Take full grown grapes that are not too ripe, cut them into small bunches fit for garnishing, and put them into a stone jar, with vine leaves between every layer. Cover with spring water ; put into it a pound of bay salt pounded, and as much white salt as will make it bear an egg. Put it into a pot, boil and skim it well, but take off only the black scum. When boiled a quarter of an hour, let it stand to cool and settle ; when almost cold pour the clear liquor on the grapes, lay vine leaves on the top, tie them down close with a cloth, and cover with a dish. Let them stand twenty-four hours, then take them out, and dry them between two cloths ; then take two quarts of vinegar, a quart of spring water, and a pound of coarse sugar ; boil, skim, and let it stand till quite cold. Wipe the jar, put fresh vine leaves at the bottom, between
every

every bunch, and on the top ; then pour the clear pickle on the grapes, fill the jar that the pickle may be above the grapes, tie a thin piece of board in a piece of flannel, lay it on the top of the jar, and tie leather and bladder over.

Nectarines, Peaches, and Apricots.

Gather your fruit just before it is ripe, but be sure it is not bruised. Cover it with spring water, made salt enough to bear an egg, with an equal quantity of bay and common salt. Put a thin board over the fruit, to keep them under water. Let them stand three days, then take them out, wipe them carefully with a soft cloth, and lay them in a jar. To every gallon put a pint of the best made mustard, two or three heads of garlic, a good deal of ginger sliced, and half an ounce of cloves, mace, and nutmeg. Mix the whole together, and pour it over the fruit. Tie close ; they will be fit to eat in two months.

CONFECTIONARY AND PRESERVES.

THE great and first process in confectionary is, that of preparing sugars, which must be done as follows :

Clarified Sugar.

Put four pounds of loaf sugar to two quarts of water in a preserving pan over a fire ; when warm, add the whites of three eggs beaten up with half a pint of water. Boil, skim, simmer it till clear, and pass it through a fine straining bag.

First Degree, or Candy Sugar.

Boil clarified sugar till smooth. To know which, dip a skimmer into the sugar, touch it between the fore finger and thumb, open them immediately, and if a small thread draws between and directly breaks, and remains as a drop on the thumb, it is in some degree smooth. Give it another boil, it will draw into a larger string, and have acquired the first degree.

Second Degree, or Blown Sugar.

For this the sugar must be boiled still longer ; dip in the skimmer and shake off what sugar you can into the pan. Then blow with the mouth through the holes, and if bladders

or bubbles blow through, you may be certain of its having acquired the second degree.

Third Degree, or Feathered Sugar.

This may be ascertained by boiling it longer than the last mentioned degree. Shake it over the pan, then give it a sudden flit behind you; if done, the sugar will fly off like feathers.

Fourth Degree, or Crackled Sugar.

Boil the sugar still longer than in the preceding; dip in a stick, and immediately put it in a pot of cold water, which must be standing by you. Draw off the sugar that hangs to the stick into the water; if it becomes hard, and snaps in the water, it is done; but if otherwise, it must boil till it will.

Fifth Degree, or Carimel Sugar.

The sugar in this must be boiled still longer than in any of the former operations. Dip a stick first into the sugar, then into cold water, and if the moment it touches the cold water it snaps like glass, it will be at carimel height, which is the highest and last degree of boiling sugar; the fire must not be fierce, for fear of burning the sugar, which will discolour and spoil it.

COLOURING.

Having described the method of preparing sugars, we shall now proceed to that of preparing the colours with which they may be tinged, according to the different purposes for which they may be wanted.

Red Colour.

Boil an ounce of cochineal in half a pint of water, for five minutes; add half an ounce of cream of tartar, and an equal quantity of pounded alum. Boil all together over a slow fire for ten minutes. Dip a pen into it, write with it on white paper, and if it shew the colour clear it is done. Take it off, add two ounces of sugar, and when settled, pour it into a bottle, and stop it well for use.

Blue Colour.

This must be used as soon as made. Put a little warm water in a plate, and rub an indigo stone in it till of the colour you wish it. The more you rub, the higher the colour will be.

Green

Green Colour.

Trim spinach leaves, boil them for half a minute in water. Strain it off clear, and it will be fit for use.

Yellow Colour.

Rub Gambouge, on a plate with a little water in it. Or take the heart of a yellow lily, infuse the colour in milk-warm water, and preserve it in a bottle well stopped.

Devices in Sugar.

Steep some gum-tragacanth in rose water; and with some double-refined sugar make it into a paste. Colour it to your fancy, and make up your device in any form you may think proper. Moulds are made in various shapes for this purpose; and your devices will make pretty ornaments for iced cakes.

Sugar of Roses in Figures.

Chip off the white part of some rose-buds, and dry them in the sun. Pound an ounce very fine; take a pound of loaf sugar, wet it in rose water, and boil it to candy height; then put in your powder of roses, and the juice of a lemon. Mix well together, then put it on a pie plate, and cut it into lozenges, or any kind of shapes or figures according to your fancy. If wanted as ornaments for a desert, you may gild or colour them as you please.

General Directions for Preserving.

In making syrups for preserves, the sugar must be pounded, and dissolved in the syrup before being set on the fire; no syrups or jellies must be boiled too high. Fruits must never be put into a thick syrup at first. Green sweetmeats will spoil by being kept longer in the first syrup than directed, and the same rules must be observed in oranges and lemons. Cherries, damsons, or other stone fruits, must be covered with mutton suet melted, to keep out the air, which, should it penetrate, would totally spoil them. Wet sweetmeats must be kept in a dry cool place; writing paper dipped in brandy should be laid over, close on the sweetmeat, and another thick paper over that; by attending to these rules, they may be kept for any length of time.

Apricots.

Gather your apricots before the stones become hard, put them into a pan of cold spring water, with some vine leaves; set them over a slow fire till yellow; take them out, and rub them with a flannel and salt to take off the lint. Put them again to the water and leaves, cover close, set them at a good distance from the fire, till of a light green, then take them up carefully, and pick out all the bad coloured and broken ones. Boil the best gently two or three times in a thin syrup, and let them be quite cold each time before you boil them. When plump and clear, make a syrup of double-refined sugar, but not too thick; boil them in it, and then put them into your pots or glasses.

Peaches.

Get large peaches, but not too ripe. Rub off the lint with a cloth, run them down the seam with a pin, skin deep, and cover with French brandy. Tie a bladder over and let them stand a week. Then take them out and make a strong syrup for them. Boil, skim, and put in your peaches, and boil them till they look clear; then take them out, and put them into pots or glasses. Mix the syrup with the brandy, and when cold, pour it on your peaches. Tie them close down with a bladder, for should the least air get to them, they will turn black, and be spoiled.

Quinces.

Quinces may either be preserved whole or in quarters. Pare them very thin and round; put them into a saucepan, filled with hard water, and lay the parings over to keep them down. Cover close, set them over a slow fire till soft, and of a fine pink colour, and then let them stand till cold. Make a good syrup of double-refined sugar, boil, skim, and put in your quinces, let them boil ten minutes, take them off, and after standing two or three hours, boil them till the syrup looks thick, and the quinces clear. Put them into deep jars, and cover close with brandy-paper and leather.

Pine Apples.

Chip off all the small pieces from the bottom of the pines. Have a preserving pan on the fire with water, to every two quarts of water put half a pint of syrup; when it boils put the pines in and let it simmer an hour over the fire; the next day let them boil gently another hour, take them off and cover them carefully; the day following, let them boil gently about half an hour; put some syrup as thick as you would use to other fruits; the succeeding day, drain this
syrup

syrup off and boil it; repeat the same seven or eight days; then put them into an earthen pan, and cover them up carefully.

Pine Apple Chips.

Take the chips you cut from the pines, with some powdered sugar; lay some in a pan, then a layer of sugar and so on, till you fill your pan. When the sugar is melted, boil, and put them into the pan again; boil them the next day, and so repeat boiling them ten or eleven days successively; put them in syrup and they will be fit for drying.

Barberries.

Cut them open, take out the stones, tie six bunches to a bit of wood about an inch long, and the sixth part of an inch wide; wind them on with red thread; put them in bunches on a sieve, have a preserving pan with sugar, and boil the syrup half an hour; put the barberries in the syrup, boil, and skim them with paper; give them six or seven boils, skimming each time; put them in a flat earthen pan, and cover close. Those tied on a stick are called bunches, but what you would wish in sprigs must not be tied to a stick: they may be put in pots like other sweetmeats.

Grapes.

Take them in close bunches, not too ripe, and lay them in a jar. Put to them a quarter of a pound of sugar candy, and fill the jar with brandy. Tie them up close with a bladder, and set them in a dry place.

Green Codlings.

Gather your fruit when of the size of a walnut, with the stalks and a leaf or two on them. Put them with vine leaves into cold spring water, and proceed as for Apricots. (See the preceding page).

Golden Pippins.

Boil the rind of an orange tender, and lay it in water two or three days. Pare, core, and quarter a quart of golden pippins, boil them to a strong jelly, and run it through a jelly bag. Then take twelve of the largest pippins, pare, and core them. Put a pint of water into a stewpan, with two pounds of loaf sugar. Boil, skim, and put in your pippins, with the orange rind in thin slices. Let them boil fast till the sugar is thick, and will almost candy. Then put a pint of the pippin jelly, and boil them fast till the jelly is clear. Squeeze in the juice of a lemon, give it a boil, and with the orange peel, put them into pots or glasses.

Green

Green Gages.

Get them quite sound, prick them with a fork about the stalks; put them into cold water, or they will turn black; scald them, and have another pan with boiling syrup; drain off the water, and put them into a deep earthen pan; place them regularly, and pour the boiling syrup over, let them stand till next day, then drain the syrup from them; boil it again, and put it over them; repeat it seven or eight days, then take another pan; drain the syrup from them, place your fruit in it; boil fresh syrup for half an hour, and pour it over them; cover up close.

Oranges.

Take your oranges without spots, carve the outsides of them according to your fancy; make a hole at the stalk end of them, scoop out the pulp, and tie them separately in muslin. Lay them two days in spring water, and change the water twice a day; then boil them in the muslin on a slow fire till tender, and as the water wastes, put more hot water into the pan, keeping them covered. To every pound of oranges, before scooped, put two pounds of double-refined sugar, and a pint of water; boil the sugar and water with the juice of the oranges to a syrup. Skim it, and when cold, put in the oranges; let them boil half an hour, and if not quite clear, boil them once a day, for two or three days; then pare and core some green pippins, boil them till the water is strong of the apple; do not stir, but put them down with the back of a spoon. Strain the water through a jelly bag till clear; to every pint of it put a pound of double-refined sugar, the juice of a lemon strained, and boil it up to a strong jelly; drain the oranges out of the syrup, and put them into glass jars, or pots of the size of an orange, with the holes upwards. Pour the jelly over, and cover them close.

Lemons.

Do them the same as the preceding.

Morella Cherries.

Take them when full ripe, pick off the stalks, and prick them with a pin. To every pound of fruit, put a pound and a half of loaf sugar, beat part of the sugar, strain it over, and let them stand all night. Dissolve the remainder of your sugar in half a pint of currant juice, set it over a slow fire, and put in the cherries with the sugar, and scald them. Take them carefully out, boil the syrup till thick, pour it upon your cherries, and tie down close.

Mulberries

Mulberries.

Put some mulberries over the fire in a preserving pan, and draw from them a pint of juice : take three pounds of sugar well beaten, wet the sugar with the juice strained ; boil up the sugar, skim, put in two pounds of ripe mulberries, and let them stand in the syrup till warm through, then set them on the fire to boil gently ; half do them, put them by in the syrup till the next day, then boil them gently : when the syrup is thick, and will stand in round drops when cold, they are done, and may be put into a pot for use.

Strawberries.

Gather scarlet strawberries with their stalks on a dry day, before they are too ripe, and lay them separately on a dish ; beat and sift over them twice their weight of double-refined sugar ; crush some ripe strawberries, put them into a jar, with their weight of double-refined sugar beaten small, cover close ; let them stand in a kettle of boiling water till soft, and the syrup is out of them. Strain them through a muslin rag in a tossing pan, boil, skim, and when cold, put in the whole strawberries, and set them over the fire till milk warm ; then take them off and let them stand till cold. Set them on again, and make them a little hotter, and do so several times till clear ; they must not boil, or the stalks will come off when cold ; put them into jelly glasses, with the stalks downwards, fill up the glasses with the syrup ; and tie them down close.

Raspberries.

Preserve these the same as strawberries, observing to put to every quart of raspberries a quart of red currant juice, with double its weight of double-refined sugar.

If for white raspberries, use white currant juice.

Currants in bunches.

Tie some bunches together, to a stick, lay them on a sieve, have your pan on the fire, with syrup in it, boil it twenty minutes on a brisk fire ; put your currants in bunches into the syrup ; only cover the bottom of the pan with them at one time ; boil them five or six times, skim with paper, put them into pots, and when cold, put apple jelly over them.

Cederaties, or Citrons.

These may be had at the Italian warehouse. Make a hole at the thick end ; put them into a pan with water, and boil them an hour and a half ; drain, put them in a pan, pour

pour syrup over, and let them remain in it two days : then boil them with syrup half an hour ; put them into the pan, and cover with paper ; the next day drain the syrup from them, boil, and pour it on them again, and repeat it for ten days, keeping them covered with syrup ; when done, put them in pots, and, when cold, cover with apple jelly. They may, if preferred, be cut long ways, in quarters.

Gooseberries.

Take the largest gooseberries you can get. Scald, but do not boil them. Put them into a tub, and let them stand three days ; then drain them, put them into another pan with water, and a little syrup with it ; put them on the fire till warm, to green them ; the next day strain off the liquor, put the gooseberries into an earthen pan, and pour thin syrup over them boiling hot ; repeat it once a day for six days ; the syrup must thicken by degrees ; then put them into the pots.

Gooseberries in imitation of Hops.

Take large green gooseberries, cut them into quarters and take out all the seeds, leaving them whole at the stalk end. Run a needleful of strong thread, with a knot at the end, through the bunch of gooseberries, tie a knot to fasten them together, and they will resemble hops. Put cold spring water into your pan, with vine leaves at the bottom ; then three or four layers of gooseberries, with vine leaves between every layer, and over the top. Cover close, and set them on a slow fire. Just scald, and let them stand till cold. Then set them on again till of a good green, then take them off, and let them stand till cold. Drain, and make a thin syrup thus : To every pint of water put a pound of fine sugar, a slice of ginger, and a lemon peel cut length ways very fine. Boil, skim, give your gooseberries a boil in it, and when cold, put them into glasses or pots, lay brandy-paper over, and tie close.

Cucumbers, or Gherkins.

Take them quite free from spots, and let them stand two or three days, in salt and water. Then drain, put them in another pan of water, and scald them, put them in a tub, and let them stand all night ; then drain, put them into a pan of fresh water, to every two quarts of which, put half a pint of syrup ; boil them slowly five minutes ; put them in the tub again, and let them stand till the next day ; then boil them again, drain that syrup from them, and have a clean pan with syrup of a proper thickness. Repeat the boiling every

every day for nine or ten days successively, then put them into pots and cover up.

All preserves should stand two or three days before being put away.

COMPOTES, CONSERVES, AND SYRUPS.

Compote of Apricots.

SPLIT and stone your apricots; boil them gently for fear they should mash; when soft take them off, put them into cold water; take clarified sugar, put the apricots in, give them a little boiling, then take them off and set them in dishes.

Compote of French Pears.

Take your pears, large and sound; cut them into quarters long ways, put them into a pan over a slow fire; simmer gently, an hour; put some lemon peel in a pan of thin syrup; drain all the water from your fruit; when your syrup boils, put it in, and boil it five or six times; then put it in an earthen flat pan, and the next day boil again, till the syrup is got well into them.

Compote of Apples.

Cut any kind of apples in halves, pare, core, and put them into cold water as you do them; have a pan on the fire with clarified sugar, half sugar and half water; boil, skim, and put the apples in; do them very gently: when done, take them off, and let them cool in the sugar, then set them in the ashes; and if the syrup is too thin, set it again over the fire, and give it the height required.

Conserve of Cherries.

Stone, and boil up your cherries; sift them, and reduce the juice on a slow fire till it is a pretty thick marmalade; add an equal proportion of sugar and fruit, mix and mould it.

Conserve of Quinces.

Pare them, take out the core and seeds, cut them into small pieces, and boil them till soft: to eight pounds of quinces put in six pounds of sugar, and boil them to a consistence.

Conserve of Lemons or Oranges.

Grate the rind of a lemon or an orange, into a saucer, squeeze the juice of the fruit over, and mix it well together with a spoon; then boil some sugar very high, mix it in, and when of a due consistency, pour it into the moulds.

Conserve of Orange Peel.

Steep the rind of oranges in water of a moderate heat till tender; then strain them, pound them in a marble mortar, bring the pulp to a proper consistence over a gentle fire, add to it thrice its quantity of sugar, and reduce it to a conserve by beating in a mortar.

Syrup of Capilaire.

Clarify with three whites of eggs, four pounds of loaf sugar, mixed with three quarts of spring water, and a quarter of an ounce of isinglass; when cold, add to it, orange-flower water to make it palatable, and a little syrup of cloves. Put it into bottles close corked for use.

Pine Apple Syrup.

Drain the syrup from the pine apple chips, when going to dry those that are preserved; (see page 333); boil the syrup three or four times, and put it into bottles while warm; cork and bladder them the next day.

Orange Syrup.

Rasp eight China oranges into a basin, squeeze one dozen oranges and two lemons to the rind: mix well together with a spoon; drain all the juice through a fine sieve; take one quart of fine syrup, and boil it till almost carmel; put the juice to the syrup, and put it into your bottles.

Syrup of Cloves.

Put a quarter of a pound of cloves to a quart of boiling water, cover close, set it over a fire, and boil gently half an hour; then drain, and add to a pint of the liquor two pounds of loaf sugar. Clear it with the whites of two eggs beaten up with cold water, and let it simmer till it is a strong syrup. Preserve it in vials close corked. Cinnamon or mace may be done the same way.

Orgeat Syrup.

Pound half a pound of sweet, and one ounce of bitter almonds, mix it with a quart of water, strain it through a cloth, and put to it a gill of orange-flower water. Boil two quarts of syrup till almost a carmel, mix what drains from the almonds with the syrup on the fire, and let it boil till a
fine

fine syrup. While warm put it into bottles, and the next day cork, and tie bladders over.

Syrup of Mulberries.

Boil them for a moment, with very little water; sift, and strain it, and for every quart of clear juice, put one pound of loaf sugar: make it into a syrup over a slow fire.

Syrup of Cherries.

Stone, and strip off the stalks of very ripe cherries, and proceed as for mulberries.

All fruits may be done in the same way, adding sugar, more or less, according to the sweetness or acidity of the fruits used.

FRUITS PRESERVED IN BRANDY.

Apricots.

GET some pale apricots, that are not too ripe; put them in a pan of water, covered with paper, and let them simmer till soft, take them out, put them in a large table cloth four or five times double, and cover up close; then have some of the best uncoloured French brandy, and put ten ounces of powdered sugar to every quart of brandy; let the sugar melt, then put your apricots into a glass jar, fill it up with brandy and cover close with leather and bladder, now and then filling up your jar with brandy, as the apricots suck up a good deal: cover close, or they will lose their colour.

Peaches.

Use the white-heart peach, which comes in at the latter end of the season; do them exactly in the same way as apricots.

Morella Cherries.

Cut off part of the stalks and leaves of morella cherries, and put them in a glass jar, with the same proportion of brandy and sugar, as for the preceding; and when the sugar is dissolved pour it on the fruit, cover close and keep filling with brandy as it wastes.

For preserved fruits, put but five ounces of sugar to every quart of brandy.

Green Gages, Plumbs, Grapes, &c.

These may be done in the same way.

Cherries, the German way.

Take six pounds of morella cherries, without blemish, cut the stalks short, three pounds of the best sugar, and a pint and a half of water; boil it to a candy, put the cherries into a new barrel, pour the sugar cold upon the cherries, and stop it close; roll the barrel every day till it has done working, but do not stop it too tight at first, lest the barrel should burst.

DRYING AND CANDYING.

General Observations.

All fruits must be preserved before candying, and dried before a fire or in a stove, that none of the syrup may remain in them. The sugar must be boiled to a candy height, the fruit dipped in it, and put in dishes in a stove to dry. Then put in boxes in a dry but not a hot place.

Damsons.

Take preserved damsons, drain, cover the bottoms of sieves, and put them in your stoves, which must be hot; change the sieves every day till they are dry, and when you change the sieves turn your damsons; when they are not sticky, nor likely to give, take them out, paper a box and put them in, and lay a paper between every layer of damsons.

Green Gages.

Drain the syrup from your green gages, wash them in a basin of water, lay them on a sieve, and proceed as for damsons.

Mogul Plumbs, Green Oranges, Plumbs, and Cherries.

These may be dried in the same way. They must be quite dry before putting into the boxes, or they will grow sour and be full of maggots.

Candied Cassia.

Powder brown cassia, about as much as will lie upon two shillings, with a little musk and ambergris. Boil a quarter of a pound of sugar to candy height; mix in the powder and pour it into saucers: they must be buttered thin, and when cold the whole will slip out easily.

Angelica.

Cut your angelica when young, cover it close, and boil it till tender. Then peel, put it in again, and let it simmer and
boil

boil till green. Take it up, dry it with a cloth, and to every pound of stalks put a pound of sugar. Put the stalks into a pan, beat your sugar, strew it over, and let them stand two days. Then boil it till clear and green, and put it in a cullender to drain. Beat another pound of sugar to powder, and strew it over, lay it on plates, and let it stand in a slack oven till thoroughly dry.

Apricot Chips.

Take your preserved chips, warm and drain off the syrup; cut them what size you like, put them on a sieve as you cut them; dust sugar through a bag over, and put them in a stove; let them remain there two days, changing the sieve once, or they will stick: when dry, paper and put them in a box.

Orange and Lemon Peels, either whole or in Chips.

Wash the syrup from your fruit with warm water; boil it till it comes to blow, (see page 329) put in your peels, rub the sugar at the sides with a spoon, till it candies; take the chips out with two forks, and put them on a wire for the sugar to drain off; let them stand till cold, then put them in your boxes as before.

Barberries dried in Bunches.

Warm and drain your preserved barberries, put them on sieves, dust sugar over, and let them remain till dry.

Currants.

These may be done the same way.

Cucumbers dried.

Wash and drain the syrup from your cucumbers, put them in a stove to dry, and proceed as before directed.

Dried Grapes in bunches.

Wash your preserved grapes, put them on sieves in a stove, turn them every day, changing your sieves; when dry put them in boxes for use.

Pine Apple Chips.

Do these like apricot chips, above.

Cederaties, or Citrons.

Take your preserved cederaties either whole or in quarters, wash them in warm water; boil some syrup in another pan till it comes to blow, and proceed exactly the same as for orange chips, above.

Candied Ginger.

Grate an ounce of ginger, and put it with a pound of loaf sugar beaten fine, into a tossing-pan with water to dissolve it. Stir well.

well together over a slow fire till the sugar begins to boil, stir in another pound of sugar beaten fine, and continue stirring it till it is thick. Then take it off the fire, drop it into cakes, upon earthen dishes, set them in a warm place to dry; they will be hard and brittle, and look white.

Candied Horehound.

Boil some horehound till the juice is extracted. Boil up some sugar to a feather, (*see page 330*); add your juice to the sugar, and let it boil till it is again the same height. Stir it with a spoon against the sides of your sugar pan, till it begins to grow thick, then pour it into a paper case that is dusted with fine sugar, and cut it into squares. You may dry the horehound, and put it into the sugar finely powdered and sifted.

Currant Paste.

This may be made either red or white; it will depend on the colour of your fruit. Pick, put a little juice to them; boil, and rub them through a hair sieve. Boil it a quarter of an hour, and to a pint of juice put a pound and a half of double-refined sugar pounded and sifted. Shake in your sugar, and when melted, pour it on plates. Dry it in a stove, and turn it in any form you like.

Gooseberry Paste.

Take full grown red gooseberries, cut them in halves, and take out the seeds. Have read a pint of currant juice, and boil your gooseberries in it till tender. Put a pound and a half of double-refined sugar into your pan, with water to dissolve it, and boil it to a sugar again. Then put all together, and make it scalding hot, but not to boil. Pour it into your plates or glasses, and dry it as before directed.

Raspberry Paste.

Mash a quart of raspberries, strain one half, and put the juice to the other half. Boil them a quarter of an hour, and put to them a pint of red currant juice, let them boil all together till your raspberries are done. Then put a pound and a half of double-refined sugar into a pan, with water to dissolve it, and boil it to a sugar again. Put in your raspberries and juice, give them a scald, and pour it into glasses or plates. Then put them into a stove, and turn them at times till dry.

Almond Paste.

Pound half a pound of sweet, and one dozen single bitter almonds, with a little water, only just to keep them from
oiling.

boiling. Put the paste into a saucepan, with half a pound of powdered sugar; mix it well together, put it on a slow fire, and rub it about with a wooden spoon. If the spoon does not touch the bottom of the pan, it will burn. When it does not stick to the pan, and comes out whole, it is done. Flour the dresser, that it may not stick to it.

Orgeat Paste.

Pound two pounds of sweet, and one pound of bitter almonds, with a little water, and boil two quarts of syrup till it comes to blow. (See page 329.) Mix the almonds with it, and stir it over the fire till very stiff; stir it all the time with a spaddle, or it will burn at the bottom; when cold put it in your pots, and tie a bladder over the paper.

Lemon Prawlongs.

Peel off the rinds of some lemons, in four quarters, and take off all the pith; cut the yellow rind in pieces an inch long, and the tenth part of an inch wide; have a pan of boiling syrup on the fire; boil it till it comes to carmel. (See page 330.) Put your prawlongs in, and stir with a wooden spoon till cold; put them in a large sieve, shake them to let the sugar that does not stick to them go through the sieve; put them in your box, and keep them in a dry place.

Orange Prawlongs.

These may be done the same way.

Pistachio Prawlongs.

Put pistachio kernels into a preserving pan, with syrup; boil it till it comes almost to a carmel, (see page 330,) stir them till they are covered with sugar, and give them two coats like burnt almonds.

If wanted to be red, put cochineal in with the nuts; when they come off the fire break them asunder.

Seville Orange Jumbles.

Cut the rind of Seville oranges quite thin, and in small rounds; put them on a sieve into a stove for four or five hours; boil some syrup for a quarter of an hour, put in your jumbles, and boil them up three or four times. Drain, put them in a sieve, in a hot stove, where they must remain two or three days, till dry; put them in a box and keep them dry.

Orange Flower Prawlongs.

Pick off the leaves of orange flowers, and when quite dry, put them into syrup that boils almost to carmel, (see page 330), then proceed as for pistachios.

Burnt

Burnt Almonds.

Take fine Jordan almonds, sift, and put them into syrup that boils almost to carmel, (*see page 330,*) stir till cold; pick them in your sieve, break those that may stick together, then have another pan of syrup, and give them two coats. When done pick them from each other.

For red, add some cochineal.

Burnt Filberts.

Crack some Barcelona nuts; put the kernels in a copper pan, or sheet, and roast them in an oven: boil some syrup till it comes almost to carmel; put your filberts in, and proceed as with almonds.

Bergamot Drops.

Squeeze four or five lemons in some pounded sugar, mix well together with a wooden spoon, put about twenty drops of essence of bergamot into it, and mix well with your spoon; stir it over the fire three or four minutes, drop them off your knife about the size of orange or lemon drops, and make them round: let them stand till cold: they must be dropt on writing paper.

Peppermint Drops.

These may be done the same as the preceding, substituting a little oil of peppermint for the bergamot.

Violet Drops.

Squeeze six lemons, and proceed the same as the foregoing. Put two spoonfuls of the essence of violets, and a little blue mixed with gum to colour it.

Barley Sugar Drops.

Make these the same way as barley sugar; when boiled, rasp in the rind of two lemons, drop it on the marble in little round drops as big as a shilling; let them stand till cold, then put them up in papers, and as you take them off the marble have powdered sugar at the side of you, to put them in.

Chocolate Drops.

Put a pound and a half of chocolate on a pewter plate; put it in the oven to warm it, put it into a copper stewpan, with three quarters of a pound of powdered sugar; mix well over the fire, take it off, and roll it in pieces the size of small marbles; put them on white paper, which must be taken hold of by each corner, and lifted up and down, that the paper may touch the table each time; by that means the drops will

will be flat, about the size of a sixpence; put some sugar nonpareils over them, and cover all that is on the paper, then shake them off, let them stand till cold, put them in a papered box.

Barley Sugar.

Put some syrup into a butter saucepan with a spout, and boil it till it comes to carmel, (*see page 330*); carefully take off whatever scum may arise; and, having prepared a marble stone, either with butter or oil, to prevent sticking, pour the syrup gently along the marble, in long sticks of whatever thickness may be liked; twist it, while hot, at each end; and let it remain till cold, when it will be fit for immediate use. The rasped rind of lemon, boiled up in the syrup, gives a pleasant flavour to barley sugar.

Rock Sugars of all Colours.

Boil a pint of sugar almost to carmel; (*see page 330*); mix the white of an egg with powdered sugar, make it very thick with a tea-spoon; take your syrup off the fire, put the egg and sugar into it; stir it round in the pan with a large spoon; have a sieve prepared (you must be very quick or it will come over the pan) pour it into your sieve, and when cold it will be quite hard: mix what colour you choose with your eggs and sugar.

JELLIES AND JAMS.

Currant Jelly.

TAKE some ripe red currants, with one third of white; pick, and put them into a preserving pan over a good fire, to dissolve: run their liquor through a flannel bag; and to a pint of juice add fourteen ounces of sifted sugar; boil quick, skim, and reduce to a good thickness, which may be known by putting a little into a saucer, and setting it in cold water.

Black Currant Jelly.

Make this the same as the above: instead of fourteen, putting sixteen ounces of sugar, to every pint of black currant juice.

Raspberry Jelly.

Wash your raspberries well with a spaddle, put them on the fire in a preserving pan, stirring all the time; when on the boil take them off, and strain them through a hair sieve: let no seed pass, put your jelly into another pan, and let it

boil twenty minutes before you put the sugar in; stir all the time; put fourteen ounces of sugar to every pound of jelly, let it boil twenty minutes, stirring well; when cold put it in pots; sift powdered sugar over; let it stand one day, and then cover it up: this jelly is good to make ice cream with.

Apple Jelly.

Take one dozen and a half of russetings, pare, core, and cut them into a preserving pan; cover them with water, and let them boil to a marmalade; drain them; have as much syrup in another pan, as there comes jelly through the sieve, boil it till it almost comes to carmel, (*see page 320*), put the jelly to the syrup, and let it boil ten minutes.

Hartshorn Jelly.

Boil half a pound of hartshorn shavings in a gallon of water, till reduced one third; strain, and let it stand till cold; melt it again, put in orange and lemon peel to colour it, skim, and add half a pint of mountain wine, the juice of two lemons, with half a pound of loaf sugar. Beat the whites of four eggs to a froth, stir all together, and pour it in. Let it boil two or three minutes. When finely curdled, and of a pure white, have ready a swan-skin jelly bag over a china basin, pour in your jelly and pour it back again, till clear as rock water; then set a china basin under, have your glasses quite clean, and with a spoon fill them. Have ready some thin rind of lemons, and when you have filled half your glasses, throw your peel into the basin. When the jelly is all run out of the bag, with a spoon fill the rest of the glasses: they will look of a fine amber colour. Put in lemon and sugar to taste; make it sweet. No fixed rule can be given for putting in the ingredients, but they must be regulated by fancy.

Calf's Foot Jelly.

Boil two calves feet in a gallon of water, till reduced to two quarts; strain, and when cold, skim off all the fat, take the jelly up clear from the sediment; put it into a saucepan with a pint of mountain wine, half a pound of powdered sugar, and the juice of four lemons; whisk six or eight whites of eggs; put them in, and stir them with the jelly till it boils; let it boil a few minutes; pour it into a flannel bag, and it will run through quick, pour it again till it runs clear; have ready a large china bowl, with two lemon peels rasped thin; let the jelly run into it, and then put it into your glasses.

Fruits

Fruits in Jelly.

Put half a pint of clear calf's foot jelly, when stiff, into a bowl; lay in three peaches and a bunch of grapes with the stalks upwards. Put vine leaves over, and fill up your bowl with jelly. Let it stand till the next day, and then set it to the brim in hot water. When it gives way from the basin, lay your dish over it, turn your jelly carefully out, and serve it to table.

Blanc Mange.

Take one pint of milk, and half a handful of picked isinglass; boil it till all the isinglass is melted; strain it through a sieve: pound four ounces of sweet, and six or seven bitter almonds fine; put a little spice in your milk; when you boil it, mix your almonds with the milk: pass it through a sieve again, put it in your moulds, and let it stand till cold.

Raspberry Jam.

Let your raspberries be ripe, and dry. Mash, strew them in their weight of loaf sugar, and half their weight of the juice of white currants. Boil them half an hour over a clear slow fire, skim well, and put them into pots, or glasses. Tie down with brandy papers, and keep them dry. Strew sugar over as soon as you can after the berries are gathered, and to preserve their fine flavour, boil them as soon as you can.

Apricot Jam.

Cut, and take out the stones of ripe apricots; put them in a large copper preserving pan, and mash them; set them over the fire to warm, and mash them all the time; pass them through a cullender, and keep forcing them with a small pestle; when all broken, put them over the fire and let them boil for ten minutes; stir all the time; then put fifteen ounces of powdered sugar to every pound of apricots; let them boil together half an hour, stir all the time with your spaddle that it may not burn at the bottom; when it is boiled enough, put it into pans; when cold put some apple jelly (*see the preceding page*), over; and brandy paper over the jelly before you cover them.

Strawberry Jam.

Pick your strawberries from the stalks, and put to them a little red currant juice. Beat and sift their weight in sugar, strew it over them, and put them into a preserving pan. Set them over a clear slow fire; skim, boil them twenty minutes, and then put them into glasses.

Gooseberry Jam.

Cut, and pick out the seeds of fine full grown gooseberries, but not ripe. Put them into a pan of water, green, and put them into a sieve to drain. Beat them in a marble mortar, with their weight in sugar. Boil a quart of them to a mash in a quart of water; squeeze, and to every pint of liquor put a pound of fine loaf sugar. Then boil and skim it, put in your green gooseberries, and having boiled them till very thick, clear, and of a nice green, put them into glasses.

Black Currant Jam.

Pick your currants from the stalks, bruise them well, and to every two pounds of currants, put one pound and a half of powdered loaf sugar. Boil them half an hour, skim and stir all the time, and then put them into pots.

Peach Jam.

Get ripe peaches, and proceed as for raspberry jam, (*See the preceding page*), only put half an ounce of bitter almonds mixed with a little powdered sugar, to every pound of jam, and about one third less of sugar.

Barberry Jam.

Pick them from the stalks, bake them in an earthen pan; when baked, pass them through a sieve with a large wooden spoon; weigh the barberries, and put their weight of powdered sugar; mix well together, put it in your pans and cover it up; set it in a dry place; when you have filled your pans sift powdered sugar over the tops.

Economical Method of Preparing Fruit for Children.

Put apples, pears, plumbs, or any kind of fruit, into a stone jar, and add Lisbon, or common moist sugar; place the jar in a cool oven, or in a saucepan of boiling water, and let it remain till the fruit is done. It may be eaten with bread, or with boiled rice; or it may be made into puddings.

CREAMS AND SYLLABUBS.

Barberry Ice Cream.

PUT a spoonful of barberry jam into a basin with one pint of cream; squeeze one lemon in, and mix it well; add cochineal to colour it; put it into the freezing pot, and cover it over; put the freezing pot into a pail, and place it in the middle

middle of ice; throw salt on the ice in the pail, turn the pot round for ten minutes; then open, and scrape it from the sides, cover up again, and turn till your cream is as thick as butter; put it into your moulds, and set them in a pail covered with ice and salt, for three quarters of an hour, till the water is come to the top of the pail; use plenty of salt, or it will not freeze; dip your mould into water, and turn it out on your plate to send to table.

Apricots, raspberries, strawberries, and most other fruits may be iced in the same way.

Tea Cream.

Boil a pint of cream, a few coriander seeds washed, a stick of cinnamon, a bit of lemon peel, and some sugar, for ten minutes; add a gill of very strong green tea. Have ready the whites of six eggs beaten up, and strain to them the cream; whisk it over the fire till it thickens, then fill cups or a deep dish, and, when cold, garnish with whole ratafias.

Virgin Cream.

This may be made the same way, by omitting the tea, adding, when poured into the dish, slices of lemon.

Coffee Cream.

May be made the same as tea cream, by boiling an ounce of whole coffee, instead of the liquid.

Burnt Cream.

Make this like virgin cream; sift sugar over, and garnish with ratafias.

Pastry Cream.

Put a pint of cream, to half a table-spoonful of pounded cinnamon, some grated lemon peel, three table-spoonfuls of flour, two ounces of oiled fresh butter, eight yolks and three whites of eggs well beaten, half a pound of powdered sugar, and a table-spoonful of orange-flower water. Set the ingredients over a fire, and when it thickens, add a quarter of a pound of ratafias, and two ounces of pounded citron; mix all well together. When cold, cut it into any shapes you please, and dip them singly into yolks of raw eggs; then add bread crumbs, and fry them in boiling lard till of a light colour; drain dry, and serve up hot.

Hartshorn Cream.

Boil four ounces of hartshorn shavings in three pints of water, till reduced to half a pint; run it through a jelly bag, put to it a pint of cream, and let it boil up. Pour it into jelly glasses, let them stand till cold, and then, by dipping the

the glasses into scalding water, they will slip out whole. Stick them all over with slices of almonds cut length ways. This cream eats very good with white wine and sugar.

Ratafia Cream.

Boil six laurel leaves in a quart of thick milk, with a little ratafia, throwing away the leaves. Beat the yolks of five eggs, with a little cold cream, and sugar it to taste. Thicken the cream with the eggs, set it over the fire again, but do not let it boil; stir it all the while one way till thick; then pour it into china dishes, and let it cool for use.

Chocolate Cream.

Dissolve in very little water, a quarter of a pound of the best chocolate, beat it half an hour, add fine sugar to it, and a pint and a half of cream. Mill it, and as the froth rises, lay it on a sieve. Put the remainder of the cream in posset glasses, and lay the frothed cream upon them.

Whipt Cream.

Mix the whites of eight eggs, a quart of thick cream, and half a pint of wine sweetened with double refined sugar. It may be perfumed with musk or ambergrease tied in a rag, and steeped a little in the cream. Whip it up with a whisk, and lemon peel tied in the middle of it. Take the froth with a spoon, and lay it in glasses or basins. It looks very pretty over tarts.

Cream for Pies.

To a pint of new milk add a few coriander seeds washed, a bit of lemon peel, a laurel leaf, a stick of cinnamon, four cloves, a blade of mace, and sugar, all boiled for ten minutes. Have ready in another stewpan, the yolks of six eggs, and half a table-spoonful of flour mixed; strain the milk to them, and set it over a slow fire; whisk it till of a good consistence, but it must not curdle; when cold it may be put over green codlings, gooseberries, or currants, &c. in pies.

Trifle.

Lay macaroons and ratafia drops over the bottom of your dish, and pour in as much raisin wine as they will suck up; which, when done, pour on them cold rich custard, and some rice flour. Let it stand two or three inches thick; then put a layer of raspberry jam, and cover the whole with a very high whip, made the day before, of rich cream, the whites of two eggs well beaten, sugar, lemon peel, and raisin wine. If made the day before, it has a much better taste, and is more solid.

Steeple Cream.

Put five ounces of hartshorn, and two ounces of isinglass, into a stone bottle; fill it up with water to the neck; put in a very little gum-arabic and gum-dragon; then tie up the bottle close, and set it into a pot of water with hay at the bottom. When it has stood six hours, take it out, and let it stand an hour before you open it; then strain, and it will be a strong jelly. Beat a pound of blanched almonds fine, mix it with a pint of thick cream, and let it stand a little; then strain, and mix it with a pound of jelly; set it over the fire till scalding hot; sweeten with double-refined sugar. Then take it off, put in a little amber, and pour it into small high pots. When cold, turn them, and lay cold cream about them in heaps. Do not boil it when you add the cream.

Common Syllabub.

Put a pint of cyder, and a bottle of strong beer, into a large bowl, grate in a nutmeg, and sweeten to taste. Milk from the cow, as much milk as will make a strong froth. Let it stand an hour, and then strew over it some currants well washed, picked and plumped before the fire.

Solid Syllabub.

To a quart of cream, put a pint of white wine, the juice of two lemons, the rind of one grated, and sweeten to taste. Whip it up, and take off the froth as it rises. Put it upon a hair sieve, and let it stand in a cool place till the next day. Half fill your glasses with the skimmed part, and heap up the froth as high as you can. The bottom will look clear: it will keep several days.

Everlasting Whipt Syllabub.

Take three pints of thick cream, a pint of white wine, and the juice of two Seville oranges. Grate in the yellow rind of three lemons, and put in a pound of double-refined sugar well beaten and sifted. Mix with a spoonful of orange-flower water, whisk half an hour, and take off the froth; lay it on a sieve to drain, then fill the glasses; they will keep more than a week, but should always be made the day before they are used. The best way to whip a syllabub is to keep a large chocolate mill on purpose, and a large deep bowl to mill it in, as it will do quicker, and froth stronger. With the thin part left at the bottom, mix strong calf's foot jelly, and sweeten it to taste; give it a boil, then pour it into basins, and when cold and turned out, it will be a fine flummery.

Flummery.

Flummery.

Blanch, and then throw into cold water, an ounce of bitter, and an ounce of sweet almonds; take them out, and beat them in a marble mortar, with a little rose water, to keep them from oiling, and put them into a pint of jelly stock. Sweeten with loaf sugar; when it boils, strain it through a piece of muslin, and when a little cold, put it into a pint of thick cream, stirring often till thick and cold. Wet moulds in cold water, pour in the flummery, and let them stand six hours before turned out; if made stiff, wet the moulds, and it will turn out without putting them into warm water, which destroys their brightness.

Fine Whip for a Trifle.

Put a pint of cream into a freezing pot; set the pot in a little ice in an ice pail, and whip your cream with a whisk; mix wine and the rind of an orange in a basin, and add the juice of an orange and sugar to your palate; put your cream in and mix it, then pour all the liquor into a dish that your trifle is to be in, and put the froth of the cream over it. Garnish with small biscuits of different sorts.

 ICE WATERS.

Barberry-water Ice.

PUT a spoonful of barberry jam into a basin; squeeze in one lemon, add a pint of water and a little cochineal to colour it; pass it through a sieve and freeze it; be very careful that it freezes thick and smooth like butter, before you put it in your moulds.

Do raspberry and strawberry water ice the same way.

Pine-Apple-water Ice.

Take two gills of pine-apple syrup, squeeze in the juice of two lemons, and add a pint of water. If you want it in the shape of a pine, close it well and cover the shape with a sheet of paper before you put it in the ice; let it lie for one hour covered with the ice and salt, before you turn it out.

China Orange-water Ice.

Rasp one China orange, squeeze in three, and one lemon; add two gills of syrup, and half a pint of water. Pass and freeze it thick and rich.

Lemon

Lemon-water Ice.

Do it the same as Orange.

Black Currant-water Ice.

Do it the same as Lemon.

Fresh Currant-water Ice.

Pass a pint of currants through a sieve, put in four ounces of powdered sugar, and a pint of water, pass, and freeze thick: Any fresh fruit may be done the same way.

ESSENCES FOR ICES &c.

Cederatie Essence.

RASP the rind of your cederaties; put two pounds of sugar to every quarter of a pound of them: mix with a spaddle, till it is all of a colour and the rind well mixed; place it in a stone jar and squeeze it down hard; put a bladder over the paper you cover with, and tie it over quite tight: in one month it will be fit for use.

Lemon Essence.

Do this in every respect like the foregoing, excepting that you must put only half the quantity of sugar.

Orange Essence.

Rasp a dozen and a half of China oranges, and squeeze in the juice of six; mix it well in a basin, boil some syrup about twenty minutes, mix it in, boil it up, and, when cold, put it in bottles for use.

Lemonade.

Rasp two lemons, and squeeze six: put to them three gills of syrup, fill up with water, and put it in your glasses for use.

Orangeade.

Squeeze eight China oranges, and three lemons, and rasp the rinds of four of them. Put two gills of syrup into it, and the best water; taste it, and if not rich enough add some syrup, and squeeze more oranges in according to your palate; and if not acid enough squeeze in one more lemon; strain through a lawn sieve, and it is fit for use.

Currant Water, made of Jelly.

Mix two spoonfuls of currant jelly with warm water; add one gill of syrup, squeeze two or three lemons in, fill up with
 No. 12. 2 y water,

water, and make it to your palate ; put a little cochineal in to make it of a fine colour, and strain it through a sieve.

Very nice fruit waters may be made of all kinds of jams or jellies, in the same way.

Fresh Currant Water.

Squeeze a quart of fresh currants through a sieve with your hands, put in two spoonfuls of powdered sugar ; squeeze in a lemon, and fill up with water.

Waters may be made of any kind of fresh fruit, in the same way, and make a very refreshing and delicious drink.

Raspberry Vinegar Water.

Put a pound of fruit into a bowl, pour on it a quart of the best white wine vinegar, the next day strain the liquor on a pound of fresh raspberries, and the following one do the same, but do not squeeze the fruit ; drain the liquor as dry as you can from it. The last time pass it through a canvas wetted with vinegar. Put it into a stone jar, with a pound of sugar to every pint of juice, broken into large lumps ; stir it when melted, then put the jar into a saucepan of water, or on a hot hearth, simmer and skim it. When cold, bottle it.

This is one of the most useful preparations that can be in a house, not only as it affords a refreshing beverage, but being of singular efficacy in complaints of the chest. A large spoonful or two in a tumbler of water. No glazed or metal vessel must be used for it.

The fruit, with an equal quantity of sugar, makes excellent raspberry cakes without boiling. (See page 298).

ORNAMENTS

FOR GRAND ENTERTAINMENTS.

Pyramid Paste.

ROLL out a sheet of puff paste to half an inch thick ; cut or stamp it into oval shapes ; the first, the size of the bottom of the dish in which you serve it, the next smaller, and so on till it forms a pyramid ; then lay each piece separately on paper in a baking plate, egg the tops of the pieces, and bake them of a light colour. When done, take them off the paper, lay them on a large dish till cold, set the largest piece in the dish, put on it raspberry, or apricot jam or currant jelly, lay the next size on that, and more sweet

sweetmeats, and proceed in the same way with the other pieces, till they are all placed on each other. Put dried green gages, barberries, or cherries round, and serve. Instead of stamping the pieces, they may be cut with a sharp knife; small pieces may be cut out round the edges to appear like spires, which will cause the paste to appear still lighter.

A dish of Snow.

Put twelve apples over the fire in cold water till soft, then put them on a sieve; skin, and put the pulp in a basin; beat up the whites of twelve eggs to a froth, sift half a pound of double-refined sugar, and strew it in the eggs; beat the pulp to a froth, then beat the whole together, till like stiff snow. Heap it high on a china dish, stick a sprig of myrtle in the middle, and serve it up.

Floating Island.

Put a deep glass dish into a China one; sweeten a quart of thick cream with fine powdered sugar; pour in a gill of mountain, and rasp in the yellow rind of a lemon; whisk your cream very carefully, pour the thin froth into a dish; cut some Naples biscuits, as thin as possible; put a layer of them on the cream, then a layer of currant jelly, then one of Naples biscuits, over that put your cream that you saved; put as much as the dish will hold, without running over; garnish outside with what you like.

Artificial Fruit.

Save at a proper season of the year, the stalks of some kind of fruit, with the stones to them; take neat tins very smooth inside, and the shape of the fruit wanted, leave a hole to put in the stone and stalk, and so contrived as to open in the middle to take out the fruit; there must be also a wooden frame to fix them in. Take very strong jelly, strain it, put it into a saucepan, and sweeten, add lemon peel perfumed, and colour it according to the imitated fruit. Stir all together, give it a boil, fill the tins, and put in the stones and stalks just as the fruit grows; when quite cold, open the tins, and put on the bloom, which must be done by carefully dusting on powder-blue. Ingenuity will greatly improve on these artificial fruits; but much nicety, and continual practice only can perfect it.

Carimel Basket Ornaments.

Bring sugar to carimel height. Have ready a mould well oiled, either for a basket or cover, &c. when the carimel begins to cool, run the sugar over every part of it, which is called

spinning; and when cold, the basket will be fit to put the sweetmeats in, and the open covers for the intended dish. These baskets and covers, when properly executed, and of a bright but light golden colour, have a very beautiful appearance.

Wax Basket for Confectionary.

Melt together over the fire, half a pound of white wax, a quarter of a pound of spermaceti, half an ounce of flake white, and a quarter of an ounce of hogs lard. Oil a basket mould, first so cleaned as not to discolour the wax, and then, the melted wax not being too hot, which would render it difficult to get out, run it round the inside. When cool, take the basket out of the mould, and ornament it with coloured wax, or gum paste, cut out from boards for that purpose. Wax baskets are sometimes painted in oil colours with landscapes or figures; and they are also, often, adorned with flowers, fruit, &c.

Gum Paste for Ornaments.

Dissolve gum dragon, by pouring over it some warm water, and letting it stand covered twenty-four hours; strain it through a cloth and put it in a mortar with some double refined loaf sugar sifted. Pound well, for at least half an hour; when done it will draw into strings, and crack against the mortar. Ten minutes before taking it out, put in, and pound with it a little fine hair powder. Afterwards, work it up to a proper consistence, with more sifted fine sugar, and one third part of as much hair powder. It may be made of any colour by adding gamboge, cochineal, indigo, &c. as before specified

THE SICK CHAMBER.

General Observations.

AS the nourishment of invalids, whose indisposition precludes them from taking their usual food, must be, by most, considered as of more consequence than stimulating the appetites of persons in health; we shall now give such recipes as will prove highly beneficial to them; advising at the same time a continual change, and that each succeeding dish should be differently flavoured to the preceding; as invalids require variety.

A clear

A clear Broth to keep.

Put the mouse buttock of beef, a knuckle of veal, and some mutton shanks, into a deep pan, just covered with water; put a paste over it; when the beef is tender and fit for eating, it is done. Cover it up close, and keep it in a cool place.

Mutton Broth.

Cut off the fat of a loin of mutton, put to it one quart of water, boil and skim it well; then put in a good piece of upper crust of bread, and a blade of mace; cover close and boil it slowly an hour; do not stir, but pour the broth clear off; season with salt, and the mutton will be fit to eat. Turnips must not be boiled in the broth, but by themselves in another sauce-pan.

Beef Tea.

Cut a pound of lean beef very fine. Pour a pint of boiling water over to raise the scum, skim, strain, and let it settle; then pour it clear off, and it will be fit for use.

Beef Drink.

Take off all the fat and skin of a pound of lean beef, and cut it into pieces; put it into a gallon of water, with a piece of undercrust and a little salt; boil it till reduced to two quarts, then strain it off, and it makes very wholesome drink.

Nutritious Broth.

Boil two pounds of loin of mutton, with a large handful of chervil, in two quarts of water, till reduced to one. When cold, take off the fat. Any other roots or herbs may be added. Take half a pint three times a day.

A Quick made Broth.

Take off the fat and skin of two bones of a neck of mutton; set it on the fire in a small saucepan with a cover to it, with three quarters of a pint of water; the meat must first be beaten and cut into thin slices. Put thyme, parsley, and a very small sliced onion. Boil up quick, skim, and in half an hour it will be ready for use.

Broth made of Beef, Mutton, and Veal.

Take two pounds of beef, one of scrag of mutton and one of scrag of veal; some sweet herbs and a few pepper-corns; put all together into a tin saucepan with five quarts of water. simmer to three quarts, and when cold take off the fat. If preferred, an onion may be added.

Broths and soups are more supporting and better flavoured when made of different meats.

Take off all the fat, when cold; but should any remain,
lay

lay a bit of clean white paper on the broth, when in the basin, and the fat will stick to the paper.

Dr. Ratcliff's Restorative Jelly.

Beat and break the bone of a well-fed leg of pork, just as it is cut up. Set it over a slow fire with three gallons of water, and let it simmer, to one; put in half an ounce of mace, and the same quantity of nutmeg. Strain, and when cold, take off the fat. Give a chocolate-cupful the first thing in the morning, at noon, and the last thing at night.

Chicken Broth.

Put the body and legs of a fowl, that panada has been made of (taking off the rump and skin), into the water it was boiled in, with a blade of mace, a slice of onion, and twelve pepper corns. Simmer slowly, till of a good flavour. Beat up a quarter of an ounce of sweet almonds with a little water, strain, and when cold, take off the fat.

Calf's Feet Broth.

Boil two feet in three quarts of water, simmer it to half, strain and set it by. When to be used, take off the fat, put a tea-cupful of the jelly into a saucepan, with half a glass of sweet wine, a little sugar and nutmeg, and make it near a boil; take a little of it, and beat by degrees to the yolk of an egg; add a bit of butter, stir all together, but do not let it boil. Grate a bit of fresh lemon-peel into it.

Another way.

Boil two calf's feet with two ounces of veal, two of beef, a piece of undercrust, two or three blades of mace, half a nutmeg sliced, and salt, in three quarts of water, reduced to half, strain, and take off the fat. Sheeps Trotters are excellent done the same way.

Another Way.

Bake two calf's feet in a quart of water, and an equal quantity of milk for three hours, in a jar close covered. When cold take off the fat, and give a tea-cupful, the last and first thing. Sugar and spices may be added if approved.

Eel Broth.

After cleaning half a pound of small eels, set them on the fire, with a quart of water, a small onion, and a few pepper-corns; simmer till the eels are broken, and the broth good; add salt.

Tench Broth.

This may be made the same way as Eel Broth.

Shank Jelly.

Soak twelve shanks of mutton four hours, brush and scour them very clean. Lay them in a saucepan with three blades of mace, an onion, twenty Jamaica, and thirty black pepper-corns, some sweet herbs, and a crust of bread toasted brown. Pour over them three quarts of water, and set them on a hot hearth close covered; let them simmer gently five hours, then strain off the jelly and put it in a cold place.

This may have the addition of a pound of beef, if approved. It is an excellent thing for people who are weak.

Tapioca Jelly.

Wash the tapioca in three or four waters. Soak it in fresh water five hours, and simmer in the same till quite clear. Add lemon-juice, wine and sugar.

Gloucester Jelly.

Take rice, sago, pearl barley, hartshorn shavings and eringo roots, an ounce each; simmer with a quart of water to a pint. When cold it will be a fine jelly; of which give, with wine, or milk, in change.

Chicken Panada.

Boil a chick till three parts done, in a quart of water, take off the skin, cut the white meat off when cold, and put it into a mortar; pound it to a paste with a little of the water it was boiled in, season with salt, a grate of nutmeg, and a small bit of lemon-peel. Boil gently for a few minutes; it should be such as you can drink, though tolerably thick. This is exceedingly nutritious, given in small quantities.

Panada.

Put a little water in a saucepan with a glass of wine, sugar, nutmeg, and lemon-peel; meanwhile grate some crumbs of bread. The moment it boils, put the bread in, and let it boil fast. When of a proper thickness for drink take it off. It is very good with a little rum and a bit of butter instead of the wine.

Sippets, when the Stomach will not take Meat.

Put two or three sippets of bread, on a very hot plate, and pour on them any gravy from the dish, provided there has been no butter in it. Sprinkle over it some salt.

Eggs.

An egg broken into a cup of tea, or beaten up and mixed with a basin of milk, makes a very nutritious breakfast.

An egg divided, and the yolk and white beaten separately, then mixed with a glass of wine, will afford two very whole-
some

some draughts, and be much better than when taken together. —Beat up a new laid egg, and mix it with a quarter of a pint of new milk warmed, a spoonful of capillaire, one of rose water, and a little nutmeg. It should not be warmed after the egg is put in. Take it the first, and last thing.

Arrow Root.

This mixed with milk, and sweetened, is very nutritious; but it should be the best sort, to be certain of which it should be had from the Apothecaries Hall; as many things are substituted by the retail dealers, which have been known to have a bad effect.

Isinglass Jelly.

Boil an ounce of Isinglass shavings with forty Jamaica peppercorns, and a crust of bread, in a quart of water: simmer to a pint, and strain it off.

This makes a very pleasant jelly; it will keep well, and may be taken in wine and water, milk, tea, soup, or whatever may be preferred.

Saloop.

Boil wine, lemon-peel, and sugar in a little water; then mix in a small quantity of the powder of saloop previously rubbed smooth with a little cold water. Stir all together and boil it a few minutes.

White Pot.

Beat up eight eggs, leaving out half the whites, with a little rose water, nutmeg, and a quarter of a pound of sugar. Cut a roll or small loaf into thin slices, and pour the milk and eggs over them. Put a piece of butter on the top, bake it for half an hour, and it will be fit for use.

German Egg Soup.

Beat up the yolk of an egg in a pint of water, put in a bit of butter, two or three lumps of sugar; stir it all the time it is on the fire; when it begins to boil, pour it backwards and forwards between the saucepan and a mug till smooth and has a great froth; then it is fit to drink. It is ordered in a cold, or where eggs will agree with the stomach.

Bread Soup.

Put a quart of water on the fire with as much dry crust of bread cut to pieces as the top of a roll (the drier the better) and a bit of butter. Boil, beat it with a spoon, and keep boiling till the bread and water are mixed; season it with salt: it is very good for a weak stomach.

Water Gruel.

Put a pint of water on the fire. Mix in a basin a large spoonful

spoonful of oatmeal with a little water; when the water boils stir in the oatmeal, let it boil up three or four times, but be careful it does not boil over. Strain it through a sieve; salt, and put in a piece of butter. Stir it about with a spoon till the butter is all melted, and it will be fine and smooth. Sugar, a spoonful of wine, &c. may occasionally be added.

Barley Gruel.

Put a quarter of a pound of pearl-barley, and a stick of cinnamon, into two quarts of water; let it boil till reduced to one quart. Strain, add a pint of red wine, and sweeten to taste.

Barley Water.

Put a quarter of a pound of pearl-barley to two quarts of water. When it boils, strain it very clean, boil half away, and then strain it off. Add two spoonfuls of white wine, and sweeten to taste.

Caudle.

Make a smooth gruel of half grits; when well boiled, strain, and stir now and then till cold. When to be used, add sugar, wine, lemon-peel, and nutmeg. Some like a spoonful of brandy besides the wine; others like lemon-juice, but this must depend on taste.

Rich Caudle.

When the water boils, pour into it, some grated rice mixed with a little cold water; when of a proper consistence, add sugar, lemon-peel, and cinnamon, and a glass of brandy to a quart. Boil all smooth together.

Cold Caudle.

Boil a quart of spring water; and when cold, add the yolk of an egg, the juice of a lemon, six spoonfuls of sweet wine, sugar to taste, and syrup of lemons one ounce.

Brown Caudle.

Make a gruel with six spoonfuls of oatmeal, and strain it. Then add a quart of malt liquor, not bitter; boil, sweeten, and add half a pint of white wine; either with spices or not as may be preferred.

Sago.

Soak it in cold water one hour, pour it off, and wash it; then add more water, and simmer gently till the sago is clear, with lemon-peel and spice, if approved. Add wine and sugar, and boil all up together.

Sago Milk.

Clean as above, and boil it slowly with new milk. A

small quantity will be sufficient for a quart; boil till diminished to about a pint. Add sugar or not as preferred.

French Milk Porridge.

Stir together some oatmeal and water, and let it remain till quite clear. Pour off the water, pour fresh upon the oatmeal, stir well, and let it stand till the following day. Strain, boil the water, and add milk.

This is an exceedingly nutritious breakfast for weak persons.

Ground Rice Milk.

Rub smooth a spoonful of ground rice with three pints of milk, add cinnamon, lemon-peel, and nutmeg. Sweeten to taste.

White Wine Whey.

Boil half a pint of new milk; as soon as it boils up, pour in as much white wine as will turn, and make it look clear; boil it up, set the saucepan aside till the curd subsides, and do not stir it. Pour the whey off, and add to it half a pint of boiling water, and a bit of white sugar. The whey will thus be cleared of milky particles, and may be made as weak as you chuse. Cheese whey is a very wholesome drink, particularly if the cows have fresh herbage.

Whey may be made of vinegar or lemon; and, when clear, diluted with boiling water and a little sugar. This is less heating than wine, and if required to excite perspiration, answers quite as well.

Mustard Whey.

Turn half a pint of boiling milk with a table spoonful of made mustard. Strain the whey from the curd, and drink it in bed. This will give a glowing warmth; the whey thus conveying mustard into the constitution.

This has been known to be very efficacious in Nervous affections as well as the Palsy.

Toast and Water.

Toast a piece of thin bread till brown and hard, but not at all black; put it into a jug of cold water that has boiled, and cover it over an hour before wanted. This is a very fine drink for weak bowels.

Apple Water.

Cut two large apples in slices, and pour on them a quart of boiling water.

A very refreshing drink.

Pour a table spoonful of capilaire and one of vinegar into a tumbler of cold spring water.

Tamarinds

Tamarinds, Cranberries,

and all other fruits either fresh or in jelly (with sugar or not as may be preferred), make most excellent drink.

Dr. Boerhaave's Butter Milk.

Milk a cow into a small churn; when it has stood about ten minutes begin churning, and continue till the flakes of butter swim about pretty thick, and the milk discharged of all the greasy particles, appears thin and blue. Strain it through a sieve, and drink of it very frequently.

It should form the whole of the patient's drink; the food should be biscuits and rusks, in every way and soft; ripe and dried fruits of various kinds, where a decline is apprehended.

Treacle and Vinegar.

To two spoonfuls of the best treacle, put one of the best white wine vinegar; mix well together, and put it in a bottle for use. A large table spoonful of this mixture, taken night and morning, either in substance, or in a tumbler of water, is a very fine and wholesome remedy in costive and bilious habits. It makes also a fine cooling drink, and is considered to brace the stomach, and gently to promote salutary perspiration.

Mulled Wine.

Boil some spice and sugar in a little water, till it has imbibed the taste of the spice; add an equal quantity of wine. Serve with toasted bread. It may be made of British wine, with some yolks of eggs added; they must be well beaten, and mixed with a little cold water; then put in, and poured backwards and forwards from the basin to the saucepan.

Ale Posset.

Put a small piece of bread, into a pint of milk, and set it over the fire. Put nutmeg and sugar into a pint of ale, warm, and when your milk boils, pour it upon the ale. Let it stand a few minutes to clear, and it will be fit for use.

Orange Posset.

Grate some crumbs of bread, and put them into a pint of water, with half the peel of a Seville orange grated, or sugar rubbed upon it to take out the essence. Boil all together till it looks thick and clear.

Asses Milk.

No imitation can equal the real asses milk. It should be milked into a glass which has been kept in warm water. The fixed air which it contains gives some a pain in the stomach;

to prevent this a tea spoonful of rum may be put in the glass at the moment of taking it.

Artificial Asses Milk.

Boil a quart of new milk, with a quart of water, an ounce of white sugar-candy, half an ounce of eringo roots, and half an ounce of conserve of roses, till reduced to half. This is an astringent and the doses must be regulated by the effect.

Another way.

Boil two ounces of hartshorn shavings, two ounces of pearl-barley, two ounces of eringo root, and one dozen of bruised snails, in two quarts of water, till reduced to one. Mix with an equal quantity of new milk, and take it twice a day.

Another way.

Mix two spoonfuls of boiling water, two of milk, and a beaten egg; sweeten with pounded sugar-candy. It may be taken two or three times a day.

Uses for old Fowls.

The very oldest cock or hen makes admirably good broth and jelly for invalids; with some knuckle of veal with the former, or milk and isinglass with the latter. It makes, of itself, an excellent jelly broth, and is very useful in giving body to all sorts of sauces and ragouts.

FOOD FOR THE POOR.

General Observations.

AS it is in the power of almost every mistress of a family, to give something towards alleviating the distresses of the poor, from what remains of the daily consumption, and what would, were it not so bestowed be most likely wasted, we shall now offer a few remarks on the preparing such things, which in themselves are trifling, but which, with very little expence, are of real benefit to the receiver.

Nothing should be thrown away. The boiling of meat, however salt, might, with the addition of vegetables, bones, and bits of meat collected from the plates,

plates, with rice, barley, oatmeal or grits that have been boiled, &c. stewed for a length of time, be the means of affording nourishment for the poor families who have neither the fuel, nor time, to dress it for themselves.

Fish bones, heads, and fins, all afford great nourishment. After the fish is served, let part of the liquor be put by; the bones, heads, &c. bits collected from the plates, as likewise any gravy that may be left. Boiled together it makes it a very nice broth, with the addition of a little rice-flour rubbed smooth, and seasoned with pepper, salt, and an onion. When strained it is a great improvement to meat soups, particularly for the sick.

The fat should never be taken from any thing, as it affords nourishment, and the poor prefer it.

A baked Soup.

Cut a pound of any kind of meat into slices; put two onions, two carrots, two ounces of rice, a pint of split peas, or whole ones previously soaked, pepper, and salt, into an earthen pan, with one gallon of water. Cover it close, and bake it.

A good wholesome Pudding.

Put into a deep brown pan half a pound of rice, four ounces of coarse sugar or treacle, two quarts of milk, and two ounces of dripping; set it cold into the oven. It will take a good while, but will be very good solid food, and will be particularly acceptable where there are children.

Brewis.

Cut a thick upper crust of bread, and put it into the pot where salt beef is boiling and nearly ready; it will attract some of the fat, and, when swelled out, will be very palatable to those who seldom taste meat.

Soup for the Poor.

Boil a pound of good beef or mutton, six quarts of water, and three ounces of Scotch barley: after they have boiled some time, put in a mixture made of one ounce of oatmeal, and a little cold water: stir well together, and add a handful of onions, chives, parsley, thyme, &c. A pint or a pint and a half of this broth, with half a pound of barley bread, is considered by labouring persons, in the county of Northumberland,

berland, as making a very good supper. Veal, pork, bacon, lean beef, or mutton, will not make such good soup with the same proportion of water: but those will afford good nourishment.

An excellent Soup for the weakly.

Put two neat's feet into a pan with a breast of mutton, an onion, a quarter of a pound of rice, a turnip, a carrot, some whole pepper and salt, cover with brown paper, and bake it.

Caudle for the Poor when Sick or Lying-in.

Put three quarts of water on the fire; mix smooth in cold water, some oatmeal to thicken it: when boiling, pour the latter in, and twenty powdered Jamaica peppers; boil to a good middling thickness; then add sugar, half a pint of well fermented table beer, and a glass of gin. Boil all together.

The above caudle given once or twice, with a nourishing broth as often, would, indeed, be doing a great charity.

Sago.

Put a tea-cupful of sago into a quart of water, with a bit of lemon-peel; when thickened, grate in some ginger, and add half a pint of raisin wine, brown sugar, and two spoonfuls of any liquor: boil all together.

USEFUL MISCELLANIES.

General Observations.

THE following recipes, which will be found exceedingly useful, in most families, are chiefly such as could not, with propriety, be classed under any of the preceding heads.

We shall begin with

Salmagundy.

This is a very nice dish, and if the colours are varied with taste, is a very beautiful one. Chop separately the white part of cold chicken or veal, yolks of eggs boiled hard, the whites of eggs, parsley, six anchovies, beet-root, red pickled cabbage, ham, and grated tongue, or any thing else well flavoured, and of a good colour. Some like a small proportion of onion, but that depends on taste. A tea-cup, saucer, or any similar thing,

thing, must be put into a small dish. The ingredients must be placed round it in rows, wide at bottom, which must grow smaller towards the top, the colour of each row being varied according to fancy. At the top may be stuck a small sprig of curled parsley. Or, it may be done without putting any thing in the dish; the salmagundy may be laid in rows; or it may be put into the half whites of eggs, which must be made to stand upright, by cutting off a bit at the round end. If done in eggs, each half has but one ingredient. Put curled butter and parsley between.

A Pepper Pot.

Put what vegetables you choose into three quarts of water. Cut them very small, and stew them with two pounds of neck of mutton, and a pound of pickled pork, till tender. Half an hour before serving, clear a lobster or crab from the shell, and put it in. Some like very small suet dumplings boiled in the above. Season with salt and Cayenne.

Instead of mutton, you may put a fowl. Pepper pot may be made of various things, it is a proper mixture of fish, flesh, fowl, vegetables, and pulse. A small quantity of rice should be boiled with the whole.

Bacon Fraize.

Cut streaked bacon into thin slices of about an inch long. Make a good batter of eggs, milk, and flour; put lard or dripping into a frying pan; when hot pour in the batter, and cover with a dish.

Carrole of Rice.

Wash, and boil for five minutes, some well picked rice; then strain, and put it into a stewpan with some butter, a slice of ham, and an onion. Stew it gently till tender; have a mould well lined with thin slices of bacon; mix the yolks of three or four eggs with the rice, and put some into the mould to be about an inch thick. Then put into it a ragout made of what you like, and cover close with rice. Bake it an hour in a quick oven, and send it to table with a good gravy.

Irish Stew.

Cut off the fat of some loin of mutton, cut into chops. Pare, wash, and slice very thin, some potatoes, an onion, and two small carrots. Season with pepper and salt, put it into a stewpan; just cover with water, and stew gently till the meat is tender, and the potatoes are dissolved in the gravy.

It may be made of beef steaks, or with beef and mutton mixed together; and is an excellent winter dish.

Camp

Camp Vinegar.

Peel a large head of garlick, cut it in slices, and put it into a wide-mouthed bottle; add half an ounce of Cayenne pepper, two table-spoonfuls of soy, and two of walnut ketchup, four or five anchovies chopped, twenty grains of cochineal, and a pint of white wine vinegar. Let it stand for six weeks, shaking frequently; then pour off the clear liquor, and keep it closely stopp'd up in small bottles for use.

Kitchen Pepper.

Mix, in fine powder, one ounce of ginger; of cinnamon, black pepper, nutmeg, and Jamaica pepper, half an ounce each; ten cloves, and six ounces of salt. Keep it in a bottle—it is a pleasant addition to any brown sauces or soups.

Spice in powder, kept in small bottles close stopp'd, goes further than when used whole. It should be dried before pounded; and should be done in quantities that may be used in about three or four months. Nutmeg need not be done—but all others should be kept in separate bottles, with a little label on each.

Ragout Powder.

Take four ounces of truffles, two ounces of mushrooms, two of roccamboles, one ounce and a half of morels, and the thin rind of two Seville oranges. Dry them in a warm, but not too hot place; then pound them fine in a mortar; pass the whole through a sieve, and add to them a quarter of a pound each of cloves and pepper pounded fine and passed through the same sieve. Put the whole in a bottle, tightly corked, or it will lose its strength and fragrance.

This is a most essential and useful powder, and may be altered as it may best suit.

Gooseberry Fool.

Put the fruit into a stone jar, and some good Lisbon sugar with it: set the jar on a stove, or in a saucepan of water over the fire; if the former, a large spoonful of water must be added to the fruit. When done enough to pulp, press it through a cullender; have ready a sufficient quantity of new milk, and a tea-cupful of cream, boiled together; or an egg instead of the latter, and left to be cold; then sweeten with fine Lisbon sugar, and mix the pulp by degrees with it.

Apple Fool.

Stew apples as above, then peel and pulp them. Proceed exactly as for gooseberries.

Clotted

Clotted Cream.

String four blades of mace on a thread, put them to a gill of new milk, and six spoonfuls of rose-water; simmer a few minutes; by degrees stir this liquor, strained, into the yolks of two new eggs well beaten. Stir the whole into a quart of cream, and set it over the fire; stir till hot, but not boiling; pour it into a deep dish, and let it stand twenty-four hours. Serve it in a cream dish, to eat with fruits. Many prefer it without any flavour but that of cream; in which case use a quart of new milk and the cream. When done, a round mark will appear on the surface of the cream, the size of the bottom of the pan it is done in, which in the country is called the ring.

Roasted Cheese, for after Dinner.

Grate three ounces of good cheese, mix it with the yolks of two eggs, four ounces of grated bread, and three ounces of butter; beat the whole in a mortar, with a desert spoonful of mustard, some salt and pepper. Toast some bread, cut it into proper pieces, lay the paste as above thick upon them, put them into a Dutch oven, covered with a dish, till hot through; remove the dish, and let the cheese just brown. Serve as hot as possible.

Welsh Rabbit.

Toast a slice of bread on both sides, and butter it; then toast a slice of Gloucester cheese on one side, and lay that next the bread; toast the other with a salamander; rub mustard over, and serve hot, and covered.

Cheese Toast.

Mix some fine fresh butter, made mustard, and salt, well together; spread it on fresh-made thin toasts, and grate or grate Gloucester cheese upon them.

Anchovy Toast.

Cut thin slices of bread in any form preferred; fry them in clarified butter. Wash three anchovies split, pound them in a mortar with fresh butter, rub them through a hair sieve, and spread on the toast when cold. Quarter and wash some anchovies, lay them on the toast, and garnish with parsley and pickles.

Another way.

Bone and skin six or eight anchovies; pound them with an ounce of fine butter till the colour is equal, and then spread it on toast or rusks.

A Sandwich.

Take butter and grated cheese in equal quantities, with a little made mustard. Beat them in a marble mortar into a uniform mass. Spread this mixture upon slices of bread; then put on slices of ham, or any kind of meat. Cover with another piece of bread, the size of the first. Cut it neatly into mouthfuls.

It is by some preferred without the cheese. In that case it is only to spread the butter nicely on the bread, to lay your slices of meat between, and strew mustard over.

Coffee, to make.

Pour a pint of boiling water on an ounce of coffee; let it boil five or six minutes, then pour out a cupful two or three times, and return it again; put two or three isinglass chips into it, and pour one large spoonful of boiling water on it; boil it five minutes longer, set the pot by the fire to keep hot for ten minutes, and you will have your coffee of a beautiful clearness. Some like a small bit of vanilla. Cream should always be served with coffee, and either pounded sugar-candy or fine Lisbon sugar. For foreigners, or those who like it extremely strong, make only eight dishes from three ounces. If not fresh roasted, lay it before a fire till hot and dry; or put the smallest bit of fresh butter into a preserving pan; when hot, throw the coffee into it, and toss it about till it be freshened.

Coffee Milk.

Boil a desert spoonful of ground coffee, in about a pint of milk, a quarter of an hour; then put into it a shaving or two of isinglass, and clear it; let it boil a few minutes, and set it on the side of the fire to fine. This is a very fine breakfast, and should be sweetened with real Lisbon sugar.

Chocolate.

Cut a cake of chocolate in very small bits; put a pint of water into the pot, and when it boils, put in the above; mill it off the fire until melted, boil it on a gentle fire; pour it into a basin, and it will keep in a cool place eight or ten days or more. When wanted, put a spoonful or two into milk, boil it with sugar, and mill it well.

Cocoa.

Boil it for a length of time in water; sweeten with real Lisbon sugar, and add milk to it. This makes a very nourishing breakfast.

Scotch Cake, or Short Bread.

Take a peck of flour, and make a hole in the middle; melt three pounds of fresh butter, in rather less than a pint of yeast; add carraway, or whatever sweetmeat is liked; pour the butter in, and work it well up with the hands. If too dry, put in some warm water; and, when well worked, roll it out into cakes of any shape. Prick them well with a fork, and bake them on floured papers. In England, they are usually made in a long triangular form, about the third of an inch thick; either with what we call Scotch comfits, or small bits, or shreds of candied orange or lemon peel, and sometimes with a little of each.

 ART OF CARVING.

General Observations.

ON the art of carving, it would be difficult, perhaps, to advance any thing new; but in our plates, and their illustrations, we have adopted some improvements, which will tend to simplify the practice to the inexperienced carver.

Carving has, of late, devolved chiefly upon gentlemen; but whether the task of helping the company rests with the master or the mistress, care should be taken that the seat of the carver be sufficiently high to command the table, so as to render rising unnecessary.

As a sharp knife is indispensable, it will always be adviseable to have a good steel placed upon the table by the side of the carver, unless where there are servants constantly in attendance; in that case, it will be proper to have it on the side-table.

As fish is always served before meat, and meat before poultry, we shall treat of the respective articles in that order.

In helping fish, be careful not to break the flakes; which in cod and very fresh salmon are large, and contribute much to the beauty of its appearance. On

this account, a fish-knife, not being sharp, divides it best. Help a part of the roe, milt, or liver, to each person. The heads of carp, parts of those of cod and salmon, sounds of cod, and fins of turbot, are likewise esteemed niceties, and are to be attended to accordingly.

Salmon.

Of boiled salmon, there is one, part more fat and rich than the other. The belly part is the fatter of the two, and it is customary to give to those who like both, a thin slice of each; for the one, cut it out of the belly part in the direction 3, 4, the other out of the back, in the line 1, 2.

Mackarel.

Slit the fish along the back with a knife, in the line 1, 5, 2, and take off one whole side, as far as the line 2, 3, not too near the head, as the meat about the gills is generally black and ill flavoured. It is usual to ask whether a hard or soft roe be preferred.

Soals.

These are generally sent to table two ways, some fried, others boiled; they are to be cut right through the middle, bone and all, and a piece of the fish, perhaps a third or fourth part, according to its size, given to each. The same may be done with many other fish, cutting them across, the same as mackarel.

Turbot.

The fish knife, or trowel, is to be entered in the centre or middle over the back bone, and a piece of the fish, as much as will lie on the trowel, to be taken off on one side close to the bones. The thickest part of the fish is always most esteemed, but not too near the head or tail; and, when the meat on one side is removed, close to the bones, the whole back-bone is to be raised with the knife and fork, and the under side is then to be served.

Cod's Head.

This also should be cut with a spoon or fish trowel; the parts about the back-bone, on the shoulders, are the best and most firm; take off a piece quite down to the bone, in the direction 1, 2, 4, 3, putting in the spoon at 1, 5, and with each slice of fish give a piece of the sound, which lies underneath the back-bone and lines it, the meat of which is thin, and a little darker coloured than the body of the fish itself; this
may





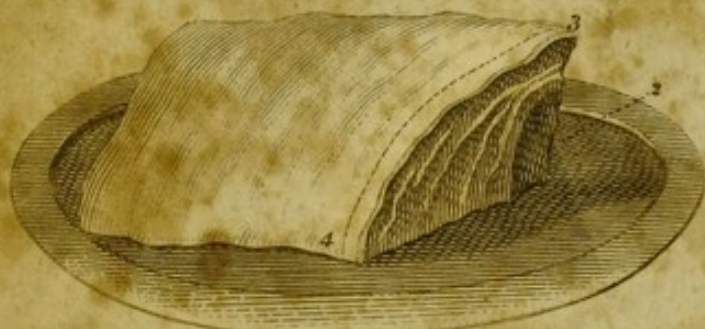
Tongue



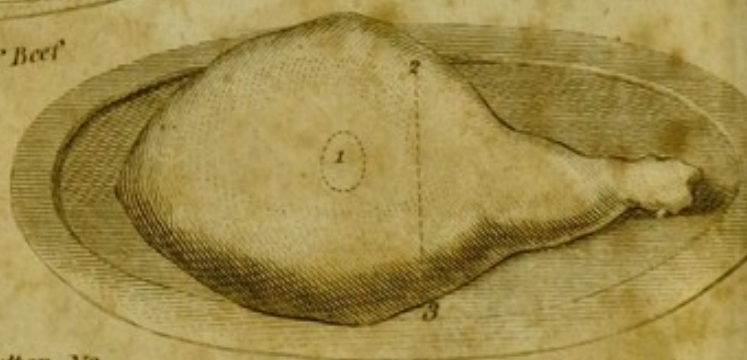
Breast of Veal



Brisket of Beef



Part of a sir-loin of Beef



Ham



Shoulder of Mutton N^o 2.



Leg of Mutton



Half a Calf's Head



Knuckle of Veal



Mackerel



Cod's Head



Edge-bone of Beef



Piece of Boiled Salmon



may be got by passing a spoon underneath, in the direction 4, 6.

Lobster.

As this is seldom sent to table whole, it is only necessary to say, that the tail is reckoned the prime part, and next to that the claws.

Eels.

Eels are cut into pieces through the bone, and the thickest part is reckoned the best.

MEAT.

Edge Bone of Beef.

AS the outside of this joint is always impaired in its flavour, from the water in which it is boiled, a thick slice must be cut off the whole length of the joint, beginning at 1, and cutting it all the way even, and through the whole surface, from 1 to 2. The soft fat, which resembles marrow, lies on the back, below the figure 4, and the firm fat must be cut in thin horizontal slices at the point 3 ; but as some like the soft, and some the firm fat, it is necessary to ask which is preferred. The upper part, as it is here placed on the dish, is the fullest of gravy ; but there are some who prefer a slice from the under side. The skewer that keeps the meat properly together when boiling, is shewn in the plate, at 1. This should be drawn out before it is served up ; or if it be necessary to leave the skewer in, it should be a silver one.

Brisket of Beef.

This must be cut in the direction 1, 2, quite down to the bone, after cutting off the outside, or first slice, which must be cut pretty thick.

Buttock of Beef.

This requires no print to point out how it should be carved. A thick slice should be cut off all round the buttock ; and, thus cut into, thin slices may be cut from the top ; but as it is a dish that is frequently brought to table cold, a second day, it should always be cut handsome and even.

Sirloin of Beef.

Part of the joint only is here represented, the whole being too large for families in general ; it is standing up in the dish,

to shew the inside or under part; but when sent to table, it is always laid down, so that the part 3, lies close on the dish. The part 3, 4, then lies uppermost, and the line 1, 2, under the outside slice should be first cut off, quite down to the bone, in the direction 3, 4. Plenty of soft, marrowy fat will be found underneath the ribs. To cut a slice underneath, the joint must be turned up, by taking hold of the end of the ribs with the left hand, and raising it, until in the position represented in the Plate. One slice, or more, may now be cut in the direction of the line 1, 2, passing the knife down to the bone.

Knuckle of Veal.

Cut this in the direction 1, 2. The most delicate fat lies about the part 4, and if cut in the line 4, 3, you will divide two bones, between which, lies plenty of fine marrowy fat.

Breast of Veal.

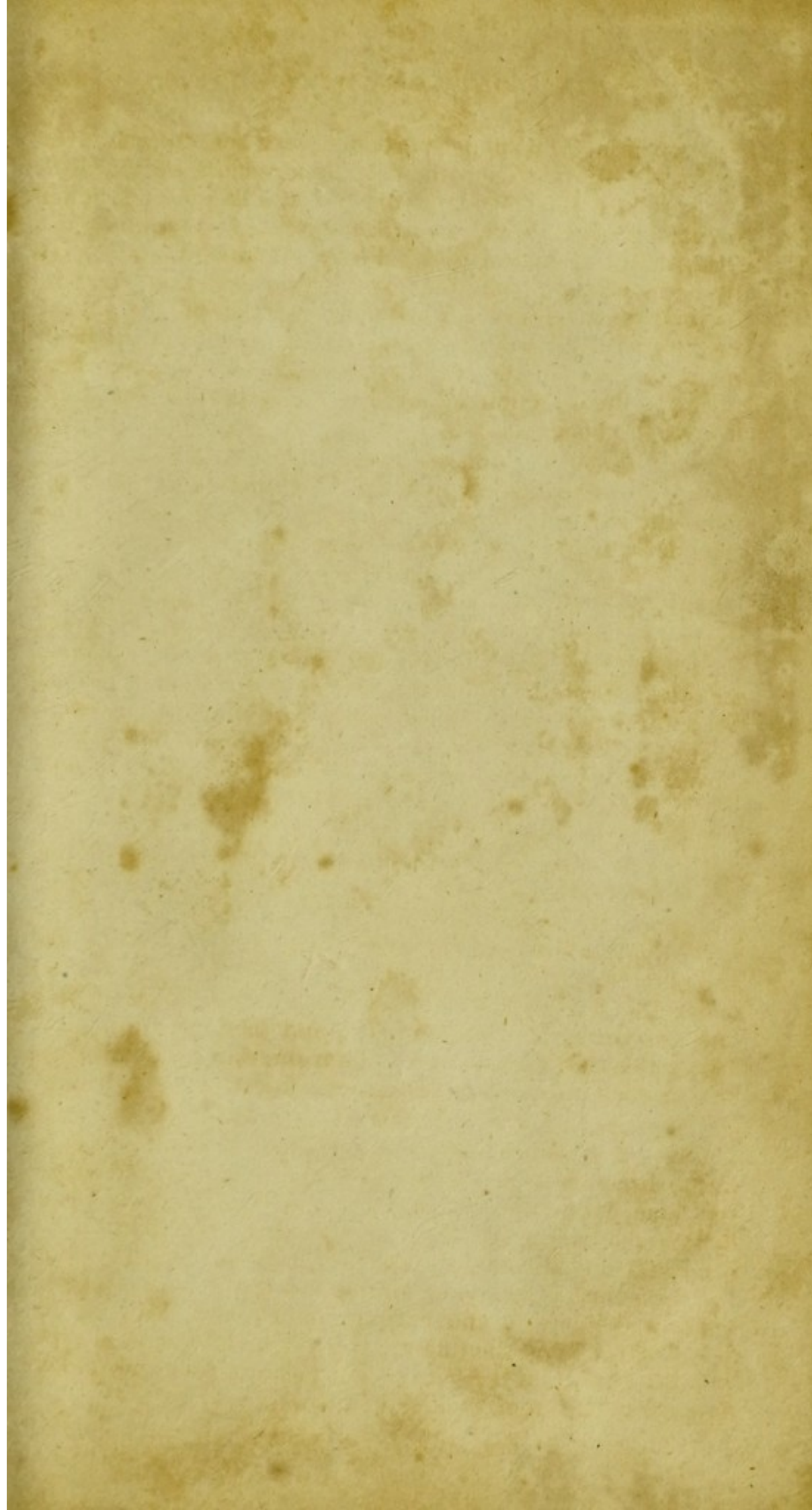
This should be first cut down quite through in the first line on the left, 4, 3; it should next be cut across in the line 1, 3, from 3, to the last 1, on the left, quite through, dividing the gristles from the rib-bones; this done, to those who like fat and gristle, the thick or gristly part should be cut into pieces, as wanted, in the lines 1, 2. A rib may be cut from the rest in the line 4, 3, and with a part of the breast, a slice of the sweetbread, 5, cut across the middle.

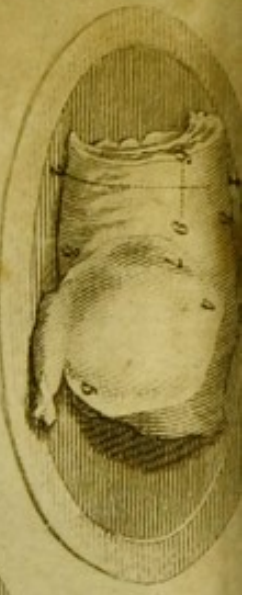
Fillet of Veal.

This part is the same as the buttock in the ox. The outside slice is regarded, by some, as a delicacy; but should no one choose it, lay it in the dish, and the second cut will be exceedingly white and delicate. Take care to cut it even, and close to the bone. A fillet of veal is generally stuffed under the skirt or flap. This you must cut deep into, in a line with the surface of the fillet, and take out a thin slice. This with a thin slice of fat cut from the skirt, should be given to each person at table.

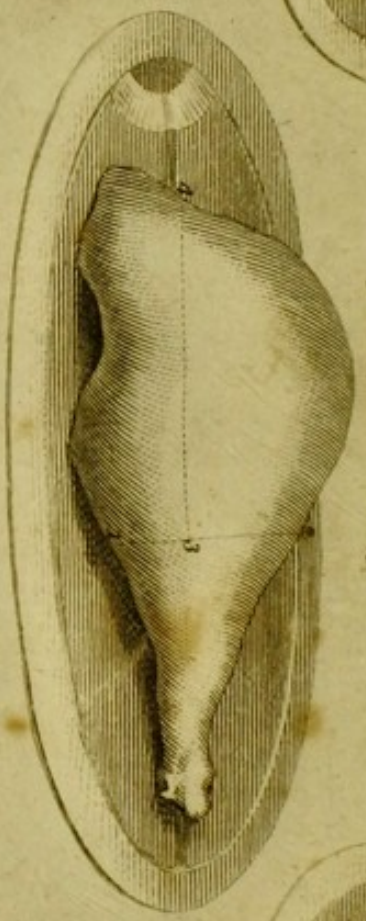
Half a Calf's head boiled.

First cut it quite along the cheek bone, in the fleshy part, in the direction 3, 2. In the fleshy part, at the end of the jaw-bone, is part of the throat sweetbread, which may be cut into, in the line 3, 4, and is esteemed the best part in the head. If any like the eye, cut it from its socket 1, by forcing the point of a carving knife down to the bottom of one edge of the socket, and cutting quite round, keeping the point of the knife slanting towards the middle, so as to separate the meat from the bone. The palate is found in the under-side of the roof of the mouth, and may be easily separated





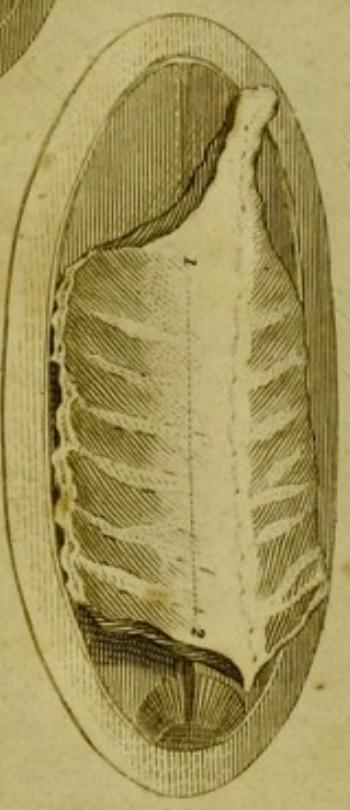
A Quarter of Lamb



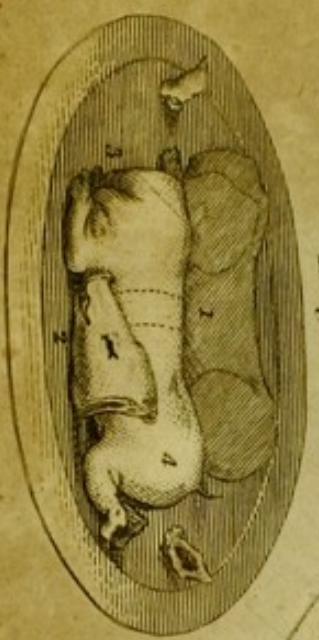
A Haunch of Venison



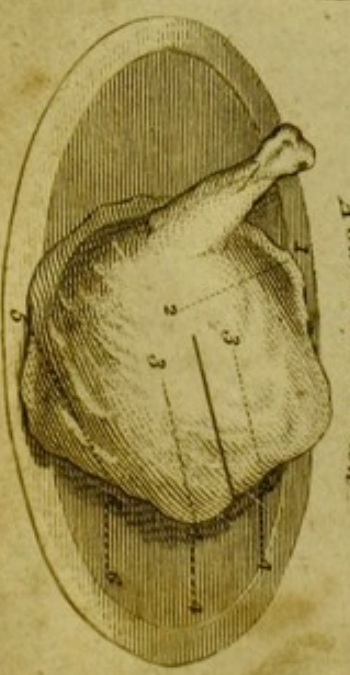
Spare Rib of Pork



A Saddle of Mutton



A Pig



A Shoulder of Mutton

rated from the bone by the knife, by lifting the head up with the left hand, There is good meat on the under side, covering the under jaw, and some nice gristly fat about the ear, 7. There are scarcely any bones here to be separated; but one may be cut off, at the neck, in the line 6, 4, but this is a coarse part.

Haunch of Venison.

First cut it across down to the bone; in the line 2, 3, 1, then turn the dish with the end 4 towards you, put in the point of the knife at 3, and cut it down as deep as you can in the direction 3, 4, so that the two strokes will then form the resemblance of the letter T. Having cut it thus, you may cut as many slices as are necessary, according to the number of the company, cutting them either on the right or left. As the fat lies deeper on the left between 4, and 1, the best flavoured and fattest slices will be found on the left of the line 3, 4, supposing the end 4, turned towards you.

Leg of Mutton.

A leg of mutton, if boiled, should be served in the dish as it lies upon its back; but when roasted, the under side, as represented by the figure 4, should lie uppermost in the dish, as in a ham. The joint must be turned toward the carver, the shank to the left; then, holding it steady with the fork, cut in deep in the fleshy part, in the hollow of the thigh, quite to the bone, in the direction 1, 2, through the kernel of fat called the pope's eye. The most juicy parts are from the line 1, 2, upwards, towards 5. The fat lies chiefly on the ridge 5, 5, and must be cut in the direction 5, 6. The cramp bone may be cut out by holding the shank bone with the left hand, and, with a knife, cutting down to the thigh bone at the point 4, then passing the knife under the cramp bone, in the direction 4, 3.

Shoulder of Mutton.

The shank bone should be wound round with writing paper, that the carver may turn it at pleasure. When first cut, it should be in the direction 1, 2, and the knife should be passed deep to the bone. The best fat lies on the outer edge, and is to be cut out in thin slices in the direction 5, 6. Some delicate slices may be cut out, on each side the ridge of the blade bone, in the direction 3, 4. The line between the two dotted lines, is the direction in which the edge or ridge of the blade bone lies, and cannot be cut across.

On the under side, as in number 2, there are two parts very full of gravy; one is a deep cut, in the direction 1, 2, accompanied with fat, and the other lean, in a line from 3, to 4.

Saddle, or Chine of Mutton.

In carving this joint, which consists of the two loins together, cut a long slice in either of the fleshy parts, on the side of the back bone, in the direction 1, 2. There is seldom any great length of tail left on, but if it be sent up with the tail, many will be fond of it, and it may be easily divided into several pieces, by cutting between the joints of the tail, which are about an inch apart.

Quarter of Lamb.

Separate the shoulder from the breast, by passing the knife under, in the direction 3, 7, 4, 5, and the shoulder being thus removed, squeeze a lemon or orange upon the part, then sprinkle with salt where the shoulder joined it, and lay it on again. The gristly part should next be separated from the ribs, in the line 6, 4. The ribs may be separated from the rest, in the line 1, 2; and a piece or two, or more, may be cut off in the lines 8, 9.

Ham.

A ham is cut two ways, across in the line 2, 3, or with the point of the carving knife, in the circular line in the middle, taking out a small piece, as at 1, and cutting thin slices in a circular direction, thus enlarging it by degrees. This last method of cutting it, is to preserve the gravy, and keep it moist, it being thus prevented from running out.

Tongue.

A tongue must be cut across, in the line 1, 2, and a slice taken from thence. The most tender and juicy slices will be about the middle, or between the line 1, 2, and the root. For the fat and a kernel with it, cut off a slice of root on the right of the figure 2, at the bottom next the dish.

Spare-rib of Pork.

A spare-rib of pork is carved, by cutting out a slice from the fleshy part, in the line 1, 2. When the fleshy part is cut away, a bone may be easily separated from the next to it, in the line 4, 2, 3, disjuncting it at 3.

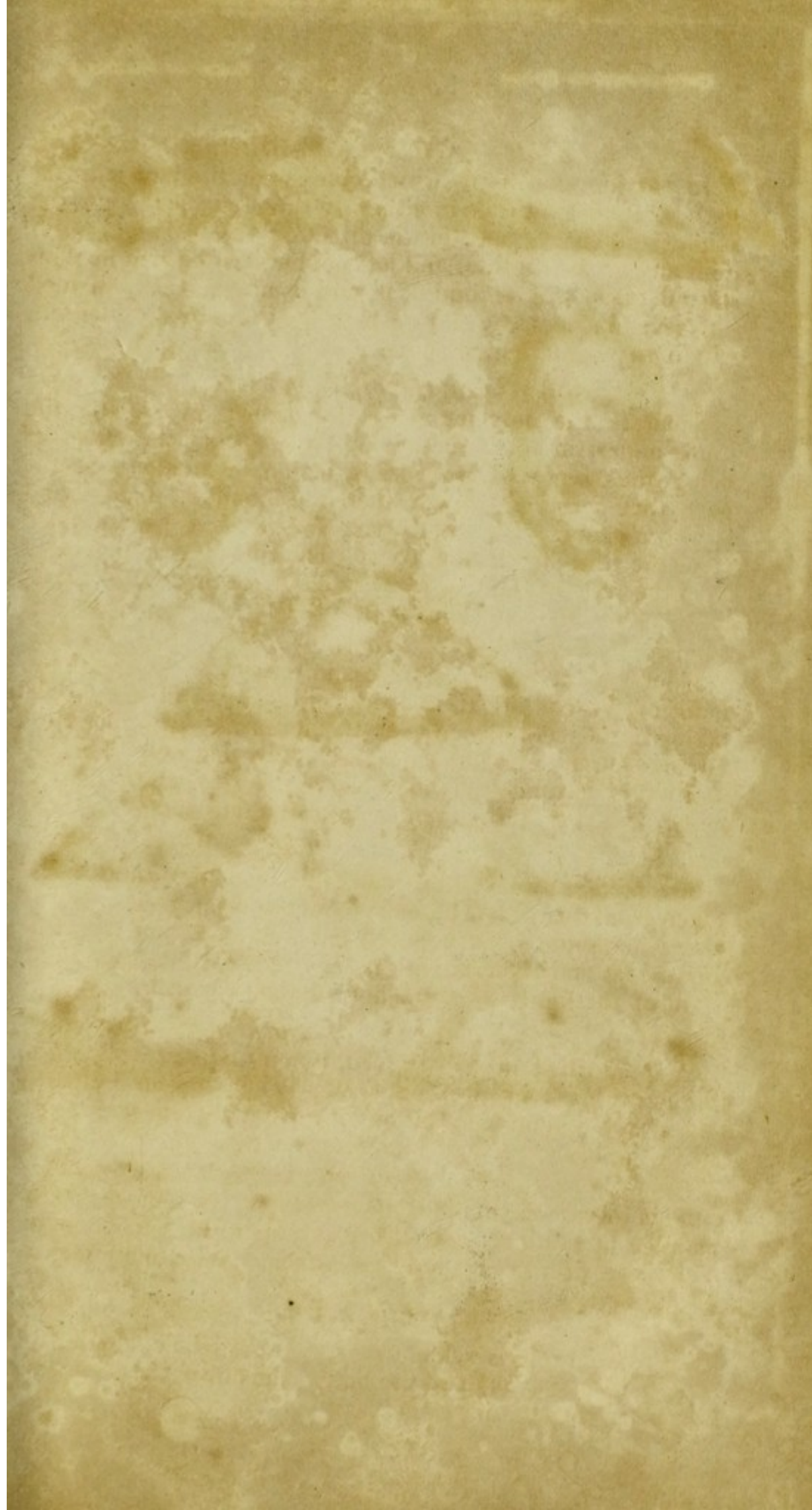
Leg of Pork.

This joint, whether boiled or roasted, is sent up to table as a leg of mutton roasted, and cut up in the same manner. The close firm flesh about the knuckle, is by many reckoned the best.

Roasted Pig.

A roasted pig is seldom sent to table whole, the head is cut off by the cook, and the body split down the back, and served up with the jaws and ears.

Thee



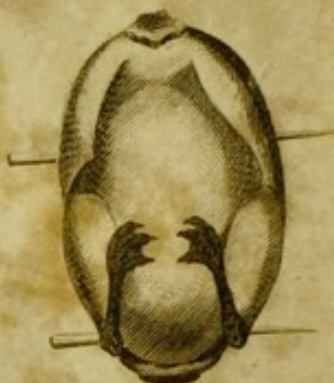
Turkey or Fowl for Boiling



Turkey for Roasting



Breast



Back

Goose



Woodcock or Snipe



Pidgeon



Pheasant or Partridge



Chicken or Fowl for Roasting

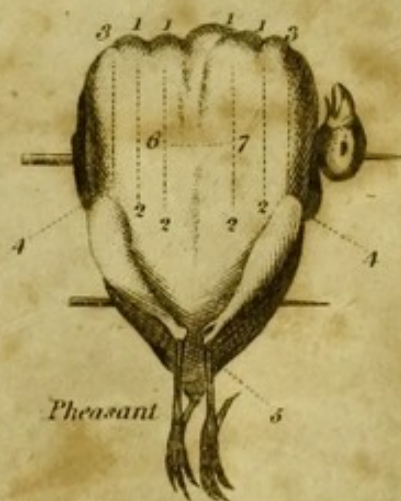
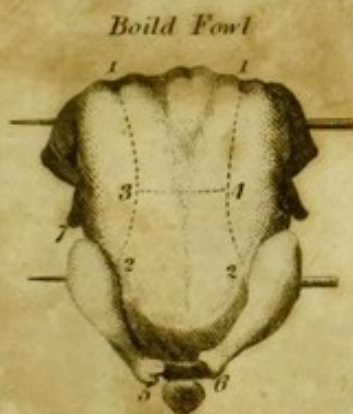
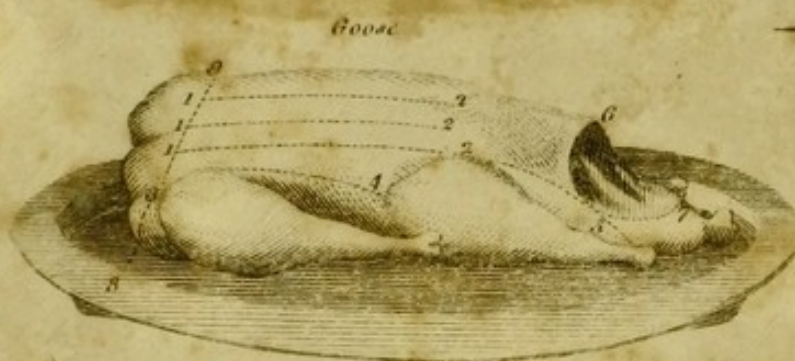
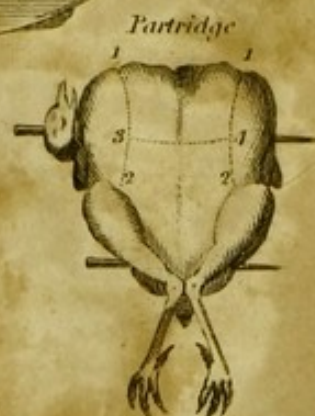
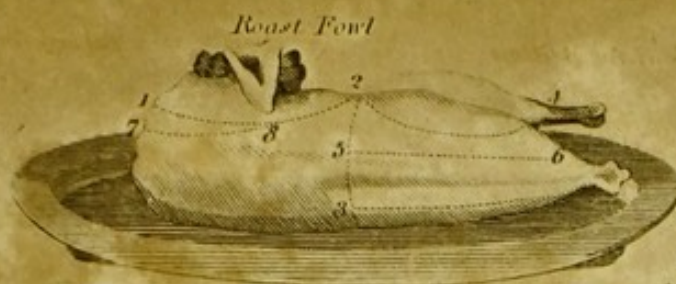
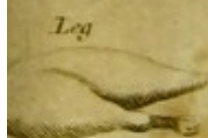


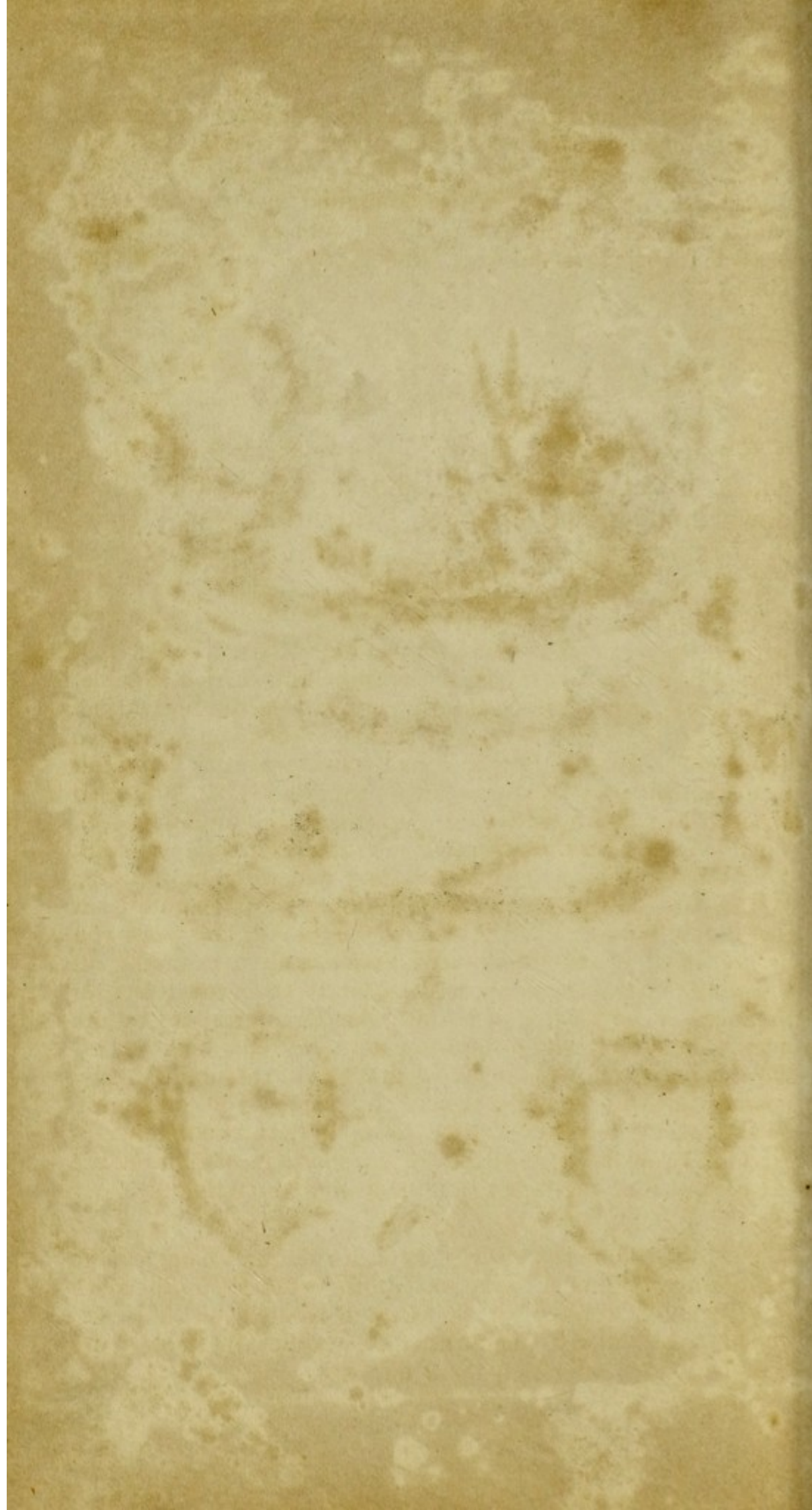
Hare or Rabbit, trussed for Roasting



Hare or Rabbit, for Roasting or Boiling







The first thing is, to separate a shoulder from the carcase on one side, by passing the knife under it, in a circular, direction; then separate the leg in the same manner at 4. The purest part in the pig, is the triangular piece of the neck, which may be cut off in the direction of the line 3. The next best part are the ribs, which may be divided in the lines 1, 2, &c.

POULTRY.

General Observations.

Observe that, in cutting up any wild-fowl, duck, goose, or turkey, for a large party, if you cut the slices down from pinion to pinion, without making wings, there will be a greater number of prime pieces.

Pheasant.

The bird is here represented in a proper state for the spit, with the head tucked under one of the wings. When laid in the dish, the skewers drawn, and the bird carried to table, it must be carved as follows: fix your fork in the breast, just below the cross line 6, 7, by which means you will have a full command of the bird, and can turn it as you think proper. Slice down the breast in the lines 1, 2, and then proceed to take off the leg on one side, in the direction 4, 5. This done, cut off the wing on the same side, in the line 3, 4. When you have separated the leg and wing on one side, do the same on the other, and then cut off, or separate from the breast bone, on each side of the breast, the parts you before sliced or cut down. Be very attentive in taking off the wing. Cut it in the notch 1, for if you cut too near the neck, as at 7, you will find yourself interrupted by the neck bone, from which the wing must be separated. Having done this, cut off the merry-thought in the line 6, 7, by passing the knife under it toward the neck.—The remaining parts of the pheasant are to be cut up in the same manner as directed below for a roast fowl. The parts most admired are the breast, then the wings, and next the merry-thought.

Roasted Fowl.

The fowl is here represented as on its side, with one of the legs, wings, and neck bone, taken off. It is cut up the same way, whether roasted or boiled. A roasted fowl is sent to table, trussed like a pheasant, except, that instead of the

head being tucked under one of the wings, it is, in a fowl, cut off before it is dressed.

The legs, wings, and merry-thought, having been taken off, the same as in carving a pheasant, the next thing is to cut off the neck bones; which is done by putting in the knife at 7, and passing it under the long broad part of the bone, in the line 7, 8, then lifting it up, and breaking off the end of the shorter part of the bone, which cleaves to the breast bone. Divide the breast from the back, by cutting through the tender ribs on each side, from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and laying the edge of your knife in the line 2, 5, 3, and pressing it down, lift up the tail, or the lower part of the back, and it will readily divide with the help of your knife, in the line 2, 5, 3. This done, lay the croup or lower part of the back upwards in your plate, with the rump from you, and with your knife cut off the side bones, by forcing the knife through the rump bone, in the lines 5, 6, and the whole fowl is completely carved.

Boiled Fowl.

In a boiled fowl, the leg-bones are bent inwards, and tucked in, within the belly; but the skewers are withdrawn, prior to its being sent to table. Of a fowl, whether roasted or boiled, the prime parts, are the wings, breast, and merry-thought; and next to these, the neck-bones, and side-bones; the legs are rather coarse; of a boiled fowl, however, the legs are rather more tender, than of a roasted one; but of a chick, every part is juicy and good; and, next to the breast, the legs are the fullest of gravy, and the sweetest. Of the leg of a fowl, the thigh is the best, and when given to any one, it should be separated from the drum-stick; which is easily done, if the knife be introduced underneath, in the hollow, and the thigh bone turned back from the leg-bone.

Turkey.

Roasted or boiled, a Turkey is trussed and sent up to table like a fowl, and cut up in every respect like a pheasant. The best parts are the white ones, the breast, wings, and neck-bones. Merry-thought it has none; the neck is taken away, and the hollow part under the breast stuffed with forced meat, which is to be cut in thin slices in the direction from the rump to the neck, and a slice given with each piece of turkey. It is customary not to cut up more than the breast of this bird, and if any more is wanted, to take off one of the wings.

Partridge.

In the plate, the partridge is represented as just taken from
the

the spit; but before it is served up, the skewers must be withdrawn. It is cut up in the same manner as a fowl. The wings must be taken off in the lines 1, 2, and the merry-thought in the lines 3, 4. The prime parts of a partridge are, the wings, breast, and merry-thought. The wing is considered as the best, and the tip of it is reckoned the most delicate piece of the whole.

Goose.

Turn the neck towards you, and cut two or three long slices, on each side the breast, in the lines 1, 2, quite to the bone. Cut these slices from the bone, and proceed to take off the leg, by turning the goose up on one side, putting the fork through the small end of the leg-bone, and pressing it close to the body, which when the knife is entered at 4, raises the joint. The knife is then to be passed under the leg, in the direction 4, 5. If the leg hangs to the carcass at the joint 5, turn it back with the fork, and it will readily separate, if the goose be young; in old geese it will require some strength to separate it. When the leg is off, proceed to take off the wing, by passing the fork through the small end of the pinion, pressing it close to the body, and entering the knife at the notch 3, and passing it under the wing, in the direction 3, 4. When the leg and wing on one side are taken off, take them off on the other side; cut off the apron in the line 6, 5, 7, and then take off the merry-thought in the line 8, 9. The neck-bones are next to be separated as in a fowl, and all other parts divided the same.

The best parts of a goose are, the breast slices, the fleshy part of the wing, which may be divided from the pinion; the thigh-bone, which may be easily divided in the joint from the leg-bone, or drum-stick; the pinion, and next the side-bones. For those who like sage and onion, draw it out with a spoon from the body, at the place where the apron is taken from, and mix it with the gravy, which should first be poured from the boat into the body of the goose, before any is helped. The rump is a nice piece to those who like it; and the carcass is by some preferred to other parts, as being more juicy, and more savory.

A Green Goose.

This is cut up in the same way, but the most delicate parts are, the breast, and the gristle, at the lower part of it.

Pigeons.

No. 1, is the back; No. 2, is the breast. It is sometimes cut up as a chick, but it is seldom carved now otherwise

than by fixing the fork at the point 1, entering the knife just before it, and dividing the pigeon in two, cutting away in the lines 1, 2, and 1, 3, No. 1; at the same time, bringing the knife out at the back, in the direction 1, 2, and 1, 3, No. 2.

Duck, or Mallard.

First, raise the pinions and legs, but do not cut them off; then raise the merry-thought from the breast, and lace it down both sides with your knife.

Woodcock, Plover, Snipe, or Curlew.

The legs and wings must be raised in the manner of a fowl, opening the head for the brains.

Crane.

After the legs are unfolded, cut off the wings; take them up, and sauce them with powdered ginger, vinegar, salt, and mustard.

Hare.

The plate represents a hare as trussed and sent up to table. A skewer runs through the two shoulders, the point of which is shewn at 4; another is passed through the mouth at 1, into the body, to keep the head in its place; and two others through the roots of the ears, in the direction 2, 6, to keep the ears erect. These skewers are seldom removed till the hare is cut up.

There are two ways of cutting up a hare. The best is, to put in the point of the knife at 7, and cut it through, all the way down to the rump, on the side of the back-bone, in the line 7, 8. This done, cut it in the same manner on the other side, at an equal distance from the back-bone. The body is thus divided into three. You may now cut the back through the spine or back-bone into several small pieces, more or less in the lines 9, 10, the back being by far the tenderest part, the fullest of gravy, and the most delicate. With a part of the back should be given a spoonful of pudding, with which the belly is stuffed, below 10, and which is now easily to be got at. Having thus separated the legs from the back bone, they are easily cut from the belly; the legs are the next in estimation, but their meat is closer firmer, and less juicy. The shoulders are to be cut off in the circular dotted line 5, 6, 7. The shoulders are generally bloody; but many like the blood, and of course, prefer the shoulder to the leg. In a large hare, a whole leg is too much to be given to any one person at once, it should there

fore be divided : the best part of the leg, is the fleshy part of the thigh at 8, which should be cut off. As some like the head, brains, and bloody part of the neck, before you begin to dissect the head, cut off the ears at the roots, which, if roasted crisp, many are fond of.

The head should be next divided. For this purpose it should be taken on a clean plate, so as to be under your hand ; and, turning the nose to you, hold it steady with your fork, that it may not fly from under the knife ; then put the point of the knife into the skull between the ears, and, by forcing it down, as soon as it has made its way, you may easily divide the head into two, by cutting with some degree of strength quite through to the nose.

This mode, however, of cutting up a hare, can only be done with ease, when the animal is young. If it be an old hare, the best method is, to put your knife pretty close to the back-bone, and cut off one leg, but as the hip-bone will be in the way, the back of the hare must be turned towards you, and you must endeavour to hit the joint between the hip and the thigh bone. When you have separated one leg, cut off the other ; then cut out a long narrow slice or two on each side the back-bone, in the direction 7, 8 ; and afterwards divide the back-bone into two, three, or more parts, passing your knife between the several joints of the back.

Rabbit.

A rabbit is trussed like a hare, and cut up in the same way ; only, being much smaller, after the legs are separated from the body, the back is divided into two or three parts, without dividing it from the belly, but cutting it in the line 7, 8, as in the hare.

We shall conclude this department with the following useful illustrations of the

Marketing Plate.

VENISON.

1. Haunch.
2. Neck.
3. Shoulder.
4. Breast.

BEEF.

BEEF.

Hind Quarter.

1. Sirloin.
2. Rump.
3. Edge Bone.
4. Buttock.
5. Mouse Buttock.
6. Veiny Piece.
7. Thick Flank.
8. Thin Flank.
9. Leg.
10. Fore Rib; 5 Ribs.

Fore Quarter.

11. Middle Rib; 4 Ribs.
12. Chuck; 3 Ribs.
13. Shoulder, or Leg of Mutton Piece.
14. Brisket.
15. Clod.
16. Neck or Sticking-Piece.
17. Shin.

VEAL.

1. Loin, best End.
2. Loin, Chump End.
3. Fillet.
4. Hind Knuckle.
5. Fore Knuckle.

6. Neck, best End.
7. Neck, Scrag End.
8. Blade Bone.
9. Breast, best End.
10. Breast, Brisket End.

MUTTON.

1. Leg.
2. Loin, best End.
3. Loin, Chump End.
4. Neck, best End.
5. Neck, Scrag End.

6. Shoulder.
7. Breast.
- A Chine, or Saddle, is two Loins.

PORK.

1. The Sparerib.
2. Hand.
3. Belly, or Spring

4. Fore Loin.
5. Hind Loin.
6. Leg.

 BREWING.
General Observations.

FROM the increased, and increasing dearness of all descriptions of malt liquor; and from its frequent adulteration, by which the health and lives of the public are impaired and endangered, it has become almost the duty of every family, to brew for itself. In this process, which will here be found much simplified, there is far less difficulty than is generally imagined. First, with respect to the best season for brewing: moderate

derate weather should be chosen. Hot weather should be avoided. But all beers will keep best when brewed just before Christmas. The cellar should not be subject to either extremity of heat or cold.

Brewing Vessels.

For a copper holding twenty gallons, the mash-tub ought at least to contain four bushels of malt. The copper, with room for mashing or stirring, the coolers, and working tubs, may be rather fitted to the convenience of the room, than to any particular size, as if one vessel be not sufficient you may take another.

Management of the Vessels.

As it is necessary that the vessels should be perfectly clean, and free from mustiness, you must strictly examine them on the day before you intend to brew. They should never be converted to any other purpose, except for the use of making vines; and, even in that case, after done with, they should be properly cleansed, and kept in a place free from dirt. Let each cask be well cleaned with boiling water; and if the bung-hole be large enough, scrub the inside with a small birch-broom, or brush. If you find them bad, and a very musty scent comes from them, take out the heads, and let them be scrubbed clean with a hand brush, sand, and fullers-earth. When you have done this, put on the heads again, and scald them well; then throw in pieces of unslacked lime, and stop the bungs close. When they have stood some time, rinse them well with cold water, and they will be fit for use.

Women ought never to be suffered to wash in a brew-house; for nothing can be more hurtful than the remnants of dirty soap suds left in vessels calculated only for the purpose of brewing.

In preparing the coolers, be careful not to let the water stand too long in them, as it will soak in, and soon turn putrid, when the stench will enter the wood, and render them most incurable. To prevent such consequences, it has been commended, that coolers should be leaded. They are thus more cleanly; and they expedite the cooling of the worts, which is necessary to forward them for working, as well as afterwards for cooling the whole. The coolers should be well poured with cold water two or three times; cold water being more proper than hot to effect a perfect cleansing.

The mash-tub in particular must be kept perfectly clean;

nor must the grains be left in the tub any longer than the day after brewing, lest it should sour the tub; for if there be a sour scent in the brew-house before your beer is tunned, it will be apt to infect your liquor and worts.

Water.

Very erroneous notions have been entertained with respect to the water which is most proper for brewing. Rain water is certainly superior to every other; yet it should never be used, unless it could be obtained in a state of purity. If it runs from houses that are slated, &c., it may be tolerably free from adulteration; but that which runs from tiled roofs, owing chiefly to the vegetable substance which forms so quickly, and in such abundance thereon, imbibes such a nauseous and disagreeable flavour in its passage, as renders it highly improper for this use. It is necessary, therefore, that the brewer who persists in using such water for brewing, should be very circumspect in tasting it before committed to the copper, or an ill flavour may be insinuated into the beer at this early age, which no time or means can wholly eradicate. By catching some and tasting it, whilst running from the roof, the impurity alluded to will be distinctly perceived, as it will leave on the palate a sort of rank earthy flavour, somewhat bordering upon mustiness.

It is an incorrect opinion, that good beer cannot be obtained without water of the softest quality. By varying the extracting heat a few degrees, hard water is capable of forming as good an extract as soft. The worts from the hard will be of an equal strength with those from the soft; the fermentation of the one will be found nearly the same as that of the other; only that a few hours longer is necessary to be allowed in this act, to the worts brewed with hard water. The transparency of the beer from the hard water will be evident over that of the soft water, and equally as soft and pleasant. Upon the whole, soft, or river water, or a mixture of soft and hard water, is to be recommended for the most part of the year, if it can be easily obtained; but this is not of material consequence. During the months of July, August and September, is the season in which river water is less proper to be used, if it can be avoided; as it has then a stronger tendency to acidity than hard water; and as the latter fines sooner, it is at this time of essential advantage to the brewer. The early inclination to acidity in river water is supposed to arise, in consequence of the perishing state of the weeds, &c. during the latter end of the summer, which thereby more readily communicate their nauseous quality to the water which passes over them.

Malt.

Malt should be chosen by its sweet smell, mellow taste, round body, and thin skin. Pale malt is mostly used in private families, and brown in public brew-houses, as it appears to go further, and gives the liquor a higher colour. The sweetest malt is that which is dried with coke or cinders; in grinding which, see that the mill be clean from dust, cobwebs, &c. and set so as to crush the grain, without grinding it to powder; for you had better have some small grains slip through untouched, than have the whole ground too small, which would cause it to cake together, and prevent the goodness from being extracted.

Hops.

Hops must be chosen by their bright green colour, sweet smell, and clamminess when rubbed between the hands.

Mashing.

With two bushels of malt, and a pound and a half of hops, you may make eighteen gallons of good ale, eighteen gallons of good table beer, and nine gallons of small beer; for which a copper containing twenty-four gallons would be most convenient.

If the whole be intended for present drinking, and in cold weather, there need not be more than about six ounces of hops to a bushel of malt; but in warm weather it will be necessary to apply about half a pound to a bushel.

The first proportions mentioned, are proper when the best beer is intended to be kept ten or twelve months; but, if the beer is to be kept sixteen or eighteen months, there should be a pound of hops to every bushel of malt. Circumstances, however, will occasionally render it necessary to vary the proportions; as, if the hops are old, a greater quantity of them must be allowed.

One of the first things to be observed, in the process of brewing, is to obtain a heat proper for extracting the virtue of the malt. The heat of the water, or liquor, as it is technically termed, should be regulated in the mash-vat, so as to prevent any injury to the delicate and more soluble parts of the malt, and yet to obtain every necessary property. The frequent errors committed in this first stage, is a principal cause why the beer, in private families, so frequently proves contrary to their expectation: either too high, or too low a heat is prejudicial; the former is of the utmost consequence, but the latter, as far as regards extracting the contents of the malt, may be remedied in the succeeding mashings.—

Should the infusion be made at too high a heat, the consequence will be, that of *setting* the goods, or mash; that is, from its violence, the sweet of the malt will be in a great measure locked up, and retain with it a considerable portion of the wort; therefore, besides falling short of the intended quantity, the extract will be deprived of that strength and quality which it ought to possess, in consideration of the quantity of malt allowed for the purpose; and it will be matter of great difficulty to obtain by the succeeding mashings, the whole virtue of the malt. Should the operation be performed when the water is below its proper heat, the extract will be imperfect, and consequently deficient in strength, &c. but by the second and third mashing, the whole of the rich and most esteemed properties of the malt may be completely drawn off. In this instance, it will be judicious to mix the three worts together, as the first wort alone cannot prove good.

The water having been emptied from the copper, it has been usual to let it remain in the mash-vat till the steam is so far evaporated, that you can see your face in it. This mode holds good, and will be a pretty near guide in cold clear weather, but it is even then subject to the following objection: the steam will sometimes fly off before the water is sufficiently cold; in which case, particularly if the wind be brisk, and the brewery open, it will be prudent to let it remain some time after the reflection can be discovered in the water. In close, thick, and rather warm weather, this rule is extremely liable to error; for then, especially if the brew-house be confined, the steam will not go off sufficiently to judge with any degree of certainty, of the heat; and before the water would become clear, &c. agreeably to the above maxim, it would be too cold to operate properly on the malt. The most certain method to obtain a proper heat for mashing, is to mix a quantity of cold, with a given quantity of boiling water. In mild weather, rather more than one gallon of cold, to twelve gallons of boiling water, will be found to be a good proportion. Should the air be inclined to cold, one gallon of cold, to about fourteen gallons of boiling water; and, if very cold, one to sixteen gallons will perhaps answer the purpose. A brewing thermometer, however, which may be had for about twenty shillings, and frequently much less, is still more correct; and, as correctness is of the greatest advantage, in point of economy, as it insures a complete extract of all the essential properties of the malt, it will be worth while, in most families, to purchase one; taking

ing care to obtain a table with it, for its mode of application.

If possessed of a thermometer, observe the following rules: immediately that the water is turned from the copper into the mash-vat, immerge the instrument for about the space of one minute: the state of the quicksilver in the tube will then be easily discerned; if found to be too hot, apply cold water in small quantities, till reduced to a proper heat. In some instances it may be proper to vary the extracting heat; such as when very new malt is brought into the mash-vat, the water in that instance should be applied from 4 to 6 degrees colder; and very old, or slack malt, will require it as many degrees warmer. When hard water is used, it should be applied 4 degrees warmer, and soft water 4 degrees colder. At all events, as soon as the boiling water is emptied into the mash-vat, the cold water must be immediately mixed with it, and the mashing performed as expeditiously as possible; taking care to saturate, or wet, every part of the malt. Should the copper not be large enough to make a full mash the first time it is heated, every means of dispatch must be exerted, to get it hot again; and then directly turn into the mash-vat the quantity that is judged necessary for the length or quantity of wort to be drawn off, stirring the mash again thoroughly, to incorporate the whole. This addition of water, may be applied about four degrees warmer than the first. The mash-vat should now be covered close with sacks, or something similar, and remain two hours before it is suffered to run.

The heat of the water for the second mash requires less attention than was necessary in the former; as, admitting that to have been well conducted, there cannot now arise much danger of injuring the malt. The best method for the second mash is, to let the water boil up well, and then throw into the copper a small quantity of cold water, in the proportion of one, to about twenty-five gallons; and, by the time it is on the goods, or mash, it will in general be a good heat. This second mash will be the better for being covered close, and, as to the time of its standing, that must be regulated by the boiling of the first wort; as, after it has boiled long enough, and is fit to strain into the coolers, the second wort must be ready to return into the copper.

The third mash may generally be made with cold water, unless any part of the virtue of the malt, owing to the ill-treatment of the preceding mashings, is thought to remain; in which case, hot water must be used. This mashing, as

well as the two preceding, should be stirred; and, after it has run off, and the brewing is to be pursued the next day, it will be proper to put on the goods about as much cold water as the copper might contain, well stirring it again; and immediately as the small beer is boiled off, return it into the copper for the next morning's mashing. By this mode of proceeding, it is scarcely possible that any of the rich saccharine properties of the malt should remain unextracted.

Boiling.

In the preparation for boiling, the greatest care must be taken to put the hops in with the first wort. As soon as the copper is full enough, make a good fire under it, but be careful to leave room enough for boiling. Quick boiling is part of the business that requires very particular attention. Should the copper have no curve, or any thing to hinder its boiling over, there ought to be something of the kind constructed, high enough to prevent any material danger arising from losing any part of its contents. A piece of sheet lead, about a foot deep, or more, soldered to the copper all round, and supported with bricks, or a curve of wood, will answer the desired purpose, in preference to any thing. Observe, that the person who attends the copper, should never leave it while boiling; for if an uniformity be not kept up, it is impossible to ascertain how long it may take to complete the business.

Observe, also, that should the wort be boiled too long, it will be so much condensed, as greatly to retard the fermentation. If the first wort be meant to be put away for strong beer, without mixing any part of the second with it, the loss of the fine rich flavor of the hop must not be regarded; but the boiling must be pursued a sufficient length of time to obtain a proper quantity of its preservative principle. If boiled as fast as convenience will permit, for about three-quarters of an hour, it will be found to be a proper time for this wort.

A longer time will be required for the separation of the second wort, as it partakes of the oleaginous nature of the malt in a greater degree than the first; an hour and a quarter, or an hour and a half, will not be too long. For the third, or small wort, one hour's boiling will suffice.

If the first wort be intended to mix in with the second, for ale, half an hour's quick boiling will be enough.

Cooling.

The worts should be cooled as quickly as possible, at all
seasons

seasons of the year, consequently they should not lay in the coolers more than three or four inches thick in the winter, and two inches thick in the summer, care being taken to proportion the coolers to the quantity of malt generally used. Plenty of room is requisite for this purpose.

Fermenting.

With respect to the heat of the worts, at the time of putting them together, to those who have not a thermometer, the best direction that can be given is, that in very cold weather they should feel quite warm when set to work. In milder weather they should feel rather warmer than the hand or finger; but if very hot weather, they cannot be brought too cold into the tun.

Should it be necessary to brew in the heat of summer, the mashing should be deferred till noon; the worts will then come off in the evening, and lay during the cool of the night. They should be examined in the morning, about sunrise, and if found to be sufficiently cold, should be set to work immediately. If not, they may remain an hour or two; but it would be imprudent to let them remain longer, as the air would be getting warmer, and the worts in such weather are liable to a putrefactive fermentation.

The quantity of yeast that is necessary to excite the fermentation, is in the proportion of one quart of that which is fresh and steady, to about forty gallons of strong beer or ale; and one pint and a half to the same number of gallons of small beer. Should the weather prove extremely cold, rather more than the quantity here mentioned may be applied; and in very hot weather, it will be expedient to diminish the quantity. Immediately that the yeast is applied to the wort, it should be stirred for the space of two or three minutes, thoroughly to incorporate the whole, and thereby to cause, in some degree, an immediate fermentation.

The yeast which is intended to be used, should be put at one time into the tun, unless the tun should be so situated, as to be affected by a sudden change of the weather, such as from rather mild to extreme cold: it may then perhaps be necessary to add more yeast, which must be stirred into the tun in the same manner as when first set to work. Indeed, after this, it may be found proper repeatedly to beat in the head, and stir it for two or three minutes together, which is a measure of necessity, to revive the fermentation, after having been checked by the coldness of the weather, as to be in danger of never working properly in the casks, after being tunned. Observe that, wherever the tun may be placed, it will

will be proper to keep it always covered close; and thereby to prevent as much as possible the escape of the fixed air, which is generated by the fermentation.

The number of hours which the strong beer fermentation will continue, depends on the weather, and other circumstances: sometimes it will be complete in forty or fifty hours, and at other times exceed sixty hours. The greatest reliance that can be placed with regard to the period of cleansing, is to pay attention to the head of the guile; and it will be observed, after being some time in its most vigorous state, to begin to turn rather of a brown yeasty nature; and by repeated attendance, it will be clearly perceived to get more dense and discoloured, till the work is completed, which will be perfectly understood by its appearing of a thick yeasty consistence, and just ready as it were, to fall back into the beer: it then ought to be tunned immediately, as it is better to tun a few hours too soon, than one too late.

Tunning.

Strong beer that is brewed in small quantities, and ale, whatever the quantity may be, should be tunned the second day after brewing; and small beer should be tunned as soon as it has fairly taken the yeast, which will be seen by the creamy appearance on its surface.

The bung-hole in the casks for cleansing should be bored in the centre of a stave at the bilge part of the cask; as it is from thence, that it is to work and purge itself clean from the yeast, which cannot be effected in a proper manner, if the bung-hole be made in any other part.

The best method of working beer, after cleansing, is by a stilling, an utensil which is in the form of a long trough. For a private family, this may be made about ten or twelve inches deep, and twelve or fourteen inches wide in the clear; and the length according to the number of casks, which there may be occasion to work on it at one time. If the stilling be of any considerable length, it will be adviseable to fix two or three iron braces across, to render it steady and to prevent its spreading: these should be rather concave, in order that the casks may roll pleasantly along. Great attention must be paid, to the closing the joints of the stilling, which would be the better for being lined with lead. It should have a cork hole bored through the bottom near one end, and be placed just high enough to draw from under it, with a bowl-dish, or something of that nature.

The casks having been placed upon the stilling, they must
be

be set sufficiently inclining for the yeast to work down one side of them. If the beer work briskly, it should be filled up once an hour at least, for the first six or eight hours after being tunned; and care must be taken, to keep the casks filled, till the fermentation shall entirely cease, which if well conducted, will be in a few days.

If the beer in the stilling should be getting very thick, it will be proper, in the evening, to draw it all out, and turn it into a tub, or one of the coolers to pitch; in ten or twelve hours, if not laid too thick, it will become tolerably fine; and by keeping a succession of it, settled, or pitched in this manner, the beer on the stilling may be filled up with it till completely worked off.

Where it may not be thought worth while to provide a stilling, the best way to proceed will be, to place a tub on a stand, with a cork hole bored through the bottom, and across the tub, make a temporary wood frame; on which the cask to be filled must be placed, working it in the same manner, as on the stilling.

When the beer has been completely worked off, it will be proper to remove it to the place where it is to remain till drank. As soon as it is standed, the bung must be drawn, and the casks filled up quite full with fine beer, skimming off the head from time to time, that will arise in consequence of its being rolled over. After it has been attended in this manner, for two or three days, about three quarts should be drawn from each cask; (if hogsheads, and others in proportion,) and then about two quarts of fresh-boiled hops, run as dry as possible, should be put into the beer. The casks must then be bunged tight, and a hole bored for the vent peg, which should be left rather slack, a day or two; and, if the beer be observed to fret, or owing to the swelling of the hops, the cask should be so full, as to run out at the vent, it will be necessary to draw off two or three pints more. When quite free from fretting, the peg may be beaten in tight, and there will be no farther attention required than to examine it every now and then, during the first two or three weeks, being careful, if it be again inclined to ferment, to draw off an additional quantity.

Fining.

To fine your beer, should it be requisite, take an ounce of isinglass, cut small, and boil it in three quarts of beer, till completely dissolved: let it stand till quite cold, then put it into the cask, and stir it well with a stick, or whisk: the beer so fined should be tapped soon, because the isinglass is apt to make it flat, as well as fine.

Or

Or boil a pint of wheat in two quarts of water, and squeeze out the liquid through a fine linen cloth. A pint of this will be sufficient for a kilderkin of ale, and will both fine and preserve it.

Or take a handful of salt, and the same quantity of chalk scraped fine, and well dried; then take some isinglass, and dissolve it in some stale beer, till it is about the consistence of syrup: strain it, and add about a quart to the salt and chalk, with two quarts of molasses. Mix them all well together with a gallon of the beer, which you must draw off; then put it into the cask, and take a stick, or whisk, and stir it well till it ferments. When it has subsided, stop it up close, and in two days you may tap it. This is sufficient for a butt.

Or take a pint of water, and half an ounce of unslaked lime: mix them well together, letting the mixture stand for three hours, that the lime may settle at the bottom. Then pour off the clear liquor, and mix with it half an ounce of isinglass, cut small and boiled, in a little water; pour it into the barrel, and in five or six hours the beer will become fine.

To Preserve, and Recover Beer, when Flat.

As stormy weather and thunder greatly affect beer, in such weather it should be examined, and if on drawing the vent peg, it appears to fret, draw out the bung, and let it remain on some days till the liquor is at rest.

There are two reasons why beer that is kept a considerable time drinks hard and stale. The first is, the great quantity of sediment that lies at the bottom of the cask; and the second is, keeping it too long in the working tub. To prevent this flatness, take a quart of French brandy, and put as much wheat or bean flour into it, as will make it into a dough; roll this in long pieces, and let it fall gently through the bung hole to the bottom. This will keep the beer in a mellow state, and increase its strength.

Or to one pound of treacle, or honey, add one pound of the powder of dried oyster shells, or of soft mellow chalk; mix these into a stiff paste, and put it into the butt as before.

Or dry a peck of egg shells in an oven, break and mix them with two pounds of soft mellow chalk; add some water, in which four pounds of coarse sugar have been boiled, and put it into the cask. This will be enough for a butt.

Observe that your paste, or dough, must be put into the cask, when the beer has done working, or soon after;
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and bunged down. At the end of nine or twelve months, according to the nature of the beer, tap it, and you will find it answer your expectations.

The best mode of recovering strong beer, where it has grown too stale to be pleasant drinking, is to brew an equal quantity of new beer, and mix in with the old. Hop, and fine it down as already directed above, and in a few weeks it will be excellent beer. Should this not be convenient, take four or five gallons out of each hogshead, and boil it with five pounds of honey; skim it well when cold, and put it into the casks again; then stop it up close, and it will make the beer drink strong and pleasant.

Or take two ounces of new hops, and a pound of chalk broken into several pieces; put into the cask, and bung it up close. In three days it will be fit to drink. This is the proper quantity for a kilderkin.

Another way is, to take a fine net, and put into it about a pound of hops, with a stone, or something heavy, to sink it to the bottom of the cask. This is sufficient for a butt; but if your cask be less, use the hops in proportion. Tap it in six months; or if you wish to have it to drink sooner, put in some hops, that have been boiled a short time in the first wort, either with, or without a net.

HAVING thus given the reader a complete insight into the whole general process of brewing, we shall proceed to furnish some recipes, for such sorts of beer, ale, &c. as are most useful and approved; and first for

A Hogshead of Porter.

To two bushels and a half of high coloured malt, add three pounds of hops, two pounds and a half of treacle, four pounds of colouring, two pounds and a half of liquorice root, one ounce of Spanish liquorice, and of salt, salts of tartar, allum, capsicum, and ginger, of each a small quantity. The malt must be mashed in the same manner as in common brewing, and the hops boiled also the same; when boiling, the other ingredients must be added. Porter should be fined as soon as it has done working, unless you intend to rack it off; in which case defer the fining until that time. When you put in the finings, which should be the same as for ale, stir it well, and let the bung remain out for nine or ten hours. Your butt must not be too full, for if there be not room for the porter to work, it will not readily go down.

Old Hock.

This is nothing more than white or pale porter; made with pale malt, in quantity equal to that of amber, or high dried malt for brown stout, and without any of those ingredients which give colour. Sometimes brown stout is even made by simply adding from two to three pounds of *essentia bina* to a barrel of old hock.

Welsh Ale.

Pour forty-two gallons of water hot, but not quite boiling, on eight bushels of malt, cover, and let it stand three hours. In the mean time infuse four pounds of hops in a little hot water, and put the water and hops into the tub, and run the wort upon them, and boil them together three hours. Strain off the hops, and keep them for the small beer. Let the wort stand in a high tub, till cool enough to receive the yeast, of which put two quarts of ale, or if you cannot get it, of small beer yeast. Mix it thoroughly and often. When the wort has done working, the second or third day, the yeast will sink rather than rise in the middle; remove it then, and tun the ale as it works out; pour a quart in at a time, and gently, to prevent the fermentation from continuing too long, which weakens the liquor. Put a bit of paper over the bung-hole two or three days before stopping up.

Imitation of Windsor, or Queen's Ale.

The following proportions will produce sixteen gallons, or half a barrel, of a good imitation of Windsor ale: best pale malt, well ground, a bushel; finest and sweetest hops, previously soaked all night in cold water, a pound; clarified honey, and sugar, each a pound; liquorice root, well cut and bruised, a quarter of a pound; grains of paradise ground, half an ounce; orange peel a quarter of an ounce; and coriander seed, cinnamon, and angelica root, each a dram. To be brewed in the usual way, at three mashes; using bean flour instead of common flour, and a little salt at cleansing. From this, with proper management, an excellent small or table beer, may also be easily obtained.

Treacle Beer.

Into two quarts of boiling water, put one pound of treacle, or molasses, and stir them together till they are well mixed; then add six or eight quarts of cold water, and a teacup full of yeast; put it in a clean cask, cover it over with a coarse cloth two or three times double, and it will be fit to drink in two or three days. It may be also bottled. The second and third time of making, the bottom of the first beer will serve for yeast. If made in large quantities, or intended
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for keeping, put in a handful of hops, and another of malt, to feed on; and, when done working, stop it up close. This is the cheapest way of making treacle beer, but raisins, bran, wormwood, and spices, may be added to the palate; and various fruits, &c. if they are bruised and boiled in water, before the treacle is added, will afford very pleasant and wholesome drinks.

To Bottle Porter.

All that is necessary is, to put the porter into sound, clean, and well dried bottles; and, leaving them open till the next day, to give the beer a proper flatness, corking them as closely as possible with good sound corks. With this precaution, the bottles will seldom burst, or the corks fly. Where bottled porter is intended for exportation, it should stand to flatten two days and nights; and should afterwards have the corks fastened with brass wire purposely cut into short lengths. Old hock, brown stout, and ale or beer in general, do not require any addition to be made on bottling, as is commonly supposed. Brown stout, as the strongest, makes the best sort of bottled porter.

There are several methods of ripening porter or ale, if flat when bottled; among which are the following: When you are going to fill your bottles, put into each of them a teaspoonful of raw brown sugar: or, two tea spoonfuls of rice or wheat:—or, six raisins. Any of these will answer the purpose.

Spruce Beer.

Pour eight gallons of cold water into a barrel; and then boiling eight gallons more, put that in also: to this, add twelve pounds of molasses, with about half a pound of the essence of spruce; and, on its getting a little cooler, half a pint of good ale yeast. The whole being well stirred, or rolled in the barrel, must be left with the bung out for two or three days; after which, the liquor may be immediately bottled, well corked up, and packed in saw-dust or sand, when it will be ripe, and fit to drink, in a fortnight.

Remember that it should be drawn off into quart stone bottles, and wired.

White Spruce Beer.

For a cask of six gallons, mix well together a quarter of a pound of the purest essence of spruce, seven pounds of loaf sugar made into a clarified syrup, and about a gallon and a half of hot water; and, when sufficiently stirred and incorporated, put it into the cask, and fill up with cold water. Then add about a quarter of a pint of good ale yeast, shake the cask well, and

let it work for three or four days; after which, bung it up. In a few days, it may be bottled off after the usual manner; and, in a week or ten days, will be fit for use. If, on bugging it close, about a quarter of an ounce of isinglass, first dissolved in a little of the warmed liquor, or in cyder, be stirred in, by way of fining, it will acquire a superior degree of clearness. In proportion to the coldness of the weather, the quantity of yeast should be increased. Some instead of yeast, use ale or beer grounds the first time of making; and, afterwards, the grounds of their former spruce beer. In warm weather, very little ferment is requisite.

Spruce Wine.

For this, which is only a superior sort of white spruce beer, proceed as follows. To every gallon of water, take a pound and a half of honey, and half a pound of fine starch. The starch, however, previously to its being blended with the honey, liquor, or syrup, must be reduced to a transparent jelly, by boiling it with part of the water purposely preserved. A quarter of a pound of essence of spruce may be used to five gallons of water; and the same method may be pursued in working, fining, and bottling, as directed above for the white spruce beer.

Cyder.

For making this agreeable beverage, take red-streaked pippins, pearmains, gennetings, golden pippins, &c. when they are so ripe that they may be shaken from the tree with tolerable ease; bruise or grind them very small, and when reduced to a mash, put them into a hair bag, and squeeze them out by degrees: next put the liquor, strained through a fine hair sieve, into a cask well matched; then mash the pulp with a little warm water, adding a fourth part when pressed out, to the cyder. To make it work kindly, heat a little honey, three whites of eggs, and a little flour, together; put them into a fine rag, and let them hang down by a string to the middle of the cyder cask; then put in a pint of new ale yeast pretty warm, and let it clear itself from dross five or six days; after which draw it off from the lees into smaller casks, or bottles, as you think proper. If you bottle it, take care to leave the liquor an inch short of the corks, lest the bottles burst by the fermentation. Should any such danger exist, you may perceive it by the hissing of the air through the corks; when it will be necessary to open them, to let out the fermenting air.

Apples of a better taste produce the strongest cyder; but you

you must observe never to mix summer and winter fruit together.

To fine, and manage, Cyder.

For the former purpose, use isinglass finings; and to prevent the cyder from growing sour, put a little mustard in it.

To improve the appearance and flavour of a hogshead of cyder, take a gallon of good French brandy, with half an ounce of cochineal, a pound of allum, and three pounds of sugar candy; bruise them all well in a mortar, and infuse them in the brandy for a day or two; then mix the whole with your cyder, and stop it close for five or six months.

Perry.

Perry is made in the same manner as cyder, only from pears, which must be quite dry. The best pears for this purpose are such as are least fit for eating, and the redder they are the better.

To Bottle Cyder and Perry.

Both of these liquors, when bottled in hot weather, should be left a day or two uncorked, that they may get flat; but if they are too flat in the cask, and are soon wanted for use, put into each bottle a small lump or two of sugar candy, four or five raisins of the sun, or a small piece of raw beef; any of which will much improve the liquor, and make it brisker.

Cyder should be well corked and wired, and packed upright in a cool place. A few bottles may be kept in a warmer place, to get ripe, and be ready for use, if required.

ENGLISH WINES.

General Observations.

VERY great care and attention are requisite in making wines. Should the wine stand too long before it is cold, and the yeast not be put on it in time, it will fret, and be very difficult to fine. It must not work too long in the butt, as that will take off the flavour of the fruit: the vessels must be perfectly clean and dry, and rinsed with brandy. As soon as the wine has done fermenting, close it up.

Raisin Wine.

To one gallon of water, put six pounds of sun raisins; let it stand in a tub twelve days, stir frequently, press the raisins
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as dry as possible, and put the liquor into a cask of the proper size: to ten gallons put a quart of brandy. If you wish to make it very rich, you may put seven pounds of raisins to a gallon, and dissolve five pounds of sugar-candy in the liquor, before you put it into the barrel; when made thus it must stand longer, and is scarcely inferior to any foreign wine.

Currant Wine.

The currants should be gathered on a dry day, when quite ripe; strip them, put them into a large pan, bruise them with a wooden pestle, and let them stand twenty-four hours to ferment: then rub it through a hair sieve, but do not let the hand touch the liquor. To every gallon of this liquor stir in two pounds and a half of white sugar, and put it into a vessel. To every six gallons add one quart of brandy, and let it stand six weeks. If fine, bottle it; if not, draw it off clear into another vessel, or large bottles; and, in a fortnight, bottle it up for use.

Another Way.

Take four gallons of currants, not too ripe, strip them into an earthen stein with a cover to it; then take two gallons and a half of water, and five pounds and a half of sugar; boil the sugar and water together, and well skim it; then pour it boiling on the currants, and let it stand forty-eight hours; afterwards strain it through a flannel bag into the vessel again, and let it stand a fortnight to settle: then bottle it off.

Gooseberry Wine.

Gather the gooseberries in dry weather, when about half ripe; pick and bruise a peck of them in a tub. Take a horse-hair cloth, and press them as much as possible without breaking the seeds; to every gallon of gooseberries put three pounds of fine powdered sugar. Stir all together till the sugar is dissolved, then put it into a vessel or cask, quite full. If ten or twelve gallons, let it stand a fortnight; if twenty gallons, three weeks. Set it in a cool place, then draw it off from the lees, and pour in the clear liquor again. If a ten-gallon cask, it should stand three months; if a twenty gallon cask, four; and then be bottled.

Pearl Gooseberry Wine.

Bruise the best pearl gooseberries, and let them stand all night. The next morning press or squeeze them, and let the liquor stand seven or eight hours; then pour off the clear from the settling; measure it as it is put into the vessel, put to every three pints of liquor a pound of double-refined sugar. Break the sugar in small lumps, and put it into the

vessel, with a piece of isinglass. Stir it up, in three months bottle it; putting a lump of double-refined sugar into every bottle.

Damson Wine.

Gather the fruit dry, weigh, and bruise them with your hands: put them into an earthen stein with a faucet, and a rad of straw before the faucet: and to every eight pounds of fruit add one gallon of water. Boil the water; then pour it upon your fruit scalding hot, and let it stand two days; then draw it off, put it into a clean cask, and to every gallon of liquor add two pounds and a half of good sugar: fill the cask; the longer it stands the better. It will keep very well a year in the cask. Afterwards bottle it off. The small damson is the best. Put a very small lump of loaf sugar into every bottle.

Another Way.

To four gallons of water put sixteen pounds of Malaga raisins, and half a peck of damsons, cover your tub and let it stand six days; stir it twice every day, then draw off the liquor and colour it. Afterwards tun it into a cask, bung it up for a fortnight; then bottle it.

Cherry Wine.

Gather the fruit when quite ripe, pull them from the stalks, and press them through a hair sieve. To every gallon of liquor put two pounds of lump sugar finely beaten, stir it together, and put it into a vessel that will just hold it. When it is done working, and ceases to make any noise, stop it very close for three months, and then bottle it off for use.

Another Way.

To make five quarts, (or six of our common glass bottles) take fourteen pounds of cherries, and two pounds of ripe gooseberries, which must be bruised together; pound two-thirds of the kernels, and mix them also. Put them in a barrel, with a quarter of a pound of sugar for each quart of the juice. The barrel should be full; and it must only be covered with a vine leaf surrounded by clay till it ceases to ferment, which will be in about three weeks. Great care must be taken, to keep the barrel always full; by adding to it, occasionally, some fresh cherry juice. When it ceases working, bung it up; and, two months afterwards, draw off the clear, and put it in bottles, to be kept in a cool cellar for use.

Black

Black Cherry Wine.

Boil six gallons of spring water for an hour; then take twenty-four pounds of black cherries, and bruise them, without breaking the stones: pour the boiling water upon the cherries, and stir them well together; after they have stood twenty-four hours, strain the liquor through a cloth; to every gallon add two pounds of sugar; then mix it well, and let it stand a day longer.---Pour off the clear liquor into a cask, and keep it close bunged: when fine, bottle it off for use.

Cherry, Raspberry, or Strawberry Wine.

Either of these, may also be made in the following manner:---

Bruise, and put your fruit into a linen bag; press out the juice into a cask: then draw off the fine liquor into a clean cask, bung it close for forty-eight hours, after which, give it vent, and in two days time, bung it up again. In three months it may be bottled off.

Mulberry Wine.

Gather your mulberries when they are just turning from red to black, and at that time of the day when they are dry from the dew, having been taken off by the heat of the sun. Spread them loose on a cloth, or clean floor, and let them lie twenty-four hours. Then put them into a convenient vessel for the purpose, squeeze out all the juice, and drain it from the seeds. Boil up a gallon of water to each gallon of juice you get out of them; then skim the water, and add some cinnamon slightly bruised. Put to each gallon six ounces of white sugar-candy finely beaten. Skim and strain the water, when taken off, and settled; and put to it some more juice of the mulberries. To every gallon of the liquor, add a pint of white or Rhenish wine. Let it stand in a cask to settle for five or six days, and then draw it off, and keep it in a cool place.

Blackberry Wine.

Put ripe berries into a large vessel of wood or stone, with a cock in it; pour on them as much boiling water as will cover them, and as soon as the heat will permit, bruise them well with the hand till all the berries are broken. Let them remain covered till the berries begin to rise towards the top, which they will do in three or four days; then draw off the clear part into another vessel, add to every ten quarts of the liquor one pound of sugar, stir it well in, and let it stand to work a week or ten days in another vessel like the first. Then draw

draw it off at the cock through a jelly bag into a large vessel. Lay four ounces of isinglass to steep twelve hours in a pint of white wine. The next morning, boil it on a slow fire till dissolved; then take a gallon of the blackberry juice, put in the dissolved isinglass, boil them together, pour all into the vessel, and let it stand a few days to purge and settle; draw it off, and keep it in a cool place.

Grape Wine.

Put a gallon of bruised grapes to a gallon of water, and let them stand a week without stirring; then draw it off, and put to a gallon of the wine three pounds of sugar; put it into a vessel, but do not stop it till it has done hissing.

Quince Wine.

Take ripe quinces, and wipe off the fur very carefully; take out the cores, bruise them as you would apples for cyder, and press out the juice: to every gallon of which add two pounds and a half of loaf sugar: stir it together till the sugar is dissolved: afterwards put it into your cask; and, when it has done fermenting, bung it up well. Let it stand till March before you bottle it. This wine will improve by being kept two or three years.

Apricot Wine.

Wipe clean, and cut twelve pounds of ripe apricots; put two gallons of water, and let them boil till the water has imbibed the flavour of the fruit; then strain the liquor through a hair sieve, and put to every quart of liquor six ounces of loaf sugar: after which boil it again; skim it, and when the scum has ceased to rise, pour it into an earthen vessel. The next day bottle it off; putting a lump of sugar in every bottle.

Clary Wine.

Pick, and chop very small, twenty-four pounds of Malaga raisins; put them into a tub, and to each pound allow a quart of water: let them steep twelve days, stir them twice a-day, and take care to keep them well covered; then strain the liquor off, and put it into a clean cask, with about half a peck of the tops of clary, when in blossom; afterwards close it well up for six weeks, and then bottle it off. In two months it will be fit to drink. As there will be a good deal of sediment, it should be tapped pretty high.

Lemon Wine.

Pare and cut six large lemons. Steep the rinds in the juice, put to it a quart of brandy, and let it stand three days in an earthen pot close stopped; then squeeze six more, and

mix it with two quarts of spring water, and as much sugar as will sweeten the whole. Boil the water, lemons, and sugar together, and, when cool, add a quart of white wine, the other lemons and brandy, mix them together, and run it through a flannel bag into some proper vessel. Let it stand three months, and then bottle it off. Cork the bottles well, keep it cool, and it will be fit to drink in a month or six weeks.

Raspberry Wine.

Bruise your raspberries with a spoon, and strain them through a flannel bag into a stone jar: to each quart of juice put a pound of double refined sugar: stir it well together, and cover it close. Let it stand three days, then pour it off clear. To a quart of juice add two quarts of white wine, and bottle it off. It will be fit to drink in a week.

Raspberry brandy made thus is much better than by steeping the fruit.

Orange Wine.

Put twelve pounds of powdered sugar, with the whites of eight or ten eggs well beaten, into six gallons of spring water, boil them three-quarters of an hour; when cold, put into it six spoonfuls of yeast, and the juice of twelve lemons, which, being pared, must stand with two pounds of white sugar in a tankard, and in the morning skim off the top, and then put it into the water; add the juice and rinds of fifty oranges, but not the white or pithy parts of the rinds; let it work all together two days and two nights; then add two quarts of Rhenish or white wine, and put it into your vessel.

Cowslip Wine.

Take six gallons of water, and to every gallon put two pounds of loaf sugar; boil it about an hour, and then let it cool. Toast a piece of bread, and spread both sides of it with yeast; but before you put it into the liquor, add to every gallon, one ounce of the syrup of citrons. Beat it well in with the rest, and then put in the toast while warm. Let it work for two or three days; in the mean time put a peck of cowslip flowers, bruised a little, with three lemons sliced, and one pint of white wine to every gallon. Let it stand three days, then put it into a good clean cask; and when fine, bottle it off.

Elder Wine.

Pick your berries when quite ripe, put them into a stone jar, and set them in an oven, or in a kettle of boiling water till the jar is hot through; then take them out, and strain them through a coarse sieve; squeeze the berries, and put the

the juice into a clean kettle. To every quart of juice, put a pound of fine Lisbon sugar, let it boil, and skim it well. When clear and fine, pour it into a cask. To every ten gallons of wine, add an ounce of isinglass dissolved in cyder, and six whole eggs. Close it up, let it stand six months, and then bottle it.

Another Way.

Take twenty-five pounds of Malaga raisins, and rub them small; then boil five gallons of water, an hour, and let it stand till milk-warm: put it into an earthen stein with your raisins, and let them steep ten days, stirring them twice a day; pass the liquor through a hair sieve, and have in readiness five pints of the juice of elderberries, drawn off as you do jelly of currants; mix it cold with the liquor, stir it well together, and put it in a cask. Let it stand in a warm place; and when it has done working, stop it close and bottle it.

Elder Flower, or English Frontiniac.

Boil eighteen pounds of white powdered sugar in six gallons of water, and two whites of eggs well beaten; skim it, and put in a quarter of a peck of elder-flowers from the tree that bears white berries; do not keep them on the fire. When cool, stir it, and put in six spoonfuls of lemon-juice, four or five of yeast, and beat well into the liquor; stir it well every day; put six pounds of the best raisins, stoned, into the cask, and tun the wine. Stop it close, and bottle in six months. When well kept, this wine will pass very well for Frontiniac.

English Claret.

Take six gallons of water, two gallons of cyder, and eight pounds of Malaga raisins bruised; put them all together, and let them stand close covered in a warm place for a fortnight, stir it every other day. Then strain the liquor into a clean cask, and put to it a quart of barberries, a pint of the juice of raspberries, and a pint of black cherry-juice. Work it up with a little mustard-seed, and cover it with a piece of dough three or four days by the fire-side; then let it stand a week, and bottle it off.---When fine and ripe, it will be like common claret.

English Champagne.

Boil nine pounds of moist sugar in three gallons of water, for half an hour; skim it well, and pour the boiling liquor on one gallon of currants, picked from the stalks, but not bruised; when cold, ferment it for two days with half a pint of ale yeast; then pour it through a flannel bag into a clean cask with half a pint of isinglass finings. When it has done work-

ing, stop it up for a month, and then bottle it off. Put a lump of sugar into every bottle. This is an excellent wine, and is of a most beautiful colour.

English Port.

Put eight gallons of good port into a sixty-gallon cask, first fumed with a match: add to it forty gallons of good cyder, and fill the hogshead with French brandy. The juice of elder-berries and sloes will give it the proper roughness, and cochineal will colour it.

Turnip-juice, or raisin-cyder, may be used instead of cyder, and British spirits instead of French brandy.

English Mountain.

Pick out all the large stalks of some Malaga raisins, chop them very small, and put five pounds to every gallon of cold spring water.---Let them remain a fortnight or more, then squeeze out the liquor, and put it into a proper cask, after having been fumigated with a match. Let it remain unstopped till the hissing or fermentation has ceased; then bung it up, and, when fine, bottle it off.

Sarragossa Wine, or English Sack.

To every quart of water, put a sprig of rue, and to every gallon a handful of fennel roots. Boil them half an hour, then strain, and to every gallon of liquor put three pounds of honey. Boil it two hours, and skim it well. When cold, pour it off, and turn it into a cask or vessel that will just hold it. Keep it twelve months, and then bottle it off.

English Fig Wine.

Gather the large blue figs when ripe, and steep them in white wine. Cut slits in them that they may imbibe the substance of the wine. Then slice some other figs, and let them simmer over a fire in clear water till they are reduced to a pulp. Strain out the water, press the pulp hard, and pour it as hot as possible on the figs that are imbrued in the wine. Let the quantities be nearly equal, but the water more than the wine and figs. Let them stand twenty-four hours, then mash them well together, and draw off what will run without squeezing. Press the rest, and if it be not sweet enough, add sugar to make it so. Let it ferment, and add a little honey and sugar-candy to it; then fine it with whites of eggs and a little isinglass, and draw it off for use.

Ginger Wine.

Put seven pounds of Lisbon sugar into four gallons of spring water; boil them a quarter of an hour, and skim all
the

the time. When the liquor is cold, squeeze in the juice of two lemons, and then boil the peels, with two ounces of ginger, in three pints of water, for an hour. When cold, put it all together into a barrel, with two spoonfuls of yeast, a quarter of an ounce of isinglass beaten thin, and two pounds of jar raisins. Then close it up, let it stand seven weeks, and bottle it off.

Turnip Wine.

Pare and slice what quantity of turnips you like, put them into a cyder-press, and squeeze out what juice you can. To every gallon of juice put three pounds of lump sugar, put both into a vessel just large enough to hold them, and add to every gallon of juice half a pint of brandy. Lay something over the bung for a week; and when it has done working, bung it down close. Let it stand three months, then draw it off into another vessel, and when fine, put it into bottles.

Rose Wine.

Put into a glazed earthen vessel three gallons of cold-drawn rose-water. Put into it a sufficient quantity of rose-leaves, cover close, and set it for an hour in a kettle or copper of hot water, to take out the whole strength and flavour of the roses. When cold, press the rose-leaves hard into the liquor, and steep fresh ones on it; repeat this till the liquor has got the full strength of the roses. To every gallon of liquor put three pounds of loaf sugar, and stir it well, that it may melt and disperse in every part. Then put it into a cask, to ferment, and throw into it a piece of bread toasted hard, and covered with yeast --- Let it stand a month. If you add wine, and spices, it will be a very great improvement. By the same mode of infusion, wines may be made from any other flowers that have an odoriferous scent, and grateful flavour.

Birch Wine.

Bore a hole in a birch-tree in the month of March, about a foot from the ground, into which put a faucet; the liquor will run for two or three days together, without injuring the tree; then stop up the hole with a peg. (The next year draw as much more from the same hole.) To every gallon of liquor put either a quart of honey, or two pounds and a quarter of sugar, and stir it well together: boil it an hour, and skim it all the time, add a few cloves and a piece of lemon-peel; when almost cold, put to it as much good yeast as will make it work like ale; when the yeast begins to settle, get your cask, and after fumigating it with a match, put in your liquor. For twenty gallons put in a gill of finings, and the
whites

whites and shells of four eggs ; stir it briskly with a staff, and let it stand six weeks or longer, before you bottle it ; in two months it will be fit for use, but will greatly improve by time : it will drink better at the end of the second year than the first.

Sage Wine.

Boil six gallons of spring water for a quarter of an hour ; when cool, put in twenty-five pounds of Malaga raisins, picked, rubbed clean, and cut small, with half a bushel of red sage cut small, and a gill of good ale yeast : stir them well together, and let them stand covered in a warm place six or seven days, stirring them once a day. After this, strain the liquor into a clean cask ; when it has worked three or four days, bung it up, and let it stand another week ; then put into it two quarts of mountain wine, with a gill of finings ; and, when fine, bottle it off.

Balm Wine.

Boil forty pounds of sugar and nine gallons of water for two hours, skim it well gently, and put it into a tub to cool. Bruise two pounds and a half of the tops of balm, and put them into a barrel with a little new yeast ; and when the liquor is cold, pour it on the balm. Stir it well together, let it stand twenty-four hours, stirring it often ; then close it up, and let it stand six weeks. Rack it off, put a lump of sugar into every bottle, and cork it well ; it will be better the second year than the first.

Mead.

To one gallon of water, put five pounds of honey, when the water is hot put the honey into it, and boil it one hour and a half ; as soon as the scum begins to rise take it off and continue skimming as long as any scum arises ; put two ounces of hops to every ten gallons of liquor, and two ounces of coriander-seed, each served up in a separate bag : add the rind of three or four lemons and oranges if you like them. When cool, put it into the cask with a bottle of brandy, and stop it up quite close. It should stand about nine months in the barrel ; but, for the sweetness to go off, it should stand still longer.

Finings for Wine.

Take the whites and shells of three fresh eggs, beat them in a wooden can or pail with a whisk, till the whole becomes a thick froth ; then add a little wine to it, and whisk it up again. If the cask be full, take out four or five gallons to make room ; then take a staff, and give it a good stirring ; next whisk
your

your finings up, and put them in; afterwards stir well up with your staff for five minutes. Then drive your bung in, and bore a hole with a gimlet, to give it vent for three or four days, after which drive in your vent-peg.

Another Way.

Dissolve one ounce of isinglass, and the whites and shells of three fresh eggs; beat them well up together with a whisk, and proceed as in the preceding.

LIQUEURES, &c.

Perfetto Amore, or Perfect Love.

INFUSE for twelve hours, the yellow rind, finely shred, of four Seville oranges, or half a dozen lemons, in a gallon of the best French brandy, with a handful of currants, a dozen coriander-seeds, as many cloves, some cinnamon, and a very little salt. Draw off only two bottles of spirit; then take two pounds of sugar, boiled and clarified, in two bottles of water with three eggs; take a little roche allum, which you must mix, in a little boiling water, and some cream of tartar; mix them in a small mortar; then put it in the liqueur; but first strain it; then mix altogether, and filter through blotting-paper.

French Parfait Amour.

Pound the rinds of three cedraties, (or citrons) or of four lemons, in a mortar; and infuse them, with a quarter of an ounce of cochineal, in three quarts of brandy, for twenty-four hours. Melt two pounds of sugar in six quarts of boiling water; and, when dissolved, throw into the syrup eighteen rounded bitter almonds. Pour the syrup into the brandy; add a dram and a half of cinnamon, and three tea-spoonfuls of coriander-seeds. The following day, dissolve a quarter of a dram each of roche allum, and crystal mineral, in a glass of hot water, and pour off the clear of it into the composition; let the liquor stand six days, and then run it through a flannel jelly bag.

Ratifica.

Take one quart of brandy, or other good spirits, four ounces of apricot or peach kernels, and a quarter of an ounce of bitter almonds: bruise the kernels in a mortar with a spoonful of brandy, and put them together into a bottle with a quarter of a pound of loaf-sugar; let it stand till it has imbibed

bibed the taste of the kernels, pour it into a bottle, and cork it close.

Correllas, or Cinnamon.

To four bottles of brandy, put four ounces of cinnamon, thirty cloves, thirteen coriander-seeds, and a little salt; mix altogether in a little brandy; infuse it for eighteen hours; take as much from the still as you can: put two pounds of clarified sugar in two quarts of water, with the whites of two eggs, well beaten together; mix it with the spirit; and filter it through blotting-paper. Cork your bottles well.

Persico.

To four bottles of brandy, put four handfuls of the best fresh bitter almonds; cut them in small bits, add a little salt, two cloves, and some cinnamon: put all in the brandy, and infuse them for twenty hours: take two bottles of spirit; two pounds of sugar, with two bottles of water, without clarifying it, as this liquor will clarify of itself.

Anniseed.

For four bottles of brandy, take half a pound of anniseeds, a quarter of a pound of fennel, three cloves cut in small bits, with a little salt: put all in the brandy, and infuse it twelve hours before you distil it: two pounds of sugar must be clarified, with two bottles and a half of water, and the whites of two or three eggs beaten well together.

Noyeau.

Into nine quarts of white brandy, put a quart of orange-flower water, and six ounces of loaf-sugar for each quart of the brandy: infuse for six weeks any quantity of fresh apricot-kernels that may be most approved. The sugar must be broken into bits, and dipped into water the moment before it is put into the infusion. The whole is to be filtered through a flannel or paper, and then bottled off for use.

Usquebaugh.

For three gallons, take three gallons of spirits; to which put a quarter of a pound of anniseeds bruised: let it remain for three days, then strain it through a sieve; scrape four ounces of liquorice, pound it in a mortar, and dry it in an iron pan, but do not burn it; then put it into the bottle to your liquor, and let it stand ten days; take out the liquorice, and put in of cloves, mace, nutmegs, cinnamon, and ginger, half an ounce each; four ounces of dates stoned and sliced, and stoned raisins half a pound. Infuse these ten days, run it through a filtering bag, and colour it to your liking. Saf-ron will give it a yellow colour.

Golden

Golden Cordial.

For two gallons, take two gallons of spirits, two drams and a half of double perfumed alkermes, a quarter of a dram of oil of cloves, one ounce of spirit of saffron, three pounds of loaf-sugar powdered, and one book of leaf-gold. First put your brandy in a large bottle, then put three or four spoonfuls of it into a cup; mix your alkermes in it, and then put in the oil of cloves, and mix that: do the like with the spirit of saffron, and pour all into the bottle of brandy. Afterwards put in your sugar, then cork your bottle, and tie or wire the cork. Shake it frequently for three or four days, and let it stand for a fortnight. You must set the bottle so that when racked off into other bottles it may only be gently tilted. Put into every bottle two leaves of gold, cut small. Two quarts of spirit may be put to the dregs, and it will make a good cordial, though not quite so good as the first.

Carraway Brandy.

Steep an ounce of carraway-seeds, and six ounces of loaf-sugar, in a quart of brandy; let it stand nine days, then draw it off, and it will be an excellent cordial.

Cherry Brandy.

Stone eight pounds of cherries, put on them a gallon of the best brandy; bruise the stones in a mortar, and then put them in. Cover up close, and let them stand a month or six weeks. Then pour it clear from the sediment, and bottle it. This makes a fine rich cordial. Some prefer the fruit bruised, instead of being whole.

Orange Brandy.

Put the chips of eighteen Seville oranges into three quarts of brandy, let them steep a fortnight in a stone bottle stopped close; boil two quarts of spring water with a pound and a half of fine sugar gently for near an hour. Clarify the water and sugar with the white of an egg, then strain it through a jelly-bag, and boil it near half away; when cold, strain the brandy into the syrup.

Lemon Brandy.

Put five quarts of water to one gallon of brandy, take two dozen of lemons, two pounds of the best sugar, and three pints of milk. Pare the lemons thin, steep the peel in the brandy twelve hours, and 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 hot. Let it stand twenty-four hours, and then strain it.

Orange, or Lemon Brandy, another way.

Steep orange or lemon rinds cut thin in a quart of brandy, then boil a quart of water, and put into it three quarters of a pound of sugar, letting it boil for a while: when cold, mix it together, and bottle it.

Imperial Nectar.

Take six quarts of spirits, two quarts of raisin wine, two ounces of peach and apricot kernels, one pennyweight of oil of orange, half a pennyweight of oil of cloves, a quarter of an ounce of mace, two nutmegs, half a pint of spirits of wine, and two pounds of loaf-sugar. Fill up with water. The kernels and spice must be bruised in a mortar, and steeped in spirits for eight or ten days. Colour it with burnt sugar, of a light brown colour, and let it stand to fine itself.

The above proportions are for three gallons.

Another Way.

To make the same quantity, peel eighteen lemons very thin, and steep the peelings for forty-eight hours in one gallon of brandy; add the juice of the lemons, with five quarts of spring water, three pounds of loaf-sugar, and two nutmegs grated; stir till the sugar is dissolved, then pour in three quarts of new milk, boiling hot, and let it stand two hours, after which run it through a jelly bag to fine. This is fit for immediate use, but may be kept for years in bottles, and will be improved by age.

Shrub.

To one gallon of rum, put six pounds of sugar, and one quart of lime-juice, and then mix it well with the rum; after which set it in a bottle or cask to settle, and it will become mellow. This makes excellent punch.

Another Way.

Take seven quarts of rum, three pints of orange-juice, three pints of orange or currant wine; and two pounds of loaf-sugar. Fill up with water. Some use half orange-juice and half lemon, but if the orange-juice is good, it gives the shrub a better flavour than when mixed; a small quantity of essence of lemons will also greatly improve the flavour. The sugar should be boiled in clean spring water, the scum taken off, and when cold mixed together.

Milk Punch.

Take two gallons and a half of French brandy, and infuse in it for one night the outer rinds of fifteen lemons, and as many oranges pared thin; add to it the juice of the before-mentioned

mentioned fruit, and fifteen quarts of cold water that has been boiled, seven pounds and a half of fine loaf-sugar, and half a pint of milk, mix well, and let it stand till cold; then add a bottle of Jamaica rum, put it into a cask the proper size, and stop it up close for a month or six weeks.

Take out the peels before you add the juice of the fruit and the water.

Peppermint.

For forty gallons take twenty-six of rectified spirit of malt, which you may buy at the distillers; thirty penny-weights of the oil of peppermint, twenty-four pounds of loaf-sugar, three pints of spirits of wine; fill up with water, and fine it as follows:—Take two ounces of allum, and a little water; boil it for half an hour, then put to it by degrees one ounce of salt of tartar, and when nearly cold pour it into your cask, and stir it well about with your staff for five or six minutes. It must not be stopped close till fine.

Carraway.

For six gallons, take fourteen quarts of spirits, six penny-weights of the oil of carraway, a quarter of a pound of cassia, four pounds of loaf-sugar, half a pint of spirit of wine, and fill up with water. The cassia and carraway-seeds must be well pounded and steeped for three or four days in two quarts of the spirit; the oil must be killed by beating it in a mortar, with a few lumps of loaf-sugar, and a little salt of tartar, till well mixed together. Add, by degrees, half a gill of spirits of wine, and beat and rub it well together, till there is no appearance of oil left; then add it to the other ingredients. The same course must be pursued for peppermint; and both must be fined in the same way.

Wine Bitters.

One ounce of gentian root, one of the yellow rinds of fresh lemons, two drams of long pepper, and one quart of white wine; steep for six days, and strain it through a filtering bag, or paper.

Spirituos Bitters.

Take two ounces of gentian root, an ounce of dried Seville orange peel, and half an ounce of lesser cardamom seeds quite free from the husk. Steep these in a quart of spirits for fourteen days, then strain it through paper.

A cheap Bitter.

Take half an ounce of the yolks of fresh eggs, carefully separated from the whites, half an ounce of gentian root, a dram and a half of Seville orange-peel, and a pint of boiling

water. Pour the water hot upon the above ingredients, and let them steep in it for two hours; strain it through some cap-paper, and bottle it for use.

An excellent Family Bitter.

Two ounces of gentian root, half an ounce of Virginian snake-root, half a dram of cochineal, and a quart of brandy. Steep them for three days; strain through some cap-paper, and bottle it up for use.

This is a good bitter for the stomach, and is proper to be kept in families.

Ale Bitters.

Four ounces of gentian root, four ounces of fresh lemon peel, and a gallon of ale. Steep in the ale for ten days, strain it through a bag, bottle and cork it up for use.

TO DISTIL CORDIAL WATERS, COMPOUNDS, &c. &c.

General Observations.

YOU must use an alembic, the top of which must be filled with cold water, and the bottom must be closed with a stiff paste made of flour and water. There requires but little fire, but that little must be clear. The water on the top must be continually changed, so that it may never be scalding hot. All simple waters must stand two or three days before they are worked off, for the fiery taste of the still to pass off.

Hysteric Water.

Take two ounces each of betony roots, loveage, and seeds of wild parsnips; four ounces of the roots of single peony, three ounces of oak misletoe, a quarter of an ounce of myrrh, and half an ounce of castor. Beat all together, add a quarter of a pound of dry millepedes, pour on three quarts of mugwort water, and two quarts of brandy. Let them stand in a close vessel eight days, and then distil them in a cold still pasted up. Draw off nine pints of water, sweeten to the taste, mix all together, and bottle it off.

Fever

Fever Water.

Take six ounces of Virginian snake root, four ounces of carduus seeds and marigold flowers, and twenty green walnuts; two quarts of carduus water, two of poppy water, and two ounces of hartshorn. Slice the walnuts, and steep all in the waters for a fortnight, then add an ounce of London treacle, distil the whole in an alembic, and bottle it off for use.

Rose Water.

The roses should be gathered when they are dry and full blown. Pick off the leaves; to every peck put a quart of water. Then put them into a cold still; and make a slow fire under it; the slower it is distilled, the better it will be. Then bottle it, and in two or three days cork it up for use.

Lavender Water.

Put a quart of water to every pound of lavender picked from the stalks. Put them in a cold still over a slow fire. Distil very slowly and put it into a pot, till you have distilled the whole. Then clean your still well out, put your lavender water into it, and distil it off as slowly as before. Then put it into bottles, cork them quite close, and set them by for use.

Hungary Water.

Take seven pounds of the flowery tops with the leaves and flowers of rosemary, six gallons of rectified spirits, and two quarts of water; and distil off five gallons with a moderate fire.

Angelica Water.

Take eight handfuls of the leaves of angelica, washed and cut; when dry put them into an earthen pot, with four quarts of strong wine lees to infuse for twenty-four hours, stirring it twice in the time. Then put it into a warm still or an alembic, and draw it off. Cover the bottles with paper, prick holes in it, let it stand two or three days, and then mix all together, sweeten, and when bottled stop it close for use.

Cordial Water.

Steep wormwood, horehound, feverfew, and lavender-cotton, of each three handfuls; rue, peppermint, and Seville orange peel, each a handful, in red wine, or the bottoms of strong beer. The next day distil them quick, and it will be a very fine cordial to take as bitters.

Orange or Lemon Waters.

Put three gallons of brandy and two quarts of white wine, to the outer rinds of a hundred oranges or lemons; steep them

them in it one night, and the next day distil them in a cold still. A gallon, with the proportion of peels, will be enough for one still, and from that more than three quarts may be drawn; draw it off till it begins to taste sour. Sweeten with double refined sugar, and mix the first, second, and third runnings together. If lemon water, it should be perfumed with two grains of ambergris, and one of musk ground fine, tied in a rag, and hung five or six days in each bottle; or drop three or four drops of the tincture of ambergris. Cork it well for use.

Peppermint Water.

Gather the peppermint when full grown, and before it seeds. Cut it into short lengths, put it into your still, and cover it with water. Make a good fire under it, and when near boiling, and the still begins to drop, if you find your fire too hot, draw a little away, that it may not boil over. The slower your still drops, the clearer and stronger will be the water, but it must not get too weak. The next morning bottle it off, and after it has stood two or three days, cork it well; it will preserve its strength a considerable time.

Surfeit Water.

Take brook-lime, scurvy-grass, water cresses, Roman wormwood, rue, mint, balm, sage, and chives, of each one handful; poppies, if fresh, half a peck; but if dry, only half that quantity; cochineal and saffron, six-penny worth of each: anniseeds, carraway-seeds, coriander seeds, and cardamum seeds, an ounce each, two ounces of scraped liquorice, a pound of split figs, the same quantity of sun raisins stoned, an ounce of juniper-berries bruised, an ounce of beaten nutmeg, an ounce of mace bruised, and an ounce of sweet fennel seeds also bruised; a few flowers of rosemary, marigold, and sage. Put all these into a large stone jar, and pour on them three gallons of French brandy. Cover close, and let it stand near the fire for three weeks. Stir it three times a week, and at the expiration of that time strain it off. Bottle your liquor, and pour on what remains a quart more of French brandy. Let it stand a week, stir it once a day; then distil it in a cold still, and you will have a fine white surfeit water. Bottle it close, and it will retain its virtue a length of time.

Pennyroyal Water.

Gather pennyroyal when full grown, and before it is in blossom; fill a cold still with it, and fill it half full of water. Make a moderate fire under, distil it off cold, put it into bottles, and, after two or three days, cork it for use.

Cordial Poppy Water.

Put a peck of poppies and two gallons of good brandy into a wide mouthed glass; let them stand forty-eight hours, and then strain them: Stone a pound of sun raisins, and take an ounce of coriander seed, an ounce of sweet fennel seeds, and an ounce of liquorice sliced; bruise all together, put them into the brandy, with a pound of good powdered sugar, and let them stand four or eight weeks, shaking them every day; then strain it off, and bottle it close for use.

Black Cherry Water.

Bruise six pounds of black cherries, put to them the tops of rosemary, sweet marjoram, spearmint, angelica, balm, and marigold flowers, of each a handful; dried violets an ounce; anniseeds, and sweet fennel seeds, of each half an ounce bruised. Cut the herbs small, mix together, and distil them off in a cold still.

Treacle Water.

Take four pounds of green walnut juice; rue, carduus, marigold, and balm, of each three pounds; roots of butter-bur half a pound; roots of burdock, one pound; angelica, and master-wort, of each half a pound; leaves of scordium, six handfuls; Venice treacle and mithridates, of each half a pound; old Canary wine, two pints; white wine vinegar, six pints, and the same quantity of the juice of lemons. Distil all together in an alembic.

Aqua Mirabilis.

Take cordamoms, cubels, galingal, cloves, mace, nutmegs, and cinnamon, of each two drachms; bruise them small. Then take a pint of the juice of calendine, half a pint of the juice of spearmint, and half a pint of the juice of balm; flowers of melilot, cowslip, rosemary, borrag, bugloss, and marigolds, of each three drachms; seeds of fennel, coriander, and carraway, of each two drachms; two quarts of the best sack, and a quart of white wine: brandy, strong angelica water, and rose-water, a pint each. Bruise and steep the spices and seeds with the herbs and flowers, in the juices, waters, sack, white wine and brandy, all night. In the morning distil it in a common still pasted up, and from this quantity you may draw off at least a gallon. Sweeten it to your taste with sugar-candy, bottle it up, and keep it in a cool place.

Imperial Water.

Put two ounces of the cream of tartar into a jar, with the juice and peels of two lemons, and pour on it seven quarts of boiling

boiling water; when cold, clear it through a gauze sieve, sweeten, bottle it up, and the next day it may be used.

Milk Water.

Take the herbs agrimony, endive, fumitory, balm, elder-flowers, white nettles, water-cresses, bank-cresses, and sage, of each three handfuls; eye-bright, brooklime, and celandine, of each two handfuls; the roses of yellow dock, red madder, fennel, horseradish, and liquorice, of each three ounces: stoned raisins one pound; nutmeg sliced, winter bark, turmeric, and galingal, of each two drams; carraway and fennel seeds, of each three ounces, and one gallon of milk; distil the whole one day over a gentle fire.

Stag's Heart Water.

Take four handfuls of balm, and one of sweet marjoram; rosemary flowers, cloves, gilliflowers dried, rose buds dried, and borage flowers, of each an ounce; marigold flowers half an ounce, lemon-peel two ounces, mace and cardamom thirty grains of each, cinnamon sixty grains, or yellow and white sanders, of each a quarter of an ounce; shavings of harts-horn an ounce, and the peels of nine oranges. Cut them in small pieces, and pour upon them two quarts of the best Rhenish, or the best white wine, to infuse nine or ten days, close stopped, in a cellar or close place. Cut a stag's heart very small without, pour in as much Rhenish or white wine as will cover it, and let it stand covered in a cool place; the next day mix all well together, add a pint of the best rose water, and a pint of the juice of celandine, and, if liked, ten grains of saffron; put it into a glass still, distilling in water, and raising it to keep in the steam.

Spirits of Wine.

Put the bottoms of strong beer, and any kind of wines, into a cold still about three parts full; keep a slow fire under, or its strength will rise to the top of the still: the slower it is distilled the stronger the spirit will be. Put it into an earthen pot till you have done distilling, clean out the still and put the spirit into it, distil it as slowly as before, till strong enough to burn in a lamp, then bottle, and cork it well for use.

THE DAIRY.

General Observations.

THE productions of the dairy are exceedingly beneficial in a family; the business of it requires the greatest care and attention; and the management of it should be chiefly confined to one person.

The dairy-house should be kept perfectly clean, and the temperature of the air should be preserved as equal as possible in all seasons of the year. Glazed windows are by no means to be preferred for the admission of light; sliding lattices, which pass by each other in grooves, are much better calculated to give a free passage to the air, and in cold weather or winter they may be furnished with oil-paper instead of glass; or the paper may be retained throughout the year, and the lattices made to shut in and take out as wished for.

Cleanliness is no where more essential than in the dairy, where, indeed, the success of every thing depends on it; not only the utensils, but the dressers, shelves, walls, and floor, should be kept very clean and well aired; and in hot weather they should be frequently sluiced and scrubbed with clean cold water. The admission of heat must be avoided, and every thing must be excluded which may occasion any kind of acidity. For this reason cheese, rennet, or the remains of any sour milk, must not be left in the dairy, for any length of time.

The utensils should be made of wood: the cream-dishes must not be more than three inches deep, but may be made wide enough to hold from four to six quarts of milk. They should be well washed every day in warm water, and then rinsed in cold, and must be entirely cool before they are used. If, however, any kind of metal vessels are retained, they must be scalded every day, and well scrubbed and scoured. As the warmth arising from steam is equally injurious

in the dairy, and is productive of sourness, the utensils of every description should be cleansed in another room. In fact, the dairy-woman will be convinced by her own observation, that when cleanliness and coolness are strictly attended to, they are the only arts for which she has occasion, in accomplishing her daily employment with ease and satisfaction.

The cows should be milked at a regular hour; for the detention of the milk not only tends to spoil it, but keeps the animal in pain. In summer, they should not be milked later than five in the evening, that they may have time to fill their bags by morning, and their udders should be emptied at each milking.

Cows should be carefully treated: if their teats are sore, they should be soaked in warm water twice a day, and either be dressed with soft ointment, or done with spirits and water. If the former, great cleanliness is necessary. The milk, at these times, should be given to the pigs.

The quantity of milk depends on many causes; the goodness, breed, and health of the cow; the pasture, the length of time from calving, the having plenty of clean water in the field she feeds in, &c. A change of pasture will tend to increase it. The cows should be particularly well fed two or three weeks before they calve, which makes the milk more abundant after.

When the family is from home, or there is not a great call for cream, a careful dairy-maid should seize the opportunity to provide for the winter store; she should have a book to keep an account, or have somebody to write down for her the produce of every week, and what butter she pots. The weight which the pots contain should be marked on each, in making, at the pottery.

Butter.

Butter, to be wholesome, must be very fresh, and free from rancidity. When you have churned it, open the churn, and with both hands gather it well together; take it out of the buttermilk, and lay it in a clean bowl, and if it is intended to be used fresh, fill it with clear water, and work the butter

in it to and fro, till it is brought to a firm consistence of itself; then scotch, and slice it over with the point of a knife, every way, as thick as possible, to draw out any hair, bit of rag, strainer, or any thing that may have fallen into it: spread it thin in a bowl, and work it well together with such a quantity of salt as you think fit, and make it into any form.

Milk, in frosty weather, should be immediately strained, and a little boiling water should be mixed with it. This will make it produce an abundance of cream, particularly if the pans are very wide. In warm weather it should remain in the pail till nearly cold. In the hot summer months, the cream should be skimmed from the milk before the dairy gets warm from the sun; the milk at that season should not stand longer in the pans than twenty-four hours, nor be skimmed in the evening till after sun-set. In winter, milk may remain unskimmed for thirty-six or forty-eight hours. The cream should be deposited in a deep bowl or pan, which should be kept, during the summer, in the coolest part of the dairy. If you have not an opportunity of churning every day, shift the cream daily into clean pans, which will keep it cool. But never fail to churn at least twice in the week in hot weather; and this should be done in the morning very early: the churn should be fixed where there is a free draught of air. If a pump-churn is used, it may be plunged a foot deep into a tub of cold water, and should remain there during the whole time of churning, which will greatly harden the butter. It requires more working in winter than in summer; but it is to be remarked, that no person whose hand is warm by nature can make good butter.

Butter-milk (the milk which remains after the butter is coming by churning) is esteemed an excellent food, especially in the spring; and is particularly recommended in hectic fevers. Some make curds of butter-milk, by pouring into it a quantity of new milk hot.

Method of increasing the Quantity of Cream.

Put two pans in boiling water; on the new milk's coming in, take out the hot pans, put the milk into one of them, and cover it over with the other. This will occasion, in the usual time, a very great augmentation of the thickness and quantity of the cream.

To preserve Butter.

Take two parts of the best common salt, one part sugar, and one part saltpetre; beat them up together, and blend the whole completely. Take one ounce of this composition for

every sixteen ounces of butter, work it well into the mass, and close it up for use. No simple improvement is greater than this, when compared with the usual method of curing butter by means of common salt only. In an open market the one would sell for thirty per cent. more than the other. The butter thus cured appears of a rich marrowy consistence, and fine colour, and never acquires a brittle hardness, nor tastes salt, like the other, which has the appearance of tallow. Butter cured by this new method should not be opened for use till a month after it is made up. The practice of keeping milk in leaden vessels, and of salting butter in stone jars, is extremely detrimental, as the well known effects of the poison of lead are, bodily debility, palsy, and death. The use of wooden vessels for these purposes is more wholesome, and much more cleanly.

To prevent the turnipy Taste in Butter.

When the milk is brought into the dairy, to every two gallons add a quart of boiling water; then put up the milk, thus well mixed, into clean or fresh scalded bowls or pans, to stand for cream. By adhering strictly to this method, sweet and well tasted butter may be made during winter from the milk of cows fed on turnips.

It may also be prevented by dissolving nitre in warm spring water, and putting about a quarter of a pint of it to ten or twelve gallons of milk, when warm from the cow.

To purify rancid or tainted Butter.

Melt and skim the butter, as if for clarifying; and then put into it a piece of well-toasted bread. In a minute or two, the butter will lose its offensive taste and smell, but the bread will become perfectly fetid. Some years ago, this simple receipt was thought of such consequence, in France, as to be advertised, at the public expence, particularly in the town and neighbourhood of Caen.

To make Salt Butter fresh.

Put four pounds of salt butter into a churn, with four quarts of new milk, and a little arnotto. Churn them together, and in about an hour, take out the butter and treat it exactly as fresh butter, by washing it in water, and adding the customary quantity of salt.

By this means, the butter gains about three ounces in each pound, and is in every particular equal to fresh butter. Firkin butter may be bought at about eight or ninepence per pound in the month of October, and when churned over again, is worth in winter, eighteenpence. The butter gained

pays for the milk. A common earthen churn answers the same purpose as a wooden one, and may be purchased at any earthen-ware shop.

To make Cheese.

Cheese differs in quality according as it is made from new, or skimmed milk; from the curd which separates from standing, or that which is more quickly produced by the addition of rennet.

In making cheese, as soon as the milk is turned, carefully strain the whey from the curd. Break the curd with the hands, and when equally broken, put it, a little at a time, into the vat. The vat should be filled upwards of an inch above the brim, so that when the whey is poured out, it may not sink below the brim; if it does, the cheese will be spoiled. Before the curd is put in, a cheese-cloth or strainer should be laid at the bottom, and this should be large enough for the end to turn over the top again, when the vat is filled with the curd.

When this is done, it should be taken to the press, and there remain for two hours: when it should be turned, have a clean cloth put under it, and turn it over as before. It must then be pressed again, and remain in the press six or eight hours; when it should be again turned, and rubbed on each side with salt. After this it must be pressed again for the space of twelve or fourteen hours more, when, should any of the edges project, they should be pared off. It may then be put on a dry board, and regularly turned every day. It is a good method to have three or four holes bored round the lower part of the vat, so that the whey may drain from the cheese, that not the least particle of it may remain.

The rennet for turning the milk is made of a calf's bag, which is to be taken out as soon as the calf is killed: it must be scoured with salt inside and out, after it has been discharged of the curd that is always formed in it. Wash the curd with water in a cullender, and pick out what hairs you find in it. When you have washed the curd till it is quite white, put it into the bag again, adding to it two handfuls of salt: then close up the mouth of the bag with a skewer, lay it in an earthen pan, and it will keep fit for use twelve months.

This is the general method of preparing the rennet, but that best calculated for private families, and which makes the cheese much more delicate, must be managed in a different manner, for which the following are clear and proper directions:

Let the vell, maw, or rennet-bag, be perfectly sweet; if
the

the least tainted, the cheese can never be good. When this is fit, three pints, or two quarts of soft water, clean and sweet, should be mixed with salt, into which put some sweet-briar, rose-leaves, cinnamon, mace, cloves, and, indeed, 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 smoak it. Strain the liquor clear from the spices, &c. and when it has stood till it is as warm as milk from the cow, pour it upon the vell or maw. Then slice a lemon in it, and let it stand a day or two; after which strain it again, and put it into a bottle. Cork it quite close, and it will keep good at least twelve months. It will smell like perfume, and a small quantity of it will turn the milk, and give the cheese a pleasant flavour. After this, if the vell be salted and dried for a week or two near the fire, it will do for the purpose again nearly as well as at first.

Stilton Cheese.

Put the night's cream into the morning's new milk, with the rennet; when the curd is produced it must not be broken, as is done with other cheeses, but take it out with a soil dish altogether: place it in the sieve to drain gradually, and, as it drains, keep gently pressing it till it becomes firm and dry; then place it in a wooden hoop, and keep it dry on boards, turning it frequently, with cloth binders round it, which are to be tightened as occasion requires: the dairy-maid must not be disheartened if she does not quite succeed in her first attempt. In some dairies, the cheese, after being taken out of the wooden hoop, is bound tight round with a cloth, which is changed every day, until the cheese becomes firm enough to support itself; after the cloth is taken off, it is rubbed every day all over for two or three months, with a brush; but if the weather is damp or moist, twice a day; and even before the cloth is taken off, the top and bottom are well rubbed every day.

Cream Cheese.

Take twelve quarts of new milk and one quart of cream, put them together with two spoonfuls of rennet, or less, (according to its strength) just warm; when it has stood till the curd is produced, lay a cloth in the vat (which must be made of a proper size for the cheese) cut out the curd with a skimming-dish, and put it into the vat till it is full, turning the cheese-cloth over it; as the curd settles, lay on more till you have put on as much as will make one cheese. When the whey is drained out, turn the cheese into a dry cloth, and lay a pound weight upon it; at night turn it out into another cloth,

cloth, and the next morning salt it a little; then having made a bed of nettles or asb-leaves to lay it on, cover it with the same, shifting it twice a day for about ten days, in which time it will be fit for use.

A plain Sage Cheese.

Bruise in a mortar, the tops of young red sage, till you can press the juice out of them; bruisse some leaves of spinach, and having squeezed out the juice, mix it with that of the sage to render it of a green colour, which the juice of sage alone will not make it: this will also allay the bitter taste of the sage. Having prepared the juice, put the rennet to the milk, and at the same time mix it with as much of the sage, juice, &c. as will give the milk the green colour you desire, putting more or less, according as you wish the cheese to taste stronger or weaker of the sage. When the curd is made, break it gently, and when it is all equally broken, put it into the cheese vat or mote, and press it gently; this will make it eat tender and mellow. When it has stood in the press about eight hours, it should be salted, turned every day, and in about a month it will be fit for use.

Sage Cheese in Figures.

For this you must be provided with two cheese vats of the same size, and the milk must be set to turn in two different vessels: one part with plain rennet, and the other with rennet and sage juice. These must be made as you would two distinct cheeses, and put into the presses at the same time. When each of these cheeses has stood in the press half an hour, take them out, cut some square pieces or long slips out of the plain cheese, and lay them by on a plate; then cut the same number of pieces out of the sage-cheese, of the same figure and size, and immediately put the pieces of the sage-cheese into the places that you cut out of the plain cheese, and the pieces cut out of the plain cheese into the places cut out of the sage-cheese. For this purpose some have a tin plate made into figures of several shapes, by which they cut out the pieces of the cheeses so exactly, that they fit without the least trouble. When you have done this, put the cheeses again into the presses, and manage them like other cheeses. By this contrivance you will have one sage-cheese, with white or plain figures in it, and another, a white cheese, with green figures. Care must be taken that the curd is equally broken, and also that both the cheeses are pressed as equally as possible before the figures are cut out, otherwise, when they are pressed for the last time, the figures will press unequally,

qually, and lose their shapes. These cheeses should not be made above two inches thick; for if they are thicker it will be more difficult to make the figures regular. After they are made, they must be frequently turned and shifted on the shelf, and continually rubbed with a coarse cloth. They will be fit to cut in about eight months.

To preserve Cheese sound.

Wash and wipe it once a month, and keep it on a rack. If you want to ripen it, it should be placed in a damp cellar. When a whole cheese is cut, the larger quantity should be spread with butter inside, and the outside wiped to preserve it. To keep what is in use moist, let a clean cloth be wrung out from cold water, and wrapt round it when carried from table. Dry cheese may be used to advantage to grate for serving raw macaroni.

Imitation of Cheshire Cheese.

When the milk is set, and the curd come, do not break it with a dish, as is customary in making other cheeses, but draw it together with your hands to one side of the vessel; break it gently and regularly; if it is 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 thus gather it; and when it is full, press and turn it often, salting it at different times. The cheeses must be made about eight inches in thickness, and they will be fit to cut in about twelve months. You must turn and shift them frequently upon a shelf, 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 white wine, then stop the hole close with some of the same cheese, and set it in a wine cellar for six months to mellow, at the expiration of which you will find the wine all lost, and the hole, in a manner, closed up. This cheese, if properly managed, will eat very fine and rich, and its flavour will be exceedingly pleasant.

Marigold Cheese.

Pick the best coloured and freshest leaves you can get, pound them in a mortar, and strain out the juice. Put this into your milk at the time that you put in the rennet, and stir them together. The milk being 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 such a number of holes in the bottom part of the vat, as will let the whey out. The management afterwards must be the same as with other cheeses.

THE POULTRY YARD.

General Observations on the Management of Poultry.

TO have fine fowls, it is necessary to choose a good breed. The Dartford sort is thought very highly of; and some think it best to have a fine large kind, but people differ in their opinion of this. The black are very juicy; but do not answer so well for boiling, as their legs partake of their colour. They should be fed each day as nearly as possible at the same hour and in the same place. Potatoes boiled, in a little water, unskimmed, and then cut, and either wet with skimmed milk or not, form one of the best foods. Turkeys and fowls thrive very much on them.

The best age to set a hen is from two years old to five, and the best month is February, or indeed any month between that and Michaelmas. A hen sits twenty days; geese, ducks, and turkeys, thirty.

Never choose a hen that is fat: she will neither answer the purpose of sitting nor laying.

Crowing hens neither lay nor sit well.

The best eggs are those which are laid when the hens are a year and a half or two years old; at which time, if you wish for large eggs, give them plenty of victuals, and sometimes oats, with fennugreek. To prevent the hens eating their own eggs, lay a piece of chalk shaped like an egg in their way, at which they will often be pecking, and, finding themselves disappointed, they will not afterwards attempt it. When hens are inclined to sit, do not disappoint them; neither put more than ten eggs under each.

Hens with spurs often break their eggs, and sometimes eat them. These, as well as those that crow like cocks, must be scoured. Pluck the great quills out of their wings, and feed them with millet, barley, and waste, cut into small pieces, pounded acorns and bran, with pottage, or crumbs of bread steeped in water.

They must be kept in a close place, and their feathers must be plucked from their heads, thighs, and rumps.

A hen-house must be large and lofty, and should be frequently cleaned out, or the vermin of fowls will increase greatly. Wormwood should be sown plentifully about their houses; and some of it should be boiled and sprinkled over the floor; which should be of smooth earth, not paved. The windows of the house should be open to the rising sun: a hole should be left at the door, to let the smaller fowls go in; the larger may be let in and out by opening the door. There should be a small sliding board to shut down when the fowls go to roost; which would prevent the small beasts of prey from committing ravages, and a good strong door and lock are necessary to prevent the depredations of thieves.

If you set a hen upon the eggs of ducks, geese, or turkies, you must set her nine days before you put her own eggs to her.

Before you put the eggs under the hen, it will be necessary to make a particular mark on the side of them, and to observe whether she turns them from that to the other: if she does not, take the opportunity, when she is from them, to turn them yourself. The eggs you set her with must be new; this may be known by their being heavy, full, and clear; you should not chuse the largest, for they have often two yolks; and though some are of opinion that such will produce two chicken, it commonly proves a mistake; and if they do, the production is generally unnatural.

The greatest care must be taken that the hen is not disturbed while sitting, as it will cause her to forsake her nest. To prevent this, place her meat and water near her, that her eggs may not cool while she is absent: stir up the straw gently, make it soft, and lay the eggs in the same order you found them. It will not be amiss to perfume her nest with rosemary or brimstone. Be careful the cock does not come and sit on the eggs

as he will not only be likely to break them, but it will cause the hen to dislike her nest.

When chicken are hatched, if any are weaker than the rest, wrap them in wool, let them receive the benefit of the fire, and perfume them with rosemary. The chicken first hatched may be kept in a basket of wool till the rest are out, for they will not eat for two days. Some shells being harder than others, they will require so much more time in opening; but unless the chicken are weak, or the hen unkind, it will not be improper to let them continue under her. When they have been hatched two days, give them very small oatmeal, some dry, and some steeped in milk, or crumbs of fine bread. When they gain strength, give them crusts, cheese-parings, white bread crusts soaked in milk, barley-meal, wheaten bread scalded, or any soft meat that is small, and easily digested. They must be kept in the house a fortnight before they are suffered to go abroad with the hen. Green chives chopped among the meat will preserve them from the rye, or other diseases in the head. Keep the water quite clean; if it is dirty, it will be apt to give them the pip. Neither should they feed upon tares, darnel, or cockle, for these are very dangerous to young ones: they should not go into gardens till they are six weeks old. Such chicken as you intend to cram must be cooped up when the hen has forsaken them. Cram them with dough made of wheaten meal and milk, thrusting it down their throats; but be careful the crams are not too large, as in that case the birds may be choked.

The hen-house must be well secured from vermin, or the eggs will be sucked and the fowls destroyed.

Some fine young fowls should be reared every year, to keep up a stock of good breeders; by this attention, and removing bad layers, and careless nurses, you will have a chance of a good stock.

Hens are subject to various diseases, the principal of which are the following.

Setting hens are sometimes troubled with vermin;

for the cure of which, pound burnt cummin and staphisagar, of each equal quantities, mix it with wine, and rub them with it; or you may wash them with a decoction of wild lupines.

If hens are troubled with a looseness, mix a handful of barley-meal, and as much wax, in wine: make it into a mess and give it them in the morning before they have any other meat; or they may drink a decoction of quinces or apples.

It sometimes happens, that hens, by laying too many eggs, or sitting too long, exhaust their strength, and languish. To obviate this, take the white of an egg, and roast it till it appears burnt; mix this with an equal quantity of raisins likewise burnt, and give it them the first thing in the morning.

Fowls are very subject to a disorder called the pip, which proceeds from a white thin scale growing on the tip of the tongue, and will prevent their feeding. This is easily discerned, and usually proceeds from their drinking puddle water; from not having water; or, from eating dirty food.

It may be cured, by pulling off the scale with your nail, and then rubbing the tongue with salt.

To make Hens lay.

Dissolve an ounce of Glauber's salts in a quart of water; mix the meal of potatoes with some of the liquor, and feed the hens two days, giving them plenty of clean water to drink. The above quantity is sufficient for six or eight hens. They should have plenty of clean water in reach. In a few days they will lay eggs.

To fatten Chicken.

Confine them in troops, and feed them with barley-meal. Put a little brick-dust in their water, which will not only give them an appetite to their meat, but will facilitate their fattening. Fowls, and other birds, have two stomachs; the one is their crop, which softens their food, and the other, the gizzard, that macerates it. In the latter, are generally found small stones and sharp bits of sand, which help to do that office; without them, or something of that kind, a fowl will want of its appetite; for the gizzard cannot macerate and the food fast enough to discharge it from the crop
without

without such assistance, and, for this reason, the brick-dust thrown into the water is very useful.

To Fatten Fowls, or Chicken, in four or five Days.

Set some rice over the fire with skimmed milk, as much only as will serve one day. Let it boil till the rice is quite swelled out: add a tea-spoonful or two of sugar. Feed them three times a day, in pans, and give them as much each time as will fill them. Great care must be taken that the fowls have nothing sour given to them, as that prevents their fattening. Give them clean water, or the milk from the rice to drink; by this method the flesh will have a clear whiteness, and, as rice goes farther than barley-meal, it will be found more economical.

Feathers.

Orders should be given to put the feathers into a tub free from damp, and as they dry to change them into paper bags, a few in each: they must hang in a dry kitchen to season; fresh ones must not be added to those in part dried, or they will cause a musty smell, but they must all go through the same process. In five or six months they will be fit to add to beds, or to make pillows, without the usual mode of drying them in a cool oven.

Ducks.

Ducks usually begin to lay in February; and snails, grubs, caterpillars, worms, and other insects, laid in one place; is the best food for change that they can have. If parsley, is sown about the ponds, that they use, it will give their flesh a pleasant taste: be sure to have one certain place for them to retire to at night. Partition off their nests, and make them as near the water as possible; always feed them there, as it will make them love home; ducks being of a very rambling nature. Take away their eggs every day till they are inclined to sit, then leave them where they have laid them. They require very little attendance while sitting, excepting to let them have some barley, or offal corn, and water near them, that they may not straggle from their nests, and by that means spoil their eggs.

In winter it is better to set a hen upon duck eggs than a duck; the latter will lead her young when hatched too soon to the water; where, if the weather be cold, most likely some of them will be lost.

The number of eggs to set to a duck is about thirteen; the hen will cover as many of these as of her own, and will bring them up as carefully. If the weather is tolerably fine, at the time the ducklings are hatched, they will require little attendance;

attendance; but if produced in a wet season, it will be necessary to take them under cover, especially in the night; for though the duck naturally loves the water, it requires the assistance of its feathers, and, till grown, is easily hurt by the wet. The method of fattening ducks is exactly the same, let their age be what it will. They must be put into a retired place, and kept in a pen where they must have plenty of corn and water. Any sort of corn, however coarse, will do: they will fatten themselves in a fortnight or three weeks.

Geese.

Geese are but little expence; as they chiefly support themselves on commons or in lanes, where they can get plenty of water. The largest are esteemed best, as also are the white and grey, but all sorts of Spanish geese are much better layers and breeders than the English; particularly if their eggs are hatched under an English goose. The pied and dark coloured are not so good.

It may be easily known when geese want to lay by their carrying straw in their mouths, and when they will sit, by their continuing on their nests after they have laid. The proper time for laying is the spring; and the earlier the better, because of their second brood. A goose sits, in general thirty days; but if the weather is fair and warm, she will sometimes hatch three or four days sooner. During the time of her sitting you must, when she rises from the nest, give her meat, as shag oats, and bran scalded; and let her have the opportunity of bathing in water.

When the goslings are hatched, keep them in the house ten or twelve days, and feed them with curds, barley-meal, bran, &c. After they have got strength, let them go abroad for three or four hours in a day, but you should take them in again till they are big enough to take care of themselves. One gander is enough for five geese.

To Fatten Green Geese.

They must be shut up when they are about a month old, and in about another month they will be fat. Be sure to let them have always by them some fine hay in a small rack, which will greatly hasten their fattening. For fattening older geese, it is commonly done when they are about six months old, in or after harvest, when they have been in the stubble fields, from which food some kill them; but those who wish to have them very fat, shut them up for a fortnight or three weeks, and feed them with oats, split beans, barley-meal, or ground malt mixed with milk. They will likewise feed, and fatten well, with carrots cut small; or give them

rye

rye before or about Midsummer (which is commonly their sickly time;) it will strengthen them, and keep them in health.

All water-fowl, while fattening, usually sit with their bills on their rumps, whence they suck out most of their moisture and fatness, at a small bunch of feathers which stands upright on their rumps, and is always moist. This should be cut close away; it will make them fatten in less time, and with less meat than otherwise.

Turkies

Turkies are very tender when young. As soon as hatched, three pepper-corns should be put down their throats. Great care is necessary to their doing well, because the hen is so negligent that she will walk about with one chick, and leave the remainder, or even tread upon and kill them. Turkies are great eaters; and must therefore be left to take charge of themselves in general, except one good feed a day. The hen sits twenty-five or thirty days; and the young ones must be kept warm; the least cold or damp kills them. They must be fed often; and at a distance from the hen, who will eat every thing from them.

As they are apt to stray, they often lay their eggs in secret places, and therefore they must be watched, and compelled to lay at home. They begin to lay in March, and will sit in April; but must not be suffered to sit on more than twelve eggs at most.

The young ones must be fed either with curds or green fresh cheese cut in small bits; and their drink must be new milk, or milk and water. Or you may give them oatmeal and milk boiled thick together, into which put a little worm-wood chopped small, and sometimes eggs boiled hard, and cut into small pieces. They must be fed often, as the hen will not take much care of them; and when they have got some strength, feed them abroad in a close walled place, whence they cannot stray. They must not be set out till the dew is off the grass, taking care to drive them in again before night.

To Fatten Turkies.

For the first fortnight give them sodden barley or sodden oats; then take a quantity of barley-meal properly sifted, and mixed with new milk. Make it into a stiff dough paste; then make it into long crams or rolls, big in the middle, and small at both ends. Wet them in luke-warm milk, give the turkey a full gorge three times a day, at morning, noon, and night, and in a fortnight it will be as fat as necessary.

The eggs of turkies are very wholesome, and contribute greatly to restore decayed constitutions.

Pea Fowls.

Feed these as you do turkies. They are so extremely shy, that they are seldom found for some days after hatching; and it is wrong to pursue them; as many people do, in the idea of bringing, them home, as it only causes the hen to carry the young ones through dangerous places, and by hurrying she treads upon them. The cock kills all the young chicken he can get at, by one blow on the centre of the head with his bill; and he does the same by his own brood before the feathers of the crown come out. Nature therefore impels the hen to keep them out of his way till the feathers rise.

Guinea Fowls.

Guinea hens lay a great number of eggs; and if you can discover the nest, it is best to put them under common hens, who are better nurses. They require great warmth, quiet, and careful feeding, with rice swelled with milk, or bread soaked in it. When first hatched, put two pepper-corns down their throats.

Pigeons.

The best time to furnish yourself with pigeons is in the month of May or August; they are then young, and in fine condition. There are various sorts, such as carriers, pouters, runts, tumblers, &c. but the two principal are, the tame and the dove-cot. The former of these is more valued for its beauty and largeness of its body; but the latter, which is the kind usually kept in dove-cots, and thence receives its name, is smaller, and not so handsome. Tame pigeons generally produce but two young ones at a brood; but they make some amends for the smallness of the number by the frequency of their hatching; for if well fed and looked after, they will have young ones twelve or thirteen times in the year. In chusing them the beauty is generally most regarded; but care should be taken to pair them well, because, they will then be more firmly attached to each other.

Particular care must be taken to keep them clean, for they dislike dirt, though they make a great deal of it. Their best food is tares or white pease; they should have some gravel scattered about their house, and clean water set in different places. Great care must be taken to preserve them from vermin, and their nests from starlings and other birds; the latter will suck their eggs, and the former entirely destroy them.

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The dovecot, or common pigeon, deserves very great attention; and of this breed is properly that which is called the *blue pigeon*. This has the advantage of many other kinds; it is hardier, and will live in the most severe weather. If the breed should be too small, it may be mended by putting amongst them a few tame pigeons, of the common kind, the least conspicuous in the colours, that the rest may the better take to them from their being more like themselves.

A proper proportion of the sexes should be particularly observed among pigeons; for nothing is more hurtful than having too many cocks, especially of the larger or tame kind. An abundance of cocks will thin the dovecot, for they will grow quarrelsome, and beat others away, till, by degrees, a very thriving dovecot shall be, by this single mistake, reduced to a very poor condition.

The ringdove has been introduced into the dovecots, by setting the eggs under a common pigeon; they will in this case live, and take their chance among the others; they have two advantages over them, their largeness, and their hardiness; they will live on any food, and endure the severest weather.

The best and easiest method of making dovecots is, to build the walls with clay mixed with straw; they may be made four feet or more in thickness, and while wet, it is easy to cut holes in them with a chissel or other instrument. Of whatever materials the cot is erected, it should be white-washed frequently on the outside. Pigeons, as we have already observed, are very clean birds; they love the appearance of neatness, and, besides this, the colour renders the building more conspicuous.

With respect to pigeons' food, exclusive of the peas and tares already mentioned, barley is very proper, as it not only strengthens them, but promotes their laying: buck-wheat will likewise have the same effect. In general, however, the common pigeons in a dovecot take care of themselves, and need but little food from their keeper.

Pigeons are very fond of salt, and therefore should have a large heap of clay laid near the dovecot; let the brine done with in the family be frequently beaten among it; or you may make a kind of mortar with lime, sand, clay, and salt, which they will peck with great satisfaction. When thus made on purpose for them, it is best to make it thin, and keep it so by often mixing brine with it.

The use of salt is of much more advantage to pigeons than that merely of pleasing them, for nothing will recover them so

readily from sickness; a mixture of bay-salt and cummin-seed being with them an universal remedy for most diseases.

Various methods have been used to make pigeons love their habitation. Some recommend the use of assafoetida, and others, cummin-seed, for this purpose; but the best method is, to keep up constantly the salted clay as before described; that is what they love, and they will stay where they can have plenty of it.

Pigeons are sometimes apt to be scabby on the backs and breasts, which distemper will kill the young, and make the old ones so faint as to prevent them taking their flights: to cure this take a quarter of a pound 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 assafoetida; mix all together with some wheat flour, and some fine worked clay well beaten together; put it into two pots, and bake them in an oven. When cold, lay them longways on the stand or table in the dove-house, and the pigeons, by pecking the mixture will soon be cured.

Rabbits.

Tame rabbits are very fertile; they bring forth young every month. As soon as the dee has kindled, she must be put to the buck, otherwise she will destroy her young. The best food for them is sweet hay, oats, and bran, marshmallows, sowthistle, parsley, cabbage leaves, clover-grass, &c. which must be always fresh. Be careful to keep them exceedingly clean, otherwise they will not only poison themselves, but those who look after them.

MANAGEMENT OF THE KITCHEN GARDEN AND HOT-HOUSE.

General Observations.

IT is not within our plan, to enter into a detailed system of gardening, in all its various branches; but we shall furnish such information, as will be of essential service to the master, or mistress, of a family, in pointing out what is requisite to be done, in the respective seasons of the year; as also in a general way, the:

the most approved modes of culture, for the different articles of kitchen use, &c.

Inded, in small families, where a regular gardener may not be kept, we flatter ourselves that this brief treatise will be found to supersede the necessity of every other, as far as relates to the Kitchen Garden only.

Without stopping to expatiate upon the superior quality of vegetables, when taken immediately from the garden; or upon the advantage, and pleasure, of having them cultivated under our own inspection, we shall proceed to offer some remarks, as to the most proper

Situation for a Kitchen Garden.

It should be as close as may be convenient to the dwelling house; for it is not so likely to be well attended to, if out of sight of the owner; and, if it lie at a great distance from the house, a considerable part of the labourer's time will be lost in going backwards and forwards.

If you have an opportunity of chusing your situation, and if you intend to have a pleasure garden as well as a kitchen garden, it would be well, before the general plan of the former is settled, that a proper piece of ground should be chosen for the latter, and the plan so adapted that it may not become offensive to the sight, which may be effected by plantations of shrubs, &c. to screen the walls.

The figure of the ground is of no great moment; as in the distribution of the quarters, all irregularities may be hidden; but, if there be no obstacles, a square, or an oblong, is preferable.

The most particular thing to be considered is, to chuse a good soil, neither too wet, nor too dry; nor should it be too strong or stubborn, but easy to work. If the spot should not be level, but high in one part and low in another, it would not be advisable to level it; for by irregularity, you will have the advantage of having the high ground for early crops, and the low part for late crops, whereby the kitchen may be the better supplied throughout the year. In very dry seasons, when, in the upper part of the garden, the crops will suffer with drought, then the lower part will succeed, and so on the contrary; but you must not direct the planting a very low moist spot of ground for a kitchen garden; for though, in such soils, garden herbs are commonly more vigorous and large in the summer season, they are seldom so well tasted,

or wholesome, as those which grow upon a moderate soil; especially, as in this garden your best fruits should be planted.

The kitchen garden should be fully exposed to the sun; but, if it be defended from the north wind by a distant plantation, it will greatly preserve the early crops in the spring. But such a plantation should neither be too near, nor very large; for where kitchen gardens are placed near woods, or large plantations, they are generally much more troubled with blights, in the spring, than those which are more exposed.

The quantity of ground which is necessary for a kitchen garden, must be proportioned to the number of the family, or to the quantity of herbs desired: it may be from half an acre to four or five acres; and the sooner that it is made and planted, the produce of it will be earlier in perfection. Fruit trees and asparagus require three years to grow, before any produce can be expected from them; so, that the later the garden is made, the longer it will be before a supply of these things can be had for the table.

The garden should be walled round; and, if it can be contrived, so as to plant both sides of the walls which have good aspects, it will greatly increase the quantity of wall fruit; whilst those slips, which are outside of the walls, will be useful for the planting of gooseberries, currants, strawberries, and some sorts of kitchen plants. The least width of these slips should be twenty-five or thirty feet, but if double that width they will be the better, as the slips will be more useful, and the fruit trees will have a larger scope of good ground for their roots to run. The walls should be about ten or twelve feet high.

The soil of the kitchen garden should be at least two feet deep, but if deeper, it will be still better, otherwise there will scarcely be depth enough for such sorts of esculent roots, as carrots, parsnips, beets, &c. Next to walls of good aspect the borders should be, at least, eight or ten feet wide; and in them may be sown many sorts of early crops, if exposed to the south: on those exposed to the north, you may have some late crops; but the planting of any sort of deep rooting plants too near the fruit trees, especially pease and beans, is not advisable.

The walks, as well as the borders, should be proportioned to the size of the ground, from three or four feet, to ten or twelve. They should not be gravelled, for by wheeling manure, water, &c. upon them, they would soon be defaced; nor should they be laid with turf; for, in green walks, when they

they are much used, the turf is soon destroyed. The best walks for a kitchen garden are, those which are laid with a binding sand; but, where the soil is strong, and apt to retain the wet, there should be some narrow underground drains made, by the side of the walks, to carry off the wet. Where the ground is wet, some dry rubbish should be laid at the bottom of them. When either weeds or moss begin to grow, scuffle them over with a Dutch hoe, in dry weather; rake them over, a day or two after, and they will be as clean as when first laid.

The best figure for the quarters is, a square or an oblong, but they may be of any other shape which will best suit the ground.

The garden having been laid out, if the soil be strong, and subject to retain moisture, there should be underground drains made; as, otherwise, most sorts of kitchen plants will suffer greatly in winter; and, if the roots of the fruit trees get into the wet, they will never produce good fruit.

In one of the quarters best defended from the cold winds; or, in either of the slips, without the garden wall, which is fully exposed to the sun, lies convenient, and is of a proper width, room may be made, for hotbeds for early cucumbers, melons, &c. Where there can be a slip long enough to contain a sufficient number of beds for two or three years, it will be of great use; because, by the shifting of the beds annually, they will succeed much better than when they are continued for a number of years on the same spot of ground. As it will be necessary to fence the melon ground with a reed hedge, it may be made to move away in pannels; and then that part which was on the upper side the first year, may be carried down to a proper distance below that which was the lower hedge: so that there will be no occasion to remove more than one of the cross hedges in a year.

Of general culture, the chief points consist in well digging, keeping clean, and manuring the soil; and giving proper distance to the trees and plants, according to their different growths. The dunghills should be kept clear from weeds; for, if the seeds of weeds are suffered to scatter upon the dung, they will be brought into the garden. Carry off all the refuse leaves of cabbages, the stalks of beans, and haulm of pease, as soon as they have done bearing. When the cabbages are cut, the leaves should be carried out while fresh, and may be useful for feeding of hogs, &c. This will preserve neatness, and free the garden from ill scents.

As rain water (next to pond and river water) contributes
most

most to the vegetation of plants, drains should be contrived, to carry the rain water from the roofs of the dwelling, &c., into a basin, or reservoir. If you have hard water only, pump it several days before it is used: lumps of chalk, thrown into the well, and more when the water is drawn, will much contribute to soften it: a basin, for its reception, made with clay, will soften it more than if made with bricks. If you have no convenience for constructing a basin, two or three tubs should be procured at spring: oil casks, or rum puncheons will answer the purpose; coat them with white paint; and, before they are dry, strew sand over them; repeating this painting and sanding three or four times on the bottom, both inside and outside, and the tubs will last many years. Sink them into the ground; and convey the water into the highest first, from which it may easily be conveyed to the others by wooden troughs. Put chalk at the bottom.—One of the tubs near the hotbeds will be very convenient; and also, one near the strawberry plantation; as, in dry weather, there will be no fruit unless they are watered.—A tub should also be sunk in the ground, to receive the drainings of the dung-hill, the chamberlye from the house, and the brine in which meat has been salted: this will serve for watering asparagus, and other early crops, blighted fruit trees, &c.

Hotbeds.

Those which are mostly used in the kitchen garden, are made with new horsedung, or with tanners' bark, in the following manner: take a quantity of new horsedung, in which there should be some litter or straw, but not in too large a proportion: the quantity of this mixture must be, according to the length of the bed intended, which, if early in the year, should not be less than a good load for each light. This dung should be thrown up in a heap, mixing with it some seacoal ashes, which will help to continue the heat: it should remain six or seven days in this heap, then it should be turned over, and the parts well mixed together, and cast into a heap again, where it may continue five or six days longer, by which time it will have acquired a due heat; then in some well sheltered part of the garden, a trench should be dug out, in length and width proportionable to the frames intended for it; if the ground be dry, about a foot, or a foot and a half deep; but, if wet, not above six inches; then the dung should be wheeled into the opening, and every part of it stirred with a fork, to lay it exactly even and smooth through every part of the bed; as also, to lay the bottom of the heap (which has commonly less litter) upon the surface

of the bed: this will prevent the steam from rising so plentifully as it would otherwise do. Farther to prevent this, and the heat from rising so as to burn the roots of whatever plants may be put into the ground, it will be a good way to spread a layer of neats' dung all over the surface of the horsedung.—If the bed be intended for cucumbers or melons, the earth should not be laid all over the bed at first; only a hill of earth should be first laid in the middle of each light, on which the plants should be planted, and the remaining space should be filled up from time to time, as the roots of the plants spread; but, if the hotbed be intended for other plants, then, after it shall have been well prepared, it should be left two or three days, for the steam to pass off, before the earth is laid over.—Always observe to settle the dung close with a fork; and if it be pretty full of long litter, it should be trodden down close in every part, or it will be liable to heat too violently. During the first week, or ten days, after the bed is made, the glasses should be but slightly covered in the night, and, in the daytime, they should be raised, to let out the steam, which usually rises very copiously while the dung is fresh: as the heat abates, the covering should be increased.

The hotbeds which are made with tanners' bark are preferable to the above, especially for all tender exotic plants or fruits, which require an even degree of warmth, to be continued for several months. The manner of making these is as follows:—Dig a trench in the earth, about three feet deep, if the ground be dry; but, if wet, not above six inches, at most, and raise it in proportion above ground, so as to admit of the tan being laid three feet thick. The length must be proportioned to the frames intended to cover it, but that should never be less than eleven or twelve feet, and the width not less than six. This trench should be bricked up round the sides, to the abovementioned height of three feet, and should be filled with fresh tanners' bark, which should be laid in a round heap, for a week or ten days, before it is put into the trench, that the moisture may the better drain out of it. Then put it into the trench, and gently beat it down, equally, with a dung-fork; but it must not be trodden, which would prevent its heating, by settling it too close: put on the frame over the bed, covering it with the glasses, and, in about a fortnight, it will begin to heat; at which time may be plunged into it, pots of plants or seeds, observing not to tread down the bark in so doing.

These beds will preserve a proper temperature of heat for
three

three or four months, which may be continued two or three months longer, by adding fresh bark, whenever the warmth begins to decrease. Frames vary in size, according to the plants which they are destined to cover. If designed for *ananas* or *pine apples*, the back should be three feet high, the lower part fifteen inches: when the bed is intended for taller plants, the frame must be made proportionally higher; if for seeds only, it will not be necessary to employ frames more than fourteen inches in height at the back, and seven in the front.—The glasses of hotbeds may be shifted or tilted at one end, to admit the fresh air, and to let out the steam, as occasion may require.

GARDENER'S ALMANAC; OR, COMMON-PLACE BOOK.

WE shall now briefly point out what is requisite to be done, in each succeeding month; and shall afterwards point out the mode of culture, for such articles as are in the greatest request.

To render these monthly directions more extensively useful, we shall, in addition to the kitchen-garden, comprise the orchard, and the fruit-garden.

JANUARY.

Kitchen Garden.

Wheel dung, in frosty weather, where wanted.

Dig, and throw into ridges, all vacant ground.

Sow the second crop of early pease and beans.

— carrots, spinach, radishes, lettuces, and parsley.

Examine the early pease and beans; stick the pease.

Plant out endive for seed, and to blanch.

Examine cauliflower plants and lettuces, and earth them up.

Sow more pease and beans at the end of the month.

Plant out carrots, parsnips, leeks, and cabbages, for seeds.

Prepare hotbeds for cucumbers, cauliflowers, and saladings.

Plant asparagus on hotbeds, for second or third crop.

Keep mushroom beds well covered.

Orchard and Fruit Garden.

Prepare ground for planting fruit trees; and cover the roots of those which are planted the beginning of the winter.

Prune

Prune standard trees.

In mild weather prune vines, gooseberries, currants, and raspberries; but omit stone fruit.

Lay hogdung to the roots of blighted or sickly fruit trees.

Make fresh beds of strawberries.

Repair the espaliers, and fasten the branches.

In mild weather cut the grafis.

Make hotbeds for forcing strawberries.

FEBRUARY.

Kitchen Garden.

Plant out cucumbers into small pots.

Sow pease, beans, carrots, radishes, lettuces, &c.

Examine cauliflower plants and lettuces.

Draw up the earth to the stems of pease and beans.

Sow melons for the first crop.

--- cresses, mustard, radishes, and celery.

--- cucumber and melon seed every ten days.

--- cabbages and Savoys.

Plant garlic, rocambole, cives, onions, and shalots.

Trench the ground for the principal crops of onions, carrots, parsnips, &c.

Sow coss and Silesia lettuces.

Transplant winter lettuces.

Sow scorzonera, salsafy, borage, marigolds, &c.

Plant horseradish.

Sow curled parsley.

Prepare ground for new asparagus beds.

Plant asparagus for forcing.

Sow the general crop of onions, carrots, pease, beets, and parsnips, and plant beans, potatoes, &c.

Plant out cauliflowers from under glasses.

--- cucumbers when they have five rough leaves.

Orchard and Fruit Garden.

Repair espaliers.

Finish pruning all sorts of fruit trees.

Dig the ground amongst the young fruit trees.

Plant cuttings of gooseberries and currants.

Sow the kernels of apples and pears.

Finish planting of fruit trees.

Make drains in the orchard, to keep it dry.

Destroy moss, &c.

Take away the mats from before the fig trees.

Plant out the stocks for budding and grafting.

Earth up and water the strawberries on hotbeds.
Graft at the end of the month.

MARCH.

Kitchen Garden.

Make fresh hotbeds for cucumbers and melons.
Sow Cantaleupe melons and Turkey cucumbers.
--- asparagus, nasturtiums for pickling, and Alexanders.
--- cabbages, cauliflowers, chardons, turnips, and lettuces.
Make fresh plantations of asparagus.
Dress artichokes, and make new plantations.
Plant cauliflowers out from under the bellglasses, also those raised at spring.
Sow parsley, thyme, basil, marjorum, &c.
Plant slips of pennyroyal, balm, camomile, and other aromatic herbs.
Sow marrowfat pease, and plant Windsor beans.
--- endive, Savoy, red cabbages, and sinochia.
Fork up asparagus, and give air to the hotbeds.
Sow French beans, on dry ground, and brocoli.
--- cucumbers and melons for bellglasses, latter end of the month.
Plant onions, for seeds, with leeks and endive.
Finish sowing onions, carrots, and leeks.

Orchard and Fruit Garden.

Take up the fruit trees you intend planting, and, if the ground be not ready, lay them in trenches, to retard the shooting.
Finish pruning early in the month.
Place mats, branches of yew, fir, fern, or old fishing nets, before the fruit trees.
Graft trees, shorten the shoots of grafted trees, and cut off the heads of budded trees.
Pick off the decayed leaves of forced strawberries, and water them plentifully.
Uncover fig trees, and give them some liquid manure.
Hoe the ground between fruit trees.
Cut down fresh planted peaches and nectarines.
Dress the strawberry beds.
Examine fresh planted standard fruit-trees.
Plant cuttings of vines.
Examine the beds of cherry kernels, and other seedlings.
--- grafted trees, and make layers of vines.

APRIL.

Kitchen Garden.

Finish planting asparagus.

Weed old asparagus beds frequently.

Continue planting beans, and sowing pease every fortnight.

Sow French beans every week this month, with radishes, spinach, and cresses, mustard and lettuces for seed.

Hoe well the ground round cabbages and cauliflowers.

Plant out melons and cucumbers.

Prick out, from the seedbeds, cauliflowers, celery, cabbages, and Savoys.

Plant out aromatic herbs.

Sow turnips every fortnight, and hoe those already come up.

Sow scorzonera, salsafy, purslane, celery, and finocchio.

Examine beds of onions and carrots, and clear away the weeds which are high.

Hoe well the ground where potatoes are planted before they appear.

Dig between the rows of pease and beans with a three-tined fork.

Prick out celery plants.

Examine the melon plants, pinch and earth them up.

Take off the young shoots from artichokes.

Sow carrots.

Cut off the tops of beans in flower.

Plant cucumbers and melons under bell or handglasses.

Separate these plants, to prevent their farina mixing, which would degenerate the sorts.

Sow capsicums and gourds.

Orchard and Fruit Garden.

Finish planting fruit trees, and mulch them well.

Water and apply hogsdung to blighted trees.

Plant vine cuttings, and examine the budded trees.

Weed and fork strawberry beds.

Thin apricots.

Examine the vines, and pull off improper buds.

———— grafted trees.

Water and lay turf round fresh planted trees.

Turn up weather-boards on the tops of walls in gentle rains.

Thin apricots very much, if a plentiful year.

MAY.

Kitchen Garden.

Prevent all weeds flowering.

Fork the ground near pease and beans.

Sow pease, and plant beans for the late crops.

— the large sorts of kidney beans.

— cresses and mustard on a cool border, and hoe that which is for seed.

Plant out capsicums, tomatos, celery, and gourds.

Transplant Savoys and cabbages, for winter use.

Sow melon seed for bellglasses and oiled paper.

Fork up the ground round cabbages and cauliflowers, where spinach and radishes have grown.

Cover cauliflower leaves over the flowers of the plants.

Transplant radishes for seed.

Hoe onions and carrots.

Sow carrots for autumn use.

Transplant lettuces upon north borders, and sow some seed.

Stake the seedbeds of leeks, onions, cabbages, &c.

Hoe turnips to a proper distance, and sow more seed.

Sow cabbage turnip, and turnip rooted cabbage.

— cucumbers for bell and handglasses.

Examine the cucumbers and melons under frames.

Sow skirrets, salsafy, and scornozera.

— cucumbers for pickling, and plant out others.

Plant out spring-sown cauliflowers, and sow more seed.

Sow broccoli and boorcole.

Tie up early cabbages.

Lay tiles under scarlet strawberries in hotbeds, and water them.

Orchard and Fruit Garden.

Examine the fruit trees, and disbud them.

Thin apricots.

Examine strawberry-beds for male hautboys, and mark them.

Plant male hautboys, or hermaphrodite strawberries amongst the chilis.

Water fruit trees, attacked by insects.

Disbud and nail vines.

Take off clay from new grafted trees.

Look over espalier and dwarf fruit trees.

Examine stocks budded last summer.

JUNE.

Kitchen Garden.

Sow pease and plant beans for an autumn crop.
 Plant out melons for bellglasses and oiled paper.
 Fresh line the melon beds.
 Stick the pickling cucumbers.
 Continue sowing French beans.
 Nail up the vines of cucumbers against walls.
 Examine melons on the tan-bed, and pinch off the runners.
 Lay tiles under melons to help them in ripening.
 Hoe turnips, and sow more seed.
 Sow lettuces on moist ground.
 Transplant endive.
 Sow endive for winter use.
 Plant celery in trenches for blanching.
 Sow cucumbers in the open ground.
 Prick out the first sown broccoli.
 Sow the third crop of broccoli.
 Plant out the first crop of borecole.
 Sow the last crop of borecole.

————— Savoy and late cabbages.

Prick out turnip cabbage, Anjou cabbage, and cabbage turnip.

Sow and prick out, at the end of the month, Brussels sprouts.

Finish hoeing onions, carrots, and parsnips to their proper distance.

Thin beets, and dig up the intervals.

Transplant leeks into double rows.

Prick out cauliflowers sown in May.

Plant and slip aromatics and potherbs.

Weed the beds of physical herbs and hoe the alleys.

Gather herbs for drying and distilling.

————— seeds as they ripen.

Weed asparagus beds.

Orchard and Fruit Garden.

Examine the walls, and remove shreds too near fruit.

Thin apricots for the last time.

————— peaches and nectarines,

Examine trees frequently, and pull off improper shoots.

Water and mulch new planted trees.

Examine and nail up the shoots of vines.

Look over the young stocks.

Bud apricots, peaches, and nectarines.

Pull

Pull off strawberry runners.
 Take off in pots the first runners of the Alpine strawberries.
 Cover cherry trees with nets.
 Cut off strawberry tops for crops in autumn.

JULY.

Kitchen Garden.

Plant the second crop of Savoys.
 Prick out the third crop of Savoys.
 Transplant the early sown broccoli.
 Prick out the second crop of broccoli.
 Sow the last crop of broccoli.
 --- and plant out endive.
 Plant out autumnal cauliflowers.
 Pull up onions and dry them.
 Take up garlic, shalots, and rocambole.
 Sow and transplant lettuces.
 Stick the cucumbers sown in June.
 Earth up the first crop of celery.
 Plant the second crop of celery.
 Prick out the fourth crop of celery.
 Sow sugarloaf cabbages for coleworts.
 --- carrots for the autumn.
 Weed the early carrots.
 Gather flowers and herbs for drying.
 Sow large turnips for cattle.
 Hoe the turnips.
 Plant kidney beans for the last crop.
 Sow turnip rooted and common radishes.
 --- round leaved spinach for autumn use.
 Cut down asparagus.
 Pull off suckers from artichokes.
 Sow onions for winter use.
 Examine melons under frames, oil paper, and on tan.
 --- cucumbers under bellglasses, and nail those against walls.
 Prick out and plant cabbages, Savoys, and red cabbage.
 Protect seed from birds, and gather it as it ripens.

Orchard and Fruit Garden.

Cover currant trees with mats, to keep the fruit back.
 Examine the walls, and remove shrubs too near fruit.
 Nail branches of vines frequently.
 Examine wall trees of all sorts.
 --- fig trees and espaliers.
 Fork up the borders where fruit trees grow.

Finish

Finish budding.

Examine grafted or budded trees.

Take off strawberry runners and plant them.

Finish thinning peaches and nectarines.

Thin apples and pears if very plentiful.

Destroy insects, &c.

Apply hogsdung to blighted trees.

AUGUST.

Kitchen Garden.

Sow seeds of early cabbages.

Earth the first, plant the second, prick out the third and fourth crop of broccoli.

Plant out the autumnal cauliflowers.

Sow winter spinach.

Plant out and sow lettuces.

Hoe and sow radishes, and turnip radishes.

Tie up endive for blanching.

Gather pickling cucumbers.

Earth up and stick pickling melons.

Prick out coleworts, if too thick in the seedbed.

Defend melons from wet.

Hoe and earth up boorcole, Savoy, and cabbages.

Search for caterpillars.

Gather seeds as they ripen.

Sow cauliflower seed for bellglasses in the winter.

Hoe and sow turnips.

Earth up the first, and plant out the third crop of celery, for blanching.

Destroy weeds before they seed.

Sow small sallading every week.

Weed beds of seedlings.

Sow fennel, angelica, parsley, &c.

----- pease, and plant beans for a late crop.

Orchard and Fruit Garden.

Nail up and pinch branches of vines.

Take off strawberry runners.

Preserve strawberry seeds on paper.

Transplant seedlings of strawberries.

Finish budding and disbud the stocks.

Fork up the borders and rake them.

Weed the vineyard.

Nail the shoots of peaches and nectarines.

Nail up fig trees with strong nails.

Examine fruit trees of all sorts.

SEPTEMBER.

Kitchen Garden.

- Plan out Anjou, turnip rooted, and cabbage turnip.
- Sow and transplant lettuces.
- Preserve radish seed from birds.
- Sow carrot seed.
- Plant out coleworts.
- Prick out cauliflowers.
- Earth up autumn cauliflowers.
- Hoe turnips.
- Weed seedbeds.
- Blanch cardoons.
- Gather seeds.
- Make mushroom beds.
- Sow small sallading.
- Plant out Brussels cabbage, or sprouts.
- Earth up the first and second crops of broccoli, transplant the third, and prick out the fourth.
- Blanch some of the third crop of endive.
- Earth up the second crop of celery, and plant out the last.
- Prick out the early cabbages sown in August.
- Plant the last crop of boorcole, Savoy, and red cabbages.
- out white Scotch cabbages for cattle.
- Cover melons and cucumbers with mats or glasses.

Orchard and Fruit Garden.

- Gather fruit and lay it in a cool place.
- Make plantations of strawberries.
- Nail up vines and pinch the shoots.
- Destroy insects.
- Top-dress fruit trees.
- Put grapes into bags of paper, gauze, or crape.
- Place lights and glasses before grapes.
- Cut branches of grapes half through, to assist them in ripening.
- Plant cuttings of gooseberries and currants.

OCTOBER.

Kitchen Garden.

- Plant out cauliflowers under bellglasses, frames, and on a south border.
- Plant out early cabbages.
- Weed and thin spinach.
- Blanch endive.
- Earth up celery.

Transplant

Transplant lettuces under a frame, on a south border, and under bellglasses.

Sow pease under a south wall.

— small sallading.

Earth up broccoli.

Sow carrot and radish seeds.

Cut down asparagus stalks, and dress the beds.

Weed onions and carrots.

Keep mushroom beds dry.

Trench all vacant ground, and leave it in ridges.

Dress beds of aromatic and potherbs.

Force mint.

Finish planting Anjou cabbages, cabbage turnips, and turnip cabbages.

Earth up cabbages of all sorts.

Plant magazan beans.

Orchard and Fruit Garden.

Finish planting strawberries, and dress the beds.

Pot strawberries for forcing.

Plant gooseberries, currants, and raspberries.

Prune wall trees, and crop the borders.

Prepare ground for planting fruit trees.

Plant fruit trees of all sorts.

Gather fruit.

Prune espalier trees and standards.

NOVEMBER.

Kitchen Garden.

Give air to cauliflowers and lettuces under glasses and in frames.

Take up carrots, parsnips, and beets.

Preserve scorzonera, salsafy, and Hamburgh parsley, in sand.

Take up potatoes.

Prepare hotbeds for forcing asparagus.

Dress artichokes.

Plant endive on ridges, and tie some up for blanching.

Earth up celery.

— — — — — broccoli, Savoy, boorcole, and cabbages.

Cut down the stalks of autumn asparagus.

— — — — — beans sown in September.

Sow small sallading.

Finish cleaning seeds.

Orchard and Fruit Garden.

Finish pruning espaliers and standard fruit trees.
 Pull off the autumnal figs.
 Finish pruning gooseberries and currants.
 ——— planting fruit trees.
 Gather late fruit.
 Examine the pears, &c. in the fruitery.
 Place the Alpine strawberries in pots under a frame.

DECEMBER.

Kitchen Garden.

Give air to forced asparagus, to colour it.
 Examine the mushroom beds.
 Sow the second crop of hotspur pease.
 Plant a second crop of beans, and in frost cover the first.
 Earth up celery, and blanch endive.
 Sow radish and carrot seed in a warm situation.
 Give air to cauliflowers and lettuces under glasses and in frames.
 Weed onions and carrots.

Orchard and Fruit Garden.

Stake newly planted standard trees, and munch them.
 Place the Alpine strawberries on a gentle hotbed.
 Examine and rub the pears in the fruitery.
 Ripen medlars.

We conclude these *Monthly Directions* with the following useful

GARDENER'S TABLES.

Moon's Rising and Setting.

At four days old, it sets at,	15, at full, it rises about 6
and shines till, about 10	in the evening.
at night.	16 - at $\frac{1}{4}$ after - 7
5 - about - 11	17 - at $\frac{1}{2}$ after - 8
6 - about - 12	18 - about - 10
7 at near 1 in the morn-	19 - about - 11
ing.	20 - about - 12

This table is for the purpose of ascertaining moonlight evenings.

Land Measure.

In one square Acre are
 4 Square roods, each rood 40 rods.
 160 Rods, each rod 16 feet and a half.
 4,840 Square yards, each yard 9 feet.
 43,560 Square feet, each foot 144 inches.
 174,240 Squares of six inches, or 36 inches.
 6,272,640 Square inches.

MODE OF CULTIVATING VEGETABLES,
 &c. &c.

Angelica.

A MOIST soil best suits what is called the common Garden Angelica. The seeds of this plant should be sown soon after they are ripe, in the month of September, by the sides of ditches, or pools of water, about three feet asunder. The second year after sowing, they will shoot up to flower. They may be continued three or four years, by cutting off the stems, and leaving the roots, from the sides of which shoots will put out; but, if allowed to seed first, the roots will perish.

Artichokes.

About the beginning of March, remove all the earth from about your old stocks, down below the part whence the young shoots arise, clearing the earth from between the shoots: then chuse two of the best looking plants from the under part of the stock. In slipping off the other shoots, be careful not to injure the plants, which are to remain for a crop: then, with your thumb, force off all the other plants and buds close to the head of the stock, and, with your spade, draw the earth about the two plants which are left, and close it fast to each of them with your hands, separating them as far as may be convenient, without breaking them, cropping off the tops of the leaves which hang down. Your ground being levelled between the stocks, you may sow thereon a small crop of spinach, which will be taken off before the artichokes will cover the ground. Towards the end of April, or early in May, carefully look over the stocks, and draw up all young plants from them, which may have been produced from the roots since their dressing; and cut off all suckers, produced

from the stems of the artichokes, leaving only the principal head, by which means your fruit will be larger. When the artichokes are fit to gather, break, or cut them down close to the surface of the ground, that the stocks may make fresh shoots by the middle of November, which is the season for earthing. This should be done as follows:—Cut off all the young shoots close to the ground; then dig between every stock, as in the common method of trenching ground: this will guard them against common frost. If the weather prove mild, earthing may be deferred till December. If there be any danger of severe frosts, lay some long dung, pease-haulm, tanners' bark, or any other light covering, over the ridges, which will keep out the frost: this, being at a distance from the roots, will not injure them; but it must be carefully taken off early in February, or sooner, if the season be mild. After earthing, you have nothing more to do till March, when the plants will have grown through the ridge of the earth, and you must proceed as before.

To make a new plantation of artichokes, dig and bury some rotten dung in the ground allotted for that purpose; chuse such plants as were taken from your old stocks, which are clear, sound, and not woody, having some fibres to their bottom. Cut off the knobbed woody part, which joined them to the stock; and, if it cut crisp and tender, it is good; but, if tough and stringy, throw it away: next cut off the large outside leaves of the plants intended for planting pretty low, that the middle, or heart leaves, may be above them. If the weather be very dry, or the plants have been any time taken from the stocks, it will be convenient to set them upright, in a tub of water, for three or four hours before they are planted, which will greatly refresh them. When you proceed to planting, range a line across the ground, and plant them, at two feet distance from each other, in rows: if designed for a full crop, five feet distance row from row: they must be set about four inches deep, and the earth closed very fast to their roots; watering them two or three times a week, until they begin to grow.

Should any of the spring plants not fruit in autumn, at the season of earthing-up your roots, tie up the leaves with a small willow twig, &c. laying the earth up close to it, so that the top of the plant may be above ground; and, when the frost comes on, cover the top with a little straw, or pease-haulm, to prevent their being killed by frost: they will thus produce fruit in winter, or early in the spring.

If your stocks shoot weak in the spring, uncover them,
loosen

loosen and break the earth about them, raise a small hill about the plants of each stock, by levelling the rest; and, in three weeks, or a month, they will be fit to slip.

Artichokes, planted in a moist rich soil, produce the finest fruit: where such a soil can be obtained, it will be well to make a fresh plantation every spring. As the roots will not live through the winter in a very moist soil, your stocks, which are intended to remain, to supply the table early, and to furnish plants, should be in a drier situation. For this purpose, an open spot of ground is necessary.

Asparagus.

This plant is propagated by seeds; for which purpose, a number of the finest buds should be marked in the spring, and permitted to run up for seeds. When the buds are left, thrust a stake down by each, being careful not to injure the crown of the root. These stakes will serve to distinguish them from the others, when they are all run up, and to fasten the shoots to, when they are advanced in height. Towards the end of September the berries will be ripe, when the stalks should be cut off, and the berries stripped into a tub, where they may remain three weeks or a month, to sweat. Then fill the tub with water, and break all the husks, by squeezing them between your hands. Pour off the water gently, and the seed will remain at the bottom. Wash it two or three times, spread it upon a mat, or cloth, expose it to the sun and air, till perfectly dry; then put it into a bag, and hang it up in a dry place till the beginning of February. At that time prepare a bed of good rich earth, made very level, on which sow the seed, but not too thick; tread the bed all over, and rake it smooth. In the summer, keep it clear from weeds; and, towards the end of October, when the haulm is withered, spread a little rotten dung over the surface of the ground, about an inch thick, as a preservative against frosts, &c.—In the succeeding spring, your plants will be fit to plant out for good. Previously to this, prepare your ground, by trenching it well, burying therein a good quantity of rotten dung at the bottom of each trench, that it may lie at least six inches below the surface of the ground; then level the whole, and take out all large stones. When you plant, with a narrow-pronged dungfork, carefully fork up your roots, shaking them out of the earth, separating them from each other, and laying their heads even.—Begin at one side of the bed, ranging a line very tight across, by which you must throw out a trench, quite straight, and about six inches deep, so as not to turn up the dung: into this lay
your

your roots, spreading them with your fingers, and placing them upright, against the back of the trench, that the buds may stand forward, and be about two inches below the surface of the ground, and at twelve inches distance from each other. With a rake, draw the earth into the trench again, laying it very level, to preserve the roots in their right position; then remove your line a foot farther back, and make another trench, in the same manner; observing, between every four rows, to leave a distance of two feet and an half, to admit a person between them, to cut the asparagus, &c.

After this process, you may sow a small crop of onions on the ground, which will not hurt the asparagus.

When the asparagus is up, and the onions have raised their seed-leaves upright (which will be in a month or six weeks after planting,) you must, with a small hoe, cut up all the weeds, and thin your crop of onions. This must be done carefully, and in dry weather, that the weeds may die as fast as they are cut up. This must be repeated about three times; which will keep the ground clear from weeds until the onions are fit to be pulled up, which is generally in August. When you have drawn them, clean your ground well from weeds; and, in October, when the haulm begins to decay, earth up the beds. Should any young haulm arise, it must be cut off, leaving the stems two or three inches above ground, to enable you to distinguish the beds from the alleys. With a hoe, clear off the weeds, and dig up the alleys, bury the weeds in the bottom, and throw the earth upon the beds, so that the beds may be about five inches above the level of the alleys: then you may plant a row of coleworts in the middle of the alleys, but do not sow or plant any thing upon the beds. In the succeeding spring, hoe over the beds, to destroy the young weeds; rake them smooth, and, during the summer also, keep them clear from weeds. In October, proceed as before.

The second spring after planting you may begin to cut some of your asparagus, though it will be much better to stay until the third.

The yearly manner of dressing asparagus beds, is to clear them from weeds, dig the alleys in October, and fork the beds toward the end of March, &c.; observing, every other year, to lay some rotten dung (from a melon or cucumber bed) all over the beds, burying some in the alleys also, at the time for digging them up.

Balm.

This is easily propagated by parting the roots in October, that

that the offsets may have time to root before the frosts come on. Plant them two feet asunder, in beds of common garden earth; keep the plants clean from weeds, and cut off the decayed stalks in autumn, stirring the ground between them.

Basil.

Basil may be propagated by seeds, and also by parting of the roots. The best time to transplant and part the roots is in autumn: if planted in a dry soil, they thrive in the open air in England, and require no other care than to keep them clean from weeds: every other year they may be transplanted and parted.—The third sort must be planted in pots, and, in winter, sheltered under a frame.

Beans.

Magazan beans should be cultivated in a loamy soil, in rows, nearly a yard distant from each other, and about four inches in depth. Set the first crop the latter end of November, the second in December, and the others in January, February, and March, but not so thick as the former. They should be moulded and hoed during the summer.

Spanish beans may be planted in October and November, sheltered by walls or hedges: if they survive the severity of the season, they will come to perfection early in summer. They may also be raised very close in beds, if covered with mats in winter; and transplanted in spring; but they should not be planted till after Christmas.

Lisbon beans should be set in an open ground, at the distance of three feet and a half between the rows, and five or six inches from each other.

Windsor beans should not be set before the middle of January: the sowing may be continued, every three weeks, till the middle of May.

Early beans are generally planted on warm borders: those which are designed to come first should be planted in a single row, near to the fence. Those which are planted early in October will come up by the beginning or middle of November: as soon as they are two inches above ground, the earth should be carefully drawn up to their stems, which must be two or three times repeated, to protect them from frost. Should the winter prove severe, it will be proper to cover the beans with pease-haulm, fern, or some other light covering, which must be constantly taken off in mild weather, or the beans will draw up tall and weak. If the surface of the border be covered with tanners' bark, it will prevent the frost from penetrating the ground to the roots of the beans.

In

In the spring, when they are advanced to a foot in height, they should be fastened up to the hedge with packthread, so as to draw them as close as possible. When the blossoms begin to open toward the bottom of the stalks, the top of the stems should be pinched off, which will cause those first pods to stand, and bring them forward.—Lest this first crop should be destroyed by frost, plant more, about three weeks after the first, and so repeat planting more, every three weeks, or a month, till February.

Chuse moist strong land for the later crops, for, if planted on dry ground, they seldom come to much. These after-crops may be planted, at about a fortnight distance, from February to the middle of May, after which time it is generally too late to plant, unless the land is very strong and moist.

When the seeds are intended to be saved, a sufficient number of rows should be set apart for that purpose, according to the quantity desired. Never suffer two of the varieties to grow for seeds in the same place, but keep the early kinds perfect; those which come the earliest should be saved for seeds.—When the seed is ripe, the stalks should be pulled up, and set upright, against a hedge, to dry; turning them every third day, that they may dry equally: then they may be threshed out, and cleaned for use.

It is advisable to change the seeds of all sorts of beans, and not to sow and save the seeds long in the same ground. If the land is strong where they are to be planted, it will be the best way to procure the seeds from a lighter ground, and, for a light ground, from a stronger.

Kidney Beans.

Those which are usually cultivated for early crops, are the small white dwarf, dwarf black, or negro, and the liver-coloured bean; which may be planted in warm borders, near hedges, walls, or pales, where they will be fit for use a fortnight earlier than the other sorts.—The next are, the Battersea and Canterbury kidney beans: these produce their flowers near the root, and bear plentifully for some time: the Battersea bean is the more forward, but the other will continue bearing much longer. There are also two or three sorts, with erect stalks, which want no support; but they are inferior in quality. The best sorts for the table are, the scarlet-blossom bean, and a white bean, of the same size and shape. Next to these is, the large Dutch kidney bean, which must be supported by stakes. The sort with scarlet flowers is preferable

Burnet.

Burnet will thrive in almost any soil or situation; and may be propagated either by seeds, or parting of the roots: if by seeds, they should be sown in the autumn. When strong enough to transplant, they may be planted in a shady border, at about six inches distance each way, observing to water them till they have taken new root. Keeping them clear from weeds till autumn, they may then be transplanted to the place where they are to remain: the following summer they will produce flowers and seeds, and their roots will stand many years.—If the roots are parted, it should be done in autumn.

Cabbages.

Those which are mostly cultivated for autumn and winter use, are the common white, red, flat, and long-sided cabbages: the seeds of which may be sown in April, in beds of good fresh earth. When they have about eight leaves, set them out into shady borders, about three or four inches square. In June plant them out, at the distance of three feet and a half from row to row, and at two feet and a half asunder in the row. If this be done in dry weather, water them, every other evening, till they have taken fresh root, and, as they advance in height, hoe the earth up round their stems. Some of them will be fit for use in October, and they may be used till February, unless damaged by bad weather. To prevent this, they may be pulled up in November, the ground trenched in the ridges, and the cabbages laid on the ridges, on their sides, with the roots in the earth: after Christmas they may be cut.

The early cabbage, and the sugarloaf, or Michaelmas cabbage, are sown about the end of July, or beginning of August, in an open space of ground, and set out as above. About the end of October plant them out; in May they will begin to cabbage: they may be had a fortnight earlier, if their leaves are tied in with a small osier twig. The early cabbage being first, fewer may be sown of them than of the sugarloaf, which need not be planted out before February.

The Savoy cabbage, cultivated for winter use, may be sown the end of April, and treated as the common white cabbage. It should be clear from trees or fences, in an open situation, and is best for gathering when pinched by frost.

Sea cabbage, or sea colewort, may be sown in March, on light loose soil, well digged, in one or more beds, four feet and a half or five feet wide, with wide alleys between. Sow the seed either in drills, longways, the beds a foot and

a half or two feet asunder, for the plants, either to remain or transplant; or sow broadcast, for transplanting that distance, in July, or the following spring.—When the plants are of one or two years growth, the beds having been earthed up a few inches in winter, they produce from the root thick fleshy shoots, of delicate eating.—These plants are perennial; the leaves decay in winter; but the roots remain, and produce a succession of young shoots, in the spring.

At the commencement of winter clear away the old leaves, weeds, and litter; loosen the tops of the beds, and apply a stratum of light loose earth on the beds, a few inches thick, or, occasionally, some dry, rotted, light, mellow dung. In the spring, the shoots will be long, white, and tender, and should be gathered for use when rising through the surface, or soon after, cutting them off within the ground.

Capsicum.

The pickling sort should be planted in a rich spot of ground, in a warm situation, the plants about a foot and a half asunder: they should be shaded till they have taken root, and, afterwards, duly watered in dry weather. Thus there may be three or four crops of fruit obtained the same year.

Cardoons.

Cardoons are annually raised from seed, which should be sown upon a bed of light earth, in March: when they come up, they should be thinned; and, if wanted, those which are drawn out may be transplanted into a bed, at about three or four inches distance, where they should remain till they are fit to transplant out for good.

In June they must be transplanted, into a moist rich spot of ground, at about four feet asunder every way: the ground should be well digged before they are planted, and the plants should be well watered until they have taken new root. Keep the ground clean from weeds; as the plants advance in height, there should be some earth drawn up about each; and, when full grown, their leaves should be closely tied up with a hayband, and the earth drawn up about each plant, almost to their tops. In about five or six weeks after this they will be blanched enough for use; so that, if a succession of them are wanted for the table, there should be but few plants earthed up at the same time. Towards the middle, or latter end of November, should the frost be severe it will be proper to cover the tops of those which remain with pease-haulm, or straw; but it should be taken off again in mild weather.

able to this, and is also hardier: it will continue bearing till the frost puts a stop to it in the autumn.

The seeds of all these sorts are too tender to be sown in the open air before the middle of April. The best way to have early kidney beans, where there is no conveniency of frames, is, to sow the seeds in rows, pretty close, upon a moderate hotbed, the latter end of March or the beginning of April. If the heat of the bed be sufficient to bring up the plants, it will be enough; this bed should be arched over with hoops, that it may be covered with mats every night, or in bad weather. They must afterwards be transplanted; and, if the weather be dry, they must be gently watered, to forward their taking new root. They must subsequently be managed in the same way as those which are sown in the full ground.

The second crop, for the full ground, which should be one of the three large sorts last mentioned, should be sown about the middle of May. These will come into bearing before the early kinds are over, and, if they are of the scarlet sort, will continue fruitful till the frost destroys them in the autumn. The manner of planting them is, to draw shallow furrows with a hoe, at about three feet distance from each other, into which you should drop the seeds, about two inches asunder; then draw the earth over them so as to cover them about an inch deep. When the stems are advanced above ground, gently draw a little earth up to them, when the ground is dry, which will preserve them from being injured by sharp winds. They will then require no farther care but to keep them clear from weeds until they produce fruit, which should be carefully gathered two or three times a week. The large sorts of kidney beans must be planted at a greater distance, row from row; and, if raised in hotbeds, to have them early, the only care to be taken is, to allow them room, and give them as much air as can be conveniently done, when the weather is mild, as also, to let them have but a moderate heat.

To save the seeds, the best way is, to let a few rows of them remain ungathered in the height of the season. In autumn, when they are ripe, in a dry day, pull up the plants, and spread them abroad to dry; after which thresh out the seed, and preserve it in a dry place.

Beet.

The white and green beets, which are cultivated for the leaves, are generally sown alone, at the beginning of March, on an open spot of ground, not too moist. When they have put out four leaves, the ground should be hoed, as for car-

rots, cutting up all the weeds, and also the plants, where they are too near each other, leaving them at least six inches asunder. In three weeks, or a month's time, the ground should be a second time hoed, and the plants thinned to about eight or ten inches. In six weeks after, the ground should be hoed a third time; after which, the plants will spread, and prevent the weeds from growing.

The red beet is frequently sown with carrots, parsnips, or onions; but, where the crops of those are not timely removed, it is better to sow them separately. This sort requires a deep light soil. The seeds should be sown in March, and must be treated in the same manner as the former sort; but the plants should not be left nearer than a foot distance, or, in good land, a foot and a half. The roots will be fit for use in the autumn, and continue good all the winter.

Borage.

If the seeds are sown in the autumn, in a warm border, the plants will live through the winter, and flower early the following summer, so as to produce good seeds. The seeds should be sown where the plants are to remain, for, when transplanted, they seldom succeed.

Borecole, or Scotch Kale.

This should never be eaten till the frost has rendered it tender. The plants may be set about a foot asunder, in rows, at two feet distance; and cultivated similarly to the Savoy and the common white cabbage.

Broccoli.

Of this, there are several kinds, purple, white, black, &c.; but the Roman, or purple, is preferable. The seeds should be sown about the latter end of May, or beginning of June, and, when the young plants have eight leaves, they should be transplanted into beds. Towards the latter end of July they will be fit to be planted out, in well sheltered ground, at the distance of a foot and a half in the rows, and two feet between each row.—The soil for broccoli should be rather light than heavy. The brown, or black species, though inferior to the Roman, is much hardier. It should be sown in the middle of May, and planted about two feet and a half asunder. Naples, or white broccoli, has a white head, similar to the cauliflower, from which, in flavour, it is scarcely distinguishable.

Bugloss.

This may be propagated by seeds, sown in spring or autumn, on light sandy earth. When strong enough to remove, plant them, at two feet distance.

Barnet.

your plants, that they may be prepared for transplantation: the ground for planting out your cauliflowers should be quite open from trees, &c., and rather moist than dry. Having been well digged and dunged, it should be sown with radishes, a week or fortnight before you intend to plant out your cauliflowers; as, if there are not some radishes amongst them, and the month of May should prove hot and dry, the fly will seize the cauliflowers, and eat their leaves full of holes.

About the middle of February, begin to plant out your cauliflowers: the distance, with other crops between the cauliflowers, to succeed them, as cucumbers, for pickling, and winter cabbages is, to every other row four feet and a half apart, and the intermediate rows two feet and a half, and two feet two inches distant in the rows.

To have a third crop of cauliflowers, make a slender hotbed in February, in which sow the seeds, covering them a quarter of an inch thick, with light mould, and covering the bed with glass frames. When the plants are come up, and have gotten four or five leaves, prepare another hotbed, to prick them into, which may be about two inches square; and in the beginning of April, harden them, by degrees, to fit them for transplanting, which should be done the middle of that month, at the distance directed for the second crop, and must be managed accordingly.

A fourth crop of cauliflowers may be raised by sowing the seed about the twenty-third of May; by being transplanted, they will produce good cauliflowers, if the season and soil be favourable, after Michaelmas; and will continue, if the season permit, to the end of the year.

Celery.

The first sowing should be in the beginning of March, upon a gentle hotbed; the second at the end of the same month, on an open spot of light earth, where it may enjoy the benefit of the sun; the third at the latter end of April, or beginning of May, on a moist soil: if exposed to the morning sun only, it will be the better. The seeds which are sown on the hotbed will come up in about three weeks or a month, when they should be carefully cleared from weeds: if the season be dry, water them frequently; and, in about five or six weeks after they are up, the plants will be fit to transplant. For this, prepare some beds of moist rich earth, in a warm situation, in which set these young plants, at about three inches square, that they may grow strong: if the season be cold, the beds must be covered with mats, to screen the plants from morning frosts. Also observe, in drawing these plants
out

out of the seed-beds, to thin them where they grow too thick, leaving the small plants to get more strength before they are transplanted, by which means each seed-bed will afford three different plantings, to succeed each other for use.—By the middle of May, some of the plants of the first sowing will be fit to transplant for blanching. The manner of transplanting, which should be on a moist, rich, light soil, is as follows: having cleared the ground of weeds, dig a strait trench, about ten inches wide, and eight or nine deep, loosening the earth in the bottom, and laying it level. The earth that comes out of the trench should be equally laid on each side, to be drawn in again, to earth the celery as it advances in height. In these trenches, which should be at three feet distance from each other, set your plants, in the middle of each, at about four or five inches distance, in one straight row, having trimmed the plants, and cut off the tops of the long leaves: as they are planted, close the earth well to their roots, and water them plentifully until they have taken new root. As they advance in height, draw the earth on each side close to them, taking care not to bury their hearts. Do this only in dry weather, or the plants will rot. When they have advanced a considerable height above the trenches, dig up the earth between the trenches, and earth them up, till fit for use. Remember to plant the last crop in a drier soil, to prevent its being rotted with too much wet in winter. Cover the ridges of celery with some pease-haulm, or other light covering, when the frost is very hard, which will admit the air to the plants.

The sort of celery, commonly called celeriac, is to be managed in the same manner, excepting, that it should be planted upon level ground; or in very shallow drills. It seldom grows above eight or ten inches high, so requires but little earthing up. It should be sown about the end of March, or beginning of April, upon a rich border of earth, and, in dry weather, constantly watered: when the plants are large enough to transplant, they should be placed eighteen inches asunder, row from row, and the plants six or eight inches distant in the rows: the ground must be carefully kept clean from weeds.

The best method to save the seed of celery is, to chuse some long good roots of the upright sort, which have not been too much blanched, and plant them out, at about a foot asunder, in a moist soil, early in the spring; and, when they run up to seed, keep them supported with stakes, to prevent their being broken down with the wind: in July, when the

Carraway.

The best season for sowing the seeds of carraway is, in autumn, soon after they are ripe.

Carrots.

The first season for sowing the seeds of carrots is, soon after Christmas, if the weather be open, in warm borders, near walls, &c. They thrive in a deep, warm, light, sandy soil, which should be dug two spades deep, that the roots may the better run down. If too much dunged the year that the seeds are sown, it will occasion their being wormeaten; but, where there may be a necessity for dunging it the same year as the carrots are sown, the dung should be well rotted, and thinly spread over the ground, and well dug in. As the seeds have numbers of small forked hairs, by which they adhere together, they should be well rubbed between the hands, to separate them before they are sown. A calm day should be chosen, for, from their lightness, if the wind blows, it will be impossible to sow equally. When sown, the ground should be trodden pretty close, to bury them, and raked level.

When the plants are up, and have got four leaves, hoe them with a small hoe, cutting down the young weeds, and separating the plants to three or four inches distance each way. In three weeks or a month after they should be hoed a second time, taking care not to leave two carrots close to each other, and to separate them to a greater distance. In five or six weeks, hoe them a third time: the carrots should then be separated to the distance they are to remain. If they are to be drawn while young, four or five inches asunder will be sufficient; but, if they are intended to grow large, they should be left eight or ten inches distant.

The second season for sowing is in February; but those which are intended for the open large quarters, should not be sown before the beginning of March, nor should you sow any later than the end of the same month.

In July sow again, for an autumnal crop, and, at the end of August, sow some to stand through the winter.

To preserve carrots, for the winter and spring, they should, about the beginning of November, when the green leaves are decayed, be dugged up, and laid in sand, in a dry place, where they cannot be injured by the frost.

Cauliflowers.

Sow cauliflower seed about the fifteenth or twentieth of August, on an old cucumber or melon bed, sifting a little earth

earth over the seeds, about a quarter of an inch thick. Should the weather prove very hot and dry, shade the bed with mats, and give it gentle waterings. In about a month's time, the plants will be fit to set out. Previously to this put some fresh earth on your beds. Set out your plants, at about two inches square; shade and water them at first planting; but do not water them much after they are growing, nor suffer them to receive too much rain. Let them continue in this bed, till the beginning of November, when they must be removed into the place where they are to remain during the winter; which, for the first sowing, is generally under bell or hand-glasses; but, for a succession, you should be provided with a later kind; to be sown four or five days after the other, and managed in the same manner.

The early crop, if your plants have succeeded well, will begin to fruit toward the end of April: you must then look over them carefully, every other day, and, when the flower plainly appears, break down some of the inner leaves over it, to guard it from the sun. When at their full bigness, draw them out of the ground; and, if designed for present use, cut them out of their leaves: if to keep, preserve their leaves about them, and put them into a cool place: the best time for pulling is in a morning.

For the second crop, at the end of October, prepare some beds, either to be covered with glass frames, or arched over with hoops, to be covered with mats, &c. These beds should have some dung laid at the bottom, about six inches or a foot thick, according to the size of your plants; as, if small, the bed should be thicker of dung, to bring them forward. The dung should be beaten down close with a fork to prevent the worms from getting through it; then lay some good fresh earth, about four or five inches thick thereon, in which set your plants, about two inches and a half square, observing, to shade and water them, until they have taken new root, but do not keep your covering too close. When they have taken root, give them as much free air as possible, keeping the glasses off, in the day-time, as much as the weather will permit: and, in the night, or at such times as the glasses require to be kept on, raise them up, with props, to let in fresh air, unless in frosty weather, at which time the glasses should be covered with mats, straw, or pease-haulm, &c. Also observe, to guard them against great rain, which, in winter time, is very hurtful to them, but, in mild weather, if the under leaves grow yellow and decay, pick them off. In the beginning of February, if the weather be mild, begin to harden

the seed begins to be formed, if the season be very dry, it will be proper to water the plants, which will greatly facilitate their producing good seeds. In August the seed will be ripe, at which time it should be cut up, in dry weather, and spread upon cloths, in the sun, to dry: beat out the seed, and preserve it dry, in bags.

Centaury.

Centaury plants are usually propagated by parting of their roots: the best time for which is, early in October, that they may have time to take root before the frost. They must not be removed, or parted, oftener than every fourth year; and, if designed to produce strong flowers, they should be planted in a dry soil.

Cammomile.

Cammomile is hardy, and may be propagated by slips or seed; if by seed, it should be sown on poor land: slips may be planted, in any of the summer months, in a shady border, and kept watered till rooted; in the autumn they may be removed to where they are to remain. The common cammomile, being the strongest, is the best for medicinal use.

Chervil.

This is an annual plant, which perishes soon after the seed is ripe. The best time to sow the seed is, in autumn, soon after it is ripe, for that which is sown in the spring rarely comes up, and seldom thrives. Be careful not to take the leaves of the Annual Myrrhis, which is poisonous, instead of this.—It will thrive on any soil, or in any situation, and may be treated in the same manner as parsley.

Chives.

Chives are propagated by parting their roots, are very hardy, and may be fit for use early in the spring.

Clary.

Clary may be propagated by seed, sown in spring, and afterwards transplanted into beds: after the plants have taken root, they will require no farther care, but to keep them clean from weeds. The winter and spring following, the leaves will be in perfection: in the summer, the plants run up to flower, and the seeds decay; so that there should be, annually, fresh plants raised.

Coriander.

Coriander seeds should be sown in the autumn, in an open situation, in a bed of good fresh earth. When the plants are up, they should be hoed out, to about four inches distance every way, clearing them from weeds.

Corn Sallad, or Lambs' Lettuce.

This should be sown the latter end of August; and then the first rains will bring up the plants, which should be hoed, to thin them, and to destroy the weeds. Early in the spring the sallad will be fit for the table.

Cresses.

During the winter season, cresses must be sown upon a gentle hotbed, and covered with either mats or glasses, to preserve them from great rains or frost. In the spring they may be sown in warm borders, where, if defended from cold winds, they will thrive. In summer, sow them upon shady borders, and repeat sowing every third day, or they will be too large for use.

Cucumbers.

For very early cucumbers, sow the seed before Christmas; but it is more usual to put the seed into the hotbed about Christmas. A stove for raising cucumbers is attended by less trouble than a common hotbed, and is a surer method. When there is this convenience, the seeds may be sown in small pots, and plunged into the tanbed, in the warmest part of the stove. The seed should be at least three or four years old, but, if more, provided it will grow, it will be the better. When the plants are up, and begin to put out their rough leaf, a sufficient number of small pots should be filled with good earth, and plunged into the bed, that the earth may be warmed to receive the plants; which should be pricked into these pots, two in each; when they have taken root, and are safe, the worst should be drawn out, without disturbing the roots of that which is left. In the management of these plants there must be great care taken, not to give them too much water, and it will be proper to put the water into the stove some hours before it is used, that the cold may be taken off, but caution must be used, not to make it too warm, as that would destroy the plants: they must also be guarded from the moisture which frequently drops from the glasses of the stove. A proper quantity of new dung must be prepared, for making a hotbed to receive them, as already directed. (See page 434.)

Two plants will be sufficient for each light, (of which six or eight are enough for a small family,) and they should be placed at about seven or eight inches asunder, but not all their roots together. When the plants are thus situated in the bed, the earth should be drawn up round the ball which remained, to the roots of the plants, into which the roots will soon strike. There should always be a quantity of good earth

earth laid under cover to keep it dry, for the earthing of these beds; as if taken up wet, it will chill, and occasion great damp in the bed. When the plants are thus settled, they must have proper air and water, according to the weather, being careful not to admit too much cold air, nor give too much water; the glasses should also be well covered with mats every night, to keep up the warmth of the bed, and some fresh earth should be put into the bed at different times, which should be laid at some distance from the roots of the plants, till it is warmed, and then should be drawn up round the heap of earth in which the plants grow. When the plants have put out side branches, or runners, they should be properly placed, and pegged down with small forked sticks, to prevent their rising up to the glasses, and also from crossing and entangling with each other.

When the fruit appears, there will also appear many male flowers on different parts of the plant; these may easily be distinguished, for the female flowers have the young fruit situated under them, but the male have none, but have three stamina in their center, with their summits loaded with a golden powder. This is to impregnate the female flowers; and when the plants are fully exposed to the open air, this farina or male powder is conveyed from the male to the female flowers; but, in the frames, where the air is frequently too much excluded, the fruit often drops off for want of it. To supply the want of free air, which is so necessary, carefully gather the male flowers, at the time when this farina is fully formed, and carry them to the female flowers, turning them down over them, and with the nail of one finger gently striking the outside of the male, so as to cause the powder on the summits to scatter into the female flowers: this is found sufficient to impregnate them; and thus the gardeners have now arrived at a much greater certainty than formerly of procuring an early crop of cucumbers and melons.

When the fruit of the cucumbers is thus fairly set, if the bed is of a proper temperature of warmth, they will soon swell, and become fit for use; so, all that is necessary to be observed is, to water the plants properly, which should be done, by sprinkling the water all over the bed, as the roots extend themselves to the side of the beds: therefore, those who are inclined to continue these plants as long as possible in vigour, should add a sufficient thickness of dung and earth all round the sides of the beds, so as to enlarge them to nearly double their first width; which will supply nourish-

ment to the roots of the plants, whereby they may be continued fruitful great part of the summer.

In gardens, where there are no stoves, the cucumber seeds should be sown in small pots upon a well prepared hotbed. When the plants are come up, proceed as before directed.

About the middle of March, or rather later, according to the season, put in your seeds for the second crop, either under a bell-glass, or in the upper side of your early hotbed. When the plants are up, they should be set out into another moderate hotbed, covered with bell or hand-glasses, placed close to each other: the plants about two inches distance from each other, shading them till they have taken root. Where it is only for the supply of a family, there may be plants enough raised on the upper side of the beds.

About the middle of April the plants will be strong enough to set out; you must therefore be provided with a heap of new dung, in proportion to the quantity of holes you intend to plant, allowing one load to five or six holes. When your dung is fit for use, dig a trench, about two feet four inches wide, and in length, as convenient. If the soil be dry, it should be ten inches deep, but, if wet, very little in the ground, levelling the earth in the bottom; then put in your dung, stirring and mixing every part of it, as directed for the first hotbeds. Then cover the ridge over with earth, about four inches thick, laying the earth, the same thickness round the sides, raising hills in the middle at three feet and an half asunder: next set the glasses upon the hills, leaving them close down about twenty-four hours, in which time the earth in the hills will be warmed sufficiently to receive the plants; then, with your hand, stir up the earth, making it a little hollow in the middle; into each of which set four plants, observing, to water and shade them until they have taken root. Be careful to give them air, by raising the glasses on the opposite side to the wind, according to the heat of the weather; but you must only raise the glasses in the middle of the day, until the plants fill the glasses, at which time you should raise the glasses with a stick, on the south side, according to the growth of the plants, that they may not be scorched by the sun; this also will harden and prepare them to endure the open air. Towards the latter end of May, if the weather be settled and warm, turn the plants down gently out of the glasses; but not in a very dry hot sunny day, but, rather, when there is a cloudy sky, and an appearance of rain. Place the glasses secure, at about four or five inches high from the ground,

ground, that the plants may lie under them without bruising. Do not take the glasses quite away till the latter end of June, or the beginning of July, for they will preserve the moisture much longer to their roots than if they were quite exposed to the open air. About three weeks after you have turned the plants out of the glasses, dig up the spaces of ground between the ridges, laying it up to the sides of the bed, that the roots of the plant may strike into it; then lay out the runners of the vines in exact order, being careful not to disturb the vines too much, nor to bruise or break the leaves. After this, keep them clear from weeds, and water them as often as they may require. The ridges, thus managed, will produce large quantities of fruit from June until the latter end of August.—From these ridges, preserve the cucumbers for seed. Those who produce cucumbers very early, generally leave three or four of the first produce of their earliest crop, when the fruit is fair: seeds of these are generally preferred to any other for the first crop. They should remain on the vines till the seeds are perfectly ripe; and, when gathered from the vines, it will be proper to set the fruit in a row, upright, against a hedge or wall, where they may remain until the outer cover begins to decay; then cut them open, and scrape out the seeds, and pulp, into a tub, which should be, afterwards, covered with a board, to keep out dirt. In this tub it should remain eight or ten days, stirring it well, to the bottom every day, to rot the pulp, that it may be easily separated from the seeds: then pour some water into the tub, stirring it well, which will raise the scum to the top, but the seeds will settle to the bottom: by two or three times pouring on water, and afterwards straining it off, the seeds will be cleared from the pulp; then spread them upon a mat, and expose them to the open air three or four days, till perfectly dry. Put them up in bags, in a dry place.

For the last crop, or picklers, sow the seed the beginning of June, when the weather is settled. They are generally sown between the wide rows of cauliflowers, which are four feet and a half asunder. In these rows dig up square holes, about three feet and a half distance from each other, breaking the earth well, and afterwards smoothing and hollowing with the hand: put eight or nine seeds into the middle of each hole, covering them over with earth about half an inch thick: if the weather be very dry, water the holes gently, in a day or two after the seeds are sown, to forward their vegetation.—In five or six days, if the weather be favourable, the plants will begin to thrust their heads above ground; at which

which time take care to keep off the sparrows: when they have expanded their seed-leaves, the sparrows will not meddle with them. Water them gently, as the season may require; and when the rough leaf begins to appear, the weakest plants should be drawn out, leaving only four of the best in each hole, stirring the earth round them with a small hoe, to destroy the weeds. Raise the earth about the plants, putting a little between them, and pressing it gently down, that they may be separated from each other to a greater distance.

When the cauliflowers are drawn off, from between the cucumbers, hoe and clean the ground, drawing the earth up round each hole of cucumbers in form of a basin, the better to contain the water when it is given them: then lay out the plants, as they are to run, and put a little earth between them, pressing it down gently, to spread them each way, giving them a little water, to settle the earth. Thus managed, the plants will begin to produce fruit toward the latter end of July, or the beginning of August.

The number of holes necessary for a family is about fifty or sixty; for, if there are fewer, they will not produce enough at one gathering, to make it worth the trouble and expense of pickling.

Dill.

Dill is propagated by sowing the seeds in autumn, soon after they are ripe, in a light soil. When they come up they may be hoed out, the same as onions, carrots, &c. to about eight or ten inches apart, and kept clear from weeds.

Endive.

The first season for sowing the seeds of endive is in June. The second sowing should be about the beginning of July, and the last in the middle of July; from which three crops there will be a supply for the table during the whole season. —When the plants come up they must be kept clean from weeds, and, in dry weather, duly watered, till they are fit to transplant, when there should be an open spot of rich ground prepared to receive them. The ground having been well digged and levelled, if it should be very dry, it must be watered, to prepare it for the reception of the plants, which should be drawn up from the seed-bed carefully, so as not to break their roots. Take the largest plants, leaving the small ones to get more strength. The ground should be marked out in rows, at one foot asunder, and the plants set, ten inches distant, in the rows, closing the earth well to their roots. Let them be well watered, every other evening, till they have
taken

taken good root, after which they must be kept clean from weeds.

The plants which are first transplanted, will be fit to blanch by the latter end of August, at farthest; and, if properly managed, in three weeks or a month, they will be sufficiently blanched for use. If any of the plants should put out flower stems, they should be immediately pulled up and carried away. To blanch them, provide a parcel of small osier twigs, or bass mat, to tie up some of the largest heads to blanch; which should be done in a dry afternoon, when there is neither dew nor rain to moisten the leaves in the middle of the plants. Tie up the largest plants first, and go over the piece once a week, as the plants increase in their growth.

Transplant all the plants of the last sowing under warm walls, pales, or hedges, to screen them from frost; and, should the winter prove very sharp, cover them with some pease-haulm, or other light covering, to be taken off in mild weather: these borders should also be as dry as possible.—The tying up of the plants, to blanch them, is only to be understood for the two first sowings. The best method for the late crops is, to take up the plants in a very dry day, and, with a large flat-pointed dibble, plant them into the sides of trenches of earth, which should be laid very upright, sideways, towards the sun, with the tops of the plants only out of the ground, so that the hasty rains may run off, and the plants be kept dry. These will be blanched fit for use in about three weeks or a month's time. Keep planting some fresh ones into trenches, every week or fortnight at farthest, that you may have a constant supply: those which were last transplanted out of the seed-beds should be preserved till February or March, before they are planted to blanch. When blanched enough for use, dig them up.

To have a supply of good seeds for the next season, look over those borders where the last crop was transplanted before you put them into the trenches to blanch; and make choice of some of the largest, soundest, and most curled plants, in number according to the quantity of seeds required: for a small family a dozen of good plants will produce seeds enough. These should be taken up, and transplanted, under a hedge or pale, at about eighteen inches distance, in one row, about ten inches from the hedge, &c. in the beginning of March, if the season be mild, otherwise a fortnight later. When the flower stems begin to advance they should be supported with a packthread, fastened to nails driven into the pale, and run along before the stems, to draw them upright close

close to the hedge or pale, otherwise they will be liable to break with strong winds. Keep them clear from weeds, and, about the beginning of July, your seeds will begin to ripen: as soon as they are quite ripe, cut off the stalks, and expose them to the sun, upon a coarse cloth, to dry: then beat out the seeds, which must be dried, and put up in bags of paper, and preserved for use in some dry place. Do not wait for all the seeds ripening upon the same plant; for, if so, all the first ripe, and best of the seeds will scatter, and be lost before the others are nearly ripe.

Fennel.

Procure some thoroughly good seeds, and chuse a good spot of light rich earth, neither dry nor very wet. The first crop may be sown about the middle of March, which will be fit for use in July; and so, by sowing at several times, there may be a supply for the table till the frost. After having well digged and levelled the ground, the seed should be sown in a shallow rill, scattering them pretty thin, for the plants must be left six inches asunder in the rows; but, as some of the seeds may fail, they should be scattered two inches distant: then cover them about half an inch thick with earth: these rills should be made eighteen inches asunder, or more, that there may be room to clean the ground, as also to earth up the plants, when full grown. When they are up, they should be thinned to about four inches distance; and, as they advance, they should, from time to time, be hoed; and, at the last time of thinning them, they should be left seven or eight inches asunder. If the kind be good, the stems of the plants will increase to a considerable bulk just above the surface of the ground; which part should be earthed up, in the manner of celery, to blanch, about a fortnight or three weeks before it is used. The second crop should be sown about three weeks after the first, and so continued every three weeks or a month, till the end of July; but the seeds which are sown in May and June should have a moister soil than those which are sown the first; as also, those which are sown the latter part of July should be on a drier soil, and in a warmer situation. If the season prove dry, the plants must be watered, otherwise they will run up to seed before they are of any size; therefore there should be a channel made where every row of plants grow, to detain the water which is poured on them, to prevent its running off. In the autumn, if there be sharp frosts, cover the plants with some pease-haulm, or other light covering.

Feverfew.

Feverfew.

This may be propagated by seed, sown either in autumn, soon after they are ripe, or in the spring, on a bed of common earth, in almost any situation. The plants require no other care, but to thin them where they are too close, and keep them clean from weeds.

Garlic.

All sorts of garlic are hardy, will thrive in almost any soil or situation, and are easily propagated, either by their roots or from seeds: if from roots, the best time is in autumn; if by seeds, they may be sown, on a border of common earth, either in autumn, soon after the seeds are ripe, or in the spring following, and will require no farther care, but to keep them clear from weeds; in the following autumn the plants may be transplanted into the borders.

Gourds and Pumpkins.

The long gourd always produces the same shaped fruit.—The pumpkin is cultivated by planting it upon dunghills: both may be propagated by sowing their seeds, in April, on a hotbed, and the plants transplanted on another moderate bed, where they should be brought up hardily, and have a great deal of air, to strengthen them; and, when they have got four or five leaves, they should be transplanted into holes, made upon an old dunghill, or some such place, allowing them a great deal of room to run, for some of the sorts will spread to a great distance.

Horseradish.

This is propagated by cuttings, or buds from the sides of the old roots: the best season for this is in October or February, the former for dry land, the latter for moist. Provide a good quantity of offsets, which should have a bud upon their crowns, but it matters not how short they are; therefore, the upper part of the roots, which are taken up for use, should be cut off about two inches long, with the bud to it, which is the best for planting: then make a trench, ten inches deep, in which place the offsets, at four or five inches distance, with the bud upward, covering them up with the mould that was taken out of the trench: proceed to a second trench in the same manner, and continue the same till the whole spot of ground is planted. Then level the surface of the ground even, observing to keep it clear from weeds, until the plants are so far advanced as to be strong enough to overbear and keep them down. Thus the roots will be long and straight, and, the second year after planting, will be fit for use.

Hyssop.

Hyssop seeds must be sown in March, on a bed of light sandy soil, and, when the plants come up, they should be transplanted to the places where they are to remain, a foot asunder each way; if designed to abide in those places for a long time, two feet distance will be small enough. They thrive best upon a poor dry soil. If propagated by slips, they should be planted, either in spring or autumn, in a bed of light earth, where they will take root in about two months, after which they may be transplanted, managing them as before directed.

Lavender.

Lavender should be propagated by slips in March: plant them in a shady situation, till they have taken root; after which they may be exposed to the sun, and, when they have obtained strength, may be removed to the places where they are designed to remain.

Leeks.

Leeks are cultivated by sowing the seeds in the spring, in the same manner as for onions, with which they are commonly sown.

Lettuces.

The common garden lettuce, is sown for cutting young, to mix with other small sallad herbs.—The cabbage lettuce may be sown at different times of the year, in succession. The first crop should be sown in January, on an open warm spot of ground, and, when the plants are come up, they should be thinned to ten inches distance, by hoeing, as for carrots, onions, &c.: if you have occasion for the superfluous plants, they may be drawn and transplanted to another spot, at the same distances.—For the succeeding crops, as the season advances, choose a shady moist situation, but not under the drip of trees. In the middle of August sow the last crop, thin, upon a good light soil, in a warm situation, and, when the plants are up, they must be hoed out so as to stand singly: cut down all the weeds. In the beginning of October they should be transplanted into warm borders, where, if the winter be not very severe, they will stand very well; but, to be sure of a crop, plant a few upon a bed, pretty close, where they may be arched over with hoops, and, in severe frosts, covered with mats and straw, or pease-haulm; in the spring, they may be transplanted into a warm rich soil.—To save good seeds of this kind, look over your lettuces when in perfection, and such as are very hard, and grow low, should have sticks thrust into the ground, by the sides of them,

them, to mark them from the rest: carefully pull up all the rest from amongst them, as soon as they begin to run up; lest they should, by intermixing their farina with the flowers of the good ones, degenerate the seeds.

The Silesia, imperial, royal, black, white, and red, cos lettuces, may be sown at the beginning of February, upon a gentle hotbed, covered with a frame; and at the latter end of February, or the beginning of March, on a warm border of light soil, in an open situation, not overshadowed with trees. When the plants come up on the hotbed they should have a great share of fresh air admitted to them, and, when they have four or six leaves, they should be transplanted upon another hotbed, to bring them forward, but this bed may be arched over with hoops, and covered with mats. When the plants are strong enough to plant out for good, they should be set at sixteen inches distance each way. Those which were sown on the warm border should also be transplanted into another spot of ground, at the same distance as the former, observing, if the season be dry, to water them till they have taken root; after which they must be carefully kept clean from weeds. The black coss lettuce, should be tied up, when full grown, the same as endive, to whiten their inner leaves, and render them crisp.

To continue these sorts of lettuce through the season, the seeds must be sown in April, May, and June, in a shady situation; and, in the middle or latter end of September there should be some seeds sown, to abide the winter; the plants from which should be transplanted, either under glasses, or in a bed, arched over with hoops; but they should have as much free air as possible, when the weather is mild.—In the spring, they should be planted out into a rich light soil, allowing them at least eighteen inches distance each way.

The most valuable of all the sorts of lettuce, in England, are, the Egyptian green cos, and the white cos, the Silesia, and red cos. The brown Dutch and green capuchin lettuces are very hardy, and may be sown at the same seasons as the common cabbage lettuce, and are very proper to plant under a wall or hedge, to stand the winter.

When the seeds begin to ripen, such branches of the large growing lettuces as ripen first, should be cut, and not wait to have the seed of the whole plant ripe together. When they are cut, they must be spread upon a coarse cloth, in a dry place, that the seeds may dry; after which they should be beaten or rubbed out, dried again, and carefully hanged up.

Licorice.

Licorice delights in a light sandy soil, which should be three feet deep, at least; for its goodness consists in the length of the roots. The best season for planting is, toward the end of February or the beginning of March, in the following manner: strain a line across the ground, beginning at one end of the piece; then, with a very long dibble, put in the shoot, so that the whole plant may be set straight into the ground, with the head about an inch under the surface, in a straight line, about a foot asunder, or more, in rows, and two feet distance row from row; having finished the whole spot, it may be sown with a thin crop of onions. The licorice will not shoot very high the first season, and the hoeing of the onions will keep the ground clear from weeds; care, however, should be taken not to cut off the shoots of the licorice plants as they appear above ground, and to cut up all the onions which grow near the heads of the licorice. After the onions are full grown, and pulled up, the ground should be cleared from weeds; and, in October, when the shoots of the licorice are decayed, a small quantity of very rotten dung, spread upon the surface of the ground, will prevent the weeds from growing during the winter, and the rain will wash the dung into the ground, which will greatly improve the plants.—In the beginning of March following, the ground between the rows of licorice should be slightly digged, burying the remaining part of the dung, but taking care not to cut the roots. The plants should remain three years from the time of planting, when they will be fit for use. They must not be taken up till the stalks are perfectly decayed, for, when taken up too soon, they are subject to shrink.

Love Apples.

Sow the seeds of love apples on a moderate hotbed, in March, and, when the plants are two inches high, transplant them into another moderate hotbed, at four inches distance from each other, shading them till they have taken root; after which they must have a large share of fresh air.—In May they should be transplanted, either into pots or borders, near walls, pales, or hedges, to which their branches must be fastened to support them; where these plants are cultivated for the sake of their fruit they should be planted in a warm aspect, and the branches regularly fastened as they extend.

Lovage.

Lovage is easily propagated by seeds, sown in autumn, soon after they are ripe; when the plants come up, trans-
plant

plant them into a moist rich border, at about three feet distance from each other, and, after they have taken new root, they will require no other care but to keep them clean from weeds.

Marigolds.

The best way to preserve the several varieties is, to pull up all those plants whose flowers are less double, as soon as they appear, that they may not impregnate the others with their farina, and save the seeds from the largest and most double flowers: the childing sort should be sown by itself, and the seeds saved from the large centre flowers only.—The seeds may be sown in March or April, where the plants are to remain, and will require no other culture but to keep them clean from weeds, and to thin the plants where they are too close, leaving them ten inches asunder.

Marjorum.

Pot Marjorum will rise plentifully from scattered seeds, or it may be propagated by parting of the roots; the best time for which is in autumn, and it may be planted in any soil not over moist, and will thrive in any situation, so requires no other care but to keep it clear from weeds.—The common sweet marjorum is propagated by seeds, sown on a warm border toward the end of March, and, when the plants are come up about an inch high, they should be transplanted into beds of rich earth, at six inches distance every way, watering them duly till they have taken new root. In July they will begin to flower, at which time they are cut for use, and called knotted marjorum.

Mastich.

Treat this the same as savory, thyme, &c.

Melons.

Prepare the hotbeds the same as for cucumbers; and be careful to obtain good seeds, which should not be sown till they are three years old, nor when they are more than six or seven, nor when they are so light as to swim on the water. Never attempt to have the fruit ripe earlier than the middle of June; from which time to the end of September they may be had in plenty, if skilfully managed, and, when the autumn is favourable, to the middle of October.—The seeds must be sown at two different seasons, or if at three, will be still better: the first should be sown about the middle of March; the second the end of the same month; those which are designed for bell or hand glasses, or to be covered

with oil papers, should not be sown till ten or twelve days in April.

The beds, or ridges, should always be placed in a warm situation, open to the south, or a little inclining to the east, and sheltered, at a distance, by trees from the other points: this place should be inclosed with a good reed fence, which is preferable to any other inclosure; and, in making it, it should be extended, so as not to obstruct the sun's rays during any part of the day. The compost, in which these plants succeed best, is, two-thirds of fresh gentle loam, and one third of rotten neats' dung, mixed together, one year before it is wanted, so as to have the benefit of a winter's frost and summer's heat, observing to turn it over often, and never to suffer weeds to grow upon it. As melon plants succeed best when they are planted young, so, before the plants appear there should be a quantity of new dung, thrown in a heap proportionable to the number of lights intended, allowing about fifteen good wheelbarrows full to each light. The depth of the bed must be according as the soil is dry or wet: in a dry ground it should not be less than a foot, or a foot and a half, deep; for the lower these beds are made the better they will succeed, where there is no danger of their suffering by wet. As soon as the bed is of a proper warmth the earth should be laid upon it, at first, not more than two inches thick, except in the middle of each light, where the plants are to be placed, where there must be raised a hill eighteen inches high, or more, terminating in a flat cone: in two or three days after the earth is put on the bed, it will be of a proper temperature to receive the plants; then, in the evening, transplant them, but always do it when there is little wind stirring. When the plants are placed on the top of the hills, they should be gently watered, which should be repeated, once or twice after, till they have taken good root, after which they seldom require more. When the plants have established themselves well, there should be a greater quantity of earth laid on the bed, beginning round the hills where the plants grow, that their roots may have room to strike out; and, as the earth is put in from time to time, it must be trodden or pressed down as close as possible; and at last, it should be raised, at least a foot and a half thick upon the dung, all over the bed; observing to raise the frames, that the glasses may not be too near the plants, lest the sun should scorch them.—When they have gotten four leaves, their tops should be pinched off with the finger and thumb, to cause the plants to put out lateral branches, which produce

produce the fruit: when there are two or more of these lateral shoots produced, they must also be pinched, to force out more, which must be practised often, that there may be a supply of runners, to cover the bed. The management of these beds must be nearly the same as for the cucumbers; but melons require a greater share of air than cucumbers, and very little water; and, when it is given to them, it should be at a distance from their stems.—Set the fruit the same as cucumbers. By the pinching off the runners three joints above the fruit, there will be fresh runners produced a little below the places where the others were pinched; therefore look over the vines often, to stop these new runners soon after they come out, and pull off the young fruit which will appear: this must be repeated until those intended to stand are grown so large as to draw all the nourishment which the plants can supply. This is all the pruning necessary; but, when practised, it is proper to give some water to the plants, with great caution, at a distance from their stems. This will help to set the fruit, and cause it to swell.

When the plants have struck out from under the frames, should the weather alter to cold, it may be proper to cover the extremities every night with mats: after this, what water is given to the plants should be in the alleys between the beds; but these waterings should not be repeated oftener than once a week in very dry weather, giving as much air as possible to the plants, in warm weather.

For melons which are raised under bell or hand glasses, the plants must be obtained in the same manner as already directed; and, about the latter end of April, if the season be forward, will be a good time to make the beds.

For Cantaleupe melons, as practised by the Dutch, dig a trench in the ground ten feet wide, and in length proportional to the number of lights which are designed to cover the beds: board this pit up with old planks, so as to make the depth three feet and a half, or more. Fill it with tanners' bark, or dung, well mixed: then have frames made six feet wide in the clear, placed in the middle of the hotbed, by which there will be two feet left on each side the frame within the planking, to allow room for the roots of the melon plants to extend each way. On this hotbed, lay a foot and a half of good loamy earth, for the plants to root into.—The further management of the melons, after the fruit is set, is, to keep pulling off all the superfluous fruit, to pinch off all weak runners, and to turn the fruit gently twice a week, that each side may have equal benefit of the sun and air. The
plants

plants will require a little water in very dry weather, but it should be given in the alleys, at a distance from the stems of the plants, and not oftener than once in a week or ten days, at which times the ground should be well soaked in the alleys. Do not over water the plants, and give as much free air as possible, when the weather will permit.

When the fruit is fully grown, they should be looked over at least twice every day; those which are intended for the table, should be cut early in the morning, before the sun has warmed them; but, should any require to be cut afterwards, they should be put into cold spring water, or ice, to cool them, before they are brought to the table; those cut in the morning should also be kept cool till served up. The sign of this fruit's maturity is, its cracking near the footstalk, and beginning to smell. Cantaleupe melons seldom change their colour until they are too ripe. These directions will equally apply to all the other sorts of melons.

In saving of the seeds, take them from the firmest fruit, and those which have the highest flavour.

Water Melons.

Sow good seed in the hotbed for early cucumbers; then, prepare a quantity of new dung the beginning of February, which should be thrown into a heap, for about twelve days, to heat. The bed should be made in the same manner as for the musk melon. The plants may be raised, fit to plant out for good, in the same bed with the early cucumbers. These plants require much more room than either cucumbers or common melons, so there should be but one plant put into a three-light frame.—When placed in these beds, admit fresh air to them, by raising of the glasses in proportion to the weather: as their branches extend, lead the shoots, so as to fill each part of the frame, but not to crowd each other: keep them clear from weeds, and frequently water them, but not in large quantities.

Mint.

Part the roots in spring, or plant cuttings during any of the summer months: they should have a moist soil; and, after the cuttings are planted, should the season prove dry, they must be often watered, until they have taken root. Mint should be planted in beds about four feet wide; but the beds should not stand longer than three years, as by that time the roots will be matted so closely, as to rot and decay each other.

For

For mint sallad, in winter and spring, take up the roots before Christmas, and plant them upon a moderate hotbed, close together, covering them with fine earth, about an inch thick, and cover the bed either with mats, or glass frames.

Mushrooms.

To obtain mushrooms, if you have no beds in your own, or neighbouring gardens, look abroad, in rich pastures, during the months of August and September, that being the season when mushrooms are naturally produced. Open the ground about the roots of the mushrooms, where you will frequently find the earth full of small white knobs, which are the offsets, or young mushrooms; gather these carefully, preserving them in lumps with the earth about them. As this spawn, however, cannot be found in the pasture, except at the season when the mushrooms are naturally produced, you may, probably, find some in old daughills, especially where there has been much litter, and the wet has not penetrated to rot it: also, by carefully searching old hotbeds, it may be often found, the spawn having the appearance of a white mould, shooting out in long strings. It may likewise be procured by mixing some long dung from the stable, which has not been thrown on a heap to ferment. This being mixed with strong earth, and put under cover, to prevent wet getting to it, the more the air is excluded from it the sooner the spawn will appear; but this must not be laid so close together as to heat, for that will destroy the spawn: in about two months after, the spawn will appear, especially if the heap be closely covered with such litter as may have lain long abroad, so as not to ferment. Then the beds may be prepared to receive the spawn: they should be made of dung, in which there is a good deal of litter; but it should not be thrown on a heap to ferment; dung which has lain spread abroad for a month or longer, is best. The beds should be made on dry ground, and the dung laid upon the surface: their width, at bottom, should be about two feet and a half, or three feet, the length in proportion to the quantity of mushrooms desired: lay the dung about a foot thick, covering it about four inches with strong earth. On this lay more dung, about ten inches thick: then another layer of earth, still drawing in the sides of the bed, so as to form it like the ridge of a house, which may be done by three layers of dung and as many of earth. The bed being finished; cover it with litter, or old thatch, to keep out wet, as also to prevent its drying: in this situation it may remain eight or ten days, by which time the bed will be in a proper

temperature to receive the spawn. When the spawn is found, it should be kept dry until it is used.—The bed being in a proper temperature, the covering should be taken off, and the sides smoothed; then a covering of light rich dry earth, about an inch thick, should be laid all over the bed: upon this the spawn should be thrust, laying the lumps two or three inches asunder; then gently cover this with the same light earth, about half an inch thick, and put the covering of litter over the bed, laying it so thick as to keep out wet, and prevent the bed from drying. When the beds are made in the spring or autumn, the mushrooms will appear, perhaps, in a month after making; but those beds which are made in summer, when the weather is hot, or in winter, when cold, are much longer before they are productive.

The art of managing these beds is, to keep them in a proper temperature of moisture, never suffering them to receive too much wet: during the summer season the beds may be uncovered, to receive gentle showers of rain, at proper times; and, in long dry seasons, they should be, now and then gently watered: during the winter season they must be kept as dry as possible, and so closely covered as to keep out cold. In frosty, or very cold weather, some warm litter, shaken out of a dungheap, and laid on, will promote the growth of the mushrooms; but this must not be laid next the bed, but a covering of dry litter between; as often as the litter is found to decay, it should be renewed with fresh; and, as the cold increases, the covering should be laid so much thicker. A bed thus managed, if the spawn take kindly, will continue good for several months, and produce great quantities of mushrooms. When they are destroyed, take the spawn, for a fresh supply, which may be laid up, in a dry place, until the proper season of using it; which should not be sooner than five or six weeks, that the spawn may have time to dry.—As it sometimes happens, that beds thus made do not produce any mushrooms till they have lain five or six months, these beds should not be destroyed, though they should not at first answer expectation.

Mustard.

The seed of white mustard, for a sallad herb in the winter season, should be sown very thick, in drills, either on a warm border, or, in very cold weather, on a moderate hotbed, with cresses, and other small sallad herbs.

Onions.

Onions may be sown the latter end of February, or the beginning

beginning of March, on good rich light ground, well digged and levelled, and cleared from weeds: when the surface of the ground is not moist, and where they are intended for a winter crop, they must not be sown too thick. The common allowance of seed is, six pounds to an acre.—In about six weeks after sowing, the onions will be forward enough to hoe; at which time, in dry weather, with a small hoe, cut up lightly all the weeds from amongst them; and also cut out the onions, where they grow too close in bunches, leaving them at least two or three inches apart. In about a month, hoe them a second time, leaving them four or five inches asunder. In a month or six weeks more, hoe them the third and last time: but if the weather should prove moist, and any of the weeds should take root, in about a fortnight or three weeks after, go over the ground, and draw out all the large weeds with your hands.—Towards the middle of August, the onions will have attained their full growth, which may be known by their blades falling to the ground and shrinking: before the blades are withered off, draw them out of the ground, cropping off the extreme part of the blade, and lay them abroad, on a dry spot of ground, to dry, turning them over every other day at least. In about a fortnight's time, they will be dry enough to house, which must be done in perfectly dry weather: carefully rub off all the earth, and mix no faulty ones amongst them; they should be put in a loft or garret, and the closer they are kept from air the better. To preserve them late in the season, select a parcel of the firmest and most likely to keep, from the others, and, with a hot iron, slightly singe their beards, or roots, which will effectually prevent their sprouting; but be careful not to scorch the pulp of the onions.

Welsh onions are propagated only for spring use: they are sown about the end of July, in beds about three feet and a half wide, leaving alleys, to go between the beds, to clean them: in a fortnight's time, they will appear above ground, and must be carefully cleared from weeds; towards the middle of October their blades will die away: if they stand undisturbed they will come up again very strong in January, and from that time grow very vigorously, resisting all weathers, and by March will be fit to draw for young onions.—The roots of these onions, if planted out at six or eight inches distance, in March, will produce ripe seeds in autumn; but as it will be in small quantities the first year, the same roots should remain unremoved, which, the second and third year, will produce many stems, and afford a good supply of seeds.

The roots will last many years good, but should be transplanted and parted every second or third year, which will make them produce strong seeds.

Parsley.

Common parsley should be sown early in the spring: the seeds remain a long time in the earth, and the plants seldom appear in less than six weeks. It is generally sown in drills, by the edges of borders.—The great garden parsley is cultivated by sowing the seeds in good ground, early in the spring; and in April, when the plants are up, cut them out with a hoe (as for young carrots) to about five or six inches square, and keep them constantly clean from weeds. In July, the roots will be fit to draw, and may be boiled and eaten as young carrots. Where these plants are cut out, to allow them more room, if the soil is good, the roots will grow to the size of a middling parsnip by September, and the roots may be preserved for use all the following winter, the same as carrots.

Parsnips.

Sow parsnip-seed in February or March, in a rich mellow soil, well digged. The seed may be sown alone, or with carrots, especially where the carrots are designed to be drawn off very young. When the plants are up, hoe them out, leaving them about ten inches or a foot asunder, cutting up all the weeds. This must be repeated three or four times in the spring, according as the weeds grow: in the latter part of summer, the plants will cover the ground, and prevent the growth of weeds. When the leaves begin to decay, the roots may be digged up for use. To preserve them for spring use, dig them up in the beginning of February, and bury them in sand, in a dry place, where they will keep good till the middle or latter end of April.

To save the seeds, chuse some of the longest, straightest, and largest roots, which should be planted, about two feet asunder, in some place where they may be defended from the strong south and west winds; if the season be very dry, water them twice a week. Toward the latter end of August, or beginning of September, the seeds will be ripe; at which time carefully cut off the heads, and spread them on a coarse cloth for two or three days to dry; after which, the seeds should be beaten off, and put up for use: never trust to these seeds after they are a year old.

Pease.

To obtain pease early in spring, sow them on warm borders,

lers, under walls or hedges, about the middle of October. When they come up, hoe the earth well up to the stems, and let them remain till the beginning of February, keeping the earth up from time to time as the plants advance in height; also, cover them, in very hard frost, with pease-haulm, straw, or some other light covering. At the above time, make a hotbed, in proportion to the quantity of pease, of good hot dung, well prepared, and laid from two to three feet thick, according as the beds are made earlier or later in the season. The dung having been equally levelled, light fresh earth, not over rich, must be laid thereon, about six or eight inches thick, all over the bed. The frames (which should be two feet high on the backside, and about fourteen inches in front) must then be put on, and covered with glasses. The bed should remain three or four days, to let the steam pass off, before you put the plants in; every day raising the glasses, to let the rising steam pass off: when the bed is of a moderate heat, take up the plants as carefully as possible, to preserve the earth to their roots, and plant them into the hotbed in rows, about two feet asunder, and the plants about an inch distant from each other, watering and shading them till they have taken root; after which, give them air, at all times when the season is favourable: also, draw the earth up to the shanks of the plants, as they advance in height, and keep them clear from weeds. The water they should have must be given them sparingly; and, when the weather is very hot, cover the glasses with mats, in the heat of the day; but, when the plants begin to fruit, they should be watered oftener, and in greater plenty than before. The sort of pea generally used for this purpose is the dwarf.

The next sort of pea, to succeed those on the hotbed, is, the hotspur; of which the golden and Charlton hotspurs are chiefly preferred. They must also be sown on warm borders toward the latter end of October; and, when the plants are up, draw the earth up to their shanks in the manner before directed. In the spring carefully clear the pease from weeds, and draw some fresh earth up to their stems, but not too high: observe also to keep them clear from vermin.—If this crop succeed, it will immediately follow those on the hotbed; but, lest it should miscarry, sow two more crops, at about a fortnight or three weeks distance from each other. This will be sufficient till the spring of the year, when you may sow several more crops, at a fortnight distance. The late sowings will continue the early sort of pease through the season; but it will be proper to have some of the large sort

of pease to succeed them, in order to which, sow some of the Spanish morotto, about the middle of February, on a clear open spot of ground, in rows about four feet asunder, and about an inch distance, covering them about two inches deep with earth.—About a fortnight after this, sow another spot, of this, or any other large sort, to succeed those, and repeat sowing, once a fortnight, till the middle or latter end of May; observing, to allow the marrowfats, and other very large sorts, at least four feet and a half between row and row: the rose pea should be allowed at least eight or ten inches distance, plant from plant, in the rows.—When the plants are eight or ten inches high, stick some brushwood into the ground, for them to climb upon.

The dwarf sorts of pease may be sown much closer together; for they seldom rise above a foot high, and rarely spread above half a foot in width, so that they need not have more than two feet row from row, and not above an inch asunder in the row. These will produce a good quantity of pease, provided the season be not over dry, but they seldom continue long in bearing; so that they are not so proper to sow for the main crop, when a quantity of pease is expected for the table, their chief excellency being for hotbeds.

The large sorts, for the great crop, are not so sweet as the early hotspur pease; therefore, it will also be proper to continue a succession of those through the season, in small quantities, which may be done by sowing every fortnight: those which are sown late in the season should have a strong moist soil.

The large growing sorts may be cultivated for common use, because they produce greater quantities than the other, and will endure the drought better.

The best of all the large kinds is the marrowfat, which will continue good through the month of August, if planted on a strong soil.—The gray and other large winter pease, are seldom cultivated in gardens, because they require a great deal of room. The best time for sowing them is about the beginning of March, when the weather is pretty dry.

The common white pea will do best on light sandy land, or on a rich loose soil. The usual method of sowing them is with a broadcast; but it is better to sow them in drills about three feet asunder, for half the quantity of seed will do for an acre, and being set regularly, the ground may be stirred with a hoe, to destroy the weeds, and earth up the pease. The usual time for sowing is about the middle or latter end of March, on warm land, but on cold ground they should

should be sown a fortnight or three weeks later.—The green and maple rouncevals require a stronger soil than the white, and should be sown early in the spring: also the drills should be made at a greater distance from each other.—Gray pease thrive best on strong clayey land, and should be sown in drills toward the end of February.

Of pease intended for seed, there should be as many rows left ungathered as may be thought necessary; and, when the pease are in flower, they should be carefully looked over, to draw out all those plants which are not of the right sort. They must remain until their pods are changed brown, and begin to split; then gather them up, together with the haulm; and, if you have not room to stack them till winter, thresh them out as soon as they are dry, and put them up in sacks for use. It is not advisable to sow the same seed longer than two years.

Pennyroyal.

Pennyroyal propagates very fast, by its branches trailing in the ground, which emit roots at every joint, fasten themselves into the earth, and send forth new branches; so that no more is required in their culture, than to cut off any of these rooted branches, and plant them out in fresh beds, allowing them at least a foot from plant to plant every way.—The best time is in September, that the plants may be rooted before winter.—They love a moist strong soil.

Pineapple.

To propagate the pineapple, or anana, plant the crowns, which grow on the fruit, or the suckers, which are produced either from the sides of the plants, or under the fruit.—If these suckers or crowns are taken off late in the autumn, or during the winter, or early in the spring, they should be laid in a dry place in the stove, for a fortnight or three weeks before they are planted, but in the summer season they will be fit for planting in a week at farthest.—As to the earth in which they should be planted, a rich good kitchen garden mould, not too heavy, so as to detain the moisture too long, or over light and sandy, will be very proper for them without any mixture: but where this is wanting, procure some fresh earth from a good pasture, mixed with about a third part of rotten neats' dung, or the dung of an old melon or cucumber bed. These should be mixed six or eight months at least before they are used; and should be often turned, that their parts may be the better united, as also the clods well broken. This earth should not be screened too fine.

Avoid

Avoid mixing any sand with the earth, unless it be extremely stiff, and then it will be necessary to have it mixed at least six months or a year before it is used.

In the summer season, when warm, these plants must be frequently watered, but not in large quantities, being careful that the moisture be not detained in the pots. In a cool season, watering once a week will be enough, which will wash the filth from off them, and thereby greatly promote the growth of the plants.—They will not require to be new potted oftener than twice in a season: the first time should be about the end of April, the second in the beginning of August. At each time of shifting, the bark-bed should be stirred up, and some new bark added; and when the pots are plunged again into the bark-bed, the plants should be watered gently all over their leaves, to wash off the filth, and to settle the earth to the roots. They may remain in the same tan until the beginning of November, or later, according to the mildness of the season. During the winter they will not require to be watered oftener than once a week.—Observe, never to shift those plants which shew their fruit; for, if removed after fruit appears, it will stop the growth.

When you have cut off the fruit from the plants, whose kind you are desirous to propagate, trim the leaves, and plunge the pots again into a moderate hotbed, refreshing them frequently with water.

Nothing can happen to these plants of a more dangerous nature, than to have them attacked by small white insects, which appear at first like a white mildew, but soon after have the appearance of lice: when they are full grown they appear like bugs, and adhere so closely to the leaves, as not to be easily washed off. Whenever these insects appear, take the plants out of the pots, and clear the earth from the roots; then prepare a large tub, filled with water, in which there has been a strong infusion of tobacco stalks; into this tub put the plants, placing some sticks across the tub, to keep them immersed. Let them remain twenty-four hours; then take them out, and with a sponge, wash off all the insects from the leaves and roots, which may be easily effected when the insects are killed by infusion; next cut off all the small fibres of the roots, and dip the plants in a tub of fair water, to wash them. Pot them in fresh earth, and having stirred up the bark-bed, and added some new tan, the pots should be plunged again, observing to water them all over the leaves, as before directed.

Potatoes.

This root thrives best in a moderately light soil, where it is not wet; and, if dunged, it will be advantageous.—In March procure a quantity of the best kinds of potatoes, perfectly sound, and of a tolerably large size: cut each root into two or three or more pieces, minding that each piece be furnished with at least one or two eyes or buds: plant them in rows, eighteen inches or two feet asunder, at twelve or fifteen inches distance in the row, and about three or four inches deep.—The roots should be dug up with a proper potatoe fork, made with three flat tines, blunted and roundish at the ends. In proceeding to dig up the potatoes, first cut down the haulm near the ground; the remaining part will serve as a direction in pitching the fork; then, in digging up the potatoes, turn them clean up to the top, and collect them into baskets, &c. Let them, when taken up, be cleaned from the rough earth, and laid up in a dry close apartment; and when the weather is severe, cover them with dry straw. Turn and look them over, occasionally, that all such as have any tendency to rottenness or decay may be taken out.

Purslane.

Sow purslane seeds upon beds of light rich earth during any summer month after March; keep it clear from weeds, and in dry weather water it two or three times a week. For succession, sow it at three or four different seasons, allowing fortnight or three weeks between each sowing.

Radishes.

The earliest season for sowing of radishes, is toward the latter end of October; and, if they do not miscarry, they will be fit for use in the beginning of March following. They are generally sown in warm borders near walls, pales, or edges, where they may be defended from the cold winds. Radish seeds may also be sown among other crops, in the middle of September, and, if not destroyed by frost, they will be fit for use soon after Christmas.—The second sowing could be about Christmas, if the season be mild, and the ground in a fit condition to work: these are also sowed near the elter, but not so near pales and hedges as the first. If not destroyed by frost, they will be fit for use the end of March or the beginning of April; but, to have a succession, repeat the sowing once a fortnight from the middle of January till the beginning of April; sowing the latter crops upon a moist soil, and in an open situation.

When the radishes have got five or six leaves, pull them

up where they are too close, either by hand, or with a small hoe, which will stir the ground, destroy the weeds, and promote the growth of the plants. The distance which they should be left, if for drawing up small, may be three inches, but, if they are to stand until pretty large, six inches.

Rape.

Rape or cole seed should be treated as mustard, &c.

Rhubarb.

Rhubarb is propagated by seeds sown in autumn, soon after they are ripe, in places where they are to remain.—When the plants appear in the spring, the ground should be hoed over, and where they are too close, some should be cut up, to allow room for the others to grow, leaving them at the first time of hoeing six or eight inches asunder, and, at the second, a foot and a half distance or more. After this, they require no other culture, but to keep them clean from weeds.

In autumn the leaves of these plants decay; then the ground should be made clean; and, in the spring, before they put up their new leaves, the ground should be hoed and made clean again: the second year, many of the strongest will produce flowers and seeds, but the third year most of them will flower. The seeds should be carefully gathered when ripe, and not permitted to scatter. The roots will last many years. They thrive in a rich soil, not too dry nor moist, and where there is good depth.

Rosemary.

This may be propagated by planting slips or cuttings in the spring of the year, just before the plants begin to shoot, on a bed of light fresh earth; and, when they are rooted, they may be transplanted into the places where they are designed to grow: the best time is at the beginning of September, that they may take new root before the frosty weather comes on.

Rue.

Rue may be propagated, by sowing of the seeds, or by planting slips or cuttings, either of which must be done in the spring. The manner of propagating them from cuttings is the same as for lavender, and other hardy aromatics. If they are propagated by seeds, there requires no farther care than to dig a bed of fresh earth in the spring, making it level; sow the seed, rake the ground smooth, and keep the bed clear from weeds, until the plants come up about two inches high, when they should be transplanted into fresh beds, to remain for use. They must have a dry soil, or they are subject to
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be destroyed in winter. The Aleppo Rues, and the Wild Rue, are somewhat tenderer than the common sort, but these will endure ordinary winters very well in the open air, especially in a dry soil.

Sage.

Sage may be propagated by seeds, or slips, planted the beginning of April, on a shady border. When they have made good roots, they may be taken up with balls of earth to their roots, and transplanted where they are to remain, which should always be upon a dry soil, where they may have the benefit of the sun. The roots of the common sorts of sage will last several years, in a dry warm soil, but, where they are often cropped, the plants will become ragged, so that there should be a succession of young ones raised every other year.

Savory.

Cultivate summer savory by seeds, sown thin the beginning of April, on a bed of light earth, where they are to remain: when the plants appear, treat them the same as marjoram.

Winter savory may also be propagated by seeds, or by slips, set in spring, on a dry poor soil.

Scallions.

The scallion is easily propagated by parting the roots, either in spring or autumn, but the latter season is preferable: they should be planted three or four in a hole, at about six inches distance, every way, in beds or borders three feet wide. They will grow almost in any situation.

Scurvygrass.

This is an annual plant, propagated by sowing the seeds in July, soon after they are ripe, in a moist shady spot of ground: when the plants are up, they should be thinned, so as to be left at about six inches distance each way. The plants which are taken out should be transplanted into other shady borders: in the spring they will be fit for use: those which remain will run up to seed in May, and seed in June.

Skirret.

This may be cultivated either by seeds, or by slips from the root: the former is preferable. The seeds should be sown the latter end of March, or the beginning of April, either in broadcast or in drills; and the ground should be light and moist. When the plants have put out their leaves, the ground should be hoed, to destroy the weeds; and the plants should be cut up, leaving them two or three inches

asunder. This should be repeated three times, as for carrots. In autumn, when the leaves begin to decay, the roots will be fit for use, and may be continued all the winter till they begin to shoot in the spring.

The time for propagating this plant by offsets is in the spring, before they begin to shoot, at which time the old roots should be dug up, and the side roots slipped off, preserving an eye or bud to each; these should be planted in rows one foot asunder, and four inches distant in the rows.

Sorrel.

This is cultivated by seed, or by parting the roots; but seedlings form the best plants. They should be set at six inches distance, in rows a foot asunder, to give room for digging between them every spring. Autumn is the best time for sowing and transplanting. Dry ground suits best.

Spinach.

The sort called winter spinach should be sown on an open spot of ground in August, when there is an appearance of rain; for, should the season prove dry for a long time after the seed is sown, the plants will not come up regularly. When the spinach is up pretty strong, the ground should be hoed to destroy the weeds, and to cut up the plants where they are too close, leaving those which remain about three or four inches asunder. In a month or five weeks, the ground should be hoed the second time; and, by the end of October, the spinach will be fit for use. At that time only crop off the largest outer leaves, leaving those in the center of the plants to grow bigger: continue cropping it all the winter and spring, till the young spinach, sowed in spring, is large enough for use, which is generally in April; at which time the winter spinach will run up to seed, and should be all cut up, leaving only as much as may be wanted to produce seed.

The second sort differs from the first in having oval thick leaves, which are not angular at their base; the seeds are smooth, having no spines, and the stalks and leaves are much more fleshy and succulent. Of this there are two or three varieties, which differ in the thickness and size of their leaves.

Spring Spinach.

This should be sown in the spring, on an open spot of ground. When the plants are up, the ground should be hoed to destroy the weeds, and cut off the plants where they are too close, leaving the remaining about two inches asunder.

To have a succession of spinach through the season, sow the first seed in January, on a dry soil; the second the beginning of February, on a moister soil; the third the beginning of March, on a moist soil; the fourth the beginning of April; and another in May: the late sowings should be hoed out thinner at the first time than either of the former. As spinach is much used, there should be some seeds sown every three weeks, during the summer, on moist strong ground.

Stonecrop, Wall Pepper, Houseleek, and Orpine.

These are easily propagated by planting their trailing stalks either in spring or summer, which soon put out roots: as they thrive much better upon rocks, old walls, or buildings, than in the ground, they may be disposed upon rock-work so as to have a good effect. If the cuttings or roots of the perennial sort are planted in soft mud, laid on the walls or buildings, they will soon take root, spread into every joint or crevice, and in a short time cover the place.—The several sorts of orpine may be easily propagated by cuttings during the summer months, or by parting of their roots either in spring or autumn.

Tansey.

Tansey may be propagated by the creeping roots, which, if undisturbed, will in a short time overspread the ground where they are permitted to grow: the slips should be placed two feet asunder. They may be transplanted either in spring or autumn, and almost any soil or situation suits them.

Thyme.

Thyme is propagated either by seeds, or by parting the roots: the season for the latter is in March or October. If by seeds, they should be sown on a bed of light earth in the spring, not burying the seeds too deep, nor sowing them too thick. When the plants are up, carefully clear them from weeds; and if the spring prove dry, water them twice a week. In June the plants should be thinned, leaving them about six inches asunder each way, that they may have room to spread; those which are drawn out may be transplanted into fresh beds at the same distance.

If the plants are propagated by parting their roots, the old plants should be taken up at the times before mentioned, split into as many parts as can be taken off the roots, and transplanted into beds of fresh light earth at six or eight inches distance.

Turnips.

This root delights in a light, sandy, loamy soil, not rich.
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The usual season for sowing is any time from March to August, but there is great hazard for losing those which are sown early in the year, if the season should prove dry, by the fly, which will devour whole fields of turnips while young: where a small quantity for the supply of a family is wanted, it is necessary to water them in dry weather: where sown in April and May, it should always be on a moist soil. When the plants have got four or five leaves, they should be hoed, and thinned, leaving them about six or eight inches asunder each way. In the second hoeing, which must be about a month after the first, they should be cut up, so that the remaining plants may stand, at a distance of ten inches or a foot.

Viper's Grass.

Sow the seeds of viper's grass the beginning of April, on a spot of light ground. Draw shallow furrows by a line, about a foot asunder, into which scatter the seeds, thinly covering them over about half an inch thick, with the same light earth: when the plants are up, they should be thinned, leaving them at least six inches asunder. This must be repeated as often as is necessary.

DIRECTIONS TO SERVANTS.

AS many very well meaning servants are ignorant of the best method of managing; and by that means cannot, (with the best possible intention) give satisfaction to their mistresses, we shall here give a few instructions, which, by their adhering to, will enable them to do their duty with more ease to themselves, and to satisfy their employers.

Many of the remarks will not be found altogether undeserving of the attention of the mistress.

Flour should be kept in a cool dry room; and the bag, being tied, should be changed from top to bottom every week.

Vegetables keep best on a stone floor, if the air is excluded.

Meat,

Meat, sugar, sweetmeats, candles, dried-meats, hams, &c. should all be kept in cool dry places.

Seeds of all sorts, for puddings, &c. should be close covered, to preserve them from insects.

Soap, when first brought in should be cut with a wire, or piece of twine, in pieces that form a long square; it should be kept out of the air a fortnight or three weeks, for, if it dries quick, it will crack, and break when wetted. It should be put upon a shelf, with a small space between each piece, and be suffered to grow hard gradually. Adopting this mode, will save a full third in the consumption of it.

Soda, by softening the water, saves a great deal of soap. It must be melted in a large jug of water, some of it should be poured into tubs and boilers, and when the lather becomes weak, more should be added. Soft soap is, if properly used, a saving of nearly half the quantity; and, though something more costly than the hard, is considerably cheaper, by its going much farther.

The price of starch depends upon that of flour; the best will keep good in a dry warm room for years; when bread is cheap it may be bought to advantage, and kept covered close for use.

Candles are best, made in cold weather. The prices of candles and soap rise and fall together; when they are likely to be high priced it would be prudent to lay in a stock of both, as they are the better for keeping. This may be easily ascertained from the tallow chandler. There are few articles that better deserve attending to in laying in, and allowing a proper quantity of, according to the size of the family.

Paper, by keeping, improves in quality; and, if bought by the ream from large dealers, will be much cheaper than purchased by the quire. The surprising increase of the price of this article may be accounted for by the additional duties, and a larger consumption, besides the monopoly of rags: of the latter it is said there is a great scarcity. This might, perhaps, in some
measure

measure be obviated, if an order were given to the servants of every family to keep a bag to put all the waste bits and cuttings into.

Every article should be kept in its proper place, by which much waste may be avoided.

The custom of cutting bread in the room has been much adopted lately; by which means much waste may be guarded against. It should be kept in earthen pans and covers; and it should not be cut till at least a day old.

The best method of preserving blankets from moths is to fold them up, and lay them between feather beds and mattresses that are in use: they should be sometimes shaken. When soiled they should be washed, not scoured.

When herbs are ordered, use basil, savory, and knotted marjoram, or London thyme: they must be used with care, as they are very powerful.

Pears should be tied up by the stalks; and the straw that apples are laid on should be quite dry. Some of the lemons and oranges used for juice, should be first pared to preserve the peel dry; some should be halved, and when squeezed, the pulp cut out, and the outsides dried for grating. If for boiling in any liquid, the first way is best. When these fruits are cheap, a proper quantity should be bought, and prepared as above directed.

Bacon, when it has been salted about a fortnight, should be put in a box about the size of the pieces to be preserved, on a good bedding of hay, and each piece wrapped round with hay, and a layer of hay put between every two flitches, or pieces. The box must be closed to keep out the rats, &c. It will thus keep good as at first, without the possibility of getting rusty, for more than a twelvemonth. It must be kept in a dry place.

When whites of eggs are used for jellies or other purposes, puddings, custards, &c. they should be made to employ the yolks also.

water, and wrap it two or three times round the bottle : then place it in the sun. Repeat the process twice.

The advantage to be derived by the foregoing remarks, must be obvious to every one.

To clean Calico Furniture, when taken down for the Summer.

Shake off the loose dust, and slightly brush it with a small long-haired furniture brush ; after which, wipe it with clean flannels, and rub it with dry bread.

If well done, the furniture will look nearly as well as at first.—Fold it up, and lay it carefully by. While furniture remains up, it should be preserved as much as possible from sun and air, which greatly injure delicate colours : the dust may be blown off with bellows.

To polish Mahogany Tables, &c.

Take a quarter of an ounce of the finest white soap, grate it small, and put it into a new glazed earthen vessel, with a pint of water ; hold it over the fire till the soap is dissolved, then add the same quantity of bleached wax cut into small pieces, and three ounces of common wax : as soon as the whole is incorporated, it is fit for use.

When you use it, clean the table well, dip a bit of flannel in the varnish while warm, and rub it on the table ; let it stand a quarter of an hour, then apply the hard brush in all directions, and finish with a bit of clean dry flannel. This will produce a gloss like a mirror.

Another Way to polish Mahogany.

Cut a quarter of a pound of yellow wax into small pieces ; and, melting it in a pipkin, add an ounce of well pounded colophony. The wax and colophony being both melted, pour in, by degrees, quite warm, two ounces of oil or spirit of turpentine. When it is thoroughly mixed, pour it into a tin or earthen pot, and keep it covered for use. The method of using it is, by spreading a little of it on a piece of woollen cloth, and well rubbing the wood with it ; and, in a few days, the gloss will be as firm and fast as varnish.

To take Ink Stains out of Mahogany.

Put a few drops of spirits of sea-salt, or oil of vitriol, in a tea-spoonful of water : touch the stain or spot with a feather ; and, on the ink's disappearing, rub it over immediately with a rag wetted in cold water, or there will be a white mark which will not be easily effaced.

To give a fine Colour to Mahogany.

Ink and other stains being removed, wash the furniture with vinegar, and then rub it all over with a red mixture made in the following manner—Put into a pint of cold-drawn linseed oil, four pennyworth of alkanet root, and two of rose-pink; stir them well together in an earthen vessel, and let them remain all night, when the mixture, being again well stirred, will be immediately fit for use. After it has been left an hour on the furniture, it may be rubbed off with linen cloths till bright, it will soon have a beautiful colour, as well as a glossy appearance.

To make Maple Wood and Elm appear like Mahogany.

Wash over, whatever is intended to appear like mahogany, with some aqua-fortis diluted in common water. Then take a few drams of dragon's blood, according to the quantity which may be wanted, half as much alkanet root, and a quarter as much of aloes; digest these ingredients in four ounces of proof spirit to every dram of the dragon's blood. As soon as the boards are dry, varnish them over with this tincture, with a sponge or soft painter's brush; and they will ever after so wear the appearance of mahogany as to deceive the eye of any indifferent observer.

To clean Plate.

Crumble four balls of good whiting, two pennyworth each of spirits of wine and camphor, spirits of hartshorn, and spirits of turpentine. Some use half an ounce of quicksilver, but this is considered to have a bad effect on the plate, and gives it a brittleness which renders it liable to be broken. If, however, it is used, it should be put into a phial, with about half the turpentine, and shaken till the quicksilver be killed; then mix all the ingredients together, and the whole is fit for use. The quicksilver and a little turpentine should be first beaten up with a skewer in a large cup, till as thick as salve; and, after it is thus made, suffered to grow dry, a little of it being wetted with water when used. The mixture should be rubbed on the plate with soft leather; which must be carefully kept, as it gets the better for use.

Plate Powder.

Whiting properly purified from sand, applied wet, and rubbed till dry, is one of the easiest, safest, and certainly the cheapest of all plate powders; jewellers and silversmiths, for trifling articles, seldom use any thing else. If, however, the plate is boiled a little in water, with an ounce of calcined hartshorn, in powder, to about three pints of water, then

drained over the vessel in which it was boiled, and dried by the fire; some soft linen rags should be boiled in the liquid till they have wholly imbibed it, and these rags will, when dry, not only help to clean the plate, which must afterwards be rubbed bright with leather, but also clean brass locks, finger plates, &c.

To clean Block-Tin Dish Covers, Patent Pewter, &c.

Where the polish is gone off, first rub the article over the outside with a little sweet oil, on a piece of soft linen cloth; then, clear it off with dry whiting, quite free from sand, on linen cloths, which will make them look as well as when new. The insides should be rubbed with rags moistened in wet whiting, but without oil. Always wiping these articles dry, when brought from table, and keeping them free from steam or other damp, greatly lessens the trouble of cleaning them. Where these cautions are disregarded long, particularly with regard to tin, the articles soon get beyond the power of being ever restored to their original brightness.

To clean Looking-glasses.

Remove fly stains, or any other soil, by a damp rag; then polish with woollen cloth and powder blue.

To clean Paint.

Never use a cloth; take off the dust with a little long-haired brush, after blowing off the loose parts with the bellows. With care, paint will look well for a length of time. When soiled, dip a sponge or a bit of flannel into soda and water, wash it off quickly, and dry it immediately, or the strength of the soda will eat off the colour.

When wainscot is scoured, it should be done from the top downwards; the suds should be prevented from running as much as possible, or it will make marks that cannot be got out. One person should dry with soft linen cloths as fast as the other has scoured off the dirt, and washed the soda off.

To clean and preserve Gilding.

It is quite impossible to prevent the flies from staining the gilding without covering it; before which, blow off the light dust, and let a feather or clean brush pass over it: then with stripes of paper cover the frames of your glasses, and do not remove it till the flies are gone.

Linen takes off the gilding, and deadens its brightness: it should therefore never be used to it.

The most effectual mode of preventing fly stains, is to varnish the frames, after which you may even wash them, if necessary, without injury.

Some

Some means should be used to destroy the flies, as they injure furniture of every kind, as well as the paper. Bottles hung about with sugar and vinegar, or beer, will attract them. Or, fly-water, put into the bottom of a saucer, should be used.

Fly Water.

Most of the fly waters that are sold for the destruction of flies, are variously disguised poisons, dangerous and mostly fatal to the human species; such as solutions of mercury, arsenic, &c. mixed with honey or syrup. The following preparation, without endangering the lives of children, or other incautious persons, is not less fatal to flies than a solution of arsenic.—Dissolve two drams of the extract of quassia, in half a pint of boiling water; add a little sugar, or syrup, pour the mixture on plates, or in saucers. To this enticing food the flies are very partial, and it never fails to destroy them.

To clean Paper Hangings.

Cut a quartern loaf, two days old, into eight half-quarters. Blow off the dust with a pair of bellows; begin with one of the pieces at the top of the room; hold the crust in the hand, and wipe lightly downward with the crumb, about half a yard at each stroke, till the upper part of the hangings is completely cleaned all round. Then go round again, with the like sweeping stroke downward; always commencing each successive course a little higher than the upper stroke had extended, till the bottom be finished. This, if carefully done, will frequently make very old paper look almost equal to new. Great caution must be used not to rub the paper hard, nor to attempt cleaning it the cross or horizontal way. The dirty part of the bread, too, must be each time cut away, and the pieces renewed as soon as it is at all necessary.

To give a Gloss to old Wainscot.

It should, if greasy, be washed with warm beer; after which, boil two quarts of strong beer, a bit of bee's wax the size of a walnut, and a large spoonful of sugar; wet it all over with a large brush, and when dry rub it till bright.

To clean Floor Cloths.

Sweep and clean the floor cloths with a broom and damp flannel, in the usual manner; then wet them all over with milk, and rub them till bright, with a dry cloth. They will thus look as well as if they were rubbed with a waxed flannel, without being so slippery, or so soon clogging with dust or dirt.

Those

Those floor cloths, should be chosen which are painted on fine cloth; that are well covered with colour, and in which the flowers do not rise much above the ground, as they wear out first. The durability of the cloth depends greatly on these things, but more particularly on the time that it has been painted, and the goodness of the colours. If they have not been allowed a sufficient time for becoming perfectly dry, a very little use will injure them. As they are very expensive, great care is necessary in preserving them.

It answers very well to keep them some time before they are used, in a dry spare room. When they are taken up for the winter, they should be rolled round a carpet-roller: the edges should not be turned in too close, or it will crack the paint.

Old carpets answer very well painted; they should be seasoned some months before they are laid down. The width they are wished to be of, should be specified when they are sent to the painters.

To clean Carpets.

Take up the carpet, and let it be well beaten, then laid down, and brushed on both sides with a hand-brush; turn it the right side upwards, and scour it with gall, and soap and water, very clean, and dry it with linen cloths. Then lay it on the grass, or hang it up to dry.

To dust Carpets and Floors.

Sprinkle tea-leaves, then sweep carefully. Carpets should not be swept frequently with a whisk brush, as it wears them very fast; about once a week is sufficient; at other times use tea-leaves and a hair brush.

When you sweep a room, throw a little wet sand all over it, and that will gather up all the dust and flew, prevent it from rising, clean the boards, and save the bedding, pictures, and other furniture from dust or dirt.

To clean Boards, and give them a very nice Appearance.

After washing them well with soda and warm water, and a brush, wash them with a very large sponge and clean water. Both times, observe to leave no spot untouched;—clean straight up and down, not crossing from board to board: dry with clean cloths, rubbing hard up and down in the same way.

Floors should not be often wetted, but very thoroughly when done; and once a week dry-rubbed with hot sand, and a heavy brush, the right way of the boards.

The sides of stairs or passages, on which are carpets, or floor-cloth,

floor-cloth, should be washed with sponge instead of flannel, or linen, and the edges will not be soiled. Different sponges should be kept for the above uses; and those and the brushes should be washed clean when done with, and kept in a dry place.

To clean Stone Stairs, Halls, &c.

Boil together half a pint each, of size and stone-blue water, with two table-spoonfuls of whiting, and two cakes of pipe-makers' clay, in about two quarts of water. Wash the stones over with a flannel wetted with the mixture; and, when dry, rub them with flannel and a brush. Some recommend beer, but water is preferable.

To clean Marble Chimney-pieces, &c.

Take a bullock's gall, a gill of soap-lees, half a gill of turpentine, and make it into a paste with pipe-clay; then apply it to the marble, and let it dry a day or two; then rub it off; and if not clean, apply it a second or third time, until it thoroughly succeeds.

Another Way.

Muriatic acid, either diluted or pure, as occasion may require, will prove efficacious. It will sometimes deprive the marble of its polish, which may easily be restored by the use of a piece of felt, with some powder of putty or Tripoli, making use of water with either of them.

Another Way.

Mix finely pulverized pumice-stone with verjuice, rather more than sufficient to cover it; and, after it has stood an hour or more, dip a sponge in the composition, rub it well over the marble or alabaster which requires cleaning, wash it off with warm water, and dry it with clean soft cloths.

To take Ink Stains out of Marble.

Mix unslacked lime, in very fine powder, with strong soap-lye; make it pretty thick, and with a painter's brush lay it on the marble, and let it continue on for two months; then wash it off, and have ready a fine thick lather of soft soap, boiled in soft water; dip a brush in and scour the marble with the powder, not as common cleaning. This, by good rubbing, will give it a beautiful polish. Clear off the soap, and finish with a smooth hard brush till the end be effected.

To take Iron Stains out of Marble.

Take an equal quantity of fresh spirit of vitriol and lemon-juice, mixed together in a bottle; shake it well, wet the spots, and in a few minutes rub with soft linen till they disappear.

To

To prepare Black-Lead for cleaning Cast-Iron, &c.

Mix black lead powder with a little common gin, or the dregs of red port wine; lay it on the stove with a piece of linen rag; then, with a clean, dry, and close, but not too hard brush, dipped in dried black lead powder, rub it till of a beautiful brightness. This will produce a much finer and richer black varnish on the cast iron, than either boiling the black lead with small beer and soap, or mixing it with white of egg, &c. which are the methods commonly practised.

Another Way.

Mix black lead, and the whites of eggs, well beaten together, dip in a painter's brush, and wet it all over, then rub bright with a hard brush.

To blacken the Fronts of Stone Chimney-pieces.

Mix some oil-varnish, with lamp-black, and a little spirits of turpentine, with which make it of the consistence of paint. Wash the stone with soap and water, quite clean; then sponge it with clear water; when quite dry, brush it twice over with the colour, letting it dry between the times.

To prevent Irons from rusting.

Melt fresh mutton-suet, smear the iron over with it while hot; then dust it well with unslacked lime pounded, and tied up in a muslin. With using this preparation, irons will keep many months. Use no oil for them at any time, except salad oil; there being water in all other.

Fire-irons should be kept wrapt in baize, in a dry place, when not used.

Another Way.

Beat into three pounds of unsalted hogs' lard, two drams of camphor sliced thin, till it is dissolved; then take as much black lead as will make it of the colour of broken steel. Dip a rag into it, and rub it thick. By this means steel will never rust, even if wetted. When wanted to be used, the grease should be washed off with hot water, and the steel dried before polishing.

To take Rust out of Steel.

Cover with sweet oil well rubbed on it: in forty-eight hours use unslacked lime, powdered very fine. Rub it till the rust disappears.

To take the Black off bright Bars of polished Stoves in a few Minutes.

Boil slowly one pound of soft soap in two quarts of water, to one. Of this jelly take three or four spoonfuls, and mix

to a consistence with emery. Rub them well with the mixture on a bit of broad cloth; when the dirt is removed, wipe them clean, and polish with glass, not sand paper.

To make strong Paste, for Paper, &c.

To two large spoonfuls of flour, put as much pounded rosin as will lie on a shilling; mix with as much strong beer as will make it of a due consistence, and boil it half an hour. Let it be cold before it is used.

An effectual method of destroying Bugs.

Mix some quicksilver in a mortar with the white of an egg till the quicksilver is all well mixed, and there are no bubbles; then beat up the white of an egg very fine, and mix with the quicksilver till it is like a fine ointment, anoint the bedstead all over in every creek with a feather, and about the lacing and binding, where you think there is any. Do this two or three times: it is a certain cure, and will not spoil any thing.

Good Liquid Blacking for Boots and Shoes.

Mix a quarter of a pound of ivory black with a table-spoonful of sweet oil; dissolve one pennyworth of copperas, and three table-spoonfuls of treacle, in a quart of vinegar, then add two pennyworth of vitriol; and mix the whole well together; it forms a good liquid blacking for boots or shoes.

Portable Balls for taking Grease Spots out of Clothes.

Dry fullers earth so as to crumble into powder, and moisten it well with lemon juice; add a small quantity of pure pulverised pearl-ash, and work the whole up into a thick paste. Roll it into small balls, let them compleatly dry in the heat of the sun, and they will then be fit for use. The manner of using them is, by moistening with water the spots on the cloth, rubbing the ball over, and leaving it to dry in the sun; on washing the spots with common water, and very often with brushing alone, the spots instantly disappear.

Liquid for removing Spots from Clothes.

In a pint of spring water, dissolve an ounce of pure pearl-ash; add to the solution, a lemon cut in small slices. This being properly mixed, and kept in a warm state for two days, the whole must be strained, and the clear liquid kept in a bottle for use. A little of the liquid being poured on the

stained part, removes all spots of grease, pitch, or oil; the moment they disappear, the cloth is to be washed in clear water.

To clean tanned Leather, Boot-tops, &c.

Take half a pint of water, a quarter of a pint of vitriolic acid, of the specific gravity of 1,850, which may be had at the chemists, and half an ounce of salts of lemon. Put the water in a bottle, and add the vitriolic acid to it, and afterwards the salts of lemon. When the heat, which is caused by this mixture, has subsided, add half a pint of skimmed milk; shake them occasionally for three or four days, and the liquor will be fit for use.

When you use it, first, with a brush and soft water, clean the surface of the leather from all grease, dirt, &c. Next scrape on it a little Bath-brick, or white free-sand; add a little of the above liquor, and with a brush scour it well, repeating this process till the whole has been gone over: then with a clean sponge and water wash off what remains of the brick: leave the leather to dry gradually, and it will be of a light new colour. If it is wished to be darker, brush it with a hard-brush a little before it is dry, and it will be of a rich brown tinge.

Another method of cleaning Boot-tops.

Mix in a phial, one dram of oxy-muriate of potash with two ounces of distilled water; and, when the salt is dissolved, and two ounces of muriatic acid. Then, shake together, in another phial, three ounces of rectified spirit of wine with half an ounce of the essential oil of lemon, unite the contents of the two phials, and keep it thus prepared closely corked for use. This chemical liquid should be applied with a clean sponge and dried in a gentle heat; after which, the boot tops may be polished with a brush so as to appear like new leather.

This liquid being properly applied, readily takes out grease, ink spots, and the stains occasioned by the juice of fruit, red port wine, &c. from leather or parchment.

MISCELLANEOUS

FAMILY RECIPES,
IN MEDICINE, DYING, PERFUMERY,
&c. &c. &c.

IN the following selection, it is not our intention to follow any prescribed order, but to put the reader in possession of such family recipes, as may be found generally, and extensively useful. Any required article, of whatever nature, may be found, by a reference to the Index, at the close of the work.

The medical recipes which we have submitted, are of the most approved description. They are by no means intended to supersede regular advice; but rather to be applied, where the assistance of the faculty cannot easily be obtained, or in simple cases, where professional attendance would do little more than increase the pecuniary disbursements of the family.

We shall begin with directions for preparing an excellent

Decoction of Bark.

Take two ounces of the best bruised, or powdered, Peruvian bark, and put it into a pint and a half of boiling water, in a tin saucepan, with a cover, with some cinnamon and a little Seville orange peel. Boil it together for twenty minutes, then take it off the fire, and let it stand till quite cold: afterwards strain it through flannel, put it up in small phials, and take four table-spoonfuls three times a day.

Cure for the Sinolutus, or Convulsive Hiccup.

One drop of chemical oil of cinnamon on a small lump of sugar, which must be kept in the mouth till dissolved, and then gently swallowed.

English Hypocras.

To make English hypocras, or hippocras, for easing palpitations and tremors of the heart, removing fearful apprehensions, sudden frights, and startings, warming a cold stomach, giving rest to wearied limbs, &c. proceed as follows—Infuse, for a few hours, in about three quarts of good white wine, a pound and a half of loaf sugar, an ounce of

3 s 2

cinnamon,

cinnamon, two or three tops of sweet marjoram, and a little long pepper, all slightly beaten in a mortar. Let the liquor run through a filtering bag, with a grain of musk; add the juice of a large lemon; give it a gentle heat over the fire; pour it on the spices again; and, when it has stood three or four days, strain it through a filtering bag, and bottle it for use. This is an excellent cordial to refresh and enliven the spirits. If a red colour be wished for, the hypocras may be made of any required hue, by substituting red for white wine; or adding juice of elder berries or mulberries, syrup of clove-gilliflowers, cochineal, &c.

Hypocras, as made in France.

Put into a quart of good strong red wine, half a pound of powdered loaf sugar, half a dram of cinnamon, a pinch of coriander seeds, two white pepper-corns, some Seville orange-peel, a blade of mace, a small quantity of lemon-juice, and four cloves; the spices, &c. being previously beaten in a mortar. When the whole has infused three or four hours, add a table-spoonful of milk; filter the liquid through a flannel or cotton bag till quite clear, and bottle it up for use.

French Essence of Hypocras.

Take an ounce of cinnamon, half an ounce of cloves, a pinch of coriander seeds, half a dram of ginger, a blade of mace, and two pieces of long-pepper: beat the whole into fine powder, and mix them well together, with half a pint of spirits of wine, in a thick glass bottle; it must be closely stopped, and placed in the sun, on sand, during the entire summer. It will then become an agreeable essence; which may be readily improved, by adding a little essence of amber, to make it still pleasanter to the taste and smell.

Portland Powder for the Gout.

Take equal parts of round birthwort and gentian roots; and the tops and leaves of germander, ground pine, and centaury. Dry, pulverize, sift, and incorporate, all these ingredients, and the powder will be produced; of which, a single dram is to be taken every morning in tea, or any other warm liquid, fasting for at least an hour and a half after each dose. This course having been persisted in for three months, the dose must be reduced to half a dram, taken daily for six months, after which every other day for twelve months longer.

Syrup for Coughs, spitting of Blood, &c.

Take six ounces of comfrey roots, and twelve handfuls of
plantain

plantain leaves, cut and beat them well, strain out the juice and with an equal weight of sugar boil it up to a syrup.

Dropsy.

Boil three handfuls of the tops of green broom, in a gallon of spring water, and take off the scum as long as any continues to rise; then, after letting it stand till cold, pour the broom and decoction together into an earthen jug, and keep it closely covered for use. Take night and morning, a large spoonful of unbruised mustard seed; and, immediately after swallowing it, drink half a pint of the broom water. This remedy ought to be continued for some months; and it will seldom fail to prove effectual, when the disease is not in it's last stage.

Cure for inflamed or sore Eyes.

Get some clay that has a blue vein, and separate the vein from the rest of the clay. Wash it clean; then soften, and work it into a sort of ointment, with strong white-wine vinegar. Spread it on a piece of linen; cover it over with part of the same cloth, and bind it over the eyes every night, for a fortnight, on going to bed. At the same time, the application being a repellant, a little gentle physic should be taken. Northamptonshire abounds with proper clay for the purpose.

This has been known to restore sight, and perform a cure after the persons afflicted had been for some time quite blind.

Stomach Plaister for Cough.

Take an ounce each of bee's wax, Burgundy pitch, and rosin, melt them together in a pipkin, and stir in three quarters of an ounce of common turpentine, and half an ounce of oil of mace. Spread it on a piece of sheep's leather, grate some nutmeg over and apply it quite warm to the pit of the stomach.

Brunswick Mum.

Take sixty-three gallons of clear water, which has been boiled to the consumption of a third part; and brew it with seven bushels of wheat malt, and one bushel each of oatmeal and ground beans. When tunned, the hogshead must not be too full at first; and, on it's beginning to work, put in three pounds of the inner rind of fir; one pound each of fir and birch tops; three handfuls of carduus benedictus; a handful or two of flowers of rosa solis; a handful and a half, each of burnet, betony, avens, marjoram, penny-royal, and mother of thyme; two handfuls, or more, of elder flowers;
three

three ounces of bruised cardamoms; and an ounce of bruised barberries. The herbs and seeds should not be put into the cask till the liquor has worked some time; for, after they are added, it should flow over as little as possible. Fill it up, at last, on its having done fermenting, and, when it is stopped, put in ten new-laid eggs, unbroken or cracked; stop it up close; and, at the end of two years, it will become drinkable and pleasant.

This is a most wholesome and restorative drink.

Water for thickening Hair, and to prevent its falling off.

Distil, as cool and slowly as possible, two pounds of honey, a handful of rosemary, and twelve handfuls of the curlings or tendrils of grape vines, infused in a gallon of new milk; from which about two quarts of the water will be obtained.

Method of dying Cotton with Madder, as practised at Smyrna.

The cotton is boiled in common olive oil, and then in mild alkali; being thus cleaned, it will then take the madder dye: which is the fine colour that we see and admire in Smyrna cotton-yarn.

Balm of Gilead Oil.

Put loosely into a bottle, of any size, as many balm of Gilead flowers, as will come up to a third part of its height; then nearly fill up the bottle with good sweet oil; shake it a little occasionally, and let it infuse a day or two; it is then fit for use. If closely stopped, it will keep for years, and will be the better for keeping. When about half used, the bottle may be again filled up with oil, and well shaken; and, in two or three days, it will be as good as at first. Cuts and bruises of the skin, are compleatly cured in a few days, and sometimes in a few hours, by this oil. It is excellent for all green wounds, burns, bruises, scalds, &c.

Certain cures for the Cramp.

Bathe the parts afflicted every morning and evening with the powers of amber; and take inwardly, at the same time, on going to bed at night, for eight or ten nights together, half a spoonful, in from a gill to half a pint of white wine. For sudden attacks of the cramp in the legs, relief may be instantly obtained by stretching out the limb affected, and elevating the heel as much as possible, till the toes bend backward toward the shin: this, also, may be considered as an infallible remedy, when only in the leg. A hot brick, in a flannel

annel bag, placed for the feet, at the bottom of the bed, all night; and friction with the hand, warm flannels, coarse cloths, or the flesh-brush, well applied, to restore the free circulation of the blood in the contracted part; are both recommended as efficacious expedients for relieving this terrible pain, as well as for preventing its return. In Italy, as an infallible cure, a new cork is cut in thin slices, and a narrow ribbon passed through the centre of them and tied round the affected limb, laying the corks flat on the flesh; this, while thus worn, is said to prevent any return of the cramp.

Sympathetic Ink.

Take an ounce and a half of zaffre, which may be had at any colour-shop, and put it into a glass vessel with a narrow and long neck, pour over it an ounce measure of strong nitrous acid diluted with five times the quantity of water. Keep it in a warm, but not too hot place, for about ten or twelve hours, and then decant the clearest part of the liquor. Having so done, pour as nearly as much more diluted nitrous acid on what remains; which must continue in the same situation, and for as long a time as before, and then be decanted and mixed with what was at first obtained by the first operation. This being done, dissolve in it two ounces of common salt, and the sympathetic ink is completed. The property of this ink is, that the writing made with it, on common paper, is legible only while the paper is hot and dry; exposing it alternately, to the ambient air, and to the heat of the fire or a burning sun, whatever is written may be made to appear or disappear at pleasure.

Red Ink.

Infuse four ounces of Brazil-wood raspings, with two drams of powdered alum, in a pint each of vinegar and rain water, for two or three days; then boil them over a moderate fire till a third part of the fluid has evaporated. It must then stand two or three days; must be filtered through blotting paper, and be preserved in closely corked bottles for use.

Permanent Ink, for marking of Linen.

Take any quantity of nitrate of silver, (usually called caustic,) suppose a drachm, and dissolve it in a glass mortar with double its weight of pure water: this is the ink. In another glass vessel dissolve a drachm of salt of tartar in an ounce and a half of water: this is usually named the *liquid pounce*, with which the linen is saturated previously to the application of the ink.

Durable

Durable Black Writing Ink.

Put four ounces of blue Aleppo galls, in coarse powder, to three pints of rain water : let them stand fourteen days ; add an ounce of green copperas ; stir the whole well, once or twice a day, for three days. Then add an ounce each of gum Arabic and logwood shavings, with a quarter of an ounce each of alum and sugar candy. Keep the jug in which it is kept near the fire, or in a warm place, for ten or twelve days ; then strain, and bottle it, putting in a little sugar, salt, and brandy, to prevent it's moulding or freezing. This is a very fine and a very lasting ink.

A good ink for inferior purposes may be made with three quarters of a pound of blue galls, a quarter of a pound each of green copperas and gum Arabic, and an ounce of alum, all beaten in a mortar till the galls, &c. are broken ; then put it into a stone bottle with three quarts of rain water ; and shake it every day for a fortnight.

Thirst Balls for Travellers.

Mix depurated nitre, with an eighth part the quantity of transparent or oriental sulphur, and make it into small balls ; one of which, being kept in the mouth, when parched with thirst, will afford very great relief. They are excellent for soldiers on a long march, in sultry weather, and where water is scarce.

To dye Furniture Linings, &c. Buff or Salmon Colour.

Rub down on a pewter plate twopenny-worth of Spanish arnotta, after which boil it in a pail of water a quarter of an hour. Put into it two ounces of pot-ash, stir it round, and put in the lining ; stir it about all the time it is boiling, which must be five or six minutes ; then put it into cold pump water, and hang the articles up singly without wringing. When almost dry, fold and mangle.

Pink Dye.

The calico must be washed extremely clean and be dried. Then boil it in two gallons of soft water, and four ounces of alum ; take it out, and dry it in the air. In the mean time boil in the alum water two handfuls of wheat-bran till quite slippery ; then strain it. Take two scruples of cochineal, and two ounces of argall finely pounded and sifted ; mix with it the liquor by a little at a time. Then put into the liquor the calico ; and boil till it is almost wasted, frequently moving it about. Take out the calico ; and wash it first in chamber-lye, and then in cold water ; after this rinse it in strained

water starch, and dry it quickly without hanging it in folds. Callender, or mangle it very highly.

Blue Dye.

Let the calico be washed clean and dried; then mix some of Scot's liquid blue in as much water as will be sufficient to cover the things to be dyed, and put a little starch to it to give a light stiffness. Dry a bit to see whether the colour is deep enough; then set the linen, &c. into it, and wash it; dry the articles single, and mangle or callender them.

To prevent Green Hay from firing.

Stuff a sack either full of straw or hay; tie the mouth with a cord; and make the rick round the sack, drawing it up as the rick advances in height, and taking it quite out when finished. The funnel thus left in the centre preserves it.

To cement broken China.

Mix some oyster shell powder with the white of a fresh egg, to the thickness of white paint, lay it on thick at the two edges and join them as exact and quick as possible, then put it before the fire till the China is quite hot, and it will cement in about two minutes. Pour boiling water into it directly, wipe it dry, scrape it clean on both sides, with a penknife, and it will appear only as a crack. Mix no more than you can use for one or two things at a time; for if the cement grows hard it will be spoiled. The powder may be bought at the apothecaries; but it is best prepared at home, which is done as follows: Choose a large deep oyster-shell; put it in the middle of a clear fire till red hot; then take it out, and scrape away the black parts; pound the rest in a mortar as fine as possible; sift and beat it a second time, till quite smooth and fine.

Composition for restoring scorched Linen.

Boil to a good consistency, in half a pint of vinegar, two ounces of fullers-earth, an ounce of hen's dung, half an ounce of cake soap, and the juice of two onions. Spread this over the damaged part; and, if the scorching were not quite through, and the threads consumed, after suffering it to dry on, and letting it receive subsequent good washing or two, the place will appear as white and perfect as any other part of the linen.

French Remedy for a swelled Face.

Put a quarter of a pound of fresh butter into a small saucepan, over a gentle fire; and, when it begins to melt, add two table spoonfuls of rose water, well stirring and

mixing them together. Rub the affected part with this ointment, quite hot, three or four times a day, till the swelling entirely disappears.

Easy manner of preparing Phosphoric Bottles.

Heat a common glass phial, by fixing it in a pailful of sand, then put in two or three bits of phosphorus, stir them about with a bit of red hot wire, till the phosphorus is spread over and sticks to the inside of the bottle, where it will form a reddish coating. When this is compleated, which will be by frequently stirring in the wire, the bottle must remain corked up tight for use. The end of a common match, put into a bottle thus prepared, on touching the phosphorus, and being quickly drawn out will with certainty be lighted.

To clear Barns, Outhouses, &c. from Mites and Weevils.

Let the wall and rafters, above and below, of such granaries as are infested, be covered completly with quicklime, slacked in water, in which trefoil, wormwood, and hyssop, have been boiled. This composition should be applied as hot as possible.

The floors of barns should be made of Lombardy poplar, as an excellent preventive against most insects.

Pomade Divine.

Put half a pound of beef marrow, well cleaned from bones and strings, into a pan of water; change the water twice every day, for ten days; then drain it, and put to it a pint of rose water, and let it stand twenty-four hours. After draining, and drying it with a cloth, add an ounce each of finely powdered storax, benzoin, cypress root, and Florentine orrice, half an ounce of beaten cinnamon, and two drachms of pounded cloves and nutmegs. Put the whole in a pewter vessel, into boiling water, and let it boil three hours, pressing it under water. Then strain it through muslin, and when quite cold, cover it up close with bladder and paper.

Rosemary Pomatum.

Strip, from the stem, a double handful of fresh gathered rosemary; and boil it in a tin or copper vessel, with half a pound of common soft pomatum or hog's lard, till reduced to about three or four ounces. Strain it off, and keep it in the usual way.

Soft Pomatum.

Beat half a pound of fresh lard in water; then soak and beat it in two rose-waters, drain and beat it with two spoon-fuls

fuls of brandy; let it drain from this; add to it some essence of lemon, and keep it in small pots.

Another Way.

Soak half a pound of clear beef-marrow, and a pound of fresh lard, in water two or three days, changing and beating it every day. Put it into a sieve till dry; then into a jar, and put the jar into a saucepan of water. When melted, pour it into a bason, and beat it with two spoonfuls of brandy: drain off the brandy, and then add essence of lemon, bergamot, or any scent that is preferred.

Hard Pomatum.

Prepare equal quantities of beef-marrow and mutton-suet as before, using the brandy to preserve it, and adding the scent; then pour it into moulds, or, into phials of the size you choose the rolls to be of. When cold, break the bottles, clear away the glass carefully, and put paper round the rolls.

Cure for a Strain in the Back.

Beat up well, four table-spoonfuls of white wine vinegar with the yolk of an egg; add thirty drops of oil or spirit of turpentine. Mix them thoroughly, and drink the whole on going to bed at night. This dose should be three times repeated.

Pills for Eruptions in the Hands.

Take gum guaiacum, and loaf sugar, each one drachm, camphor, half a dram; emetic tartar, five grains; and thirty drops of rectified spirit of wine. Rub all together, in a marble mortar, to a fine powder; and then, with a thick mucilage of gum Arabic, make it into forty pills. Take one of these pills every night, for three weeks. If it be not felt in the stomach, two, three, or even four, may be taken by a grown person, but that quantity must not be exceeded.

Wash Balls.

Beat some white soap in a mortar; then put it into a pan and cover it down close; put it into a copper, so that the water does not come to the top of the pan: cover your copper close, to stop the steam; make the water boil some time; take the pan out, and beat it well with a wooden stirrer till all is melted; then pour it out into drops, and cut them into square pieces as small as a walnut; let it lie three days on an oven in a ban-box; afterwards put them into a pan, and damp them with rose-water; mash it well with the hand, and mould them according to fancy, viz. squeeze them as hard and as close as you possibly can; make them very

round, and put them into a ban-box or a sieve two or three days; then scrape them a little with a wash-ball scraper (made for the purpose), and let them lie eight or nine days; afterwards scrape them smooth.

If you would have them red, when you first mash them, put in a little vermilion; if light, some hair powder; and if purple, some rose-pink.

Pot Pourri.

Put the following ingredients in layers, into a china bowl, with bay-salt strewed between the layers:—Two pecks of damask roses, part in buds and part blown; violets, orange-flowers, and jasmine, a handful of each; two ounces of orrice-root sliced, two of benjamin and storax; a quarter of a pound of angelica root sliced; a quart of the red parts of clove gillyflowers; two handfuls of lavender flowers; half a handful of rosemary-flowers; half a handful each of bay and laurel leaves; three Seville oranges, stuck as full of cloves as possible, dried in a cool oven and pounded; half a handful of knotted marjoram; and two handfuls of balm of Gilead dried. Cover all quite close. When the pot is uncovered the perfume is very fine.

To take Stains out of Linen.

Wet it, and rub on the part a quantity of soap on both sides the cloth; then rub in as much starch, mixed thick with cold water, as you can put on, and lay it on a grass-plot. If it is not complete the first time, repeat it in two or three days; and should the weather be very hot, sprinkle the part with water.

For Stains caused by Acids.

Wet the part and lay on it some salt of wormwood. Then rub it without diluting it with more water.

Another Way, for Fruit Stains.

Let the cloth imbibe a little water without dipping, and hold the part over a lighted match at a proper distance. The spots will be removed by the sulphureous gas.

Another Way.

Tie up in the stained part some pearl-ash; then scrape some soap into cold soft water to make a lather, and boil the linen till the stain disappears.

Another Way.

Dip the linen in boiling water or milk, and soak it some hours. Then let it lie in the air till the stain comes out.

Many

Many stains may be removed, by dipping the linen in sour butter milk, and then drying it in the sun. It should be washed as often as it dries.

To take out Stains of Grease, &c. from Silk, Cotton, or Woollen.

To two ounces of spirit of wine, add an ounce of French chalk, and five ounces of tobacco pipe clay, both in fine powder. Make it into rolls about the length of a finger, and let them dry. This is to be applied by rubbing on the spot, either dry or wet, and afterwards brushing the part that has been rubbed.

To take Ink Spots out of Woollen or Linen.

For woollen, the spots must be first rubbed with a composition, made of the white of an egg, and a few drops of oil of vitriol, properly incorporated; then immediately washed with pure water; and, lastly, have the parts smoothed, in the direction of the nap, with a bit of flannel or white woollen cloth. From linen, ink spots may be removed, by directly dropping plentifully on them, while wet with the ink, the tallow from a lighted candle, and letting it remain on a few days before the linen is washed: this will also take the stains of red-port wine out of linen.

Ink spots on silk require to be well rubbed with ashes of wormwood, and strong distilled vinegar, and to be afterwards cleaned with soap water. When ink is dried on linen, the spot is to be taken out by rubbing it well with a piece of lemon, and then using a hot iron till the ink totally disappears. Cut a lemon in half, press the spotted part down over it, till the juice penetrates through, and the hot iron then placed on the linen, the spots will soon totally disappear.

To take out Iron Moulds.

Wet the stains with water, then lay it on a boiling-hot water plate, and put a little of the essential salt of lemons on it. As the part becomes dry, wet it again; the water in the plate must be kept boiling hot. As soon as the spots are removed, the linen must be immediately washed with a great plenty of clean water, to prevent any injury from the acid.

To take out Mildew.

Mix some soft soap with some powdered starch, half as much salt, and the juice of a lemon; lay it on the mildewed part on both sides, with a painter's brush; then let it lie on grass day and night till the stains come out.

To

To make Flannels keep their Colour, and not Shrink.

While new, put them into a pail or tub, and pour boiling water on them; let them remain in the water till it is cold.

To preserve Fur and Woollen from Moths.

Let the fur be occasionally combed while in use, and the woollens be brushed and shaken. When not wanted, dry them first, let them be cool, then mix among them bitter apples from the apothecary's, in small muslin bags, sew them in several folds of linen, carefully turned in at the edges.

Another Way.

Sprinkle the furs or woollen stuffs, and the drawers or boxes in which they are kept, with spirit of turpentine; the scent of which will speedily evaporate, on exposing the stuffs to the air. Some persons place sheets of paper, moistened with spirit of turpentine, over, under, or between pieces of cloth, &c. and find it a very good method.

Method of restoring and rendering legible damaged Parchment Deeds, &c.

When a parchment deed becomes discoloured and obliterated by moisture, immerse it in cold clear spring water, as it is drawn from the well, for about a minute, and then press it between two sheets of blotting paper, to prevent its shrivelling up while drying. It will generally when nearly dry be found to have resumed its original colour, and appear uniformly alike; but should the characters not prove quite legible on its being nearly dry, the operation must be repeated till it does.

The following mixture, will make writing which has been obliterated, faded, or sunk, either on paper or parchment, immediately legible.—Bruise and infuse two or three nutgalls in half a pint of white wine, and let the bottle stand in the sun or other warm place, then wash that part of the parchment or paper which is wanted to have the writing recovered, with a sponge or soft brush dipped in the vinous infusion; and the purpose will be immediately answered, if it be sufficiently strong. If that should not happen, its powers must be increased, by an additional number of galls, stronger heat, and stronger wine.

A Paste for Paper or Wood.

Boil three quarters of an ounce of the purest gum Arabic in a pint of water, with flour, to the thickness of honey.

A very good paste may be made of half starch and half flour, sifted fine, and mixed up with beer, boiled quite smooth,

smooth, to the consistence of starch, and a spoonful of size mixed with it while boiling.

Windsor Soap.

Shave some of the best white soap quite thin, melt it in a stew-pan over a slow fire, scent it well with oil of carraway, and pour it into a mould, or a box for that purpose. When it has stood three or four days in a dry place, cut it into square pieces, and it is fit for use. Any scent may be substituted for carraway. Shaving boxes may be filled, with the melted soap, instead of a mould.

Opiate for the Teeth.

Well boil and skim one pound of honey; add to it a quarter of a pound of bole-ammoniac, one ounce of dragon's blood, one of oil of sweet almonds, half an ounce of oil of cloves, eight drops of essence of bergamot, a gill of honey-water, all mixed well together, and put into pots for use.

Delescot's Opiate for the Teeth.

Half an ounce of bole-ammoniac, one ounce of powder of myrrh, one ounce of dragon's-blood, half an ounce of orrice-root, half an ounce of rock-alum, half an ounce of ground ginger, two ounces of honey; mix all well together, and put it in pots for use.

The following opiate is preferred by many, and it seems to be founded on Delescot's.

Clarify half a pound of honey, and mix in it two ounces of Armenian bole, half an ounce of dragon's blood, and half an ounce of oil of sweet almonds, a quarter of an ounce of oil of cloves, four drops of essence of bergamot, and half a gill of honey water.

Tincture for the Teeth and Gums.

Mix six ounces of the tincture of Peruvian bark with half an ounce of sal ammoniac. Shake it well before using. Take a tea-spoonful, and hold it near the teeth; then, with a finger dipped in, rub the gums and teeth, which must afterward be washed with warm water. This tincture cures the tooth-ache, preserves the teeth and gums, and makes them adhere to each other.

Another Tincture for the Teeth.

Take two table-spoonfuls of tincture of amber; tinctures of seed lac, and of mastich, each one ounce and a half; one table-spoonful of tincture of myrrh, rose-water, eight table-spoonfuls; and orange-flower water, four table-spoonfuls.

A Stick to take out superfluous Hairs.

Take two ounces and a half of rosin, and one ounce of bees'-wax: make it into sticks for use.

Wash for the Face.

A quart of milk, and a quarter of a pound of saltpetre beaten to powder; put in two-pennyworth of oil of anise-seed, one of oil of cloves, about a quarter of a gill of the best white-wine vinegar; put it into a bottle, and let it stand in sand half way up, in the sun, or in some warm place for a fortnight without the cork; after which, cork and seal it up.

Almond Milk for a Wash.

Take five ounces of bitter almonds, blanch, and beat them in a marble mortar quite fine; put in a spoonful of white wine when you beat them; take the whites of three new-laid eggs, three pints of spring-water, and one pint of white wine. Mix them all very well together; then strain it through a fine cloth, and put it into a bottle, and keep it for use.

White Almond Paste.

Take one pound of bitter almonds,, blanch and beat them very fine in a mortar; put in the whites of four eggs, one ounce of French white of Trois; add rose-water and spirits of wine, a little at a time, until it is of a consistency for paste.

Brown Almond Paste.

Take one pound of bitter-almonds, well beaten in a mortar; add to them one pound of raisins of the sun stoned; beat and mix them very well together, and put in a little brandy.

Scented Bags to lay in Drawers.

Half a pound of coriander-seeds, half a pound of sweet orrice-root, half a pound of damask rose leaves, half a pound of calamus-aromaticus, one ounce of mace, one ounce of cinnamon, half an ounce of cloves, four drachms of musk-powder, two drachms of loaf-sugar, three ounces of lavender-flowers, and some Rhodium wood: beat them well together, and sew them up in small silk bags.

Paste for chopped Hands.

Mix a quarter of a pound of unsalted hog's lard, which has been washed in water, and then in rose water, with the yolks of two new-laid eggs, and a large spoonful of honey. Add as much fine oatmeal, or almond paste, as will work it into a paste.

For chopped Lips.

Put a quarter of an ounce of benjamin, storax, and sper-

maceti, twopenny-worth of alkanet-root, a juicy apple chopped, a bunch of black grapes bruised, a quarter of a pound of unsalted butter, and two ounces of bees-wax, into a new tin saucepan. Simmer gently till all is dissolved, and then strain it through a linen. When cold, melt it again, and pour it into small pots or boxes; if to make cakes, use the bottoms of tea-cups.

Another Way.

Mix an ounce of spermaceti with an ounce of the oil of bitter almonds, and some powdered cochineal; melt all together, strain it through a cloth in a little rose water, and rub the lips with it at night.

Honey Water.

Take, of coriander seeds, a pound; cassia, four ounces; cloves, and gum benzoin, two ounces each; oil of rhodium, essence of lemon, essence of bergamot, and oil of lavender, a drachm each; rectified spirit of wine, twenty pints; rose water, two quarts; nutmeg water, one quart; musk, and ambergrease, each twelve grains. Distil, in a water bath, to dryness. A common sort of honey water is frequently made, by putting two drachms of tincture of ambergrease, and two of tincture of musk, in a quart of rectified spirit of wine and half a pint of water; filter, and put it up in small bottles.

Hungary Water.

To one pint of rectified spirit of wine, put an ounce of oil of rosemary, and two drachms of essence of ambergris: well shake the bottle several times, then let the cork remain out twenty-four hours, and colour it with a little alkanet-root. After a month, during which time shake it daily, put it into small bottles.

Eau de Luce.

Two ounces of rectified spirits of wine, one drachm of oil of amber, two drachms of salt of tartar, two drachms of prepared powder of amber, twenty drops of oil of nutmegs; put them all into a bottle, and shake it well; let it stand five hours, after which, filter it, and always keep it by you, and when you would make *eau de luce*, put it into the strongest spirits of sal-ammoniac.

Eau Sans Pareil.

One quart of spirits of wine, one ounce of essence of bergamot, two drachms of tincture of musk: add to them half a pint of water, and bottle them for use.

Lavender Water.

Put three drachms of the essential oil of the lavender, and one drachm of the essence of ambergris into one pint of spirits of wine.

Essence of Soap, for Shaving.

Pound an ounce of Venice, Castille, or any other fine soap, with a quarter of an ounce of salt of tartar, in a marble mortar; to which, add half a pint of lavender water, by degrees. Incorporate the whole well together, filter it, and keep the liquid in bottles closely stopped. When wanted for use, let a few drops fall into a spoonful of water, and beat the mixture to a lather: this will be found far superior for shaving to any unprepared soap.

Another Soap, to fill Shaving Boxes with.

Take some white soap, beat it in a mortar, scent it with oil of carraways, and make it flat; then chop in some vermillion, or powder-blue, to marble it, with a thin knife dipt in the same: double it up, and squeeze it hard into the boxes; after which, scrape it smooth with a knife.

A Sweet-scented Pot.

Take three handfuls of orange-flowers; three of clove gillyflowers, three of damask roses, one of knotted marjoram, one of lemon-thyme, six bay-leaves, a handful of rosemary, one of myrtle, half a handful of mint, one of lavender, the rind of a lemon, and a quarter of an ounce of cloves. Chop all; and put them in layers, with pounded bay-salt between, up to the top of the jar.

If all the ingredients cannot be got at once, put them in as you get them; and throw in a handful of salt with every new article.

Tooth Powder.

Burn some roch-allum, beat it in a mortar, and sift it fine; then take some rose-pink; mix them well together, to make it of a pale-red colour: add a little powder of myrrh, and put it into bottles for use.

Red Marking Ink.

Take half an ounce of vermillion, and a dram of salt of steel; let them be finely levigated with linseed oil, to the thickness required for the occasion. It may be made of any other colours, by substituting the proper articles instead of vermillion, and may be used with a hair-pencil, or pen.

Artificial Musk.

Put to one drachm of oil of amber, by small portions at a time,

time, four times the quantity of nitrous acid: stir together with a glass rod till the whole is converted into a yellow rosin, possessing the smell of musk in perfection. It must be kept closely stopped up, like real musk: but, when used, the nature of the nitrous acid must not be forgotten.

Yellow Varnish.

Take one quart of spirits of wine, and put to it eight ounces of sandarach; shake it half an hour; the next day it will be fit for use; strain it first: take lamp-black, and put in your varnish about the thickness of a pan-cake; mix it well, but do not stir it too fast; then do it eight times over, and let it stand quite still the next day; then take some burnt ivory, and oil of turpentine, as fine as butter; mix it with some of your varnish, till you have varnished it fit for polishing; polish it with tripoly in fine flour; lay it on the wood smooth, with one of the brushes, then let it dry, and do so eight times at least; when very dry, lay on your varnish that is mixed, and when that is dry, polish it with a wet cloth dipped in tripoly, and rub it as hard as you would do platters.

A very pretty Varnish for Baskets, or any thing that nothing hot is set on.

Take either red, black, or white sealing-wax, which ever colour you wish to make; to every two ounces of sealing-wax one ounce of spirit of wine, pound the wax fine, then sift it through a fine lawn sieve till you have made it extremely fine; put it into a large phial with spirits of wine, shake it, let it stand near the fire forty-eight hours, shaking it often; then, with a little brush, rub your baskets all over with it; let them dry, and do them over a second time.

Dr. Hawes's Method of restoring to Life drowned Persons.

The greatest exertion should be used to take out the body before the elapse of one hour, and the resuscitative process should be immediately employed.

On taking bodies out of the Thames, ponds, &c. the following cautions are to be used:

1. Never to be held up by the heels.
2. Not to be rolled on casks, or other rough usage.
3. Avoid the use of salt in all cases of apparent death.

Particularly observe to do every thing with the utmost promptitude.

For the *drowned*, attend to the following directions:—

1. Convey the body, with the head raised, to the nearest convenient house,

2. Strip and dry the body :—clean the mouth and nostrils.
3. Young Children :—between two persons in a warm bed.
4. An Adult :—lay the body on a warm blanket, or bed, and in cold weather, near the fire.—In the warm season, air should be freely admitted.
5. It is to be gently rubbed with flannel, sprinkled with spirits; and a heated warming-pan covered, lightly moved over the back and spine.
6. To restore Breathing :—Introduce the pipe of a pair of bellows (when no apparatus) into one nostril; close the mouth and the other nostril, then inflate the lungs, till the breast be a little raised; the mouth and nostrils must then be let free. Repeat this process till life appears.
7. Tobacco smoke is to be thrown gently up the fundamen-
t, with a proper instrument, or the bowl of a pipe covered, so as to defend the mouth of the assistant.
8. The breast to be fomented with hot spirits :—if no signs of life appear—the warm bath :—or hot bricks, &c. applied to the palms of the hands, and the soles of the feet.
9. Electricity, early employed by a medical assistant.
10. The breath is the principal thing to be attended to.

For Intense Cold.

Rub the body with snow, ice, or cold water.—Restore warmth, &c. by slow degrees; and, after some time, if necessary, the plans to be employed for the resuscitation of drowned persons.

For Suspension by the Cord.

A few ounces of blood may be taken from the jugular vein, and cupping-glasses may be applied to the head and neck; leeches also to the temples.—The other methods of treatment, the same as recommended for the apparently drowned.

For Suffocation by noxious Vapours, or Lightning.

Cold water to be repeatedly thrown upon the face, &c. drying the body at intervals.—If the body feels cold, employ gradual warmth; and the plans for the drowned.

For Intoxication.

The body is to be laid on a bed, &c. to be removed.—Obtain immediate medical assistance, as the modes of treatment must be varied, according to the state of the patient.

The following *general observations* should be attended to.—On signs of returning life, the assistants are most earnestly advised to employ the restorative means with great caution, so as to nourish and revive the languid sign of life.

A tea-spoonful of warm water may be given; and, if swallowed, be returned, warm wine, or diluted brandy.—To be put into a warm bed; and, if disposed to sleep, will generally awake restored to health.

The plans above recommended, are to be used for *three or four hours*. It is an absurd and vulgar opinion, to suppose persons as irrecoverable, because life does not soon make its appearance.

Electricity, and bleeding, never to be employed, unless by the direction of the medical assistant.

To prevent Rust.

Mix with fat oil varnish four-fifths of well-rectified spirits of turpentine. The varnish is to be applied by means of a sponge: and, articles varnished in this manner, will retain their metallic brilliancy, and never contract any spots of rust. It may be applied to copper, and to the preservation of philosophical instruments, which, by being brought into contact with water, are liable to lose their splendour, and become tarnished.

The old Receipt for Daffy's Elixir.

Take elecampane roots, sliced liquorice, coriander and annise seeds, venna, oriental guiacum, and carraway seeds, each two ounces, and one pound of raisins stoned. Infuse them four days in three quarts of aqua vitæ, or white anniseed water. The largest dose is four spoonfuls to be taken at night. One ounce of rhubarb, two ounces of manna, and one more of guiacum may be added.

Scotch Daffy's Elixir.

Take half a bottle of brandy, and the same quantity of Lisbon wine; infuse in it, mixed together, half an ounce each of anniseed and sweet fennel seeds, an ounce each of hiera picra and aloes, two drams of saffron, two ounces of bitter or Seville orange peel, and one ounce of snake root. Infuse them near the fire for a fortnight; then put the bottle in a pan of cold water over the fire, take it off when it simmers, and strain or filter it as soon as it is cold. Keep it in closely stoppered bottles; and take two table-spoonfuls of it at night. It is excellent for the colic, and may be taken as a gentle aperient.

Edinburgh Eye Water.

Put white vitriol, the size of a nut, into two gills of white rose water, with as much fine loaf-sugar as vitriol. When dissolved, shake the bottle; and, on going to bed, wash the eyes with it, using a soft clean cloth.

Edinburgh

Edinburgh Wash, for Scurvy, Red Face, &c.

Boil two ounces of fine barley, in a wine bottle of water, to four gills, or half a bottle; beat two ounces of blanched almonds to a paste, mix them with a little of the barley-water. When cold, warm, and squeeze them through a cloth; then dissolve a pennyworth of camphor in a table-spoonful of brandy, or any other strong spirits. Mix them together, and wash the face with the liquid every night when going to bed.

Another Cure for a Red or Pimpled Face.

Take an ounce each of liver of sulphur, roch allum, and common salt, and two drachms of sugar-candy, and of spermaceti. Pound and sift them; put the whole in a quart bottle, and add half a pint of brandy, three ounces of white lily water, and the same of pure spring water. Shake it well together, and keep it for use. With this liquid, wash the face freely and very frequently; always first shake the bottle; and, on first going to bed, lay linen, which has been dipped in it, all over the face. In ten or twelve days, the cure will be completed.

Celebrated Stomachic Elixir.

Pare off the thin yellow rinds of six large Seville oranges; and put them in a quart bottle, with an ounce of gentian root scraped and sliced, and half a drachm of cochineal. Pour over these ingredients a pint of the best brandy; shake the bottle several times, during that and the following day; let it stand two days more to settle; and clear it off into bottles for use. Take one or two tea-spoonfuls morning and afternoon, in a glass of wine, or it is beneficial even in a cup of tea.

A Wash for Gold and Silver Muslins.

Make a strong lather with hard soap and warm water, then turn the muslins about, in the same way as other fine muslins, &c. give them two or three lathers, squeeze and spread them out directly, and dry them off quickly. They must by no means be rubbed, except in the space between the flowers,

To clean White Satins, and Flowered Silks, &c.

Mix sifted stale bread crumbs with powder-blue, and rub it very thoroughly all over; then shake it well, and dust it with clean soft cloths. Afterward, where there are any gold or silver flowers, take a piece of crimson in grain velvet; rub the flowers with it, which will restore them to their original lustre.

Another

Another Way to take out Stains, Mildew, &c.

Mix well together an ounce each of sal-ammoniac and salt of tartar, in a quart of water, and keep it in a bottle for use. Soak, and wash the linen out of this liquid, and after the stains and colour are discharged, get them up in the usual way.

Prepared Alabaster, for cleaning Gold and Silver Lace, &c.

Put into an earthen pipkin some finely pounded and sifted alabaster; set it on a chaffing-dish of coals, or over a stove, and let it boil for some time, first stirring it frequently with a stick. On its beginning to boil, it will be very heavy; but, when boiled enough, it will, in stirring, be found very light. It must then be taken off the fire, being sufficiently prepared. Lay the gold or silver lace on a piece of flannel, and strew the powder over the lace: beat it well in with a hard cloaths brush; and, when this seems enough done, dust away the powder with a clean soft brush. Calcined hartshorn is also recommended for cleaning silver or flat silver trimmings; warm spirits of wine, applied with a soft brush and flannel, for restoring tarnished gold of any sort.

Styptic for Inward Bleedings.

Dissolve four ounces of roche allum, with a quart of pure water, in an earthen pipkin, over the fire; strain it hot through a paper funnel, and boil it again till it has a skin over the top, when it must be poured into a basin, and set to cool and crystalize. In about four hours, it will settle on the sides of the basin, under the water; which, having become clear, and being poured off, a hard substance will adhere to the sides as well as at the bottom, glittering and shining like small crystals. After making it quite dry, force off the crystals. To two ounces of these crystals, in fine powder, put half an ounce of the best drops of dragon's blood, also finely powdered: then, well mix them together, melt a little at a time in a silver spoon over a chaffing-dish, and work it, while hot, into pills. The dose is half a drachm, to be taken four times a day; in violent cases, a whole drachm, four times a day, is better. Usually, after five or six doses, there appears amendment, and the cure soon follows; but, for security, the medicine should be continued once a day for a week. This medicine is hurtful in no case.

To cure the Scab in Sheep.

As the cure of the scab is more difficult in the Merino, and its crosses, than in our native breeds, it may be proper to observe,

observe, that, in Bristol, and in some other parts, a cheap liquid is sold, under the title of scab-water, which is a pretty strong infusion or decoction of the stalks and waste leaves of the tobacco, in sea-water: to a pint of this, if a quarter of a pint of essential oil of turpentine be added, in a bottle stopped with perforated cork, and the scab be gently scraped off, especially round its edges, with a blunt steel, an ivory knife, or even with a nail, so as, if possible, not to draw blood, and a little of the liquid, well shaken, be poured through the hole in the cork on the diseased spot, the animal will be cured in a few days.

Ointment for the Scab, &c. in Sheep.

Rub together, in a mortar, a pound of quicksilver and half a pound of Venice turpentine, till the globules of the quicksilver disappear; then add half a pint of oil of turpentine, and four pounds of hog's lard, and mix the whole into an ointment. The method of using it, is to begin at the head of the sheep; and, proceeding from between the ears, along the back to the end of the tail, divide the wool in a furrow till the skin can be touched: while the furrow is making, a finger slightly dipped in the ointment is to be drawn along the bottom, where it will leave a blue stain on the skin and wool. From this, similar furrows must be drawn down the shoulders and thighs to the legs, as far as they are woolly; and, if the animal be much infected, two more must be drawn along each side, parallel to that on the back; and one down each side, between the fore and hind legs. Immediately after being dressed, the sheep may be turned among other stock, without any fear of the infection being communicated; there is hardly ever an instance of a sheep's suffering injury from the application. In a few days, the blotches dry up, the itching ceases, and the animal is completely cured.

To cure the Foot-rot in Sheep.

Pare off, with a sharp knife, so as not to make the part bleed, all the spongy and decayed parts of the hoof and frog, and rub into the affected parts, every other day, a little of a mixture of equal quantities of powdered sulphate and acetite of copper, (blue vitriol and verdigris) mixed up with crab verjuice to the consistence of a pulp. The disorder will generally disappear in from two to four dressings, especially if the sheep be kept on dry and hard ground, or boards, so as not to rub or wash out the applications to the feet.

Red Salve for the Foot-rot in Sheep.

Mix four ounces of the best honey, two ounces of burnt
allum

allum reduced to powder, and half a pound of Armenian bole, with train or fish oil to convert these ingredients into the consistence of a salve. The honey is first to be gradually dissolved, then the Armenian bole must be properly stirred in; after which, the allum and train oil are to be added.

The salve is considered very good, and has been known to be efficacious, even where the liquid has failed.

Easy Substitute for Wood-smoke, in drying Hams, &c.

Occasionally burn beneath whatever is wanted to be smoked a quantity of saw-dust, with or without a little straw. This, for small articles, will sometimes dry them, as well as impregnate them with smoke, in a very few hours; when it does not, they may be dried near a common coal fire, over an oven, &c. and again smoked with saw-dust.

Embrocation for the Palsy, Rheumatism, &c.

Take four ounces each of good fresh butter, and common hard soap, a quartern of brandy, and ten ounces of the white part of leeks, torn or twisted off from the green, but not cut with a knife, or washed. Put the butter into a pipkin, add the white of the leeks torn and broken small, set the pipkin in boiling water, stir the ingredients till all are well mixed and quite soft, and then put in soap thinly scraped. When that also is well mixed, add the brandy by degrees, and continue stirring the whole till it becomes an ointment. With this embrocation, every part where the disease prevails is to be well rubbed before a good fire, morning and night, till the skin is compleatly saturated.

Grand Ptisan, or Diet Drink.

Take about a quart of the best sifted and well-washed oats, and a small handful of wild succory roots newly drawn out of the earth; boil them gently for three-quarters of an hour in six quarts of river water, and then add half an ounce of crystal mineral, and a quarter of a pound of the best honey. Let the whole boil half an hour longer; strain it through linen, put the liquid in an earthen vessel, and leave it covered to cool. For persons of a bilious habit, use only half the quantity of honey, as the sweetness has a tendency to increase the bile. Two good glasses of this ptisan, should be drank every morning fasting, without eating any thing for some hours; and the same quantity three hours after dinner. This course must be continued for fourteen days, without bleeding or confinement, or any particular diet, but living in all respects as usual.

*To dye Leather Gloves, so as to resemble York Tan,
Limerick, &c.*

The different hues of yellow, brown, or tan colour, are easily given to leather gloves, by the following process:—Steep saffron in boiling-hot soft water for about twelve hours; slightly sew up the tops of the gloves, to prevent the dye from staining the insides, wet them over with a sponge or soft brush dipped in the liquid. The quantity of saffron, as well as of water, must depend on how much dye may be wanted; and their relative proportions, on the depth of colour required. A common tea-cup will contain sufficient in quantity for a pair of gloves.

To dye Leather Gloves Purple.

Boil four ounces of logwood, and of roche allum, in three pints of soft water, till half wasted. Strain and let it stand to be cold. With a brush do it over them, and when dry repeat it. Twice is sufficient, unless the colour is to be very dark. When dry, rub off the loose dye with a coarse cloth. Beat up the white of an egg, and with a sponge rub it over the leather.

To destroy Crickets.

Put Scotch snuff in the holes where they come out.

Draught for the Jaundice.

Take from two to four scruples according to the age and state of the patient and the disease, of the best Venice soap, and boil it in six ounces of milk till reduced to four; add three drachms of sugar, and strain it for a draught. This quantity to be taken every morning and afternoon for four or five days.

Venice soap, boiled in milk, is considered very good for epileptic fits.

Pills for the Jaundice.

A quarter of an ounce of Venice soap, made into moderate sized pills, with eighteen drops of oil of anniseed; three of these pills to be taken night and morning.

Remedy for St. Anthony's Fire.

Take equal parts of spirit of turpentine and highly rectified spirits of wine; mix them well together, and anoint the face gently with a feather dipped in it immediately after shaking the bottle. This should be done often, always shaking the bottle, and taking care never to approach the eyes; it will frequently effect a cure in a day or two: though it seems at first to inflame, it softens and heals.

Chemical Snuff for Palsy, Head Ache, Palsy, and Drowsy Disorders.

Medicinal snuffs, or errhines, are chiefly to be used in the morning; but, if needful, at any other time also. They draw out of the head and nose, abundance of water, &c. and are prescribed against such illnesses of the head as are caused by tough, clammy matter, and have been of long continuance. For these purposes, a snuff made in the following manner, will be found highly beneficial:—Half a scruple of turbith mineral, half a dram of powdered liquorice, a scruple of nutmeg, and two drops of rosemary; make them into a fine powder, and snuff up into the nose a very small quantity.

Marmalade for a Cough.

Stone six ounces of the best Malaga raisins, and beat them to a fine paste with the same quantity of sugar-candy; add one ounce of conserve of roses, twenty-five drops of oil of vitriol, and twenty drops of oil of sulphur. Mix the whole well together, and take about the quantity of a nutmeg night and morning. A smaller quantity is sufficient for children.

Syrup of Red Cabbage.

Cut and wash a large red cabbage, put it into a pot covered with water, and let it simmer three or four hours, till there remains only about a pint of liquor; then strain it through a sieve, pressing the cabbage to get out all the juice; let the liquor stand some hours to settle, and pour off the clear. Put a pound of Narbonne honey into a saucepan, over a stove, with a glass of water; skim it all the time it boils, which must be till completely clarified. Then put in the cabbage juice, and make the whole boil to the consistence of a syrup: which is to be known, by taking a little of it on one finger, and finding that, on its being rubbed against the next, it forms a thread which does not instantly break. This is an excellent fortifier of the breast. It is a good pectoral syrup, easily made. A decoction of red cabbage, has been frequently recommended for softening acrimonious humours, in some disorders of the breast, and in hoarseness.

Embrocation for the Whooping Cough.

Mix well together half an ounce of spirit of hartshorn and an equal quantity of oil of amber; with which plentifully anoint the palms of the hands, the pit of the stomach, the soles of the feet, the arm-pits, and the back bone, every morning and evening for one month; no water must come near the parts thus anointed, though the fingers and backs of

the hands may be wiped with a damp cloth. It should be rubbed in near the fire, and care must be taken to prevent taking cold. It is best to make only the above quantity at a time; because, by often opening the bottle, much of the virtue will be lost. It should be kept in a glass-stopper bottle.

Balsamic Elixir for Cough and Consumption.

Take a pint of old rum, two ounces of balsam of Tolu, an ounce and a half of Strasburgh turpentine, an ounce of powdered extract of Catechu, formerly called Japan earth, half an ounce of gum guaicum, and half an ounce of balsam of copaiva. Mix them well together in the bottle; and keep it near the fire, closely corked, for ten days, shaking it frequently during that time. Afterwards let it stand two days to settle, and pour off the clear for use. Half a pint of rum may be poured over the dregs; and, being done in the same manner, for ten or twelve days, as the first, will produce more elixir, and equally good. The dose may be from fifty to a hundred, or two hundred drops, according to the urgency of the case, taken twice or thrice a day, in a wine glass of water.

German Cure for Consumption.

Gently boil in a stew pan a pound of good honey: clean, scrape, and grate two large sticks of horseraddish; stir it into the honey. Let it boil for about five minutes, but it must be kept continually stirred. Two or three table-spoonfuls a day, according to the strength of the patient, some time persisted in may do a great deal, even where there is a confirmed consumption of the lungs. It is serviceable in all coughs where the lungs are affected.

Emulsion for a Cough, or for Hoarseness.

Mix half a pint of hyssop water, half an ounce of oil of almonds, two ounces of loaf sugar powdered, and a tea-spoonful of hartshorn. Take a table-spoonful every night and morning. If there be any rawness or soreness of the throat or breast, add two tea-spoonfuls of Friar's balsam, or of Turlington's balsam or drops.

Cure for a Wen.

Put some salt and water into a saucepan, and boil it for four or five minutes; with which, while tolerably hot, bathe the entire surface of the wen, however large; and continue to do so, even after it is cold. Every time, before applying it, stir up the salt deposited at the bottom of the bason, and incorporate

incorporate it afresh with the water. In this manner the wen must be rubbed well over, at least ten or twelve times every twenty-four hours; and, very often in less than a fortnight, a small discharge takes place, without any pain, which a gentle pressure soon assists to empty the whole contents. In particular instances, the application must be continued several weeks, or even months: but it is said always finally to prevail, where persisted in, without occasioning pain or inconvenience of any kind, there being not the smallest previous notice of the discharge.

Admiral Gascoigne's Tincture of Rhubarb.

Half an ounce each of powdered rhubarb, myrrh, cochineal, and hiera-picra; put them in a bottle with one quart of the best double-distilled anniseed-water. When it has stood four days, it is fit for use; and may be taken, a small wine-glassful at a time, for any pains in the stomach or bowels.

Remedy for the Eyes, when the Rheum is most violent.

Take two ounces of hemlock, pounded, with a pinch of bay salt, as much bole ammoniac as will spread it on a cloth; lay it on the wrist, and renew it every twelve hours, as long as there is occasion for it; if one eye only is affected, lay the bandage on the contrary wrist. Then take one ounce each of red rose water, tutty, and double refined sugar powdered; well shake them, let them settle and wash the eyes with the clear, with a fine soft rag. Then take a pint of sweet oil, and twelve ounces of yellow wax; put them on the fire in a new pipkin, stir the wax till melted: add half a pound of ceruse, or white lead, and boil it half an hour; after which, put in two ounces each of finely powdered myrrh, olibanum, and mastich. Each article is to be separately prepared, and used in the same order as they are here mentioned, each being well mixed in, before the next is added. Let the whole boil gently, till it becomes blackish; and it must not only be stirred at the time it remains on the fire, but after it is taken off, and till it gets cold enough to work up with the hands, like dough, into rolls for use. Great care is necessary to be taken, that it is well mixed, and properly boiled. The salve is to be applied to the temples, and behind the ears; where it must remain till it grows moist, and falls off. It is not only thus excellent for the eyes, but makes a good plaister for many other purposes, and very proper for swellings or tumours. It speedily cures cuts, and heals almost any sore where much drawing is not necessary;

necessary : as it will retain all its virtues for a long time, it may be considered, as one of the most generally useful of all family salves.

Cure for Dropsy.

Take sixteen large nutmegs, eleven spoonfuls of broom ashes dried and burnt in an oven, an ounce and a half of bruised mustard-seed, and a handful of scraped horseraddish; put the whole into a gallon of mountain wine, and let it stand three or four days. A gill, or half a pint, according to the urgency of the disease and strength of the patient, is to be drunk every morning fasting, taking nothing else for an hour or two after.

Method of destroying Rats.

In or near the place frequented by rats, place on a slate or tile one or two table-spoonfuls of dry oatmeal. Lay it thin, and press it flat, that it may be easily ascertained what is taken away. The rats, if not interrupted, will come regularly there to feed; supply them with fresh oatmeal for two or three days; and then, well mixing, in about six table-spoonfuls of dry oatmeal, three drops of oil of aniseeds, feed them with it for two or three days more. Afterward, for one day, give them half the quantity of this scented oatmeal which they have before eaten; and, next day, the following mixture—To four ounces of dry oatmeal, scented with six drops of oil of anniseeds, add half an ounce of carbonated barytes, pounded very fine in a mortar, and sifted through fine muslin. Mix this with the scented oatmeal; lay it on the tile or slate, let the rats eat it, without interruption, for twenty-four hours. A few hours after eating any of it, they will be seen running about, as if drunk or paralytic; but they generally, at last, retire to their haunts, and die. When they have, during the twenty-four hours, eaten only a small portion, leave the remainder of the mixture twenty-four hours longer; after which it will be best to burn what is left, a fresh mixture being prepared at so trifling an expence, when wanted.

The doors of the place where the mixture is exposed to the rats, should be kept shut, to prevent them from being disturbed, and to keep children and domestic animals from getting at it.

The good Effect of Vitriolic Ether for Animals.

The account of this remedy is in a translation from a French publication of M. le Marquis de St. Vincent.—“The effect of ether, in suddenly curing colics arising from indigestion,

digestion, is almost miraculous. I have never known it fail, even in cases of the most alarming and hopeless appearance. The dose which I have always found successful, is from twenty-four to thirty drops of good ether, taken in half a glass of clear water. If the first dose should not prove effectual, a second may safely be given after the interval of an hour. I had never heard of this medicine being administered to cattle, but necessity sometimes urges to successful experiments. I lost a fine vigorous Danish horse, in a fit of the colic, through unskilfulness of the farrier. Some time afterwards, being informed that another of my horses was attacked in the same manner, and having sufficiently experienced the inefficacy of the common remedies in this dangerous malady, I resolved on trying the effect of ether. Accordingly, I contrived to make the horse swallow a proper dose of the vitriolic ether; and, though he had rolled and kicked till he was in a profuse sweat, his ears were cold, and every fatal symptom appeared, he became almost instantaneously calm and composed, discharged an amazing quantity of excrement, and was perfectly cured. There seemed every reason to suppose that, under the same treatment as the horse I had before lost in the same disease, this also would have died. Some months after, an old working mare was attacked with the colic, which I judged to be of a different kind: she, however, was speedily cured by the same remedy; though, instead of excrement, she discharged only wind. Here, then, were two different causes of the disease; and ether proved equally successful in a colic occasioned by wind or by indigestion. My mare went to her usual work the next day, without any apparent inconvenience. Horned cattle are still more subject to colics than horses; because, changing from a dry and unsubstantial food to the moist and luxurious produce of meadows, or feeding on trefoils or lucern, without discretion, their digestion becomes vitiated. I had an opportunity of trying the effect of ether, on a cow that had the colic complicated with another ailment; and, from its speedy success, have great reason to think that ether will prove an infallible remedy for colics in horned cattle, and may be given with the utmost safety in all similar cases. The dose which I found best for these animals, was from fifty to sixty drops of good ether; the most convenient method of administering which, is as follows—After tying the horse or cow short to the rack, fill a horn with clear water, and put some powdered sugar in a wooden spoon with a long handle; then pour about fifty drops of ether on the powdered

powdered sugar, and introduce it as low as possible into the throat of the beast. This must be done with great dexterity and expedition, otherwise the ether will evaporate. As soon as the medicated sugar is lodged in the throat, put in the water from the horn, which will compel the animal to swallow it; and, some few minutes after, when the ether may be supposed to have reached the stomach, release the horse, cow, &c. and, if practicable, walk it a little about. It will then soon make a considerable discharge of wind or excrement, and return perfectly easy to the stable or cowhouse. Nothing more will be necessary, than to keep the animal from either eating or drinking, for two or three hours after this medicine has been administered."

Aromatic Fomentation.

Take of Jamaica pepper, half an ounce; red wine, a pint. Boil them a little, and then strain the liquor.—This is intended, not only as a topical application for external complaints, but also for relieving the internal parts. Pains of the bowels, which accompany dysenteries and diarrhæas, flatulent colics, uneasiness of the stomach, and retchings to vomit, are frequently abated by fomenting the abdomen and region of the stomach with the warm liquor.

Method of Purifying Fish Oil.

To a hundred parts of oil, add one part of sulphuric acid, and six parts of sulphuric acid and six parts of water. Stir well together for some time, let them stand to separate, and decant the oil: add a small portion of pulverized quick lime to the decanted oil, agitate the mixture again, let it settle, and decant the clear. Or, mix one part wheat flour, with ten parts water, and add them to a hundred parts of oil; strongly agitate the mixture; heat it slowly on the fire to exactly the boiling heat of water, which is about two hundred and twelve; take the mixture from the fire, and let it stand to settle.

Anodyne Fomentation.

Take of white poppy-heads, two ounces; elder flowers, half an ounce; water, three pints. Boil till one pint is evaporated, and strain out the liquor.—This fomentation is used for relieving acute pain.

Patent Powder, Stain, and Varnish for preserving the Colour of, and beautifying Wood.

Take equal parts of pulverised pumice stone and burnt alum; and half a part each of finely powdered true lapis calaminaris, tile, and green vitriol calcined to redness: mix them

them together, and rub the wood with a woollen cloth covered with the powder, till it has received a good polish. Then use the following stain—Boil six pounds of stick lac in three gallons of water, till the colour be extracted, and strain off the liquor; then, adding to it half a pound of madder root, boil it till reduced to three quarts. Digest half a pound of cochineal, half a pound of kermes berries, and four ounces of clean scarlet rags, in a glass vessel, with a gallon of spirit of wine and a solution of two ounces of pearl-ash in half a pint of water, till all the colour be extracted: strain the liquid, and add to it the stick lac decoction. Lastly, add as much aqua fortis as will bring it to a proper red colour, with which brush over the wood till it becomes of the desired appearance. The varnish, by which it is to be preserved, is thus made—Take a pound of clear white amber, and half a pound of gum copal; put them into a close vessel, with six pounds of oil of nuts, and half a pound each of spirit of turpentine and oils of rosemary and lavender. Digest them in a sand heat, till the oils become as thick as syrup; strain for use; and, when it is quite clear, varnish the wood with a brush, and let it dry. It seems scarcely necessary to add, that the powder, when applied on leather for the purpose of polishing and sharpening steel-edged instruments, must be levigated to the finest and most impalpable state.

Black Dye for Linen.

Mix in a bottle with a quart of soft water two ounces and a half of aqua fortis; gradually add the same quantity of litharge, cork the bottle, shake it now and then, and keep it in a warm place. After a few days, the liquid may be poured into a deep earthen, leaden, or pewter vessel; in which the linen to be dyed, being first well washed, but not bleached, should be immersed for ten or twelve hours. Then take it out, three times wash and rinse it in cold water, and dip it in a weak solution of common glue: it must be again rinsed, and hung in the shade to dry. In a quart of rain or other soft water, three quarters of an ounce of bruised galls are next to be boiled for eight or ten minutes; add the like quantity of common salt. As soon as the salt is dissolved, the linen should be boiled seven or eight minutes in the liquor; after which, take it out, wash and wring it three times as before, and dry it in the shade. At this stage of the process, the linen will receive a dark grey yellowish tinge, which disposes it for the better reception of the colour. It is then to be plunged, for eight or ten hours, in a liquid composed of three quarters of an ounce each of copperas

and common salt, dissolved in a quart of hot water ; after which, it is to be again washed, rinsed, and hung in the shade to dry. For striking the black colour, three quarters of an ounce of logwood is to be boiled, for seven or eight minutes, in rather more than half a gallon of soft water ; when a quarter of an ounce of white starch, previously mixed with a little cold water to prevent its rising in lumps, must be added. This being dissolved, the linen is to be boiled in the liquor for seven or eight minutes, when it must be again rinsed and boiled as before. It will thus acquire a fine black tinge ; but if the dye be not deep enough, dip and treat it in the same manner, as often as may be necessary to effect this purpose. As the linen must not, in this state, be washed in ley or soap water, it is to be dipped in a cold solution, prepared by boiling, for seven or eight minutes, an ounce of well bruised galls in a quart of glue water : an ounce of copperas must then be dissolved in it. The linen having remained an hour in this liquor, must be pressed and dried in the shade ; it will have acquired a beautiful and durable black colour, and may be washed the same as any other dyed colour.

Decoction for Fomentation.

Take tops of wormwood and camomile flowers, dried, of each two ounces ; water, two quarts. After a slight boiling, pour off the liquor.—Brandy or spirit of wine may be added to this fomentation, in such quantity as the particular circumstances of the case shall require ; but these are not always necessary.

To extract Spots from Books, &c.

Have some common blotting paper ready, gently warm the spotted part of the book, or other article damaged by grease, tallow, or oil ; as it melts, take up as much as possible, by repeated applications of fresh bits of the blotting paper. When no more can be imbibed, dip a small brush in the essential oil of rectified spirit of turpentine, heated almost to a boiling state ; and wet both sides of the paper with it, which should also be a little warm. This operation must be repeated till all the grease be extracted : when another brush, dipped in highly rectified spirit of wine, being passed over the same part, the spots will disappear, and the paper re-assume its original whiteness, without any detriment to the paper, or writing.

French Lozenges of Marshmallows, for Coughs.

Clean and scrape roots of marshmallows freshly taken out of the earth ; boil them in pure water till they become quite soft,
take

take them from their decoction, beat them in a marble mortar to the consistence of a smooth paste, and place it at the top of an inverted sieve to obtain all the pulp which can be forced through it with a wooden spoon. Boil a pound and a half of loaf sugar in six or seven ounces of rose water, to a good solid consistence; whisk it up, off the fire, with a quarter of a pound of the marshmallow pulp: after which, place it over a gentle heat, to dry up the moisture, stirring it all the time; and, when a good paste is formed, empty it on paper brushed over with oil of sweet almonds, roll it out with a rolling pin, and cut it into lozenges with a tin lozenge cutter. These lozenges are adapted to sheathe and soften the acrimony by which the cough is excited, and to promote expectoration. For these purposes, a small lozenge must often be gradually melted in the mouth. Marshmallow lozenges are often made, by beating the roots to a pulp, pounding them with pulverized sugar to a paste, rolling and cutting it out, and drying them in the shade. The compound lozenges of marshmallows, celebrated for curing inveterate coughs, the asthma, and even consumption of the lungs, are thus made—Take two ounces of the pulp of boiled marshmallow roots; three drachms each of white poppy seeds, Florentine iris, liquorice, and powdered gum tragacanth. Pound the white poppy seeds, iris, and liquorice together, and then add the powdered tragacanth. Having boiled a pound of loaf sugar, dissolved in rose water, to a syrup of a good consistence, mix into it, off the fire, first the pulp, and then the powders, to compose the paste; which must be rolled out on oiled paper, and cut into lozenges, in the same manner as the former.

Patent Oil of Flints, for the Cure of Rheumatism.

Calcine a quarter of a pound of flints; and, when finely pulverized, mix the powder with three quarters of a pound of salt of tartar. Melt these ingredients together, in a crucible, with a powerful heat; and the whole will run into an open glass, strongly attractive of moisture from the air, and compleatly soluble in water, with the exception of a very small portion of earthy matter. On pulverizing this glass, and setting it in a cool cellar, it will spontaneously liquify into this patent oil of flints.

Strengthening Fomentation.

Take of oak bark, one ounce; granate peel, half an ounce; allum, two drachms; smith's forge water, three pints. Boil the water with the bark and peel to the consumption of one-third; then strain the remaining decoction, and dissolve in

it the allum.—This astringent liquor is employed as an external fomentation to weak parts; it may also be used internally.

Method of preparing Red Lake from Dutch Madder.

Dissolve two ounces of pure allum in three quarts of distilled water, first boiled in a glazed vessel, and again set over the fire. Withdraw the solution when it begins to simmer, and add to it two ounces of the best Dutch madder; then, boiling it up once or twice, remove it from the fire, and filter it through clean white paper. Let the liquor, thus filtered, stand all night; and, next day, pour the clear fluid into the glazed vessel, heat it over the fire, and add a strained solution of salt of tartar, gradually, till the madder be wholly precipitated. The mixture must now be again filtered, and boiling distilled water be poured on the red powder till the fluid no longer obtains a saline taste. Dry the lake, which will be of a deep red colour. If two parts of madder be used to one of allum, the shade will be still deeper; and, if one part of allum be added to four parts of the former, it will be a beautiful rose colour.

Turkish Rouge.

Infuse in a bottle of white wine vinegar, for three or four days, half a pound of Fernambourg Brasil wood, of a gold red colour, well pounded in a mortar. Boil them together half an hour, strain them through linen, and place the liquid over the fire again. In the mean time, dissolve a quarter of a pound of allum in a pint of white wine vinegar, mix the two liquids, and stir them well together with a spatula. The scum which arises, on being carefully taken off and gradually dried, will prove a beautiful, and inoffensive, rouge or carmine.

To obtain Fruits and Flowers during Winter.

The shrubs or trees should be taken up in the spring, when they are about to bud, and some of their soil preserved among the roots: they must be placed upright in a cellar till Michaelmas; when, with some fresh earth, they are to be put into proper tubs or vessels, and placed in a stove or hot-house, where they should be moistened every morning with a solution of half an ounce of sal ammoniac in a pint of rain water. By this process, in the month of February, fruits or roses will appear; if flowers are sown in pots at or before Michaelmas, and watered in a similar way, they will blow at Christmas.

Method of detecting fraudulently increased Weight of Soap.

To prove the existence of this adulteration, first weigh a piece of soap, and then expose it to the air for several days; when, the water having evaporated, the quantity thus fraudulently introduced may be ascertained by re-weighing, and will often be found far more than could possibly have been imagined by those who had never tried the experiment.

Friar's Balsam.

Put four ounces of sarsaparilla cut in short pieces, two ounces of China root, thinly sliced, and an ounce of Virginian snake-weed cut small, with one quart of spirit of wine, in a two-quart bottle. Set it in the sun, or any equal degree of heat; shake it two or three times a day, till the spirit be tinged of a fine golden yellow. Then clear off the infusion into another bottle; and, put in eight ounces of gum guaiacum, set it in the sun, or other similar heat; shaking it often, till all the gum be dissolved, except dregs, which will be in about ten or twelve days. It must be again cleared from the dregs; and, having received an ounce of Peruvian balsam, be well shaken, and again placed in the sun for two days: after which, add an ounce of balm of Gilead, shake it together, and finally set it in the sun for fourteen days, when it will be fit for use.

Decoction of the Beards of Leeks, for Stone and Gravel.

Cut off a large handful of the beards of leeks; and put them in a pipkin with two quarts of water, cover close up, and simmer till the liquor is reduced to a quart. Then pour it off; and drink it every morning, noon, and evening, about the third part of a pint each time. Half the quantity, or less, may be sufficient for children, according to their respective ages and the violence of the disease.

Emollient Gargle.

Take an ounce of marshmallow roots, and two or three figs: boil them in a quart of water till near one half of it be consumed; then strain out the liquor.—If an ounce of honey, and half an ounce of *water of ammania*, be added to the above, it will then be an exceedingly good *attenuating gargle*.—This gargle is beneficial in fevers, where the tongue and fauces, are rough and parched, to soften these parts, and promote the discharge of saliva.—The learned and accurate Sir John Pringle observes, that in the inflammatory quincy,
or

or strangulation of the fauces, little benefit arises from the common gargles; that such as are of an acid nature do more harm than good, by contracting the emunctories of the saliva and mucus, and thickening those humours; that a decoction of figs in milk and water has a contrary effect, especially if some sal-ammoniac be added, by which the saliva is made thinner, and the glands brought to secrete more freely; a circumstance always conducive to the cure.

Red Sealing Wax.

To every ounce of shell lac, take half an ounce of rosin and half an ounce of vermilion, all reduced to a fine powder. Melt them over a moderate fire; and, when well incorporated, and sufficiently cool, form the composition into sticks, either flat or round, as may be thought best. Seed lac is usually substituted for shell lac, on account of its dearness, even in what is denominated the best Dutch sealing wax. Boiled Venice turpentine may be used, with good effect, instead of rosin. A commoner sort, but good enough for most occasions, may be made by mixing equal parts of rosin and shell lac with two parts of red lead and one of vermilion, instead of all vermilion, according to the proportion above directed, and to be made up in a similar way. In a still commoner sort, the vermilion is frequently quite omitted; and even a very large portion of whitening used.

Black Sealing Wax.

Stir into any quantity of melted gum lac, or shell lac, half its weight, or less, of finely levigated ivory black; add, to improve the beauty of the wax, as well as to prevent its becoming too brittle, half their united weight of Venice turpentine. When the whole is properly melted, and incorporated by stirring, over a slow fire, pour it on a stone or iron plate which has been previously well oiled; and, while soft, rolled into sticks. The sticks, both of red and black wax, are lastly exposed to a proper degree of heat for acquiring an agreeably glossy surface. In a similar way, substituting verditer, Prussian blue, and other proper powders, for ivory black, may be made sealing wax of any colour.

Wafers.

Mix some fine sifted wheaten flour with white of eggs; or a thin solution of isinglass, and a small portion of yeast; which, when well incorporated, and reduced to a proper consistence by the addition of gum water, spread the batter on tin plates, or a bordered flat iron form, of the required thinness for the wafers, and place it over a charcoal fire. It is

is thus expeditiously baked; and then cut out, with instruments, to small or large round sizes. To improve wafers and give them a gloss, the sheet of thin paste should be washed over with a solution of gum or isinglass, when first put on the tin plate or iron form. The respective colouring matter, must be previously put in and worked up with the ingredients for the paste. Red may be made with a solution of Brazil wood, vermilion, or beet-root juice; blue, with indigo or verditer; yellow, with saffron, carthamus, gam-toge, turmeric, or French berries; brown, with Spanish liquorice juice; green, with spinach juice, or a union of blue and yellow, &c. and black, with ivory or lamp black. The whiteness may be improved, by a solution of gum ammoniac. Coloured wafers generally escape the ravages of insects, which often damage and devour the plain white. It is to be feared, that the vermilion pretended to be used for common wafers is almost wholly red lead; and, as these are not glazed, they should be as little as possible wetted by the lips. Wafers should be kept from young children; who, by their pleasing colours, are often tempted to eat them, and may thus be greatly and indeed fatally injured.

Anodyne Balsam.

Take of white Spanish soap, one ounce; opium, unprepared, two drachms; rectified spirit of wine, nine ounces. Digest them together in a gentle heat for three days; then strain off the liquor, and add to it three drachms of camphor. This balsam, as its title expresses, is intended to ease pain. It is of service in violent strains and rheumatic complaints, when not attended with inflammation. It must be rubbed with a warm hand on the part affected; or a linen rag moistened with it may be applied to the part, and renewed every third or fourth hour till the pain abates. If the opium is left out, this will resemble the soap liniment, or opodeldoc.

Oil of Brown Paper.

Take a piece of thick coarse brown paper, and dip it in the best sallad oil; then set the paper on fire, and preserve all the oil that drops from it. This is an admirable remedy for burns. Oil of writing paper, collected in a similar manner, is often recommended for the tooth-ache.

Method of extracting Carmine from Scarlet Cloth.

Take five or six gallons of pure water, and dissolve in it a sufficient quantity of pot-ash to make a strong ley. After having filtered the solution, put it in a brass pot, boil in it a
pound

pound of the clean shreds or clippings of fine scarlet broad cloth dyed in grain, till they have intirely lost their colour; then squeeze the shreds, and pass the ley through a flannel bag. Dissolve two pounds of alum in water, and add this solution to the ley; stir well together, and the whole will become rather thick. Repass it through the flannel bag, and the liquor will run out clear; but if it be at all tinged, it is to be boiled again, with the addition of a little dissolved alum, and passed through the bag a third time, when all the carmine will be left behind. Fresh water must then be poured repeatedly into the bag, till all the alum is washed away: after which, the colour must be dried, so as to prevent any dust from settling on it; and, being reduced to an impalpable powder, on glass or marble, it is immediately fit for use

Locatelli's Balsam.

Take of olive oil, one pint; Strasburg turpentine and yellow wax, of each half a pound; red saunders, six drachms. Melt the wax with some part of the oil over a gentle fire; then adding the remaining part of the oil and the turpentine; afterwards mix in the saunders, previously reduced to a powder, and keep them stirring together till the balsam is cold.—This balsam is recommended in erosions of the intestines, the dysentery, hæmorrhages, internal bruises, and in some complaints of the breast. Outwardly it is used for healing and cleansing wounds and ulcers. The dose, when taken internally, is from two scruples to two drachms.

Calamine Cerate.

Take of olive oil one pint, calamine prepared, and yellow wax, of each half a pound. Melt the wax with the oil, and as soon as the mixture begins to thicken, mix with it the calamine, and stir the cerate until it be cold.—This composition is formed upon the plan of that which is commonly known by the name of *Turner's Cerate*, and which is an exceedingly good application in burns, and in cutaneous ulcerations and excoriations from whatever cause.

Decoction of Bark.

Boil an ounce of Peruvian bark, grossly powdered, in a pint and a half of water to one pint; then strain the decoction. If a tea-spoonful of the *diluted acid of vitriol* be added to this medicine, it will render it both more agreeable and efficacious. For another decoction of bark, see page 507.

Compound Decoction of Bark.

Take of bark and Virginian snake-root, grossly powdered,
each

each three drachms. Boil them in a pint of water to one half. To the strained liquor add an ounce and a half of aromatic water.—Sir John Pringle recommends this as a proper medicine towards the decline of malignant fevers, when the pulse is low, the voice weak, and the head affected with a stupor, but with little delirium.—The dose is four spoonfuls every fourth or sixth hour.

Decoction of Logwood.

Boil three ounces of the shavings or chips of logwood in four pints of water, till one half the liquor is wasted. Two or three ounces of simple cinnamon-water may be added to the decoction.—In fluxes of the belly, where the stronger astringents are improper, a tea-cupful of this decoction may be taken with advantage three or four times a day.

Decoction of Pomegranate-root.

Take of the fresh rind of the pomegranate-root, half an ounce; boil it in two cupfuls of water to one half. Half this quantity must be taken gradually, and the remainder at once. This occasions sickness and vomiting, but it is effectual in bringing away the *teania*, or tape-worm.—This recipe has recently been communicated by Dr. Buchanan, one of the surgeons on the Bengal establishment. We understand “two cupfuls” to be from six to eight ounces. Dr. B. says, he has seen this medicine exhibited in several cases; and in none has it failed.—The presence of this worm is attended by a sense of great weight and uneasiness in the abdomen, an unusual appetite, and constant craving for food.

Decoction of Sarsaparilla.

Take of fresh sarsaparilla root, sliced and bruised, two ounces; shavings of guaiacum wood, one ounce. Boil over a slow fire, in three quarts of water, to one; adding towards the end, half an ounce of sassafras wood, and three drachms of liquorice. Strain the decoction.—This may either be employed as an assistant to a course of mercurial alteratives, or taken after the mercury has been used for some time. It strengthens the stomach, and restores flesh and vigour to emaciated habits. It may also be taken in the rheumatism, and cutaneous disorders proceeding from foulness of the blood and juices. For all these intentions it is greatly preferable to the decoction of woods.—This decoction may be taken, from a pint and a half to two quarts in the day.—The following decoction is said to be similar to that used by *Kennedy*, and may supply the place of Lisbon diet drink:

Take of sarsaparilla, three ounces; liquorice and mezereon root, of each half an ounce; shavings of guaiacum and sassafras wood, of each one ounce; crude antimony, powdered, an ounce and a half. Infuse these ingredients in eight pints of boiling water for twenty four hours, then boil them till one half of the water is consumed; afterwards strain the decoction.—This decoction may be used in the same manner as the preceding.

Koumiss.

Take a pint of cream, a pint of buttermilk, two quarts of new milk, and two lumps of sugar. Mix them together, and put them into a wooden vessel shaped like a churn. Place the churn in a corner of a room where a fire is kept, and cover it with a cloth. On the second or third day, the preparation will become what is called, in this country, lapoured, when a degree of acidity will be observed. It should then be beaten in with a strong staff, that the mixture may become smooth. The beating in should be continued daily, as much depends on that. As soon as it has become sufficiently thick and sour, it will be fit for use. When used as a medicine, a quart should be drunk daily during the term of six months; but independent of that, it makes a pleasant and wholesome supper, mixed with preserved fruit, sugar, or crumbs of bread. When new is made, some of the old should be retained to ferment it with; in which case the buttermilk is superfluous.

Koumiss is extremely beneficial in consumption.

To raise Potatoes in Winter.

Fill a tub about sixteen inches deep with a compost of earth, sand, and wood ashes; and plant this artificial soil with some sets of the early round potatoe, place it in a stable, opposite an open window, and now and then water the earth. These sets will in all seasons sprout, and give a tolerable increase of potatoes. From sets planted in November, the following February, a considerable number of young potatoes may be taken up; clean skinned and well flavoured.

Compound Decoction of Chalk.

Take of the purest chalk, in powder, two ounces; gum arabic, half an ounce; water, three pints. Boil to one quart, and strain the decoction.—This is a proper drink in acute diseases, attended with or inclining to a looseness, and where acidities abound in the stomach or bowels. It is peculiarly proper for children when afflicted with sourness of the stomach, and for persons who are subject to the heartburn.

It

It may be sweetened with sugar, as it is used, and two or three ounces of simple cinnamon-water added to it.—An ounce of powdered chalk, mixed with two pints of water, will occasionally supply the place of this decoction, and also of the chalk mixture of the London pharmacopeia.

To destroy Insects that infest Apple Trees.

Take unslacked lime, mix it with soft water, to the consistence of very thick white-wash: apply this mixture with a brush to the apple trees as soon as it is judged that the sap begins to rise, and wash the stem and large boughs well with it; observing to do it in dry weather, that it may adhere and withstand rain. This, in the course of the ensuing summer, will have removed all the moss and insects, and given to the bark a fresh and green appearance: and the tree will be perceived to shoot much new and strong wood.

Method of securing Apple Trees from Cattle.

Mix green cow dung and urine together; wash the trees with a brush; as high as you think fit, once in two or three months, and it will keep the trees from barking with beasts, rabbits, &c. and the same also destroys the canker.

Infusion for the Palsy.

Take of horseraddish root shaved, mustard seed bruised, each four ounces; outer rind of orange peel, one ounce. Infuse them in two quarts of boiling water, in a close vessel, for twenty-four hours.—In paralytic complaints, a tea-cupful of this stimulating medicine may be taken three or four times a day. It excites the action of the solids, proves diuretic, and, if the patient be kept warm, promotes perspiration.—If two or three ounces of the dried leaves of mash-trefoil be used instead of the mustard, it will make the antiscorbutic infusion.

Laxative Absorbent Mixture.

Rub one drachm of magnesia alba in a mortar with ten or twelve grains of the best Turkey rhubarb, and add to them three ounces of common water; simple cinnamon-water, and syrup of sugar, of each one ounce.—As most diseases of infants are accompanied by acidities, this mixture may either be given with a view to correct these, or to open the body. A table-spoonful may be taken for a dose, and repeated three times a day. To a very young child half a spoonful will be sufficient. When the mixture is intended to purge, the dose may either be increased, or the quantity of rhubarb doubled.—This is one of the most generally useful medicines for children with which we are acquainted.

Liniment of Ammoniac, or Volatile Liniment.

Take of Florence oil, an ounce; volatile liquor of harts-horn, half an ounce. Shake them together. This liniment, made with equal parts of the spirit and oil, will be more efficacious, where the patient's skin is able to bear it. Sir John Pringle observes, that in the inflammatory quinsy, a piece of flannel, moistened with this liniment, and applied to the throat, to be renewed every twenty-four hours, is one of the most efficacious remedies; and that it seldom fails, after bleeding, either to lessen or carry off the complaint.

To make Leather Water-Proof.

Melt over a slow fire, a quart of boiled linseed oil, a pound of mutton suet, three quarters of a pound of yellow bees-wax, and half a pound of common rosin; with this mixture, when the boots or shoes are new, quite clean, and have been a little warmed, rub them well over, soles as well as upper-leathers, till the leather be compleatly saturated with it. They will then be absolutely impenetrable by water; in which, if firmly made, and well covered with the mixture, they may be safely left for several days together.

Another Way.

Melt carefully together, one quart of drying oil, a quarter of a pound of drying bees-wax, a quarter of a pound of spirits of turpentine, and an ounce of Burgundy pitch. Rub this mixture all over, with a sponge or brush, in the heat of the sun, or near a fire, and as they dry repeat the rubbing till the leather is compleatly saturated.

Boot and shoes may be preserved from wet, by simply rubbing them over with linseed oil, which has stood for some months in a leaden vessel, so as to have acquired some consistency.

Bellamy's Patent for making Leather Water-Proof.

A gallon each of nut and poppy oils are to be mixed with three gallons of linseed oil; or, one gallon of either nut or poppy, may be added to three of that expressed from linseed; or, two gallons of linseed oil may be combined with a pint of nut oil and the like quantity of poppy oil. These ingredients, either in the above proportions, or such others as may be required by the nature of the oils, being mixed in an iron pot, are to be placed over a gentle fire; and, to each gallon of oil must be added a pound of white copperas, sugar of lead, colcothar, or any other drying substance. When the whole has remained six or seven hours over such
a degree

degree of heat as it will bear without rising, till it become sufficiently dry, it is to be taken off, and suffered to cool: this first compound is then fit for use. The second compound, for the same purpose of rendering all kinds of leather water-proof, is thus directed to be made—Take a pound of gum resin, half a pound of pitch, and a quarter of a pound each of tar and turpentine; well mix these ingredients with one gallon of the oils prepared according to the first method, by gently heating the entire mass, and then increasing the fire till the whole become thoroughly incorporated.

Cement for Alabaster, Marble, Porphyry, &c.

Melt two pounds of bees-wax, with one of rosin: in which, brew a pound and a half of the same sort of substance, powdered, as the article to be cemented; stir them well together, and knead the mass in water so as thoroughly to incorporate the powder with the wax and rosin. The portion of powdered matter may be varied, at discretion, to bring the colour of the cement near to that of the alabaster, marble, &c. This cement must be heated when applied, as must so the parts of the article to be cemented together; care must be taken, that they be thoroughly dry. When this composition is properly managed, it forms a very strong cement; which, after becoming dry, and set, will even support a projecting body of considerable weight: it is therefore of great use to sculptors, or carvers in stone, and those who have occasion to join together the parts of bodies of this nature.

Asafætida Pill.

Take of asafætida, half an ounce; simple syrup, as much is necessary to form it into pills.—In hysteric complaints, two or five pills, of an ordinary size, may be taken twice or thrice a day. They may likewise be of service to persons afflicted with the asthma.—When it is necessary to keep the body open, a proper quantity of rhubarb, aloes, or jalap, may occasionally be added to the above mass.

Alterative, or Plummer's Pill.

Take of calomel, and precipitated sulphur of antimony, each three drachms; extract of liquorice, two drachms. Rub the sulphur and mercury well together; afterwards add the extract, and, with a quantity of the mucilage of gum arabic, make them into pills.—This pill has been found a powerful alterative in obstinate cutaneous disorders; and has completed a cure after salivation had failed. Two or three pills, of an ordinary size, may be taken night and morning, the

the patient keeping moderately warm, and drinking after each dose a draught of decoction of the woods, or of sarsaparilla.

Powerful Cement for curing Damp Walls, &c.

Boil two quarts of tar with two ounces of kitchen grease, in an iron pot for a quarter of an hour. Add some of it to a mixture of slacked lime, and powdered glass which have been passed through a hair sieve and compleatly dried, over the fire in an iron pot, in the proportion of two parts lime and one glass, till it become of the consistence of thin plaister. The cement must be used as soon as it is made, as it soon becomes too hard for use. For a wall that is damp, one coating will be sufficient, about an inch thick; but, if the wall is very wet, it will be necessary to give a second coating. Plaister must then be laid on the cement.

Stomachic Pills.

Take extract of gentian, two drachms; powdered rhubarb and vitriolated kali, of each one drachm; oil of mint, thirty drops; simple syrup, a sufficient quantity.—Three or four of these pills may be taken twice a day, for invigorating the stomach, and keeping the body gently open.

Strengthening Pill.

Take soft extract of bark, and vitriolated iron, each a drachm. Make into pills.—In disorders arising from excessive debility, or relaxation of the solids, as the *chlorosis*, or green sickness; two of these pills may be taken three times a day.

Litharge Plaister, formerly called Diachylon or Common Plaister.

Take of common olive oil, six pints; litharge, reduced to a fine powder, two pounds and a half. Boil the litharge and oil together over a gentle fire, continually stirring them, and keeping always about half a gallon of water in the vessel: after they have boiled about three hours, a little of the plaister may be taken out and put into cold water, to try if it be of a proper consistence: when that is the case, the whole may be suffered to cool, and the water well pressed out of it, with the hands.—This plaister is generally applied in slight wounds and excoriations of the skin. It keeps the part soft and warm, and defends it from the air, which is all that is necessary in such cases. Its principal use, however, is to serve as a basis for other plaisters.

Anodyne Plaister.

Melt an ounce of Adhesive plaister, and, when it is cooling, mix with it a drachm of powdered opium, and the same quantity of camphor, previously rubbed up with a little oil.—This plaister generally gives ease in acute pains, especially of the nervous kind.

Blistering Plaister.

Take of Venice turpentine, six ounces; yellow wax, two ounces; Spanish flies in fine powder, three ounces; powdered mustard, one ounce. Melt the wax, and while it is warm, add to it the turpentine, taking care not to evaporate it by too much heat. After the turpentine and wax are sufficiently incorporated, sprinkle in the powder, continually stirring the mass till it be cold.—Though this plaister is made in a variety of ways, one seldom meets with it of a proper consistence. When compounded with oils and other greasy substances, its effects are blunted, and it is apt to run; while pitch and rosin render it too hard and very inconvenient.—When the blistering plaister is not at hand, its place may be supplied by mixing with any soft ointment a sufficient quantity of powdered flies; or by forming them into a paste with flour and vinegar.

Stomach Plaister.

Take of gum plaister, half a pound; camphorated oil, an ounce and a half; black pepper, or capsicum, where it can be had, one ounce. Melt the plaister, and mix with it the oil; then sprinkle in the pepper, previously reduced to a fine powder. An ounce or two of this plaister, spread upon soft leather, and applied to the region of the stomach, will be of service in flatulencies arising from hysteric and hypochondriac affections. A little of the expressed oil of mace, or a few drops of the essential oil of mint, may be rubbed upon it before it is applied.—This may supply the place of the anti-hysteric plaister.

Carminative Powder.

Take of coriander-seed, half an ounce; ginger, one drachm; nutmegs, half a drachm; fine sugar, a drachm and a half. Reduce them into powder for twelve doses.—This powder is employed for expelling flatulencies arising from indigestion, particularly those to which hysteric and hypochondriac persons are so liable. It may likewise be given in small quantities to children, in their food, when troubled with gripes.

Method

Method of purifying Oil for mixing up Colours.

Make some bone ashes into paste with water, so as to form a mass or ball. Put this ball into the fire, and make it red hot; immerse it, for an hour, in a quantity of raw linseed oil sufficient to cover it. When cold, pour the oil into bottles; add to it a little of the bone ashes; let it stand to settle; and, in one day, it will be clear, and fit for use.

Blue Colour for Ceilings.

Boil for three hours, very slowly, a pound of blue vitriol, and half a pound of the best whiting, in about three quarts of water; stir it frequently while boiling, and on taking it off the fire. When it has stood till quite cold, pour off the blue liquor; then mix the cake of colour with some size, and use it with a plaisterer's brush in the same manner as white-wash, either for walls or ceilings.

Method of bleaching and preparing Oils.

Take any oil that is intended for making up fine colours, and having supersaturated with common salt about the same quantity of water, mix the whole together, in a glass or stone bottle. Place it in the sun, shake it frequently; and, in a few days, it will be a delicate white and excellent drying oil.

Method of mending Cracks in Stoves.

Make a paste of wood ashes and common salt, mixed together with water. Cracks in stoves may be completely closed in a moment with this composition.

Powder of the Root of the Male-fern, for the Tape-worm.

Early in the morning the patient is to take, in any liquid, two or three drachms, according to his age and constitution, of the root of the male-fern reduced to a fine powder. About two hours afterwards, he is to take of calomel and resin of scammony, each ten grains; gum gamboge, six grains. These ingredients must be finely powdered, and given in a simple syrup, honey, treacle, or any thing that is most agreeable to the patient. He is then to walk gently about, now and then drinking a dish of green tea, till the worm is passed. If the powder of the fern produces nausea, or sickness, it may be removed by sucking the juice of an orange or lemon. This is an active medicine, and ought to be taken with care. The dose here prescribed is sufficient for the strongest patient: it must, therefore, be reduced according to the age and constitution.

Composition

Composition for preserving Gates, Palings, &c.

Melt twelve ounces of resin in an iron pot; add three gallons of train oil, and three or four rolls of brimstone. When the resin and brimstone are melted, and become thin, add as much Spanish brown, yellow ochre, or any other required colour, ground fine, as usual, with oil; then lay it on, with a brush, as hot and as thin as possible. Some days after the first coat becomes dry, give it a second in the same manner.

Wood Strawberries for Stone and Gravel.

Fill a large bottle four parts in five with fresh gathered wood strawberries, add as much Lisbon or loaf sugar as will make it pleasant: fill up with the best brandy; or, if good rum be easier obtained, that will do as well. When it has stood six weeks, it is ready for use. A glass of this cordial, will give immediate ease in the severest fit, and a continuance will entirely cure the patient. Pour off the first infusion at the expiration of six weeks, and the same strawberries will make a second quantity; fill the bottle up with brandy or rum, let it stand two months, and then strain it off by pressure of the fruit.

Cure for the Gripes in Horses and Horned Cattle.

On perceiving the first symptoms of the gripes in a horse, ox, cow, &c. fold a large sack, a tilt cloth, or coarse sheet, in four, and let it remain for some time in boiling water; then convey the vessel to the stable, &c. clap the hot cloth or sack on the animal's loins, and cover it over with a warm blanket. The animal must be kept in a close place, free from the admission of cold air. The pain is usually removed in less than eight minutes; and the cure is sure of being compleated, when the animal stales soon after the application.

Crimson Dye for Woollen or Stuff, &c.

To dye sixteen pounds weight of any woollen articles, boil somewhat more than twelve gallons of water; and, put into it sixteen handfuls of wheat bran, stir it well, let it stand all night to settle, and in the morning strain off the clear liquor. Mix half this liquor with as much clean water as will admit the cloth or stuffs to be worked in it; and, having boiled the mixed liquor, add a pound of alum and half a pound of tartar. After boiling these well together, put in the goods, and boil them for two hours; keep them continually stirred, particularly if they are made of wool or worsted, from top to bottom, in order to finish them. Boil the remainder of the bran and water with an equal quantity, or rather more, of

clear water; and, when it boils fast, put in four ounces of cochineal, and two ounces of pure white tartar in powder: stir the whole about, and take great care that it neither runs over nor boils too fast. When it is well boiled, put in the cloth, stuffs, &c. and stir them about till they appear to have every where well taken the dye; then cool, and rince them out.

Green Dye for Linen.

Lay the linen all night in strong alum water; dry it well, and boil broom or dyer's weed for one hour. Take out the broom, and put in half an ounce or an ounce of pounded verdigrease, according to the quantity of linen to be dyed. Stir it about with a stick, and then work the linen in it, once, twice, or thrice, according as may be required; adding, the second and third times, potash the size of a hen's egg. Then work the linen a third time, and it will be found of a yellow colour. Dry it in the air, and afterward throw it into the blue vat, which will produce the desired green.

Blue Dye for Linen or Woollen.

In proportion to every half pound of indigo to be used, take eight pails of water; and put in six handfuls of coarse wheaten bran, eight or nine ounces of madder, and a pound and a half of potash. Simmer the ingredients together; and, when the liquor boils, so as to swell and bubble up, throw in two or three quarts of cold water, and rake out your copper fire. Pour the liquor, with all the ingredients, into a dyer's vat, coated on the inside with lime, as the tanners use it, or any fit substitute for the vat, and cover it closely up. Having on the preceding day put the half pound of indigo to dissolve, with a quart or three pints of water, in a brass or iron vessel, add half a handful each of wheat bran and madder, and half an ounce of potash, leave it all night in a heat not greater than the hand might bear; grind it with a pestle or iron ball, till it is as soft as pap, and is quite cleared of all roughness or harshness: then put it in the vat to the other ingredients. Stir the whole together three or four times with a stick, cover up close, and let it stand to settle six hours; after which, throw in a ladleful of powdered lime, cover it close again, and let it stand for three hours longer. Then put in half a pound of potash, stir it well about, cover it up, just keep it warm, and let it stand three hours longer. At the end of this time, stir it as before, and an hour or two after begin to use it as a dye in the following manner—Hang in it five pieces of the goods to be dyed, keeping from them the bran, &c. with the hand, as the ingredients

gredients which remain undissolved should not touch the linen. Wring out the five pieces, one against another; then try, by feeling with the finger, whether the dye be harsh, or soft and smooth: if it feel too rough, throw in half an ounce of potash; if too smooth, add a little lime. Work the cloth or linen in it for two hours; then put in five fresh pieces, and work them in the same manner. When they are dry, wring them a second and third time in the dye, till they are of the colour required. The dye may be thus wrought till thirty pieces of cloth are dyed; and, afterwards, if any woollen stuffs, stocking yarn, &c. are wanted to be dyed, take two pailfuls of water, into which put two handfuls of wheat bran, an ounce of madder and a quarter of a pound of potash, boil it as before, put it into the vat, stir it, let it stand three hours to settle, try whether it be harsh or smooth, and regulate it with half an ounce of potash or half a ladleful of powdered lime. This is a proper dye for what is termed the nine times dyed blue flannel; which may be thus often dipped and dried, and is recommended to be worn by those who are subject to rheumatism, &c.

To preserve Wood against injury from Fire.

Put into a pot an equal quantity of finely pulverised iron filings, brickdust, and ashes; pour over them glue water or size; set the whole near the fire; and, when warm, stir them well together. With this liquid wash over all the wood work which might be in danger; and, on its getting dry, give it a second coat, when it will be quite proof against any damage by fire.

To make Paper as transparent as Glass.

Spread with a feather a very thin layer of resin dissolved in spirit of wine, on both sides of a sheet, or part of a sheet, of fine thin post paper.

Cure for Stiffness of the Joints.

Beat quite thin the yolk of a new laid egg; and add, by a spoonful at a time, three ounces of pure water; agitating it continually, that the egg and water may be united. This is to be applied to the contracted part, either cold or milk warm, rubbing it for a few minutes, three or four times a day.

Fine Blue Dye for Paper, &c.

Levigate an ounce of fine indigo, in a glass mortar, and then gradually pour on the powder four ounces of concentrated vitriolic acid; stir it, on every addition, with a glass pestle, so that the whole mixing may occupy two or three hours.

This precaution is indispensable ; as the heat which is generated on adding the vitriolic acid, would otherwise impair the brightness of the colour. The thick mixture thus prepared is to be put, by small portions, into such a quantity of water as may be requisite to produce a darker or lighter shade ; a fine blue liquid, may in general be made, with a spoonful of the mixture in from thirty to forty spoonfuls of water. This is, however, in a state much too caustic to be used as a blue writing ink. The vitriolic acid must be carefully divested of its corrosive quality by means of some substance to form a chemical combination with the acid, and thus preserve the indigo from precipitation. Where the solution is only wanted for colouring paper, or to be used as writing ink, an addition of finely pulverized chalk mixed in very small portions, will be sufficient for the purpose.

Cure for the Nettle Rash.

A mixture of oil, vinegar, and spirits of wine, applied to the skin, affords a temporary relief, with regard to the itching ; and the following simple medicine will compleat the cure—Half a drachm of calcined magnesia ; take five grains of it, three times a day, in a glass of lime water.

Pills for the Sick Head-Ach.

A drachm and a half of Castille soap, forty grains of rhubarb, in powder ; oil of juniper, twenty drops ; syrup of ginger, enough to form the whole into twenty pills. The dose is two or three of these pills, to be taken occasionally.

Camphorated, or Paregoric Elixir.

Take of flowers of benzoin, half an ounce ; opium, two drachms. Infuse in one pound of the volatile aromatic spirit, for four or five days, frequently shaking the bottle ; afterwards strain the elixir.—This is an agreeable and safe way of administering opium.—It eases pain, allays tickling coughs, relieves difficult breathing, and is useful in many disorders of children, particularly the whooping cough. The dose to an adult is from fifty to a hundred drops.

Acid Elixir of Vitriol.

Take of the aromatic tincture, one pint ; vitriol acid, three ounces. Mix them gradually, and after the fauces have subsided, filter the elixir through paper in a glass funnel. This is one of the best medicines for hysteric and hypochondriac patients, afflicted with flatulencies arising from relaxation or debility of the stomach and intestines. It will succeed where the most stomachic bitters have no effect. The dose

is from thirty to forty drops, in a glass of wine or water, or a cup of any bitter infusion twice or thrice a day. It should be taken when the stomach is empty.

Tincture of Hops.

Take of good fresh hops, half an ounce; spirit of wine, ten ounces: digest for seven days, and strain it. The dose is from forty to a hundred drops, to adults. Hops are one of the most agreeable of the strong bitters; but they have been rarely till of late employed for any medicinal purposes; yet it has been known for many years, that a pillow stuffed with hops, or the odour of hops hung in a bed, induced sleep after opium had failed; but although hops are a narcotic like opium, unlike the latter it seems to have rather a laxative effect. The hops has recently been recommended by men of great medical experience, and is said to have succeeded in such cases as required a light agreeable bitter, combined with an anodyne quality. In loss of appetite and restless nights; in various cases of dyspepsia attended with pain and flatulency of the stomach and bowels; in painful cases of gout, gravel, stone, or biliary concretions; in severe pains of child-bed women, and other cases where opium could not be given in the usual forms without producing violent head-ach or other very troublesome symptoms. Here says Dr. A. Fothergill, a strong infusion of the hop, pursued freely both internally and externally, has seldom failed to procure a calm, tranquil sleep.—The best preparation is said to be the tincture. The extract may also be exhibited in pills twice a day, along with draughts containing the tincture, with considerable success in gouty affections.

Tincture of Rhubarb.

Take of rhubarb, two ounces and a half; lesser cardamom seeds, half an ounce; brandy, two pints. Digest for a week, and strain the tincture.—Those who chuse to have a vinous tincture of rhubarb may infuse the above ingredients in a bottle of Lisbon wine, adding to it about two ounces of proof spirits. If half an ounce of gentian and a drachm of Virginian snake-root be added to the above ingredients, it will make the bitter tincture of rhubarb.—All these tinctures are designed as stomachics and corroborants as well as purgatives. In weakness of the stomach, indigestion, laxity of the intestines, fluxes, cholicky and such-like complaints, they are frequently of great service. The dose is from half a spoonful to three or four spoonfuls or more, according to the circumstances of the patient, and the purposes it is intended to answer.

Stomachic

Stomachic Elixir.

Take of gentian root, two ounces ; Curassas oranges, one ounce ; Virginian snake root, half an ounce. Let the ingredients be bruised, and infused for three or four days in two pints of French brandy ; afterwards strain out the elixir.—This is an excellent stomach bitter. In flatulencies, indigestion, want of appetite, and such like complaints, a small glass of it may be taken twice a day. It likewise relieves the gout in the stomach, when taken in a large dose.

Compound Tincture of Bark.

Take of Peruvian bark, two ounces ; Seville orange-peel and cinnamon, of each half an ounce. Let the bark be powdered, and the other ingredients be bruised ; then infuse the whole in a pint and a half of brandy, for five or six days, in a close vessel ; afterwards strain off the tincture. This tincture is not only beneficial in intermitting fevers, but also in slow, nervous, and putrid kinds, especially towards their decline. The dose is from one drachm to three or four every fifth or sixth hour. It may be given in any suitable liquor, and occasionally sharpened with a few drops of the vitriolic acid.

American Receipt for the Rheumatism.

Take of garlic two cloves, of ammoniac one drachm ; blend them, by bruising, together, make them into two or three bolusses, with fair water, and swallow them one at night and one in the morning. Drink, while taking this medicine, sassafras-tea, made very strong so as to have the teapot filled with chips. This is generally found to banish the rheumatism, and even contractions of the joints, in a few times taking.

To quench Thirst, where Drink is improper.

Pour vinegar into the palms of the hands, and snuff it up the nostrils, and wash the mouth with the same.

Cure for the Ague.

Take thirty grains of snake-root ; forty of wormwood ; half an ounce of the best powder of Jesuit's bark ; and half a pint of red Port wine. Put the whole into a bottle, and shake it well together. It should be taken in four equal quantities, the first thing in the morning, and the last thing at night, when the fit is quite over. The quantity should be made into eight parts for a child, and the bottle should always be well shaken before taking it.

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The medicine should be continued some time after the ague and fever have left.

To stop Retching.

Swallow a tea-spoonful of Quincey's bitter stomach tincture, sweetened with syrup of oranges or quinces.

Another Way.

Squeeze the juice of a lemon into a large cup, and mix with it just as much salt of tartar as will blunt the acid, and render it insipid. Take a spoonful, and repeat it till the retching ceases, and, if during the ebullition, so much the better. The same mixture, diluted with simple cinnamon-water, and taken every three hours, is good for fevers.

A Fluid to whiten the Skin.

Take equal parts of the roots of centaury and white wine, a pint of cows milk, and the crumb of a white loaf; distill in a glass alembic. The distilled water for use must be mixed with an equal quantity of Hungary-water. It then admirably clears the complexion.

The distilled waters of fennel and white lilies, with a little gum mastic, will produce the same effect.

To remove Worms in the Face.

Make use of the distilled waters of the whites of eggs, bean-flowers, water-lilies, white lilies, melon-seeds, iris-roots, Solomon's-seal, white roses, or crumb of wheaten bread, either mixed together, or separately, with the addition of the white of a new laid egg.

Pills for a Cough.

Take of Ruffus's pill four scruples; storax pill, one scruple; tartar of vitriol, in fine powder, and squills, in powder, ten grains of each; chemical oil of camomile, ten drops; syrup of saffron, enough to make it up. Make into twenty-four pills, and take two or three every third night, on the intermediate days take a tea-spoonful of the following tincture every four hours, washing it down with three table-spoonfuls of the pectoral mixture:

Take conserve of roses and hips, each two ounces; pectoral syrup and syrup of violets, of each half an ounce; spermaceti, three drachms; oil of almonds, six drachms; confection of alkermes, half an ounce; genuine balm of Gilead, two drachms; true oil of cinnamon, six drops; acid elixir of vitriol, two drachms. Mix well together.

For the pectoral mixture, take febrifuge elixir, four ounces; pectoral decoction, a quart; balsamic syrup, three ounces;

Mynsicht's

Mynsicht's elixir of vitriol, three drachms, or as much as will make it gratefully acid.

To remove Wrinkles.

Take barley-water, strain it through a piece of fine linen cloth, and some drops of balm of Gilead: shake the bottle for ten or twelve hours together, until the balsam is entirely incorporated with the water, which is known by the turbid milky appearance of the water. This mixture improves the complexion, and preserves the appearance of youth. If used only once a day, it removes wrinkles, and gives the skin a surprising lustre. Before this fluid is used, the face should be washed clean with rain-water.

A Method to make the Teeth beautifully white.

Take dried leaves of hyssop, wild thyme and mint, of each half an ounce; roch-allum, prepared hartshorn, and salt, of each a drachm; calcine the ingredients together in a pot placed on burning coals; when sufficiently calcined, add thereto pepper and mastic, of each half a drachm; myrrh a scruple; reduce the whole into very fine powder, and mix into a consistence of an opiate with storax dissolved in rose water. Rub the teeth with a small bit of this opiate every morning, and afterwards wash the mouth with warm wine.

Volatile Tincture of Asafætida.

Infuse two ounces of asafætida in one pint of compound spirit of ammoniac, for eight days, in a close bottle, frequently shaking it; then strain the tincture. This medicine is beneficial in hysteric disorders, especially when attended with lowness of spirits, and faintings. A tea-spoonful of it may be taken in a glass of wine, or a cup of penny-royal tea.

Preservative from Tanning.

Infuse in clear water for three days a pound of lupines, then take them out of the water, and boil them in a copper vessel with five quarts of fresh water. When the lupines are boiled tender, and the water grows rather ropy, press out the liquor and keep it for use. Whenever you are under the necessity of being exposed to the sun, wash the face and neck with this preparation.

The oil of unripe olives, in which a small quantity of gum mastic has been dissolved, possesses the same virtue.

Method of extinguishing Fire.

As soon as an engine is in readiness to work, stir into the water, that is immediately to be discharged, seven or eight

pounds of pearl-ash, in powder, and continue to add it in this manner as occasion requires, taking care that it be directed against the timber or wainscot, &c. just beginning to burn, and not wasted against the brick-work.

Or, where time will admit, dissolve any quantity of pearl-ash in a copper with water, and, as fast as it dissolves (which will be in a few minutes) mix a pailful with the water in the engine pretty often, and whatever burning wood it is played upon will be extinguished as though it were dipped in water, and will not burn afresh in the part extinguished.

Simple Mode of Purifying Water.

Take a large tin, or wooden funnel, and place a few pieces of broken glass at the bottom of the pipe. Then let the funnel be about two-thirds filled with charcoal, broken very small, but not reduced to powder: put a little more broken glass at the top, to prevent the charcoal from rising; pour the water over; and, even if it be putrid, it will pass through in a few minutes, perfectly clear and sweet.—The glass is merely for the purpose of keeping the charcoal in its place, and to prevent the funnel from choaking.

Useful Remarks on Bathing; abstracted from Dr. Willich's Lectures on Diet and Regimen.

The bath, whether warm or cold, produces the most salutary effect on the absorbent vessels; which would otherwise reconduct the impurities of the skin through the pores, to the no small injury of health. To those in a perfect state of vigour, the frequent use of the bath is less necessary than to the infirm; as the healthy possess a greater power to resist impurities, by means of their unimpaired perspiration, the elasticity of their minute vessels, and the due consistence of their circulating fluids. The case is very different with the infirm, the delicate, and the aged. In these, the slowness of circulation, the viscosity or clamminess of the fluids, the constant efforts of nature to propel the impurities towards the skin, combine to render the frequent washing of their bodies an essential requisite to their physical existence.

The *warm*, that is, the tepid or lukewarm bath, being about the temperature of the blood, between 96 and 98° of Fahrenheit, has usually been considered as apt to weaken and relax the body; but this is an ill-founded notion. It is only when its heat exceeds that of the human body, as in the *Hot Bath* and *King's Bath*, at Bath, (both of which are from 18 to 20 degrees higher than blood heat) that the warm bath can produce a debilitating effect. Indeed baths of the

above immoderate heat ought not to be used in their natural state, that is, without reducing their temperature by cold water, except in particular cases, and under the immediate advice of a physician. On the contrary, the lukewarm or tepid bath, from 98 downwards to 85, is always safe; and is so far from relaxing the tone of the solids, that it may justly be considered as one of the most powerful and universal restoratives with which we are acquainted. Instead of heating the body, it has a cooling effect; it diminishes the quickness of the pulse, and reduces it in a greater proportion, according as the pulse has been more quick and unnatural, and according to the length of time the bath is continued. Hence, tepid baths are of eminent service, where the body has been overheated, from whatever cause, whether after fatigue from travelling, or severe bodily exercise, or after violent exertion and perturbation of mind; as they allay the tempestuous and irregular movements of the body, and frequently in the strictest sense invigorate the system. By their softening, moistening, and tumifying power, they greatly contribute to the formation and growth of the body of young persons; and are of singular benefit to those, in whom we perceive a tendency to arrive too early at the consistence of a settled age; so that the warm bath is particularly adapted to prolong the state of youth, and retard for some time the approach of full manhood. This effect the tepid baths produce in a manner exactly alike, in the coldest as well as in the hottest climates.

From what has been advanced, it will not be difficult to discover, in what particular disorders the tepid bath may be of the greatest service, and the reason why it proves so eminently useful, (particularly in a parched and rough state of the skin) in paralytic, spasmodic, hysteric, and insane cases, as well as in an acrimonious and corrupted state of the fluids, such as scorbutic and leprous eruptions, &c. One obvious effect of the habitual use of the bath, particularly the tepid, is, that it softens and renews the external integuments of the body. It considerably increases the pressure on the body from without; hence breathing, particularly on entering the bath, is frequently somewhat difficult, until the muscles have by practice become inured to a greater degree of resistance. Yet this effect, which in most instances is of small importance, requires the greatest precaution in some particular cases, as far as to prevent the use of the bath altogether; such, for instance, where there is danger of lacerating
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the internal vessels, when apoplexy, asthma, and the like, are apprehended.

Effects of the Cold Bath.

Bathing in rivers, as well as in the sea, is effectual for every purpose of cleansing the body; it washes away impurities from the surface, opens the cutaneous vessels for a due perspiration, and increases the activity of the circulation of the blood. For these reasons, it cannot be too much recommended, not only to the infirm and debilitated, under certain restrictions, but likewise to the healthy. The apprehension of bad consequences from the coldness of the water, is in reality ill-founded; for, besides that it produces a strengthening effect, by its astringent property, the cold sensation is not of itself hurtful. The same precaution, however, is requisite in the use of the cold, as in that of the tepid bath; for after having overheated the body, especially in the hot days of summer, it may prove instantly fatal, by inducing a state of apoplexy. Hence plethoric, or such as are of full habit, the asthmatic, and all those who perceive a great determination of the blood to the head, should be very circumspect in its use. For although the consequences may not prove immediately fatal, yet the too great strain and pressure may easily burst some of the smaller blood vessels in the head or breast, and thereby lay the foundation of an incurable disorder. To such as are of a sound and robust constitution, bathing may be rendered an agreeable exercise, by swimming against the stream; for, as the fibres and vessels are thus obliged to resist the power of the undulating waves, the nerves are excited into action.

The general *properties* of the *cold bath*, consist in its power of contracting the solid parts, and of inspissating the fluids. Any part of the body, which is exposed to the sudden contact of cold water, experiences at the same instant, a degree of tension and contraction, and becomes narrower and smaller. Not only the blood-vessels, but likewise the small capillary tubes, are liable to this contraction and subsequent relaxation. What is vulgarly called *goose-skin*, is a simple effort of the cutaneous fibres, a contraction of the orifices of the absorbent and exhalant vessels, occasioned by mental perturbation, spasms, or the effect of cold.—Hence it happens, that by the cold bath all the blood vessels of the skin, and of the muscles in immediate contact with it, are so constricted and diminished, that at the time of this violent exertion they are unable to receive the usual quantity of blood. The smaller vessels of the skin are likewise closed, and press upon

the humours contained in them, so as to prevent all perspiration. Thus all the fibres of the skin and muscles are brought into close contact; and if the humours contained in these tubes had no other outlets, by which to discharge themselves, they would become thick or inspissated, and lose their natural warmth. Were this inspissation of the fluids really to take place, it would be attended with dangerous stagnations and obstructions. That it does not, however, produce these fatal effects, may be ascribed to the following cause. As soon as the pressure is made against the external vessels, the blood retreats from them, in search of places where it may find less resistance. All the great vessels within the body afford receptacles into which it now flows, till the principal arteries, and the veins of the intestines, being filled, extended and enlarged, it rises to the heart. Although the effect consequent on the cold bath, may be considered as altogether mechanical, yet this simple operation is frequently productive of the most important and beneficial consequences. All other strengthening remedies operating, in general, only on the fluid parts of the body, require to be previously dissolved by the fluids, blended with the mass of the blood, and thereby conducted to the solid parts. The cold bath, on the contrary, acts almost instantaneously on the solid parts themselves; and produces its bracing effect, before a single drop of blood has been commuted. From which remedy, therefore, it is most likely we should derive the desired effect, that which immediately answers the purpose, or that which must pass through so many canals, and undergo so many changes, before it arrives at the place where it is to exert its efficacy.—The sudden changes arising from the application of the cold bath, contribute in various ways to brace the human body. The relaxed fibres of the skin and the muscles, acquire more solidity and compactness from contraction. Their elasticity is increased, and thus a considerable defect removed: the nerves are stimulated and incited to those powerful exertions, on which the ease, vigour, and habitual sprightliness of the body so much depend. From that degree of irritability which the nerves possess when in a debilitated state, arise all hysteric, spasmodic, and convulsive symptoms and affections. These may be mitigated or removed by the cold bath; because it greatly affects and alters the state of the nerves; it shakes and animates them, and by its forcible operation overcomes their tendency of preternatural rigidity and other disagreeable sensations. Here then we have two causes, which illustrate the excellent effects of this remedy;—
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there remains, however, a third, more important and powerful, to be yet explained.

The blood, which by external pressure is driven into the external vessels, extends and enlarges them, without diminishing that contractile force, or tendency, which is peculiar to every artery. At the moment when the external pressure ceases, all the internal vessels exert their powers of self-contraction, more forcibly than usual, as they are more strongly extended, and consequently enabled to exercise a greater force. The blood returned to the cutaneous and muscular vessels, finds its reservoirs contracted and invigorated; it flows through muscles, the fibres of which have acquired greater elasticity and power of resistance. It is accelerated in its new motion by these improved fibres and veins, and the result of the collective powers is a fresh impulse and rapidity given to its circulation. Although, at the first immersion, the uniform course of it is somewhat interrupted, this temporary stoppage serves afterwards to re-establish and promote it. The blood can now penetrate with ease into the smallest capillary vessels; it can circulate freely through every part of the animal machine, without affecting or relaxing the solids.

“In the earlier stages of exercise,” (says Dr. Currie, of Liverpool,) “before profuse perspiration has dissipated the heat, and fatigue debilitated the living power, nothing is more safe, according to my experience, than the cold bath. This is so true, that I have for some years constantly directed infirm persons to use such a degree of exercise, before immersion, as may produce some increased action of the vascular system, with some increase of heat, and thus secure a force of reaction under the shock, which otherwise might not always take place. The popular opinion, that it is safest to go perfectly cool into the water, is founded on erroneous notions, and sometimes productive of injurious consequences. Thus persons heated and beginning to perspire, often think it necessary to wait on the edge of the bath, until they are perfectly cooled, and then plunging into the water, feel a sudden chilliness that is alarming and dangerous. In such cases the injury is generally imputed to going into the water too warm, whereas in truth it arises from going in too cold.

“But though it be perfectly safe to go into the cold bath in the earlier stages of exercise, nothing is more dangerous than this practice, after exercise has produced profuse perspiration, and terminated in languor and fatigue, because in such circumstances the heat is not only sinking rapidly,
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but the system parts more easily with the portion that remains."

These remarks are worthy of the learned Dr. Currie; at the same time, instead of advising any person to use the *cold bath after exercise*, I would certainly prefer the *tepid or lukewarm bath*; both on account of the greater safety attending the use of it, and because it possesses nearly all the advantages of the cold bath, without being liable to so many strong objections. Besides, the cold bath is altogether improper in a weak state of the lungs, in all complaints of the breast, in dropsies, in plethoric habits, and for very corpulent individuals; in all which cases the lukewarm bath may, if duly modified, produce effects highly beneficial.

The healthy and the vigorous, who resort to the cold bath, on account of its cleansing and bracing effects, may continue in it with safety for a considerable time. But to strengthen and to give elasticity to the solid parts, every thing depends upon the sudden impression of the cold. This primary effect will be weakened, or frustrated, by remaining in the bath till the water feels warm, whereby the pressing or vibrating action on the nerves at length ceases. The most proper time of bathing is, when the stomach is not employed in digestion: as in the morning or forenoon, or from three to four hours after dinner. The cold bath, between 65 and 32° of Fahrenheit, is not, strictly speaking, a dietetic remedy:—its effects are not so much calculated for the healthy and robust, as for the infirm and diseased, under particular circumstances. The external use of cold water is of singular benefit, when applied to individual parts of the body, where its use may be much longer continued without danger, and where we may accomplish the intended effects, in a manner by compulsion and perseverance.

Of all parts of the body, the head receives most benefit from the affusion of cold water; this is a simple and effectual remedy against too great an impulse of the blood towards the head, where persons are threatened with apoplexy; in disorders of the brain and cranium; in wounds and other complaints, to which the head is subject. In these instances, its effects may be still farther improved by frigorific or cooling salts. The affusion of water upon the abdomen has likewise been employed with great advantage, in cases of obstinate costiveness, affording almost instantaneous relief, when internal remedies have produced no effect. This should not, however, induce any person to use that remedy indiscriminately, or without proper advice.

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On the contrary, in all those cases where the cold bath might repel certain eruptive humours, which nature determines towards the surface of the body, it cannot be resorted to without danger.

Some think to fortify the body, by the use of the cold bath, against the vicissitudes of the weather; but it can be proved that children, who from their infancy have been bathed in cold water, are as much exposed to coughs and catarrhs, as those who have not been habituated to this violent practice, provided they have not been mismanaged by effeminating indulgence. In general, all artificial plans of hardening and bracing the bodies of children, are commendable only, when the child shews no strong and lasting aversion to them.

It should be considered that, as the cold bath powerfully contracts the fibres, by its frequent use it imparts to the juvenile body an unnatural degree of solidity and compactness, whereby it too early acquires the properties of an adult. The skin of such children as have been too frequently bathed, is generally much drier and harder than it ought to be at their age.

The following rules for the use of the cold bath, in the cases where it may be of service, should be attended to:

1st. Every cold bath applied to the whole body ought to be of short duration; all depends upon the first impression the cold makes on the skin and nerves, it being this impression which hardens us against the effects of rough and cold weather.

2d. The head should always be first wetted, either by immersion, or by pouring water on it, or the application of wet cloths, and then plunging over head into the bath.

3d. The immersion ought always to be sudden, not only because it is less felt than when we enter the bath slowly and timorously, but likewise because the effect of the first impression is uniform all over the body, and the blood in this manner is not driven from the lower to the upper parts. Hence the shower bath possesses great advantages, as it pours the water suddenly upon the whole body, and thus in the most perfect manner fulfils the three rules above specified.

4th. The due temperature of the cold bath can be ascertained only as relative to individual cases; for it extends from 33 to 56° of Fahrenheit, except in *partial bathings*, where, as has been already observed, the degree of cold may, and often ought to be, increased by ice, nitre, alum, salt, sal ammoniac, or other artificial means.

5th. Gentle exercise ought to precede the cold bath, to produce

produce some reactions of the vascular system in entering into it; for neither complete rest nor violent exercise are proper, previous to the use of this remedy.

6th. The morning or forenoon is the most proper time for cold bathing, unless it be in a river, in which the afternoon, or towards the evening, when the water has been warmed by the sun, and the dinner has been digested, is the most eligible period of the day:—a light breakfast will not be detrimental before using the bath.

7th. While in the water, we should not remain inactive, but move about, in order to promote the circulation of the blood from the centre of the body to the extremities.

8th. After immersion, the whole body ought to be wiped, as quickly as possible, with a dry and somewhat rough cloth. Moderate exercise out of doors, if convenient, is proper, and indeed necessary.

In the following general cases, we must absolutely refrain from the cold bath:

1. In a general plethora, or full habit of body, and in the febrile disposition which attends it, in hæmorrhages or fluxes of blood, and in every kind of inflammation.

2. In constipations or obstructions of the abdominal intestines.

3. In diseases of the breast, difficult breathing, and short and dry coughs.

4. In an acrimonious state of the fluids, bad colour of the face, difficult healing of the flesh, and the true scurvy.

5. In gouty and rheumatic paroxysms.

6. In cutaneous diseases.

7. In a state of pregnancy. And lastly,

8. In a deformed or ill-shaped state of the body, except in some particular cases to be determined by a physician.

Shower Bath.

The best method of cold bathing is in the sea, or a river. Where, from necessity, it is done in the house, I recommend the **SHOWER BATH**, for which a proper apparatus is to be had at the tin-man's. Where the saving of expence is an object, it may be effectually supplied by the following easy expedient. Fill a common watering-pot with cold water; let the patient sit down, undressed, upon a stool, which may be placed in a large tub; and let the hair, if not cut short, be spread over the shoulders, as loosely as possible; then pour the water from the pot over the patient's head, face, neck, shoulders, and all parts of the body progressively down to the feet, till the whole has been thoroughly wetted.

Let

Let the patient then be rubbed dry, and take gentle exercise, as has been recommended, until the sensation of cold be succeeded by a gentle glow all over him. When we first resort to this kind of bath, it may be used gently, and with water having some degree of warmth, so as not to make the shock too great; but, as the patient becomes accustomed to it, the degree of cold may be increased, the water may be allowed to fall from a greater height, and the holes in the pot may be made larger, so as to make the shower heavier.—A large sponge may, in some measure, be substituted for a watering-pot.

Although the shower bath does not cover the surface of the body so universally as the cold bath, this circumstance is rather favourable than otherwise: those parts, which the water has not touched, feel the impression by sympathy, as much as those in actual contact with it. Every drop of water becomes a partial bath in miniature, and thus a stronger impression is excited than in any other mode of bathing. The shower bath indeed, upon the whole possesses superior advantages to all others: viz.

1. The sudden contact of the water, which in the common bath is only momentary, may here be prolonged, repeated, and made slow or quick, or modified at pleasure.

2. The head and breast, which are exposed to some inconvenience and danger in the common bath, are here at once secured by receiving the first shock of the water; the blood is consequently impelled to the lower parts of the body; and the patients finds no obstruction in breathing, or undulations of blood towards the head.

3. The heavy pressure on the body occasioned by the weight of the water, and the free circulation of the blood in the parts touched by it, being for some time at least interrupted, make the usual way of bathing often more detrimental than useful. The SHOWER BATH, on the contrary, descends in single drops, which are at once more stimulating and pleasant than the immersion into cold water; while it can be more readily procured, and more easily modified and adapted to the circumstances of the patient.

Cure for the Ague.

Mix a quarter of an ounce each of Peruvian bark, finely powdered, grains of paradise, and long pepper, in a quarter of a pound of treacle; of which mixture, take a third part as the cold fit comes on, washing it down with half a quartern of the best French brandy. As the cold fit goes off, and the fever approaches, take another third part, with the same

quantity of brandy ; and, on the following morning, fasting, swallow the remainder, with the brandy as before. To children under nine years of age, half the above quantities must be given.

Vapour for a Quinsy.

Take powdered pepper, one ounce ; milk, a quart ; and boil them to a pint and a half. Put the whole into a glass bottle with a small neck, and let the vapour be received, as hot as can be endured, with an open mouth. This, more powerfully than any gargle whatsoever, attenuates the tough phlegm ; which, by obstructing the glands and spongy flesh, and hindering the free passage of blood and humours through them, occasions inflammation and tumour : and, therefore, it more effectually takes off this distemper than any other thing.

Fumigation, or Vapour for a sore Throat.

Take a pint of vinegar, and an ounce of myrrh ; boil them together for half an hour, and then pour the liquid into a bason. Place over the bason the large part of a funnel that fits it ; and, the small end being taken into the mouth of the patient, the fume will be inhaled, and pass to the throat. It must be used as hot as it can be borne ; and should be renewed every quarter of an hour, till a cure is effected. This remedy will seldom or never fail, if resolutely persisted in, for a day or two, in the most dangerous state of either an inflammatory or putrid sore throat, or even a quinsy.

To dress Flax to look like Silk.

Take one part lime, and between two and three parts of wood ashes ; pour over them a due proportion of water to make a strong ley after they have stood together all night, which must be poured off when quite clear. Tie handfuls of flax at both ends, to prevent its entangling, but let the middle of each be spread open, and put it in a kettle, on the bottom of which has first been placed a little straw, with a cloth over it. Then put another cloth over the flax ; and so continue covering each layer of flax with a cloth, till the kettle is nearly full. Pour over the whole the clear ley ; and, after boiling it for some hours, take it out, and throw it in cold water. This boiling, &c. may be repeated, if requisite. The flax must be each time dried, hackled, beaten, and rubbed fine ; and, at last, dressed through a large comb, and then through a very fine one. By this process, the flax acquires a bright and soft thread. The tow which is beaten off, when papered up and combed like cotton, is not only used for
many

many of the same purposes, but makes lint for veterinary surgeons, &c.

German method of making Green Tea with Strawberry Leaves.

The leaves, with the flowers, are to be gathered in the spring, while they are young; and only the smoothest and cleanest leaves selected, as they are never to be washed. They must be dried in the air, but not in the sun, as drying them in the sun would take from their virtues. To these leaves, the Germans give the appearance of Chinese tea, by first pinching their stalks clean off, then warming the leaves over the fire, rolling them up in the hand while they remain flexible, and drying them thus rolled. When the leaves are thoroughly dried, the tea is fit for use; and on being made exactly in the same manner as China green tea, it is hardly possible to discover the difference.

Medicine for shortness of Breath.

Mix three quarters of an ounce of powdered senna, half an ounce of flour of brimstone, and a quarter of an ounce of pounded ginger, in four ounces of clarified honey. Take a piece the size of a nutmeg every night and morning, for five days successively; afterwards once a week, for some time; and, finally, once a fortnight.

A Powder for shortness of Breath.

Take an ounce each of carraway seeds and anniseeds, half an ounce of liquorice, a nutmeg, an ounce of prepared steel, and two ounces of double-refined sugar; reduce the whole to a fine powder, and take as much as will lie on a shilling every morning fasting, and the same quantity at five in the afternoon. Exercise must be used while taking this medicine.

German Cement for China, Glass, &c.

Reduce separately, to fine powder, equal quantities of unslacked lime and flint glass, and as much litharge as both together; the proportions to be adjusted by measure, when reduced to powder. Mix well together, and work them up into a thin paste with old drying oil. This cement, or paste, is very durable, and will acquire a greater degree of hardness when immersed in water.

Cheap and wholesome method of House-painting, as practised in Germany.

For white, bruise lumps of fresh curd, and put them in an earthen pan to an equal quantity of lime well quenched in
 4 c 2 water

water, and thick enough for kneading. Stir the mixture briskly, without any addition of water, and a white fluid will soon appear; which may be applied with as much facility, with a brush, as any oil paint or varnish, and dries much quicker than either, without possessing any bad smell. It must, however, be all immediately used on being prepared, as it will next day become too thick for use. When two coats of this white paint have been used, it may be polished with a bit of woollen cloth, &c. After polishing, if the place be exposed to moisture, brush it over with white of an egg, which will render it as durable as oil painting. Several other colours may be prepared, by mixing ochre, Armenian bole, &c. which will not be injured by the lime, after they have been well levigated. From the high prices generally charged for all sorts of house painting, this article is of no small value.

Blaskie's Substitute for Gum.

The gum substitute, to thicken colours for linen and calico printing, and making up or furnishing printers colour tubs, and which may likewise be applied to several other uses, is prepared by boiling any quantity of flax seed in a sufficient quantity of water, till the whole substance be extracted; and, straining it through a linen or woollen cloth, again boil down the liquor to the consistence of a jelly. This should be kept in a close vessel; and, to preserve it, have a little strong spirits put in, or some sweet oil poured on the top. It might, however, be preserved with bitters. The printer, in using this substitute, may put a certain quantity into a gallon of colour, according to the nature of it, and the particular kind of work to be done, and regulate himself by trial, as is common in using gum, or reduce the substitute by boiling it in water to the wished for consistence.

Medicinal Soap.

The ley being made as for common soap, should be first filtered, and then concentrated by evaporation, to such a degree, that a phial capable of containing only two ounces of water will hold nearly three ounces of this lixivium; one part of it, is then to be mixed with two parts of fine olive oil, or oil of sweet almonds, in a stone vessel. These ingredients being occasionally well stirred, a firm white soap will be obtained, without heat, in a week. This may be used, on nearly every occasion, where soap of any sort is medicinally prescribed, and the particular soap mentioned may not be easily obtainable. It is very efficacious in dissolving the strong
concretions

concretions which form in several parts of the body ; particularly, in the kidneys and bladder.

Cure for a Sprain.

Take a large spoonful of honey, one of salt, and the white of an egg : beat up the whole, incessantly, for two hours ; then let it stand an hour, and anoint the place sprained with the oil which will be produced, keeping the part well rolled with a bandage.

Pill for an aching Tooth.

Take half a grain of opium, and the same quantity of yellow sub-sulphate of quicksilver, formerly called turpeth mineral ; make them into a pill, and place it in the hollow of the tooth some time before bed-time, with a small piece of wax over the top.

Electuary for falling Fits, Hysterics, and St. Vitus's Dance.

Take six drachms of powdered Peruvian bark, two drachms of pulverized Virginian snake root, and syrup of piony sufficient to make it up into a soft electuary. One drachm of this electuary, after due evacuations, should be given to grown persons, and a less dose to those who are younger, every morning and evening for three or four months, and then repeated for three or four days before the change and full of the moon.

Art of rectifying raw Malt Spirit by Agitation, without a Still.

For a piece of raw spirit, as received from the malt distiller, mix into thick batter a pound of finely powdered and previously killed plaister of Paris ; add three pounds of slacked fullers-earth, mixed with water to the same consistence ; and stir in two pounds of finely pulverized charcoal. Reduce them with three or four gallons more of pure water : and, while pouring the mixture into the spirits, let some person be well stirring up the ingredients ; and another keep stirring the spirits, during the addition of the mixture, for at least half an hour longer. This stirring or rousing should be hourly repeated three or four times ; and, if the mixture be made in a moveable or unfixed cask, which is the best method, it should be each time rolled for a few minutes, and placed bung downward till the next rousing. After the last time, however, it should be set up on one end ; and have one cock placed near the bottom, with another a few inches below the part to which the liquor rises, for the purpose of
drawing

drawing off daily samples, for a few days, to compare with each other, as well as with samples of the same raw spirit, to mark the progress and effect of the rectification. On its being found quite free, in smell and taste, from the flavour of the malt or grain, it may be immediately drawn off for use. If for gin, to be prepared by agitation, make it up with lime water in the proportion of one gallon to six; if for British brandy, with clear filtered water, one to five; and if for rum, with rice water, one to six. The rice water is made with what is called conjee; that is, rice reduced to a jelly, by boiling it in a close vessel. A pound of rice reduced thus into conjee, is sufficient to make a hogshead of rice water for this purpose.

Easy method of making all sorts of Paper, Fire Proof.

This is produced by a most simple cause. It is only necessary, whether the paper be plain, written, or printed on, or even marbled, stained or painted, for hangings, to dip it in a strong solution of alum-water, and then thoroughly dry it, when it will immediately become fire-proof. This is readily known by holding a slip of paper thus prepared over a candle. Some paper requires to imbibe more of the solution than it may receive by a single immersion: in which case, the dipping and drying, must be repeated till it becomes fully saturated: when neither the colour nor quality of the paper will be in the least affected; but, on the contrary, will be improved.

Liquid Test for discovering the poisonous Adulteration of Lead in Wines, Cyder, &c.

Boil together in a pint of water, an ounce of quick-lime, and half an ounce of flour of brimstone: when the liquor, which will be of a yellow colour, is cold, pour it into a bottle; and, corking it up, reserve it for use. A few drops of this liquor, being let fall into a glass of wine or cyder containing lead, will change the whole into a colour more or less brown, according to the lead which it contains. If the wine be quite free from lead, it will be rendered turbid by the liquor, but the colour will be rather a dirty white than a blackish brown.

Test for detecting the Lead in Oils.

Lead is not only employed by unprincipled cyder, wine, and vinegar manufacturers, merchants, and dealers, but by those also who make or traffic in oils; though to a less dangerous extent. It is particularly used for correcting the rancidity

rancidity of rape-seed oil, as well as oils of olives and of almonds. This abuse may be detected by mixing a small quantity of the suspected oil with a solution of orpiment, or liver of sulphur, in lime-water: if the oil be adulterated, it will, after the liquids have been shaken together and suffered to subside, acquire an orange-red colour; but, if pure, it will only assume a pale shade of yellow. This test is very similar to that for wines; as, are all the genuine liquid tests sold in the shops for these purposes.

Method of obtaining the fragrant Essences from the fresh Rinds of Citrons, Oranges, &c.

Procure as many fresh citrons from the Italian warehouses as will supply the required stock of essence; after cleaning off any speck in the outer rinds of the fruit, break off a large piece of loaf sugar, and rub the citron on it till the yellow rind is compleatly absorbed. Those parts of the sugar which are impregnated with the essence, are from time to time to be cut away with a knife, and put in an earthen dish. The whole being thus taken off, the sugared essence is to be closely pressed, and put by in pots; where it is to be squeezed down hard, have a bladder over the paper by which it is covered, and tied tightly up. It is at any time fit for use, and will keep for many years. Exactly in the same manner, may be obtained and preserved, at the proper seasons, from the fresh fruits, the essences of the rinds of Seville or China oranges, lemons or limes, bergamots, &c. some of which are often unattainable, in a fresh state, at any price. This mode of extracting and preserving these essences is superior to the common practices of peeling, rasping, or grating off the rind, and afterward mixing it up with powdered sugar, &c.

Oxymel of Garlic for Asthmatic Complaints, Rheumatism, &c.

Boil half an ounce each of cleansed carraway and sweet fennel seeds, in a pint of vinegar, for about a quarter of an hour; take it off the fire, slice in three ounces of garlic, and cover it closely up. As soon as it is cold, the liquor must be strained and expressed; and mixed, by the heat of a water bath, with a pound and a quarter of clarified honey, to a syrupy consistence. A tea-spoonful or two of this oxymel, taken night and morning, will scarcely ever fail of proving beneficial to persons afflicted with an asthma. It is also serviceable in rheumatic complaints, especially when assisted by warm embrocations.

Good

Good effects of Potatoe Liquid in cleansing Silk, Woollen, and Cotton Furniture, Wearing Apparel, &c.

Take potatoes as they are taken out of the earth. Wash them well: then rub them on a grater, over a vessel of clean water, to a fine pulp; strain the liquid matter, through a coarse sieve, into another tub of clear water; let it stand, till the white particles are precipitated; then pour the mucilaginous liquor from the fecula, and preserve this liquor for use. What is to be cleaned should be laid, on a linen cloth, on a table: dip a clean sponge in the potatoe liquor, and apply it wet on the article to be cleaned; and rub it well on several times, to remove the loose dirt. It may afterwards be smoothed and dried. Use two middling-sized potatoes to a pint of water. The white fecula, which separates in making the mucilaginous liquor, makes a useful and nourishing food with soup or milk, or will make very good starch, or hair powder. The pulp which does not pass the sieve, is very useful in cleaning worsted curtains, tapestry, carpets, or other coarse goods. The mucilaginous liquor of the potatoes will clean silk, cotton, or woollen, without damaging the texture, or colour of the article cleaned. It is likewise very useful in cleaning oil paintings or soiled furniture. Painted wainscots may be done by wetting a sponge in the liquor, and then taking a little fine clean sand, and afterwards rubbing the wainscots with it.

To clean Feathers from their Animal Oil.

For every gallon of clear water take a pound of quick lime. Mix them well together; and, when the undissolved lime is precipitated in fine powder, pour off the clear lime water for use, when wanted. Put the feathers to be cleaned in another tub, and add to them clear lime water to cover the feathers about three inches when well immersed and stirred in. The feathers when thoroughly moistened, will sink down; and should continue in the lime water three or four days: after which, separate the foul liquor from the feathers, by laying them on a sieve. The feathers should then be well washed in clean water, and dried on nets, about the same fineness as the cabbage nets. The feathers must, from time to time, be shaken on the nets; and, as they dry, they will fall through the meshes, and must then be collected for use. The admission of air will be serviceable in the drying, and the whole process may be compleated in about three weeks. The feathers, when thus prepared, will want
nothing

nothing more than beating for use, either as beds, bolsters, pillows, or cushions. This is an important discovery; particularly as the feathers, by not being hardened with heat, require less beating.

Preparation of Red, Grey, Yellow, Brown, White, and Blue Black Colours, that never change, and may be used in Oil or Water.

Red is made equal in beauty to Indian red, by calcining some of the pyrites usually found in coal pits—Grey, by calcining together blue slate and bone ashes powdered, grinding them together, washing the mixture, and gradually drying it—Yellow or masticot, by burning a piece of soft brick of a yellowish colour in the fire; grinding a quarter of a pound of flake white to every pound of brick; calcining them, and grinding them, together; and, afterward, washing the mixture to separate the sand, and letting the finer part gradually dry for use—White is made by calcining the bones of sheep's trotters in a clear open fire, till they become a perfect white, which will never change—Brown, from bones in a similar manner, only calcining them in a crucible instead of an open fire—And Blue Black, by burning vine stalks within a close crucible and in a slow fire, till they are perfectly charcoal, which must be well ground for use.

Ointment for Burns, Scalds, Cuts, Bruises, &c.

Set over the fire, in a glazed pipkin, a quarter of a pound of the best olive oil; and when it boils, put in a quarter of an ounce of the best white lead, finely powdered and sifted; stir it with a wooden spoon till it is of a light brown colour: then add four ounces of yellow bees wax cut in small pieces; and keep stirring, till it is all melted and mixed together. Take it off the fire, and continue stirring till it gets cool; then put in a quarter of an ounce of camphor, cut or pounded in small bits, and cover up close with white paper for a short time. Afterward, stir it up, put it into gallipots, and let it be well secured with bladder, to keep out the air. This ointment is to be spread on linen cloth, and applied to the part affected; the plaister must be changed every twelve or twenty-four hours, as occasion may require; and great care must be taken not to let the air get to the wound.

Syrup of Angelica Root for the Influenza, &c.

Boil down gently, for three hours, a handful of angelica root, in a quart of water: then, strain it off, and add liquid Naronne, or best virgin honey sufficient to make it into a

balsam or syrup; and take two tea-spoonfuls every night and morning, as well as several times in the day. If there be any hoarseness, or sore throat, add a few nitre drops.

Food for singing Birds.

Knead well together three pounds of split peas, ground or beaten to flour, one pound and a half of fine crumbs of bread, and the same quantity of coarse sugar, the fresh yolks of six raw eggs, and six ounces of fresh butter. Put about a third part of the mixture, at a time, in a frying pan, over a gentle fire; and stir it till a little browned, but not burnt. When the other two parts are done, and all are cold, add to the whole six ounces of maw seed, with six pounds of bruised hemp seeds separated from the husks. Mix it well together, and it will be found an excellent food for thrushes, red robins, larks, linnets, Canary birds, finches of the different sorts, and most other singing birds, admirably preserving them both in song and feather.

Cure for Cold and Fever.

Boil half an ounce of pearl barley in three pints of water, till half reduced; then add half an ounce of powdered spermaceti, with half an ounce of nitre drops, and sweeten the whole with genuine Narbonne honey. Take two table-spoonfuls thrice a day; the party, in the mean time, being carefully kept from exposure to fresh cold.

Syrup for the Scurvy, King's Evil, Leprosy, and all Impurities of the Blood.

Boil together, in two gallons of soft water, over a slow fire, till one half is reduced, half a pound of angelica roots sliced; four ounces each of the leaves of male speedwell or fluellen, the roots of comfrey and of fennel both sliced; three ounces of Winter's bark; and two ounces of bark of elder. Strain off the decoction into an earthen pan, and let it stand all night to settle. In the morning, pour the liquor carefully off from the sediment; and dissolve, in the clear liquid, three pounds of treble refined sugar, and two pounds of virgin honey: then simmer the whole into a thin syrup. Take a large tea-cupful, night and morning; or, in some cases, morning, noon, and night: adding, to each dose, at the time of taking it, a small tea-spoonful of Dr. Huxham's celebrated essence of antimony, which greatly heightens and improves the virtue of the former medicine.

Cure for a recent Cough and Cold.

Put a large tea-cupful of linseed, with a quarter of a
pound

pound of sun raisins, and two pennyworth of stick liquorice, into two quarts of soft water, and let it simmer over a slow fire till reduced to one quart; add to it a quarter of a pound of pounded sugar candy, a table-spoonful of old rum, and a table-spoonful of the best white wine vinegar or lemon juice. The rum and vinegar should be added as the decoction is taken; for, if they are put in at first, the whole soon becomes flat, and less efficacious. The dose is half a pint, made warm, on going to bed; and a little may be taken whenever the cough is troublesome. The worst cold is generally cured by this remedy in two or three days; and, if taken in time, is considered infallible. It is a fine balsamic cordial for the lungs.

Excellent Worm Powder.

Take a quarter of an ounce each of rhubarb, wormseed, senna, and burnt hartshorn, all finely powdered and well mixed together. The dose, for a child ten or twelve years of age, is as much as will lie on a shilling; to be taken in treacle, or any liquid, the last thing at night, or the first in the morning, for three nights or mornings successively. Though this will often prove sufficient; it may safely be repeated, whenever there seems the least necessity for it.

West India Remedy for the Gout.

Mix two ounces of finely pounded gum guaiacum, with three quarts of the best rum, in a glass vessel; stir and shake it from time to time. When it has remained for ten days properly exposed to the sun, distil the liquor through cotton or strong blotting paper, and bottle the whole, corking it up tight. The more is made of it at a time the better, as it improves by keeping. The dose is a table-spoonful every morning fasting. The bottles should be corked as closely as possible; but should not be quite filled, lest the fermentation of the liquor should make them burst. This medicine must not be made with brandy, or any other spirit, but good genuine rum.

Method of making Vinegar with Malt Liquor in a few Days.

For ten gallons of malt liquor, mix half an ounce each of cream of tartar, alum, and bay salt, well pulverized, with a gallon of the liquid, made boiling hot, and poured, the instant it is dissolved, and while quite hot, into the cask. Cover the bung hole with a bit of brown paper, and it will in a few days become very fine vinegar.

Edinburgh Yellow Balsam.

Gather, on a dry day, a pound of elder flowers, but let neither the stems nor green be in them, and mix them with four pounds of May butter, in a close well glazed vessel. Put them in the sun by day, and near the fire by night. Keep them thus till the green broom blossoms; then get a pound of the blossom, and mix them well together. Keep it as before directed for five or six weeks; then warm it well, but do not boil it, and wring it all out in a cloth quite dry. It is good for inflammation, pain, or stitch, rubbing the part affected before the fire with a small bit of the balsam; if taken inwardly, swallow five or six pills of it rolled in sugar.

Black Dye for Silk.

Pour three pails of water into a copper, and put in two pounds each of beaten galls and sumach, four ounces of antimony reduced to an impalpable powder, two ounces of madder, two of ox galls, and one ounce of gum tragacanth. Dissolve them a sufficient time, and then put in a quantity of dry elder bark powdered, two pounds of vitriol, and twelve ounces of filings of iron. Then pour off the water, and let them boil together two hours; after which, fill it up with half a pailful of the malt water drawn off by brewers. Boil it again for half an hour, put in the silk, and let it boil gently half an hour longer; then take it out, rinse it in a copper full of water, and throw it again into the dye. Afterward, on taking it out, rinse it very clean in river water, hang it in the air to dry, put it again into the dye, and boil it slowly half an hour. Rinse it in the copper, as before; then in river water; and, when dry, take some good ley, add to it two ounces of potash, rinse the silk well in it, then in river water, and lastly dry it. Silk may thus be dyed of a very good black; but it may be improved in the following manner—Having dyed and dried the silk as above directed, put one ounce each of sal ammoniac and powdered antimony, and two handfuls of iron filings, in a copper that has been drawn off and used before; make it so hot as scarcely to be able to bear the hand in it, that the additional dye may the better penetrate; put the silk into the copper for an hour, so that it may get thoroughly moistened: then draw it through a weak solution of gum tragacanth, and take care that it be compleatly wetted, and afterward dried as usual. If an ounce of isinglass, for every pound of silk, be steeped in water, and the dry dyed silk be passed through the liquor, it will give it a most beautiful lustre.

Yellow

Yellow Dye for Silk, &c.

First boil the cloth, stuff, or silk, in alum and potash, and rinse it well out: then, set on the fire a sufficient quantity of water in a clean kettle, and put in two pounds of yellow wood, for every pound of silk; after it has boiled an hour, put in three ounces of pounded galls for every pound of yellow wood. Boil them together half an hour, and then put in the silk, &c. stirring the dye. Wring it out of the kettle with a little potash ley; and, after it has been wrung out, put it again in the dye, and leave it to cool for a whole night: next morning, beat, rinse, and dry it. Yellow wood, that comes from the East Indies, is preferable to any other yellow dye.

German Styptic Powder.

Reduce to fine powder two drachms each of Peruvian bark and loaf sugar, one drachm of cinnamon, and half a drachm of lapis hæmatites or blood stone; take a tea-spoonful of it every hour, or oftener, according to the urgency of the case and its effects, in balm or camomile tea.

Blackberry Powder.

Gather your blackberries when full grown, but before they begin to turn black; pick off the husks, dry them in a cool oven, and keep them closely covered in a dry situation. When wanted for use, beat them to powder, pass it through a sieve, and take as much as will lie on a shilling, in simple cinnamon water. This is an admirable remedy for a flux. It may be taken the first thing in the morning, as well as the last at night; or oftener, if the disease is violent.

To preserve Flower Buds, so as to Bloom in the Winter.

Select the most perfect buds of the flowers intended for this purpose, just as they are about to open; cut them off, with a pair of scissars, leave to each a piece of the stem about three inches long, immediately cover the end of the stem with Spanish wax. When these buds become shrunk and wrinkled, they must be folded up, separately, in a piece of clean dry paper, and put in a dry box or drawer where they will keep without decaying. The day before the flowers are wanted to blow, the wax is to be cut off the buds; and they should, in the evening be immersed in water where there has been previously dissolved a little nitre or common salt: when they will, next day, if exposed to the rays of the sun, expand with their original fragrance and beauty.

Fox-Glove Juice, for Deafness.

Bruise, in a marble mortar, the flowers, leaves, and stalks, of fresh fox-glove; mix the juice with double the quantity of brandy, and keep it for use. The herb flowers in June, and the juice will thus keep good till the return of that season. The method of using it is, to drop one drop in the ear every night, and then moisten a bit of lint with a little of the juice, put it also in the ear, and take it out next morning, till the cure be compleated.

Linseed Jelly for fattening Cattle.

Put seven gallons of water to one gallon of linseed, which has been previously steeped in water, just enough to cover it, for forty-eight hours: boil it gently, for two hours; stir the whole continually, to prevent its burning. Cool it in tubs; and mix it with meal, bran, or cut chaff. Two quarts of this jelly is to be given, every day, for each large bullock, which amounts to little more than a quart of seed in four days.

French method of rendering Wood Fire Proof.

Dissolve, in cold water, as much potash as it can hold in solution; and daub with it all the boards, wainscoting, timbers, palings, &c. intended to be prepared. Then, dilute the same liquid with a little water, add to it a little fine yellow clay, to make the mixture the same consistence as common paint employed on wood; and stir into it a small quantity of flour paste, the same as is used by paper-hangers, book-binders, &c. to combine both the other substances well together. By coating wooden materials with this mixture, three or four times, they will be secured from the action of fire, though exposed to it upwards of two hours. The great advantage of this preparation, consists in its preventing the wood from ever bursting into flames. Twenty pounds of sifted yellow clay, a pound and a half of flour for making the paste, and a pound of potash, are sufficient to prepare a square rood of deal boards. Furniture made of wood, such as chairs, tables, &c. and particularly the stair-cases and floorings of dwelling houses, may be so far made to resist the ravages of fire, as only to be reduced to coals, or embers, without spreading the conflagration by additional flames.

Cream for Consumption.

Boil, in three pints of water, till half wasted, one ounce each of eringo root, pearl barley, sago, and rice; strain it off, put a table-spoonful of the mixture into a coffee cup of boiling milk, so as to render it of the consistence of cream, and sweeten with loaf or Lisbon sugar to the taste.

Decoction

Decoction of Fox-Glove, for the Dropsy, Scurvy, &c.

Take four ounces of the leaves of fox-glove, boil it in a quart of water till reduced to a pint; add a table-spoonful of brandy, and cork it up close for use. Of this decoction, the dropsical patient must take a table-spoonful at going to rest; and another at eleven o'clock next morning. Should this prove too violent, the above quantity must be taken at bed-time only. In cases of scurvy, &c. where the patient is not too far reduced, and particularly where the lungs are ulcerated, it is of great use. It is, however, a powerful remedy, and caution must be taken in administering it to subjects of a tender age, &c.

Cure for a Sprain.

Put an ounce of camphor, sliced or coarsely pounded, into a pint bottle; add half a pint of rectified spirit of wine, and nearly fill up the bottle with bullocks gall. Let it stand two or three days by the fire side, shake it frequently, till all the camphor be compleatly dissolved, and keep it very closely stopped for use. The sprained part is to be bathed plentifully every three or four hours, till relief be obtained. This embrocation may be hastily prepared, by at once mixing common spirit of wine and camphor with an equal quantity of ox gall.

Bleached Linseed Oil.

Take what quantity you like of linseed oil, and, to every gallon, add two ounces of litharge. Shake it well up every day, for fourteen days, then let it settle a day or two. Pour off the clear into shallow pans like dripping pans, first put in half a pint of spirit of turpentine to each gallon; then place it in the sun; and, in three days, it will be as white as nut oil. This oil, even before being bleached, and without the turpentine, is far superior to the best boiled oil, there being no waste nor any offensive smell.

American Receipt for the Rheumatism.

Bruise well together two cloves of garlic, and one drachm of gum ammoniac, mix it up with a little water, and make it into two or three bolusses; one of which must be taken night and morning. Drink while taking these, a strong saffras tea, keeping the tea-pot constantly filled with chips. This is generally found to cure rheumatism, and contractions of the joints, after taking it a few days.

Composition for Roofs of Houses.

Boil some tar in an iron pot, and mix charcoal with it very finely pounded; constantly stir them, till the whole be reduced

reduced to a mortar. Spread it on the boarded covering, with a broad wooden trowel, to the thickness of about the fifth part of an inch; and it will become so hard and durable, that neither cold nor heat will affect it. This composition may be applied to many useful purposes.

German method of making Onions grow to a very large Size.

Let some of the largest and soundest onions be placed in a warm situation, and kept all the winter, near an oven, so as to get quite dry. At the beginning of spring lay them in the earth; they will not shoot up green, but grow to such a size as frequently to weigh more than a pound.

Remedy for the Whooping Cough.

Take two ounces each of conserve of roses, raisins of the sun stoned, brown sugar-candy, and two pennyworth of spirits of sulphur; beat them up into a conserve, and take a tea-spoonful night and morning.

Negro Remedy for Rheumatism.

Frequently rub the part affected with a mixture of Cayenne pepper and strong spirits.

Sir Hans Sloane's Liniment for sore Eyes.

One ounce of prepared tutty, two scruples of prepared lapis hæmatites, twelve grains of the best prepared aloes, and four grains of prepared pearl. Put the whole into a marble mortar, and rub them very carefully, with a marble pestle, and a sufficient quantity of viper's grease or fat, to make a liniment. This should be used daily, either in the morning or evening, and sometimes both. It is to be applied with a small hair pencil, the eye at the same time winking or a little opened.

Method of discovering if Brandy has been mixed with Wine.

If any suspicion arises with regard to the artificial strength of wine, the addition of brandy may be ascertained by putting the wine in a water bath, till it approaches the temperature of from two hundred to two hundred and five degrees of Fahrenheit's thermometer; when the brandy, if there be any, will get over, while the wine's own individual spirit remains: as no wine gives out its spirit at a less heat than boiling water raised to two hundred and twelve degrees.

Remedy

Remedy for preventing Infectious Diseases in Hospitals, Prisons, &c.

Put some hot sand in a small pipkin, and place in it a tea-cup with half an ounce of strong vitriolic acid: when a little warm, add to it half an ounce of purified nitre powder; stir the mixture with a slip of glass, or the small end of a tobacco pipe. This should be repeated from time to time; the pipkin being set over a lamp. This has so often been tried with success, in infirmaries, gaols, &c. at land, and in hospital and other ships, that it is known to possess a specific power on putrid contagion, gaol fevers, &c.

Method of preserving Cream.

Dissolve twelve ounces of loaf sugar in water, over a moderate fire, or in a water bath, and boil it for about two minutes; after which, add immediately twelve ounces of fine and fresh cream, and thoroughly incorporate the whole over the fire. Then let it cool, pour it into a bottle, and cork it up close. If kept in a cool place, it will continue fit for use some months; and, as sugar is commonly wanted when there is occasion for cream, the cream is thus preserved without any sort of additional expence.

Conserve of Hedge Mustard, for the cure of Asthma.

Beat, in a mortar, equal quantities of the leaves of hedge mustard and virgin honey, to make a thin conserve. Italian honey is best for asthmatic persons, but any clean and pure kind of honey will generally prove effectual. It may be taken at discretion, according to the state of the disease, and the benefit experienced. Hedge mustard, both seed and herb, is considered as warm, dry, attenuating, opening, and expectorant. It is vulnerary, causes plentiful spitting, and makes the breathing easier. Externally, it is recommended in occult cancers and hard swellings of the breast.

Varnish for Umbrellas, &c.

Boil well together two pounds of turpentine, one pound of litharge in powder, and two or three pounds of linseed oil. When the article is brushed over with this varnish, dry it in the sun; after which, the greatest heat will not affect it. Great coats, and other articles much exposed, may be made both sun and rain proof by this excellent preparation.

Chinese Yellow Dye, for Silk, Stuffs, and Paper.

Roast, over a clear gentle fire, in a clean copper pan, half a pound of acacia flowers before they are full blown; continually stir them, with a brisk motion; when they begin to

turn yellow, pour over them a little water; let it boil till it becomes of some consistence, and has also acquired a deeper colour. Then, strain the liquid through a piece of coarse silk, add to it half an ounce of finely pulverized alum, and an ounce of calcined and finely powdered oyster shells; the whole must be mixed well together, and kept for use.

Antidote to Opium, or Laudanum.

The effects of opium, may sometimes be happily counteracted by taking a proper quantity of the acid juice of lemons immediately after. If acid of lemons be taken with, or even directly after, a powerful dose of opium, its soporific quality will be checked. Four ounces of opium, for instance, or one hundred drops of laudanum, form a large, and often fatal dose; but, if an ounce of pure lemon juice, or twice that quantity of good vinegar, be added to every grain of opium, or every twenty-five drops of laudanum, it will certainly produce a quite different effect. Instead of stupifying the head, and producing troublesome costiveness, it will afford relief to the bowels, and also cause a degree of cheerfulness never obtained by the use of opium alone, or even by strong liquors, and afterward occasion a composed and refreshing sleep.

Oil of Jessamine, and other Flowers.

Moisten some carded cotton with oil of benzoin; and, after arranging it on a hair sieve, in a bason or dish, cover the cotton with fresh gathered jessamine flowers about three-quarters of an inch thick, put over them another dish reversed, and cover both dishes with a cloth. When the flowers have digested for three or four hours, take them away gently, and add a layer of fresh; repeating the same process at least ten or twelve times. On finding the cotton to be well charged with odour, put it in a press, and squeeze out all the oil; which should be kept in a phial closely stopped. Oil of jessamine is more used in perfumery than in medicine. By the same process may be prepared the respective oils of other odoriferous flowers.

Artificial Alum.

An artificial alum is prepared, in France, by adding five parts of muriate of soda to a hundred parts of clay, made into balls with water, and calcined in a furnace. To the powder, a fourth part of its weight of sulphuric acid is added at intervals, and after that eight or ten times as much water. The alum is separated from the liquid by a solution of pot-
ash.

ash. To manufacturers of Prussian blue, or distillers of aqua fortis, fabricating artificial alum is particularly advantageous.

Method of making Hair curl.

Boil ten oak galls, pounded with one ounce of maidenhair, in a pint of water and some salt, till reduced to the consistence of honey; then strain off the finer part and keep it for use. After well washing, cleaning, and drying the hair, anoint it with a little of this mixture for two or three days; and, afterward, cleanse it with a decoction of beet leaves, fennel roots, and a little gum arabic, well boiled together. When dry, curl it into any desired form, and it will continue to preserve that appearance longer and better than by any other known method.

Method of protecting Fruit Trees from Injury from Spring Frosts.

Let a thick rope be intermixed among the branches of a fruit tree in blossom, with the end of it placed downward, so as to terminate in a pail of water. Should a slight frost take place during the night, it will not at all affect the tree; while the surface of the water in the pail which receives the rope will be covered with a cake of ice, though water placed in another pail by the side of it, at the same time, may not, from the slightness of the frost, have any ice at all on it.

To destroy the Black Canker.

Mr. Coke, of Norfolk, in the year 1784, purchased four hundred ducks, and put them on a field of thirty-three acres of turnips, dreadfully infected with the black canker caterpillars, which they compleatly cured of those devourers in five days. By a similar mode, ducks, and other domesticated poultry, might be rendered serviceable on almost all farms; and, with proper precaution, occasionally, in most large gardens.

Drink for a weak Constitution.

Boil as much pearl or Scotch barley, in water, as will make about three pints; then strain it off, and having dissolved an ounce of gum arabic in a little water, mix them, and just boil the whole up together. The barley water need not be thick, as the gum gives it sufficient consistence. When used, take it milk warm; and the good effect will generally be soon manifest.

Queen Elizabeth's Cordial Electuary.

Boil a pint of the best honey; and, having carefully taken off all the scum, put into the clarified liquid a bundle of hys-

sop which has been well bruised previously to tying it up, and let them boil together till the honey tastes strongly of the hyssop. Then strain out the honey very hard; and put it into a quarter of an ounce each of powdered liquorice root and anniseed, half that quantity of pulverised elecampane and angelica roots, and one pennyweight each of pepper and ginger. Let the whole boil together a short time, being well stirred all the while. Then pour it into a gallipot, or small jar, and continue stirring till quite cold. Keep it covered for use; and, whenever troubled with straightness at the stomach, or shortness of breath, take some of the electuary on a bruised stick of liquorice, which will very soon give relief.

Ointment for the Back of a rickety Child.

Pick a quantity of snails out of their shells, and prick them full of holes; hang them up in a cloth, and place a bason beneath to catch the liquor which drops from them: in this, when enough is obtained, must be boiled up an ounce of spermaceti, and half an ounce of powdered mace. With the ointment thus prepared, rub all along the back-bone of the child, and round the neck, wrists, and ancles, night and morning; chafing it well in by the fire every time. The use of this ointment, when accompanied by the rickety diet-drink next described, has recovered many weak children.

Rickety Diet-Drink.

Take three ounces each of China, sassafras, and eringo roots; two ounces of roots of Osmond royal, and two of raisins of the sun stoned; one ounce of powdered rhubarb; two handfuls of the herb hart's tongue; and three hundred live millepedes or wood-lice. Put the whole into six quarts of mild ale; and let the child drink, in spring and autumn, no other table liquor. This remedy is almost infallible.

Cure for Chilblains.

If, before any inflammation takes place, the parts affected are well washed morning and evening with hot water, or even with cold water on going to bed, it will generally stop their progress; especially, if warm socks or gloves be constantly worn: but, when they are inflamed, dip a rag, folded four times together, into a mixture composed of four ounces of spirits of wine and camphor, and one of Venice treacle; which must be tied every night on the chilblains till they disappear. With these precautions, they will seldom be found to break: when this happens, dissolve an ounce of common turpentine in the yolk of an egg, and mix it up into
a balsam,

a balsam, with half an ounce of lampblack, or soot, and a drachm of oil or spirits of turpentine. Spread this balsam on a plegit of lint large enough entirely to cover the ulcer, tie it on with warm cloths all over the parts affected, and renew the dressings every morning and evening. This will speedily effect a cure. Soft leather socks, if begun to be worn before the first approach of winter, in October at farthest, and never suffered to be wet or hard, will generally preserve even those from chilblains who are most subject to be troubled with them.

Red Cabbage dressed the Dutch way for Cold at the Breast.

Cut a red cabbage small, and boil it in water till tender: then, drain it dry, put it in a stewpan with some oil and butter, a small quantity of water and vinegar, an onion cut small, pepper and salt, and let it simmer till all the liquor is wasted. It may then be eaten at pleasure, either hot or cold, and is considered to be an excellent pectoral medicine, as well as a pleasant food.

Claret Dye for Woollen.

Boil two pounds of logwood for forty pounds of wool, or woollen cloth or stuffs, previously scowered, with red wood or saunders according to the shade required, for about half an hour. Then, pour a pint of oil of vitriol into a pail of cold water, add it to the liquor, put in the goods, and boil the whole together for between two and three hours. On taking the goods out, set them to drain across the copper, and pour over them six pails of water. The copper must then be emptied; filled with river water; and, when the water is scalding hot, put in ten pounds of copperas and four ounces of pearl ashes, and stir it well. The goods must then be returned into the copper, and well worked, to make them even. Great care should be taken, in dyeing with oil of vitriol, to turn the goods continually over the winch: and, particularly, on taking it out, the moment the last end comes up, let it into a large tub of cold water, so as for every part to cool alike, or else the colour will be uneven; as vitriol, when hot, will not bear the air. Vitriol, which some think prejudicial, is divested of its acid by the strong alkali contained in the chamber ley with which the goods are prepared in scowering. So useful is oil of vitriol in dyeing, that any colour but woaded blue or green, without excepting black, may be brought, by the aid of its acid, to a fine claret.

To prepare Ivory Black.

Both the coal of ivory and of bone are formed into ivory black, by giving them a great heat, all access of air to them being previously excluded. This black, when pure, and prepared from ivory, is of a full clear black, and would be the most useful of any, in all kinds of painting, but it dries rather too slowly in oil. It is generally prepared only by those who manufacture it from bones, in very large quantities, for coarse uses, and sell it at a low price. It is, then, so grossly levigated, being ground only in hand or horse mills—as well as adulterated with charcoal, that it is entirely exploded from all more delicate purposes, and even lamp black so obtains the preference as to be universally used in its place; though inferior to genuine ivory black, both in purity and clearness of colour. Those who are desirous of having genuine ivory black, may prepare it themselves to perfection, by the following process—Soak plates, chips, or shavings of ivory, in hot linseed oil; or, if ivory filings are more easily to be procured, they may be moistened with hot oil. Then put them into a vessel which will bear the fire, covered with something composed of clay and sand. The lid should be dried and the cracks repaired, before the vessel is put into the fire. Place the vessel in a tobacco pipe maker's or potter's furnace, or any other similar fire, and let it remain during one of their heats. When it is taken out, the ivory will be properly burned, and must be afterwards thoroughly well levigated on the stone with water: or it should, indeed, if wanted perfectly good, be also washed over. Those who have a calcining furnace may very commodiously burn the ivory in it, and the fire need not be continued longer than while the fumes which arise from the vessel containing the ivory appear to flame. This operation may likewise be performed by sublimation in a coated retort, the fire being continued while any gross fumes come over. The goodness of ivory black may be perceived by its full black colour, not inclining too much to blue, and by its fineness as a powder.

Lamp Black.

This, as its name implies, is the soot of oil, collected as it is formed from burning lamps. For the purpose, therefore, of making lamp black, a quantity of oil is burned, in various large lamps, in a confined place, whence no part of the fume can escape; and where the soot formed by these fumes, being deposited against the top and sides of the room, may be swept together and collected: this is put into small barrels, and sold for use, without any other preparation. The

goodness of lamp black consists in the fulness of the colour, and its being free from dust or other impurities. The lightness of the substance affords the means of discovering any adulteration, if to a great degree, as the bodies with which lamp black is generally mixed, such as common soot, charcoal dust, &c. are all considerably heavier.

Eye Water for Horses.

Beat, in a marble mortar, four ounces of ground ivy, with the whites of half a dozen eggs, boiled hard; add half a pint of strained white wine, a gill of rose water, and an ounce and a half each of sugar candy and white vitriol. Beat and well incorporate the whole with the pestle; strew over the mixed ingredients an ounce of pure salt; cover the mortar, and place it in a cool cellar. When it has thus stood six hours, pour the whole into a clean bag of white serge, place a vessel beneath to receive the liquor, and keep it for use in a glass bottle. A small quantity of this liquor is to be poured into the horses eyes, every night and morning. Some horses have naturally weak eyes which by being daily washed with brandy alone, may be easily cured.

Dr. Ratcliffe's Universal Powder.

Take crabs claws prepared, crabs eyes prepared, pearl prepared, and pearl sugar, one drachm of each. Mix, and make a powder. Divide it into eight papers; of which, take one every morning and evening, in a table spoonful of ass's milk, drinking half a pint after it. In England, the most rebellious distempers we are infested with, are from stubborn mineral salts; the correction of which is in no way better compassed than by the absorbing powders, calces, and lacteals; so that, in consumptions, where the salts, by their vicinity and plenteousness dilaniate the fibres into an ulcer; or occasion, by their irritating particles, a brisker oscillation of the fibres, and consequently a quicker circulation, and a hectic; nothing has been found more effectual, than this powder and ass's milk. Moreover, as the excessive heat in the blood is also communicated to the stomach, the milk, if put to it, would coagulate, as is usual in dairies which are over hot, and thus would be robbed of great part of its virtue. This prescription is also of admirable use in any eruptions that depend on acrimonies of the volatile species; and which are generally known by their great itchings, and a great effervescence in the palms of the hands and soles of the feet. In stranguaries, from acrimonious salts, milks and these powders do well. Scorbutic persons of the hotter kind are

are relieved by this method, having first premised some few doses of an infusion of senna and rhubarb. Whenever acrimonious salts prevail, as is the case in the greater part of diseases, these universal powders may be more or less beneficially administered.

English Coffee.

Roast any quantity of horse beans in a common but clean frying pan, over a clear fire, till they begin to darken in colour; and then, from the point of a knife, continue putting small bits of honey among the beans, stirring them all the time, till they become of a deep chesnut brown.—On taking them off the fire, to a quart of beans, immediately put an ounce of cassia mundata into the pan, and stir them about in it till they get cool. After being ground, and made, exactly like real coffee, few persons will detect the difference. The cassia mundata is a very cheap spicy drug, somewhat of the nature of cinnamon, but far less expensive.

Oil of Venus.

To prepare this excellent cordial, infuse, for a month, in nine quarts of the finest brandy, three ounces each of skirret seeds, and carraway seeds, four ounces of daucus creticus seeds, four drachms of mace, and an ounce of cinnamon, all finely pulverized. Distil the whole in a water bath; and, having drawn off six quarts, return it into the alembic. On obtaining, by this second distillation, about five quarts of spirit, suffer the fire to go out, and then compose a syrup in the following manner—Pour a strong decoction of saffron in water, boiled to the thickness of oil, and as hot as possible, on seven or eight pounds of sugar. When it is quite melted, and become cold, pour the spirit on the syrup. This mixture, being too thick for filtration with blotting paper, must be run through a cotton bag. Afterwards bottle it up for keeping.

Bird-Lime.

The best British bird-lime is prepared from the bark of our common prickly holly, called, by botanists, the *lantona*, or wayfaring shrub. Having peeled as much of the bark of the holly as will loosely fill the vessel in which it is intended to be boiled, and added as much river water as it would afterwards contain, let it simmer over a moderate fire till the grey and white bark rise from the green, which commonly takes from twelve to sixteen hours boiling. Then, draining away all the water, separate the rinds; lay the whole of the green bark on the earth, in some cool vault, cellar, or other close place;

lace; and cover it well over, to a considerable height, with any green and rank plants or weeds, such as dock, thistles, hemlock, &c. When it has thus remained about a fortnight, it will be found to have rotted, and become a foul, slimy, and thick mucilage; which must be beaten in a large stone mortar, till it is rendered a uniform tough and stiff paste, without any discernable pieces of the bark or other substance. Then take it out of the mortar, and wash it in a running stream, till it be entirely cleansed from all apparent foulness. It must be next deposited in a close earthen pot, and left to ferment for four or five days; being skimmed in the meantime, as often as any remaining foulness arises. When this ceases to appear, put it up into a clean earthen vessel, and keep it covered for use.

French Cordial Remedy.

Take a thick glass or stone bottle, and put in it two quarts of the best brandy: adding the following seeds first grossly pounded in a mortar:—Two drachms of angelica seeds, one ounce of coriander seeds, and a large pinch each of fennel seeds and anniseeds. Then squeeze in the juice of two fresh lemons, putting in also their yellow rinds; add a pound of loaf sugar; and, well shaking the bottle from time to time, let the whole infuse five days. After this, to render the liquor clearer, pass it through a cotton bag, or filtering paper, and bottle it up carefully and closely corked. A small cordial glass at a time, more or less frequently, according to circumstances, is an excellent remedy for all complaints in the stomach, indigestion, sickness, colic, obstructions, stitches of the side, spasms in the breast, diseases of the kidneys, strangury, gravel, oppression of the spleen, loathing, vertigo, rheumatism, shortness of breath, &c.

Simple remedy for the Stone.

Boil thirty unroasted coffee-berries in a quart of water, till the liquid becomes of a greenish hue; half a pint of which is to be taken every morning and evening, with ten drops of the sweet spirit of nitre. It will be proper, while using this medicine, occasionally to open the bowels by taking a spoonful or two of castor oil.

Method of generating Yeast.

Procure three earthen or wooden vessels, of different sizes and apertures, one capable of holding two quarts, another three or four, and the third five or six; boil a quarter of a peck of malt for about eight or ten minutes in three pints of water; and, when a quart is poured off from the grains, let

stand in a cool place, till not quite cold, but retaining that degree of heat which the brewers usually find to be proper when they begin to work their liquor. Then remove the vessel into some warm situation near a fire, where Fahrenheit's thermometer indicates between 70 and 80 degrees; and there let it remain till the fermentation begins, which will be plainly perceived within thirty hours. Add then two quarts more of a like decoction of malt; cool it the same as the first, and mix the whole in the larger sized vessel, and stir it well in, which must be repeated in the usual way, as it rises in a common vat. Then add a still greater quantity of the same decoction, to be worked in the largest vessel; which will produce yeast enough for a brewing of forty gallons.

A proper quantity of hops boiled in the liquor accelerates the fermentation; and the liquor after the yeast is taken off will, when barrelled, make good beer if well managed. But then the yeast may be generated without the addition of hops; and the bread made from such yeast will not be bitter, as is frequently the case with that made from common yeast.

To take Grease out of the Leaves of Books.

Fold up in two small bags, made of fine open muslin, some ashes of burnt bones, finely powdered, (or of calcinated hartshorn, which is always ready prepared at the shops of druggists and apothecaries) lay the bags of muslin, containing the powder, one on each side of the greasy leaf, and having heated a pair of fire tongs, or hair-dressers pinching-tongs, of a moderate warmth, press with them the two bags against the grease spot, and hold them some time in that situation. If the grease spot is not wholly removed by the first operation, repeat the process.

When the irons cannot be conveniently used, the powder may be heated over the fire in a clean earthen vessel, and, whilst hot, applied, without any muslin on each side of the grease spot, and a weight laid upon it to assist its effect.

To prevent the decay of Peach Trees.

The decay of peach trees is owing to a worm, that originates from a large fly, which resembles the common wasp: this fly perforates the bark, and deposits an egg in the moist or sappy part of it. The most common place of perforation is at the surface of the earth, and as soon as the worm is able to move, it descends into the earth, probably from an instinctive effort to avoid the winter's frost. This may be ascertained

ained by observation; the track of the worm from the seat of the egg being visible at its beginning, and gradually increasing, in correspondence, with the increasing size of the worm; its course is always downwards. The progress of the young worm is extremely slow; and if the egg is deposited at any considerable distance above the surface of the earth, it is long before the worm reaches the ground. The worms are unable to bear the cold of the winter, unless covered by the earth, and all that are above ground after frost are killed.

In the spring, when the blossoms are out, clear away the dirt, so as to expose the root of the tree, to the depth of three inches; surround the tree with straw about three feet long, applied lengthways, so that it may have a covering of one inch thick, which extends to the bottom of the hole, the but-ends of the straw resting upon the ground at the bottom. Bind this straw round the tree with three bands, one near the top, one at the middle, and the third at the surface of the earth; then fill up the hole at the root with earth, and press it closely round the straw. When the white frosts appear, the straw should be removed, and the tree should remain uncovered until the blossoms put forth in the spring.—By this process, the fly is prevented from depositing its egg within three feet of the root, and although it may place the egg above that distance, the worm travels so slowly that it cannot reach the ground before the frost, and therefore is killed before it is able to injure the tree.

New method of grafting Fruit Trees.

Cut out the spray wood, and make the tree a perfect skeleton, leaving all the healthy limbs; then clean the branches, and cut the top of each branch off where it would measure in circumference from the size of a shilling to about that of a crown-piece; some of the branches must of course be taken off where it is a little larger, and some smaller, to preserve the canopy or head of the tree; and it will be necessary to take out the branches which cross others, and observe the arms are left to fork off, so that no considerable opening is to be perceived when you stand under the tree, but that they may represent an uniform head. When the practitioner is preparing the tree, he should leave the branches sufficiently long, to allow two or three inches to be taken off by the saw, that all the splintered parts may be removed.—The tree being thus prepared, put in one or two grafts at the extremity of each branch. The following cement must be used instead of clay, and the grafts tied with bass or soft strings. If there be a considerable quantity of moss on the

bodies and branches of the trees, scrape it off, which may be effectually done when they are in a wet state, by a stubbed birch broom. Then brush them over with coarse oil, which invigorates the growth of the tree, acts as a manure to the bark, and makes it expand. The old cracks will then soon be invisible.

To make the cement, take one pound of pitch, one pound of rosin, half a pound of bees' wax, a quarter of a pint of hog's lard, and a quarter of a pound of turpentine. To be boiled up together, but not to be used till you can put your finger in it.

Boluses for Rheumatism and Contractions of the Joints.

Bruise four cloves of garlic with two drachms of gum ammoniac, and make them into six boluses with spring water. Take one every morning and evening; drinking plentifully of strong sassafras tea, at least twice a day, while using this medicine.

Substitute for Verdigrease, for making a fine Black without any injury to the Cloth.

Dissolve separately equal parts of pot-ash, or any other strong alkaline salt, and vitriol of copper, and mix the two solutions gradually. If the vitriol be sufficiently saturated, the water on the surface will become transparent on adding a few drops of the alkaline solution; but, if not, it will produce a blue colour, and more pot-ash should be added, till a complete saturation is effected. These proportions of vitriol and alkaline salt will be equal to a similar quantity of verdigrease; and, on being mixed with decoctions of logwood, in the same manner as verdigrease, will give a fine black dye, which is not prejudicial to the texture of cloth, hats, or other articles.

Black Ink Powder.

Infuse a quarter of a pound of powdered nut galls in three pints of rain or river water; expose it, occasionally well stirred, to a moderate degree of warmth, for a few days, till the colouring matter seems fully extracted: then filter the solution into a vessel slightly covered, and place it in the open air, for several weeks: on removing the mouldy skin from the top, it must be carefully collected, have hot water poured over it, undergo another filtration, and then be evaporated to dryness. Thus will be produced a grey crystalline salt, called the acid salt of galls, which is the essential basis of black ink. On triturating a single drachm of this salt, with

with an equal quantity of vitriol of iron, and a pennyweight of dry gum arabic, a composition will be obtained which affords an excellent black ink, on being dissolved in warm water. This will be found much better than the greater part of ink-powder commonly sold.

Curious manner of making Eggs larger than that of an Ostrich.

Part the yolks from the whites of a number of common eggs, and strain them into two different pans or basons, according to the size and quantity wanted. To make a large egg, take a bladder, and fill in as much yolk as will be, when tied up round like a ball, and boiled, of the magnitude wanted; and, having boiled it hard, put it into another bladder, surrounded with sufficient white, tie it up in an oval form, and boil that also hard. A very large egg, thus prepared, has a very fine effect with a grand sallad; and, in ragouts, &c. one large yolk alone, which may easily be made, looks extremely pleasing.

French remedy for Dysentery or Blood Flux.

Take two large nutmegs grossly pounded; twenty white pepper-corns, and as many cloves; an ounce each of bruised cinnamon, and of oak bark, from an old tree, grossly rasped. Boil the whole in three quarts of milk, to the diminution of a fourth part; strain the decoction, divide it into four equal parts, and give the patient one portion every six hours, day and night. If the appetite be lost, so that the patient cannot eat, as often happens, this milk will afford sufficient nourishment. The first quantity, taken warm, appeases the griping pains; and the same is to be repeated the second and third days. This does not cure suddenly; but softens and strengthens the bowels by slow and sure degrees. In the mean time, if the patient should be desirous of food, it should not be refused, provided it be taken with moderation.

To prevent the Turnip Flavour in Butter.

Boil two ounces of salt-petre in a quart of water, bottle it, and when cold, put a large teacup full of the mixture into ten or twelve quarts of new milk, just as it comes from the cow. This quantity may be increased as the turnips get stronger. It must stand till it is cold before it is bottled.

Or scald each pan or lead with boiling water immediately before the milk is set, or poured into the vessels.

Surfeit Water.

Pour a gallon of fine brandy, a quart of anniseed cordial water, and a pint each of poppy and red rose waters, into a large stone bottle; on a pound of powdered sugar, a pound and a half of stoned jar raisins, a quarter of a pound of fine new dates stoned and sliced, an ounce each of bruised cinnamon and cloves, four nutmegs pounded, and a stick of scraped and sliced liquorice. Let the whole infuse nine days closely stopped, and be well stirred or shaken four times daily. Then add three pounds of fresh red poppy flowers, or three good handfuls of dried flowers, with a sprig of angelica, and two or three sprigs of balm: when it has stood a week longer, being stirred or shaken daily in like manner, strain it off, and bottle it for use.

Indian Ink.

Dissolve six ounces of isinglass, over a fire, in double its weight of water. Then dissolve in double its weight of water, one ounce of Spanish liquorice; and grind it up with an ounce of genuine ivory black. Add this mixture to the solution of isinglass, while hot, and stir the whole together till all the ingredients be thoroughly incorporated. Evaporate the water in a boiling water bath, and cast the remaining composition into lead moulds previously greased. This composition will be of an equally good colour with that of the genuine Indian ink; and the Spanish liquorice will render it easily dissolvable, on the rubbing with water, to which the isinglass alone proves somewhat reluctant, and prevent its cracking and peeling off from the ground on which it is laid. When this ink is properly prepared, and cast in oblong square moulds, impressed with Chinese characters, so as to have the exact semblance of the genuine Indian ink, it will not be an easy matter to discover the difference.

Syrup of Damask Roses.

Take seven ounces of the dried petals of the damask rose, six pounds of double refined sugar, and two quarts of boiling distilled water. Macerate the roses in the water for twelve hours, and then strain them. Evaporate the strained liquor to two pints and a half; and add the sugar, to make it a syrup. In the Edinburgh practice, it is prepared thus—Take one pound of the fresh petals of the damask rose, four pounds of boiling water, and three pounds of double refined sugar. Macerate the roses in the water for twelve hours; to the strained infusion, add the sugar, and boil them to a syrup in the usual manner.

Essence

Essence for Head-Ache and other violent Pains.

Put two pounds of true French spirit of wine into a strong bottle; with two ounces of roche alum in very fine powder, four ounces of camphor cut very small, half an ounce of essence of lemon, and four ounces of strong volatile spirit of sal ammoniac. Stop the bottle close, and shake it three or four times a day for five or six days. The way to use it is, to rub the head with a little of it, and hold it hard on the part affected till it be quite dry. If the pain be not quite relieved, it must be repeated twice or three times. This essence, plentifully applied as above directed, will very often remove local pains of almost all descriptions.

Dr. Braken's remedy for Colds and Coughs.

Take of the herbs betony and coltsfoot dried, an ounce each; best tobacco, half an ounce; choicest white amber, in powder, three drachms; and fresh squinach, or camel's hay, and the herb rossolis, or sun dew, not that with the oblong but with the round leaf, each half an ounce. Cut the herbs in the manner of tobacco, sprinkle the powder of amber among them, and smoke two or three pipes of it a day, for a fortnight. During all the time, use the following lozenges—Best Spanish juice of liquorice, an ounce; double refined sugar, two ounces; gum arabic, finely powdered, two drachms; and extract of opium, or London laudanum, one scruple. Well beat or pound the whole together; then, with mucilage of gum tragacanth, make the whole into small lozenges, to be dissolved leisurely in the mouth whenever the cough is troublesome, and swallowed as gently as possible.

Cheap Green Paint made to stand all Weathers without Oil.

Dissolve eight pounds of glue in boiling water, with which slack a bushel of quick lime till of the consistence of paint. Put three coats of this mixture on the building with a painter's brush, each coat being quite dry before it is succeeded by another; over the third coat, dust on grey stone dust with a dredger. By mixing ochre with the wash, any desired colour may be obtained. It may be made green by mixing common blue and yellow ochre, and applying them hot.

Analeptic Pills.

Mix twenty grains each of Dr. James's powder, Rufus's pill and gum guaicum, with any syrup, and liquorice powder or flour, to make the whole into twenty pills. Twenty grains

grains of rhubarb may be put in, instead of Rufus's pill, if the small quantity of aloes therein contained should prove heating.

Linseed Cough Syrup.

Boil one ounce of linseed in a quart of water, till half wasted; add six ounces of moist sugar, two ounces of sugar candy, half an ounce of Spanish liquorice, and the juice of a large lemon. Let the whole slowly simmer together, till it becomes of a syrupy consistence; when cold, put to it two table-spoonfuls of the best old rum.

Greek remedy for a weak Stomach.

Infuse, in a pint of wine, one drachm each of powdered myrrh, or frankincense, wormwood, and castor, for eight or ten days. A glass of this, taken after dinner, will excellently assist digestion.

Vegetable Syrup.

To four beer quarts of good rich sweet wort, add half a pound of sassafras, an ounce of sarsaparilla, and four ounces of wild carrot. Boil them gently for three quarters of an hour, frequently putting the ingredients down with a ladle; then strain the same through a cloth. To each beer quart of this liquor, put one pound and a half of thick treacle. Boil it gently for three quarters of an hour, skimming it all the time; put it into a pan, and cover it till cold, then bottle it for use. Be careful not to cork it too tight. A small tea-cup full should be taken night and morning, which must be persevered in some time; a greater or les quantity may be taken according to the state of the stomach.

THE COOK'S GLOSSARY;

OR,

EXPLANATION OF THE MOST GENERALLY RECEIVED FRENCH
AND ENGLISH TERMS USED IN COOKERY.

A

APECT, or *Aspic*; a savory jelly.

B

Bechamel; a thick stiff white sauce, almost approaching to a batter. (See page 126.)

Beef au gratin; beef made to stick to the dish.

Beef Bouillé; boiled beef.

Beef Gobbets; beef cut into mouthfuls and stewed.

Beef Olives; beef cut into long pieces, and stewed with a rich force meat.

Biscotins; small biscuits.

Blancmange; white jelly, made of isinglass, sugar, milk, &c.

Blanquet; white fricassee.

Bouillon a la Hâte; broth made in haste.

Bœuf a la Royale; beef court fashion.

Bœuf Escarlot; scarlet beef.

Bœuf Farçie; beef forced or stuffed.

Bouillon Printanier; spring broth.

Bouillon Rafrachisant; cooling broth.

Bourgeoise (a la); any thing dressed in a citizen's, or plain family way.

Braise; any thing boiled with gravy, white wine, an onion stuck with cloves, and then stewed till tender.

C

Calves feet a l'Espanol; calves feet dressed the Spanish way.

Capilotade of Ducks; hashed ducks.

Caramel; caramel or burnt sugar.

Casserole of Rice; rice done in a mould so as to take the form of a stew pan.

Cauliflowers a la crème; cauliflowers dressed with cream.

Chartreuse (a); vegetables, and forced meat, pressed into a mould, of which they receive the form.

Civet; hare ragout.

Cochon de lait au Pere Duillet ; sucking pig in jelly.

Compotes ; stewed fruits.

Consommé ; jelly-broths.

Coulis ; cullis. This is a strong jelly made of meat, fish, and herbs, and is very useful in all kitchens.

Croquets ; vide *Ressoles* ; rolled up in a thin paste made of flour and water.

Currie ; an East India dish, made of fowls or rabbits, and made very high with currie powder.

D

Daubing ; when any thing is dressed a-la-daube, it must be first boned, well stuffed with fat bacon, then put into a stew pan with gravy, &c. as in page 200.

Devonshire Junket ; curds and whey, enriched with a little scalded cream, sugar, and cinnamon.

Ducks a-la-Broche ; Roast ducks.

Du Poisson Marinade ; fish preserved in oil.

E

Emince ; the same as mince. Meat cut small.

F

Fish a-la-Chartreuse ; from an order of friars so called. Fish dressed in a mould.

Flans en Darioles ; custard done in a mould.

Flummery ; jelly made of isinglass, &c. and greatly resembling blancmange.

Floating Island ; an ornament in pastry.

Fricassee ; meat cut small and dressed with a rich sauce.

Fricandeau ; collops.

G

Gateau Mille Feuilles ; cake with a thousand leaves. It consists of several pieces of puff paste, one put on another, with sweetmeats between.

Gelee Marbré ; marbled jelly.

Gimbelettes ; jumbles, a sort of burnt sugar.

Grenadines ; very thin collops.

I

Jaunemange ; a jelly made of isinglass, of a yellow colour.

Jugged hare ; hashed hare.

Jumbles ; a sort of burnt sugar.

L

Laitage Epiçé ; white pot.

Lamb Chevaux de Frise ; the bones are taken out, and carefully scraped from the meat. The meat must be nicely braised ; and when done, the bones put one within the other in the form of a chevaux de frise.

Liaison ; a preparation of cream and eggs. See page 114.

M

Maintenons ; mutton or veal cutlets seasoned with pepper, salt, &c. See page 210.

Marmalade ;

Marmalade ; fruit boiled in sugar.

Matelotte ; meat en matelotte. According to the sailor's fashion.

Mirangles, or Mirangues ; whites of eggs, beat up to a stiff froth with sugar.

Mouton en Timbale ; mutton dressed in a mould in the shape of a kettle-drum.

Mutton a-la-Chevrueil ; mutton to eat like roebuck. This is done by boning and laying the mutton in sweet oil, vinegar, red wine, and sweet herbs, over night ; take it out the next day, put it into a braise the following day with some good stock. Let it stew till tender ; when done skim off the fat and serve.

Mutton-a-la-haut-gout ; mutton hung and dressed in a very high relishing way.

Mutton Chops Riblette ; broiled mutton chops.

O

Oeufs à la Trip ; eggs fricassed.

Omelette ; a thick pancake made of eggs.

Oysters en Bechemel ; oysters with bechemel sauce.

P

Parfait Amour ; perfect love. A French cordial.

Patés ; small pies made of meat or fish.

Pièce Monté ; consists of several pieces of paste cut into forms and joined together with sugar ; it may be made into temples, trees, &c.

Pies a-la-Perigord ; pies so named, from the town of Perigord, in France, which is celebrated for them.

Pigeons a-la-Crapaudine ; pigeons flattened and broiled.

Pigeons au poire ; pigeons stuffed and dressed in the shape of a pear.

Pigeons en Surtout ; pigeons disguised in a thick force meat.

Pollenta ; turkey stewed in good gravy, with parmasan cheese, and garlic.

Pork a-la-Boisson ; pork which while roasting must be well saturated with red wine.

Poularde a la Financiere ; fowls done in a very rich expensive manner.

Pralines ; prawlongs or crisped almonds.

Prawlongs ; almonds, crisped with sugar.

Pumpton of Pigeons ; pigeons dressed with force meat at top and bottom like a pie-crust.

R

Ragout ; a very high seasoned stewed meat.

Ragout mée ; a ragout made of various meats, &c.

Renmestee ; jelly broth made of fragments.

Ressoles a la Bechemel ; white collops.

Roulard of Mouton and Roots ; rolled mutton and roots.

S

Salmagondis ; salmagundi or hotch potch.

Salmies ; a salmi is a highly seasoned ragout, of any underdone game, poultry, &c.

Sauce à la Reine ; queen's sauce.

- Sauce à l'Oseille* ; sorrel sauce.
Sauce Robert ; Robert sauce.
Sauce Italian Blanche ; white Italian sauce.
Sauce Piquante ; sharp or relishing sauce.
Sauce Poivrade ; high, or strongly seasoned sauce, for game, &c.
Sauce Ravigotte ; a relishing sauce.
Scotch, or scorched Collops ; thin slices of veal browned, and dressed with herbs, &c.
Semels of Fish ; boned fish made into a ragout.
Soup a-la-Flamond ; Flemish soup.
Soup a la Jardiniere ; gardener's wife's soup.
Soup a la Reine ; queen's soup.
Soup au Bourgeois ; citizen's soup.
Soup Maigre ; soup for fast-days, made without meat.
Soup Santé ; a healthful soup, spring soup.
Sweetbreads larded, and an Emince ; bacon and paper should be covered over the sweetbreads, to lard them, and some veal cut in very thin collops, or minced, should be put in the middle.

T

- Tartlet* ; a small tart.
Tenderones de Veau ; veal gristles.
Tourtulongs ; small biscuits or cracknels.

V

- Veal a la Daube* ; daubed veal.
Vechioni ; preserved chesnuts.
Vol au Vent ; light paste that moves with the air.
Vol au Vent a la Financiere ; a very rich expensive ragout, put into a very light puff paste.
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THE
FAMILY TRADESMEN'S DIRECTORY;

OR, ALPHABETICAL LIST OF

*Some of the most respectable Manufacturers and Dealers in the
various Articles connected with Domestic Economy.*

ABBOTT E. Oil and Italian Warehouse, Brownlow-street, Holborn
Adams Robert, Wax & Tallow-chandler, 50, Brewer-st. Golden-sq.
Alchorne & Bingley, Oil and Colourmen, 18, Aldgate High-street
Alger Sam. Wax and Tallow Chandler, 74, Gracechurch-street
Allanson, W. Sheffield Plate Warehouse, Castle-street, Holborn
Allen Thomas, Woollen-draper and Mercer, 18, Old Bond-street
Allnutt William, Turner to his Majesty, 188, Piccadilly
Andrewes Jas. Linen-draper, 51, St. Paul's Church-yard
Andrews G. Looking-glass Manufactory, 7, Charing-cross
Arnaud & Shaw, Grocers and Tea-dealers, 29, Strand
Ashworth Tho. Oilman and Salter, 2, Gt. Russel-street, Bloomsbury
Atkinson T. P. Brush & Carpet Broom Manuf. 96, Bishopgate without
Aveling T. Oil and Italian Warehouse, 70, Piccadilly
Baber, Downing & Smith, Patent Floor Cloth Manuf. Knightsbridge
Bainton R. Dealer in Hams and Tongues, 51, Lombard-street
Baldwin Thos. China and Staffordshire Wareh. 27, Oxford-street
Ball E. & W. Italian and Oil Warehouse, 76, New Bond-street
Barker & Sons, Blanket and Carpet Manufacturers, 27, Bread-street
Barlow E. and Son, Fish-factors, 113, Lower Thames-street
Barnfield William, Oilman, 46, Bishopsgate without
Barron & Son, Ironmongers, 476, Strand
Bartrum Cha. Hardwareman, 2, London-bridge
Batley & Co. Drug-grinders, Seward-street, Goswell-street
Bayley & Blew, Perfumers, Cockspur street, Charing-cross
Bayley John, Fishmonger, 20, Newgate-street
Beadnell Geo. Ready-made Linen Warehouse, 68, Gracechurch-str.
Becket & Son, Mustard-makers, 49, Barbican
Beeseley T. Staffordshire Warehouse, Bankside
Bennington John, Tinman, 103, Jermyn-street, St. James's
Binyon E. Hardware and Pont-y-pool Wareh. 2, Fenchurch-street
Birch & Son, Pastry-cooks, 15, Cornhill
Block S. Worsted Lace and Fringe Manufacturer, 32, Newgate-str.
Bloss John, Corn-chandler, 63, Watling-street
Bonsor Jos. Stationer, 132, Salisbury-square, Fleet-street
Bowler J. J. Biscuit-baker, 10, Leadenhall-street
Bowering Charles, Wholesale Coffee-dealer, 26, Rood-lane
Branson & Son, Confectioners, 77, Cheapside
Broomhall Tho. Dry Salter, 41, Cannon-street
Brown R. Bed and Bedding Wareh. 24, Bedford-st. Covent-garden
Brown Tho. & Dan. Glassmen & Potters, 46, Fleet-market

Broxup

Broxup & Hum, Cork-cutters, 81, Fenchurch-street
 Buckley Hen. Floor-cloth Warehouse, 161, Strand
 Buhl John, Coppersmith, 128, St. Martin's-lane
 Burgess & Son, Oil and Italian Warehouse, 107, Strand
 Buzzard John, Carver, Gilder and Paper-hanger, 109, High Holborn
 Carr Tho. Brush-maker, &c. 47, Crooked-lane Cannon-street
 Carruthers R. Ham, Bacon, &c. Wareh. 11, Lower Thames-street
 Carter Jos. Laceman, 42, Lombard-street
 Casimir & Co. Chocolate-makers, &c. Suffolk-st. Middlesex-hosp.
 Cater, Marshall & Co. Linen-drapers, 73, St. Paul's Church-yard
 Chalmers J. & E. Turnery and Toy Warehouse, 472, Strand
 Chaplin Wm. Wire-worker, 24, Fish-street-hill
 Chappell J. & P. Brush-makers, 52, Prince's-street, Leicester-square
 Clarence R. Bed Furniture and Linen Warehouse. 94, Minories
 Clark & Giles, Oil Merchants and Salters, 221 & 222, Shoreditch
 Clarke & Callahan, Silk-dyers, 41, Greek-street, Soho
 Cleaver Sam. & Cha. Soap-makers, Shoe-lane, Fleet-street
 Cockings and Son, Tinsplate-workers, 145, Long-acre
 Collyer Tho. Oil and British Wine Merchant, 4, Great Eastcheap
 Collyer D. Chinaman, 37, Bow-lane, Cheapside
 Currey and Co. Fishmongers and Oyster Merchts. 41, Fleet-street
 Dadley Edw. Pewterer, 61, Shoe-lane
 Davison, Newman & Co. Grocers & Tea-dealers, 44, Fenchurch-st.
 Desormeaux, Hutchings & Co. Pat. Candle Manuf. 19, Little Britain
 Downing Th. Floorcloth Manufacturer, Knightsbridge
 Drury & Son, Carpet & Blanket Wareh. 2, Little Piazza, Covent-g.
 Dudding & Nelson, Furniture Printers, 67, New Bond-street
 Eamer Sir John & Co. Wholesale Grocers, 3, Wood-street
 Edwards & Hill, Mattress Manufacturers, 45, Gray's-inn-lane
 Elliott Wm. Chinaman, 27, St. Paul's Church-yard
 Elworthy R. Grocer and Tea-dealer, 13, Tavistock-str. Covent-g.
 Evans David, Welsh Hosiery, &c. Wareh. 2, Russia-row, Milk-str.
 Evans J. R. Hardwareman, 36, Crooked-lane, Cannon-street
 Eyre Wm. & Edw. Wine & Brandy Merchts. 114, Upper Thames-st.
 Farrer Wm. Fruiterer and Confectioner, 217, Oxford-street
 Fearn John George, Jeweller and Goldsmith, 73, Strand
 Fearon & Smith, Coal Merchants, Beaufort Coal Wharf, Strand
 Fenn J. & Sons, Fish Salesmen, 5, Swan-lane, Upper Thames-street
 Finnie John, Spring Saddle-maker, 72, Piccadilly
 Flight & Barr, Worcester China Wareh. 1, Coventry-str. Haymarket
 Foord Jas. Block Tin Manufactory, 90, Tottenham-court-road
 Gaimes W. Cutler and Perfumer, 53 & 54, St. Paul's Church-yard
 Gee J. Chair-maker & Turner to his Majesty, 15, Wardour-st. Soho
 Geer Edw. Brazier and Tinman, 26, St. John's-street
 Godfrey & Cooke, Chemists, 31, Southampton-street, Strand
 Goldicutt John, Glass & Staffordshire Wareh. 21, King-st. Covent-g.
 Grant & Hurley, Carpet and Upholstery Warehouse, 226, Piccadilly
 Green

Green Sarah, Oil and Italian Warehouse, 40, Gray's-inn-lane
 Green W. & G. Dyers & Callenderers, 2, Broad-st. Carnaby-market
 Gunson Robt. Fearnought & Blanket Manuf. 10, Prince's-st. Southw
 Hall & Son, Playing Card-makers, 25, Piccadilly
 Hardcastle A. Water-closet and Engine-maker, 11, Berwick-st. Soho
 Harvey & Weaver, Floor-cloth Manuf. 57, Broad-st. Bloomsbury
 Harwood Wm. Brush-maker and Turner, 37, Holborn-hill
 Hoffman M. & Son, Confectioners, 3, Bishopsgate within
 Holab, Carus & Holab, Tea-dealers, 191, Bishopsgate-without
 Hooper & Norton, Confectioners, 27, High Holborn
 Hooper Wm. Glass and Staffordshire Wareh. 249, Ditto
 Hudson & Colson, Salt Merchants, 37, Fish-street-hill
 Hudson W. Brush-maker and Turner, 89, Leadenhall-street
 Hurles E. Wireworker, 38, Great Tower-street
 Husan Jas. Staffordshire Warehouse, 120, Great Portland-street
 Huxley R. Sieve, Brush and Turnery Warehouse, 63, Wood-street
 Jackson Dan. Needle-maker, 40, Charles-street, Horslydown
 Jackson Wm. Furnishing Ironmonger, 6, Fleet-street
 Jacob Ann, Child Bed-linen Warehouse, 20, Bartholomew-close
 Johnson & Co. Hosiers, 118, Cheapside
 Jones Rich. Perfumer and Toyman, 25, Ludgate-street
 Keate J. C. Wax and Honey Warehouse, 30, Little Britain
 Kent & Co. Fishmongers, 17, Lower Thames-street
 Kimpton John & William, Biscuit bakers, 40, Fish-street-hill
 King Tho. Furnishing Ironmonger, Parliament-street, Westminster
 Langstons, Butts & Langstons, Haberdashers, 43, Gutter-lane
 Leach Tho. Cotton Manufacturer, 57, Friday-street
 Lowe Theop. Salter and Oilman, 46, Botolph-lane, Eastcheap
 Lyne Francis, Upholsterer, 150, New Bond-street
 M'Millan Rebecca, Oil and Italian Warehouse, 50, Leadenhall-st.
 Macrae & Son, Oil and Colourmen, 119, Whitechapel
 Malcolm Wm. & Co. Nursery and Seedsman, Kensington
 Matthew H. & J. Brush Manuf. & Warehousemen, 106, U. Thames-st.
 Matthews Geo. Grocer and Tea-dealer, 300, Borough
 Maunder James, Brandy Merchant, 9, Crutched-friars
 Merrill John, Tallow-chandler and Melter, Crown-st. Moorfields
 Middleton Nicholas, Pencil-maker, 145 & 162, Strand
 Mills Wm. Bedding and Carpet Warehouse, 3, Monument-yard
 Morris W. & T. Wine & Brandy Merchants, 9, Little Tower-street
 Mortlock Wm. China Warehouse, 250, Oxford-street
 Morton & Co. Sheffield Plate Wareh. 3, Bell's-build. Salisbury-sq
 Neville John, Ironmonger and Hardwareman, 416, Strand
 North, Hoare, Nanson & Simpson, Grocers, 190, Fleet-street & New
 Bridge-street
 North W. & Co. Potters & Glass-sellers, 104, Bishopsgate without
 North & Frith, Turnery Warehouse, 80, Gracechurch-street
 Old David, Pin and Needle-maker, 108, Bishopsgate within
 S Oldham,

Oldham, Oldham, & Co. Patent Stove Manuf. Brook-house, Holb.
 Osmond & Herriott, Wine & Brandy Merchants, 17, Little Tower-st.
 Parry & Co. Soap & Candle Manuf. 42, Primrose-street, Shoreditch
 Pasley Henry, Hardwareman, 127, Jernyn-street, Piccadilly
 Patey, Butts & Co. Whol. Perfumers, 12, Three King-co. Lambard-st.
 Pearson & Lygo, China and Glass Warehouse, 135, New Bond-st
 Playfair David & Co. Wax and Tallow-chandlers, 33, Lit. Eastcheap
 Poyzer Benj. Spice and Drug Warehouse, 21, Great Eastcheap
 Priddy Jacob, Italian Warehouse, 371, Oxford-street
 Prosser John, Patent Smoke Jack-maker, 5, Back-hill, Hatton-gar.
 Rawlinson Joseph, Oilman and Salter, 7, Great Portland-street
 Rich Wm. Venison-dealer, 2, Ludgate-hill
 Ritterner & Saxby, French China Wareh. 40, Albemarle-st. Piccad.
 Robinson H. Stove Grate Manufact. 22 & 23, Little Saffron-hill
 Rowland Joshua, Brush-maker and Turner, 60, Borough
 Rundell, Bridge & Rundell, Jewellers & Goldsmiths, 32, Ludgate-hill
 Russell Edward, Biscuit-baker, 453, Strand
 Sargent Dan. English Wine and Spirit Merchant, 69, Borough
 Scholey Peter & Sam. Ham Merchts. 32, Nicholas-la. Lombard-st.
 Seward S. Wilton Carpet Warehouse, 22, Leather-lane, Holborn
 Shirley J. H. China & Staffordshire Wareh. 55, Gt. Mary-le-bon-st.
 Simms Sam. Bedding Warehouse, 1, Blackman-street, Borough
 Simon J. Dry-salter, 12, Laurence-pountney-lane
 Slark & Son, Block Tin Manufactory, 19, Cheapside
 Smallpiece John, Orange Merchant, 2, Fish-street-hill
 Smith Chas. Basket-maker and Turner, 60, Chiswell-street
 Smith John, Capillaire Merchant, 50, Upper Thames-street
 Smith John, Wine Merchant, 31, Friday-steet, Cheapside
 Stedman Caleb, Linen-draper, 113, New Bond-st.
 Streat S. F. Marble Paper Manufact. 70, Shoe-lane
 Teasdale & Humphreys, Tea-dealers, &c. 13, St. Paul's Church-yard
 Todd Crookes, Tea-dealer, 70, Fleet-street
 Valentine Chas. Paper Tea-tray Manuf. &c. 22, Aylesbury-street
 Vanhagen T. Pastry-cook, &c. 63, St. Paul's Church-yard
 Vanherman, Fores & Co. British Paint Manuf. 28, Mary-bone-st.
 Volckman Jas. Brush-maker and Turner, 85, Cannon-street
 Weatherstone Geo. Wax and Tallow-chandler, 91, Borough
 Weeden, Jos. Oil and Italian Wareh. 24, Duke-street, Grosvenor-sq
 Whitehead, G. Ale, Beer & Cyder Mt. 2, Round-co. St. Martin's-le-grand
 Wildman Dan. Honey Merchant, 326, High Holborn
 Wilkins Rob. Mineral Water Warehouse, 27, St. Alban's-street
 Willies, E. Furnishing Ironmonger, 304, Strand
 Wolfe Art. Mustard & Salt Fish Wareh. 34, Lower East Smithfield
 Yeats, Browns & Scott, Wine & Brandy Merchts. 2, St. Mary-hill
 Young C. Oilman & Dealer in British Wines, High-street, Islington
 Younie Jas. Stove Grate Manufact. 15, Theobald's-road

TABLES

ADAPTED FOR GENERAL USE.

APOTHECARIES WEIGHT.

20 Grains 1 Scruple | 8 Drachms 1 Oz.
 3 Scr. 1 Drachm | 12 Oz. 1 Pound

Apothecaries compound their Medicines by this Weight, but buy and sell by Avoirdupoise.

ALE AND BEER MEASURE.

2 Pints make 1 Quart
 4 Quarts 1 Gallon
 8 Gall. 1 Firkin of Ale }
 9 Gall. 1 Firkin of Beer } in London
 2 Firkins 1 Kilderkin
 2 Kilderkins 1 Barrel
 3 Kilderkins 1 Hogshead
 3 Barrels 1 Butt

WINE MEASURE.

2 Pints make 1 Quart
 4 Quarts 1 Gallon
 42 Gallons 1 Tierce
 63 Gallons 1 Hogshead
 84 Gallons 1 Puncheon
 1 Tierce and a Half 1 Hogshead
 2 Hogsheads 1 Pipe or Butt
 2 Pipes 1 Tun
 By this Measure all Brandies, Spirits, Mead, Cider, Perry, Milk, and Oil, are measured.

DRY MEASURE.

2 Pints make 1 Qrt | 5 Quarters 1 Wey
 Quarts 1 Pottle | or Load
 Pottles 1 Gallon | 5 Pecks 1 Bush. of
 Gallons 1 Peck | Water Measure
 Pecks 1 Bushel | 4 Bush. 1 Coomb
 Bushels 1 Quarter | 10 Coombs 1 Wey
 Winchester | 2 Wey 1 Last
 By this Measure, Salt, Oysters, Corn, and other Dry Goods are measured.

SQUARE MEASURE.

44 Square Inches make 1 square Foot
 9 Square Feet 1 square Yard
 30 $\frac{1}{4}$ Square Yards 1 square Pole
 40 Square Poles 1 square Rood
 4 Square Roods 1 square Acre
 40 Square Acres 1 square Mile
 This includes Length and Breadth.

LAND MEASURE.

5 Yards & a Half, or 16 Feet & a Half,
 make 1 Rod, Pole, or Perch
 40 Rods or Poles 1 Furlong
 40 Rods in Length & } 1 Rood or Qur.
 1 in Breadth } of an Acre
 4 Roods or Quarters 1 Acre

LONG MEASURE.

3 Barl. Corns 1 Inch | 40 Poles 1 Furl.
 12 Inches 1 Foot | 8 Furl. 1 Mile
 3 Feet 1 Yard | 3 M. 1 League
 6 Feet 1 Fathom | 20 Leagues 1
 5 $\frac{1}{2}$ Yards 1 Pole | Degree
 This treats of Length only.

COAL MEASURE.

4 Pecks make 1 Bushel
 9 Bushels 1 Vat or Strike
 36 Bushels 1 Chaldron
 21 Chaldrons 1 Score

TROY WEIGHT.

20 Grains make 1 Pennyweight
 20 Pennyweights 1 Ounce
 12 Ounces 1 Pound
 By this Weight, Jewels, Gold, Silver, Amber, &c. are weighed.
 14 Ounces, 11 Pennyweights, and 15 Grains and a Half Troy, are equal to a Pound Avoirdupoise.

AVOIRDUPOISE WEIGHT.

16 Drachms 1 Oz. | 4 Quarters 1 Hun-
 16 Oz. 1 Pound | dred or 112 lb.
 28 lb. 1 Qr. of Cwt. | 20 Hand. 1 Ton.
 Bread, Butter, Cheese, Flesh, Grocery Wares, and all Goods that have Waste, are weighed by this Weight.

TIME.

60 Seconds make 1 Minute
 60 Minutes 1 Hour
 24 Hours 1 Day
 7 Days 1 Week
 4 Weeks 1 Month
 13 Months, 1 Day, 6 Hours, or
 365 Days, 5 Hours, 48 Min. 57 Seconds,
 39 Thirds, are a Solar Year.
 8766 Hours, or 525,949 Min. 1 Year.

A TABLE OF DUTIES ON BILLS, NOTES, RECEIPTS, BONDS, &c.

BILLS AND NOTES,		RECEIPTS.	
After Date or Sight.		In full of all Demands - - - - -	
If 2l. and not exceeding .. 5l. 5s.	1s.	For 2l. - - and under - - - 10l.	0s. 2d.
Above 5l. 5s. ditto 30l.	1s. 6d.	For 10 - - - - ditto - - - 20	0s. 4d.
Above 30l. ditto 50 ..	2s. 0d.	For 20 - - - - ditto - - - 50	0s. 8d.
Above 50 ditto 100 ..	3s. 0d.	For 50 - - - - ditto - - - 100	1s. 0d.
Above 100 ditto 200 ..	4s. 0d.	For 100 - - - - ditto - - - 200	2s. 0d.
Above 200 ditto 500 ..	5s. 0d.	For 200 - - - - ditto - - - 500	3s. 0d.
Above 500 ditto 1000 ..	7s. 6d.	For 500 and upwards - - - - -	5s. 0d.
Above 1000	10s. 0d.	The Receiver to pay for the Stamp.	
BILLS AND PROMISSORY NOTES		BONDS.	
Payable on Demand.		As security for Payment of Money.	
If 2l. and not exceeding .. 5l. 5s.	8d.	Any sum, - - not exceeding 100l.	20s.
FOREIGN BILLS OF EXCHANGE.		Above 100l. - - ditto - - - 300	30s.
Drawn in Sets.		Above 300 - - - ditto - - - 500	2l.
Every Bill must be stamped.		Above 500 - - - ditto - - - 1000	3l.
Any Sum, not exceeding ... 100l.	1s.	Above 1000 - - - ditto - - - 2000	4l.
Above 100l. ditto 200 ..	2s.	Above 2000 - - - ditto - - - 3000	5l.
Above 200 ditto 500 ..	3s.	Above 3000 - - - ditto - - - 4000	6l.
Above 500 ditto 1000 ..	4s.	Above 4000 - - - ditto - - - 5000	7l.
Above 1000	5s.	Above 5000 - - - ditto - - - 10000	9l.
		Above 10000 - - - ditto - - - 15000	12l.
		Above 15000 - - - ditto - - - 20000	15l.
		Above 20000 - - - ditto - - - 20l.	

TABLE OF BANK BUSINESS.

Transfer Days, Payment of Dividends, and proper Hours for transacting each Day's Business.

Name.	Days of Transfer.	Dividends when due.	H. of receiv. Divid.
Bank Stock	Tues. Thurs. Friday	Lady-Day and Mich.	9 to 11, and 1 to 3.
5 per C. Navy Ann.	Mond. Wed. Fri.	Mids. and Christmas	ditto
4 per C. Consolidated	Tues. Thurs. Satur.	Lady-Day and Mich.	ditto
3 per C. Consolidated	Tu. Wed. Th. Fri.	Mids. and Christmas	9 to 3
.... Reduced	Tu. Wed. Th. Fri.	Lady-Day and Mich.	9 to 11, and 1 to 3.
.... 1726	Tues. and Thursday	Mids. and Christmas	ditto
Long Annuities	Mond. Wed. Satur.	Lady-Day and Mich.	ditto
New 5 per Cent. 1797	Tu. Thurs. and Fri.	ditto	ditto
Imperial 3 per Cent.	Mond. Wed. Fri.	May 1. and Nov. 1.	ditto
... Ann. for 25 Years	Tues. Thurs. Satur.	ditto	ditto
Irish 5 per Cent. ditto	Mar. 25 and Sept. 25	ditto
... Ann. 1794 for 15 Y. ditto	ditto	ditto
... 1795 ditto ditto	ditto	ditto
South Sea Stock	Mond. Wed. Fri.	Mids. and Christmas	9 to 2,
3 per C. Old Anns. ditto	Lady-Day and Mich.	ditto
.... New Anns.	Tues. Thurs. Satur.	Mids. and Christmas	ditto
.... 1751	Tues. and Thursday	ditto	ditto
India Stock	Tues. Thurs. Satur	ditto	ditto

* * India Ann. trans. to 3 per C. Red. at the Bank, Oct. 10, 1793. Int. on India B. due Mar. 31. Sept. 30.

No Business Jan. 1, 6, 18, 25, 30;—Feb. 2, 10, 11, 24;—Mar. 25, 27, 30, 31;—April 23, 25;—May 1, 7, 18, 19, 29;—June 4, 11, 24, 29;—July 25;—Aug. 12, 24;—Sept. 2, 21, 22, 29;—Oct. 13, 25, 26, 28;—Nov. 1, 4, 5, 9, 30;—Dec. 21, 25, 26, 27, 28. Ash-Wed. Good Fri. Easter-Mond. Tues. Whit-Mond. Tues. Ascension Day, are Holidays. If Jan. 18, 30; May 29; June 4; Aug. 12; Sept. 2; Nov. 5, 9, fall on Sunday to be kept on Monday.

The following Tables will be found of the utmost utility in marketing, and in buying or selling articles of any description; as they exhibit, at one view, the amount or value of any commodity, from one pound, ounce, yard, &c. to one hundred; and from one farthing to one shilling.

No. of lbs. &c.	1 Far.		2 Far.		3 Far.		1d.		1½d.		1¾d.	
	s.	d.	s.	d.	s.	d.	s.	d.	s.	d.	s.	d.
2	0	0½	0	1	0	1½	0	2	0	2½	0	3
3	0	0¾	0	1½	0	2¼	0	3	0	3¾	0	4½
4	0	1	0	2	0	3	0	4	0	5	0	6
5	0	1¼	0	2½	0	3¾	0	5	0	6½	0	7½
6	0	1½	0	3	0	4½	0	6	0	7½	0	9
7	0	1¾	0	3½	0	5¼	0	7	0	8¼	0	10½
8	0	2	0	4	0	6	0	8	0	10	1	0
9	0	2¼	0	4½	0	6¾	0	9	0	11¼	1	1½
10	0	2½	0	5	0	7½	0	10	1	0½	1	3
11	0	2¾	0	5½	0	8¼	0	11	1	1¾	1	4½
12	0	3	0	6	0	9	1	0	1	3	1	6
13	0	3¼	0	6½	0	9¾	1	1	1	4½	1	7½
14	0	3½	0	7	0	10½	1	2	1	5½	1	9
15	0	3¾	0	7½	0	11¼	1	3	1	6¼	1	10½
16	0	4	0	8	1	0	1	4	1	8	2	0
17	0	4¼	0	8½	1	0¾	1	5	1	9¼	2	1½
18	0	4½	0	9	1	1½	1	6	1	10½	2	3
19	0	4¾	0	9½	1	2¼	1	7	1	11¼	2	4½
20	0	5	0	10	1	3	1	8	2	1	2	6
21	0	5¼	0	10½	1	3¾	1	9	2	2¼	2	7½
22	0	5½	0	11	1	4½	1	10	2	3½	2	9
23	0	5¾	1	11½	1	5¼	1	11	2	4¼	2	10½
24	0	6	1	0	1	6	2	0	2	6	3	0
25	0	6¼	1	0½	1	6¾	2	1	2	7¼	3	1½
26	0	6½	1	1	1	7½	2	2	2	8½	3	3
27	0	6¾	1	1½	1	8¼	2	3	2	9¼	3	4½
[28*	0	7	1	2	1	9	2	4	2	11	3	6
29	0	7¼	1	2½	1	9¾	2	5	3	0½	3	7½
30	0	7½	1	3	1	10½	2	6	3	1½	3	9
31	0	7¾	1	3½	1	11¼	2	7	3	2¼	3	10½
32	0	8	1	4	2	0	2	8	3	4	4	0
33	0	8¼	1	4½	2	0¾	2	9	3	5¼	4	1½
34	0	8½	1	5	2	1½	2	10	3	6½	4	3
35	0	8¾	1	5½	2	2¼	2	11	3	7¼	4	4½
36	0	9	1	6	2	3	3	0	3	9	4	6
37	0	9¼	1	6½	2	3¾	3	1	3	10¼	4	7½
38	0	9½	1	7	2	4½	3	2	3	11¼	4	9
39	0	9¾	1	7½	2	5¼	3	3	4	0¾	4	10½
40	0	10	1	8	2	6	3	4	4	2	5	0
41	0	10¼	1	8½	2	6¾	3	5	4	3¼	5	1½
42	0	10½	1	9	2	7½	3	6	4	4½	5	3
43	0	10¾	1	9½	2	8¼	3	7	4	5¼	5	4½
44	0	11	1	10	2	9	3	8	4	7	5	6
45	0	11¼	1	10½	2	9¾	3	9	4	8¼	5	7½
46	0	11½	1	11	2	10½	3	10	4	9½	5	9
47	0	11¾	1	11½	2	11¼	3	11	4	10¾	5	10½
48	1	0	2	0	3	0	4	0	5	0	6	0
49	1	0¼	2	0½	3	0¾	4	1	5	1¼	6	1½
50	1	0½	2	1	3	1½	4	2	5	2½	6	3
51	1	0¾	2	1½	3	2¼	4	3	5	3¼	6	4½
52	1	1	2	2	3	3	4	4	5	5	6	6
53	1	1¼	2	2½	3	3¾	4	5	5	6¼	6	7½
54	1	1½	2	3	3	4½	4	6	5	7½	6	9
55	1	1¾	2	3½	3	5¼	4	7	5	8¼	6	10½
[56†	1	2	2	4	3	6	4	8	5	10	7	0
[84†	1	9	3	6	5	3	7	0	8	9	10	6
100	2	1	4	2	6	3	8	4	10	5	12	6
§ 112	2	4	4	8	7	0	9	4	11	8	14	0

* One Quarter of the Great Hundred.

† One Half ditto.

‡ Three Quarters ditto.

§ The Great Hundred Weight.

No. of lbs. & c.	$1\frac{1}{4}$ d.		2 d.		$2\frac{1}{4}$ d.			$2\frac{1}{2}$ d.			$2\frac{3}{4}$ d.			3 d.		
	s.	d.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
2	0	$3\frac{1}{2}$	0	4	0	$4\frac{1}{2}$		0	5		0	$5\frac{1}{2}$		0	6	
3	0	$5\frac{1}{4}$	0	6	0	$6\frac{3}{4}$		0	$7\frac{1}{2}$		0	$8\frac{1}{4}$		0	9	
4	0	7	0	8	0	9		0	10		0	11		1	0	
5	0	$8\frac{3}{4}$	0	10	0	$11\frac{1}{4}$		1	$0\frac{1}{2}$		1	$1\frac{3}{4}$		1	3	
6	0	$10\frac{1}{2}$	1	0	1	$1\frac{1}{2}$		1	3		1	$4\frac{1}{2}$		1	6	
7	1	$0\frac{1}{4}$	1	2	1	$3\frac{3}{4}$		1	$5\frac{1}{2}$		1	$7\frac{1}{4}$		1	9	
8	1	2	1	4	1	6		1	8		1	10		2	0	
9	1	$3\frac{3}{4}$	1	6	1	$8\frac{1}{4}$		1	$10\frac{1}{2}$		2	$0\frac{3}{4}$		2	3	
10	1	$5\frac{1}{2}$	1	8	1	$10\frac{1}{2}$		2	1		2	$3\frac{1}{2}$		2	6	
11	1	$7\frac{1}{4}$	1	10	2	$0\frac{3}{4}$		2	$3\frac{1}{2}$		2	$6\frac{1}{2}$		2	9	
12	1	9	2	0	2	3		2	6		2	9		3	0	
13	1	$10\frac{3}{4}$	2	2	2	$5\frac{1}{2}$		2	$8\frac{1}{2}$		2	$11\frac{3}{4}$		3	3	
14	2	$0\frac{1}{2}$	2	4	2	$7\frac{1}{2}$		2	11		3	$2\frac{1}{2}$		3	6	
15	2	$2\frac{1}{4}$	2	6	2	$9\frac{3}{4}$		3	$1\frac{1}{2}$		3	$5\frac{1}{4}$		3	9	
16	2	4	2	8	3	0		3	4		3	8		4	0	
17	2	$5\frac{3}{4}$	2	10	3	$2\frac{1}{4}$		3	$6\frac{1}{2}$		3	$10\frac{3}{4}$		4	3	
18	2	$7\frac{1}{2}$	3	0	3	$4\frac{1}{2}$		3	9		4	$1\frac{1}{2}$		4	6	
19	2	$9\frac{1}{4}$	3	2	3	$6\frac{3}{4}$		3	$11\frac{1}{2}$		4	$4\frac{1}{4}$		4	9	
20	2	11	3	4	3	9		4	2		4	7		5	0	
21	3	$0\frac{3}{4}$	3	6	3	$11\frac{1}{4}$		4	$4\frac{1}{2}$		4	$9\frac{3}{4}$		5	3	
22	3	$2\frac{1}{2}$	3	8	4	$1\frac{1}{2}$		4	7		5	$0\frac{1}{2}$		5	6	
23	3	$4\frac{1}{4}$	3	10	4	$3\frac{3}{4}$		4	$9\frac{1}{2}$		5	$3\frac{1}{4}$		5	9	
24	3	6	4	0	4	6		5	0		5	6		6	0	
25	3	$7\frac{3}{4}$	4	2	4	$8\frac{1}{4}$		5	$2\frac{1}{2}$		5	$8\frac{3}{4}$		6	3	
26	3	$9\frac{1}{2}$	4	4	4	$10\frac{1}{2}$		5	5		5	$11\frac{1}{2}$		6	6	
27	3	$11\frac{1}{4}$	4	6	5	$0\frac{3}{4}$		5	$7\frac{1}{2}$		6	$2\frac{1}{4}$		6	9	
[28	4	1	4	8	5	3		5	10		6	5		7	0	
29	4	$2\frac{3}{4}$	4	10	5	$5\frac{1}{4}$		6	$0\frac{1}{2}$		6	$7\frac{3}{4}$		7	3	
30	4	$4\frac{1}{2}$	5	0	5	$7\frac{1}{2}$		6	3		6	$10\frac{1}{2}$		7	6	
31	4	$6\frac{1}{4}$	5	2	5	$9\frac{3}{4}$		6	$5\frac{1}{2}$		7	$1\frac{1}{4}$		7	9	
32	4	8	5	4	6	0		6	8		7	4		8	0	
33	4	$9\frac{3}{4}$	5	6	6	$2\frac{1}{4}$		6	$10\frac{1}{2}$		7	$6\frac{3}{4}$		8	3	
34	4	$11\frac{1}{2}$	5	8	6	$4\frac{1}{2}$		7	1		7	$9\frac{1}{2}$		8	6	
35	5	$1\frac{1}{4}$	5	10	6	$6\frac{3}{4}$		7	$3\frac{1}{2}$		8	$0\frac{3}{4}$		8	9	
36	5	3	6	0	6	9		7	6		8	3		9	0	
37	5	$4\frac{3}{4}$	6	2	6	$11\frac{1}{4}$		7	$8\frac{1}{2}$		8	$5\frac{3}{4}$		9	3	
38	5	$6\frac{1}{2}$	6	4	7	$1\frac{1}{2}$		7	11		8	$8\frac{1}{2}$		9	6	
39	5	$8\frac{1}{4}$	6	6	7	$3\frac{3}{4}$		8	$1\frac{1}{2}$		8	$11\frac{1}{4}$		9	9	
40	5	10	6	8	7	6		8	4		9	2		10	0	
41	5	$11\frac{3}{4}$	6	10	7	$8\frac{1}{4}$		8	$6\frac{1}{2}$		9	$4\frac{3}{4}$		10	3	
42	6	$1\frac{1}{2}$	7	0	7	$10\frac{1}{2}$		8	9		9	$7\frac{1}{2}$		10	6	
43	6	$3\frac{1}{2}$	7	2	8	$0\frac{3}{4}$		8	$11\frac{1}{2}$		9	$10\frac{3}{4}$		10	9	
44	6	5	7	4	8	3		9	2		10	1		11	0	
45	6	$6\frac{3}{4}$	7	6	8	$5\frac{1}{4}$		9	$4\frac{1}{2}$		10	$3\frac{3}{4}$		11	3	
46	6	$8\frac{1}{2}$	7	8	8	$7\frac{1}{2}$		9	7		10	$6\frac{1}{2}$		11	6	
47	6	$10\frac{1}{4}$	7	10	8	$9\frac{3}{4}$		9	$9\frac{1}{2}$		10	$9\frac{1}{4}$		11	9	
48	7	0	8	0	9	0		10	0		11	0		12	0	
49	7	$1\frac{3}{4}$	8	2	9	$2\frac{1}{4}$		10	$2\frac{1}{2}$		11	$2\frac{3}{4}$		12	3	
50	7	$3\frac{1}{2}$	8	4	9	$4\frac{1}{2}$		10	5		11	$5\frac{1}{2}$		12	6	
51	7	$5\frac{1}{4}$	8	6	9	$6\frac{3}{4}$		10	$7\frac{1}{2}$		11	$8\frac{1}{4}$		12	9	
52	7	7	8	8	9	9		10	10		11	11		13	0	
53	7	$8\frac{3}{4}$	8	10	9	$11\frac{1}{4}$		11	$0\frac{1}{2}$		12	$1\frac{3}{4}$		13	3	
54	7	$10\frac{1}{2}$	9	0	10	$1\frac{1}{2}$		11	3		12	$4\frac{1}{2}$		13	6	
55	8	$0\frac{1}{4}$	9	2	10	$3\frac{3}{4}$		11	$5\frac{1}{2}$		12	$7\frac{1}{4}$		13	9	
[56	8	2	9	4	10	6		11	8		12	10		14	0	
[84	12	3	14	0	15	9		17	6		19	3		1	1	0
100	14	7	16	8	18	9		1	0	10	1	2	11	1	5	0
[112	16	4	18	8	1	1	0	1	3	4	1	5	8	1	8	0

No. of lbs. &c.	3 $\frac{1}{4}$ d.			3 $\frac{1}{2}$ d.			3 $\frac{3}{4}$ d.			4d.			4 $\frac{1}{4}$ d.			4 $\frac{1}{2}$ d.		
	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
2	0	6	$\frac{1}{2}$	0	7		0	7	$\frac{1}{2}$	0	8		0	8	$\frac{1}{2}$	0	9	
3	0	9	$\frac{3}{4}$	0	10	$\frac{1}{2}$	0	11	$\frac{1}{4}$	1	0		1	0	$\frac{1}{4}$	1	1	$\frac{1}{2}$
4	1	1		1	2		1	3		1	4		1	5		1	6	
5	1	4	$\frac{1}{4}$	1	5	$\frac{1}{2}$	1	6	$\frac{3}{4}$	1	8		1	9	$\frac{1}{4}$	1	10	$\frac{1}{2}$
6	1	7	$\frac{1}{2}$	1	9		1	10	$\frac{1}{2}$	2	0		2	1	$\frac{1}{2}$	2	3	
7	1	10	$\frac{3}{4}$	2	0	$\frac{1}{2}$	2	2	$\frac{1}{4}$	2	4		2	5	$\frac{1}{4}$	2	7	$\frac{1}{2}$
8	2	2		2	4		2	6		2	8		2	10		3	0	
9	2	5	$\frac{1}{4}$	2	7	$\frac{1}{2}$	2	9	$\frac{3}{4}$	3	0		3	2	$\frac{1}{4}$	3	4	$\frac{1}{2}$
10	2	8	$\frac{1}{2}$	2	11		3	1	$\frac{1}{2}$	3	4		3	6	$\frac{1}{2}$	3	9	
11	2	11	$\frac{3}{4}$	3	2	$\frac{1}{2}$	3	5	$\frac{1}{4}$	3	8		3	10	$\frac{1}{4}$	4	1	$\frac{1}{2}$
12	3	3		3	6		3	9		4	0		4	3		4	6	
13	3	6	$\frac{1}{4}$	3	9	$\frac{1}{2}$	4	0	$\frac{3}{4}$	4	4		4	7	$\frac{1}{2}$	4	10	$\frac{1}{2}$
14	3	9	$\frac{1}{2}$	4	1		4	4	$\frac{1}{4}$	4	8		4	11	$\frac{1}{4}$	5	5	
15	4	0	$\frac{1}{4}$	4	4	$\frac{1}{2}$	4	8	$\frac{3}{4}$	5	0		5	3	$\frac{1}{4}$	5	7	$\frac{1}{2}$
16	4	4		4	8		5	0		5	4		5	8		6	0	
17	4	7	$\frac{1}{4}$	4	11	$\frac{1}{2}$	5	3	$\frac{3}{4}$	5	8		6	0	$\frac{1}{2}$	6	4	$\frac{1}{2}$
18	4	10	$\frac{1}{2}$	5	3		5	7	$\frac{1}{2}$	6	0		6	4	$\frac{1}{2}$	6	9	
19	5	1	$\frac{3}{4}$	5	6	$\frac{1}{2}$	5	11	$\frac{1}{4}$	6	4		6	8	$\frac{1}{4}$	7	1	$\frac{1}{2}$
20	5	5		5	10		6	3		6	8		7	1		7	6	
21	5	8	$\frac{1}{4}$	6	1	$\frac{1}{2}$	6	6	$\frac{3}{4}$	7	0		7	5	$\frac{1}{4}$	7	10	$\frac{1}{2}$
22	5	11	$\frac{1}{2}$	6	5		6	10	$\frac{1}{2}$	7	4		7	9	$\frac{1}{2}$	8	3	
23	6	2	$\frac{3}{4}$	6	8	$\frac{1}{2}$	7	2	$\frac{1}{4}$	7	8		8	1	$\frac{3}{4}$	8	7	$\frac{1}{2}$
24	6	6		7	0		7	6		8	0		8	6		9	0	
25	6	9	$\frac{1}{4}$	7	3	$\frac{1}{2}$	7	9	$\frac{3}{4}$	8	4		8	10	$\frac{1}{4}$	9	4	$\frac{1}{2}$
26	7	0	$\frac{1}{2}$	7	7		8	1	$\frac{1}{2}$	8	8		9	2	$\frac{1}{2}$	9	9	
27	7	3	$\frac{3}{4}$	7	10	$\frac{1}{2}$	8	5	$\frac{1}{4}$	9	0		9	6	$\frac{3}{4}$	10	1	$\frac{1}{2}$
[28]	7	7		8	2		8	9		9	4		9	11		10	6	
29	7	10	$\frac{1}{4}$	8	5	$\frac{1}{2}$	9	0	$\frac{3}{4}$	9	8		10	3	$\frac{1}{4}$	10	10	$\frac{1}{2}$
30	8	1	$\frac{1}{2}$	8	9		9	4	$\frac{1}{2}$	10	0		10	7	$\frac{1}{2}$	11	3	
31	8	4	$\frac{3}{4}$	9	0	$\frac{1}{2}$	9	9	$\frac{1}{4}$	10	4		10	11	$\frac{1}{4}$	11	7	$\frac{1}{2}$
32	8	8		9	4		10	0		10	8		11	4		12	0	
33	8	11	$\frac{1}{4}$	9	7	$\frac{1}{2}$	10	3	$\frac{3}{4}$	11	0		11	8	$\frac{1}{4}$	12	4	$\frac{1}{2}$
34	9	2	$\frac{1}{2}$	9	11		10	7	$\frac{1}{2}$	11	4		12	0	$\frac{1}{2}$	12	9	
35	9	5	$\frac{3}{4}$	10	2	$\frac{1}{2}$	10	11	$\frac{1}{4}$	11	8		12	4	$\frac{3}{4}$	13	1	$\frac{1}{2}$
36	9	9		10	6		11	3		12	0		12	9		13	6	
37	10	0	$\frac{1}{4}$	10	9	$\frac{1}{2}$	11	6	$\frac{3}{4}$	12	4		13	1	$\frac{1}{2}$	13	10	$\frac{1}{2}$
38	10	3	$\frac{1}{2}$	11	1		11	10	$\frac{1}{2}$	12	8		13	5	$\frac{1}{2}$	14	3	
39	10	6	$\frac{3}{4}$	11	4	$\frac{1}{2}$	12	2	$\frac{1}{4}$	13	0		13	9	$\frac{3}{4}$	14	7	$\frac{1}{2}$
40	10	10		11	8		12	6		13	4		14	2		15	0	
41	11	1	$\frac{1}{4}$	11	11	$\frac{1}{2}$	12	9	$\frac{3}{4}$	13	8		14	6	$\frac{1}{2}$	15	4	$\frac{1}{2}$
42	11	4	$\frac{1}{2}$	12	3		13	1	$\frac{1}{2}$	14	0		14	10	$\frac{1}{4}$	15	9	
43	11	7	$\frac{3}{4}$	12	6	$\frac{1}{2}$	13	5	$\frac{1}{4}$	14	4		15	2	$\frac{3}{4}$	16	1	$\frac{1}{2}$
44	11	11		12	10		13	9		14	8		15	7		16	6	
45	12	2	$\frac{1}{4}$	13	1	$\frac{1}{2}$	14	0	$\frac{3}{4}$	15	0		15	11	$\frac{1}{4}$	16	10	$\frac{1}{2}$
46	12	5	$\frac{1}{2}$	13	5		14	4	$\frac{1}{2}$	15	4		16	3	$\frac{1}{2}$	17	3	
47	12	8	$\frac{3}{4}$	13	8	$\frac{1}{2}$	14	8	$\frac{1}{4}$	15	8		16	7	$\frac{3}{4}$	17	7	$\frac{1}{2}$
48	13	0		14	0		15	0		16	0		17	0		18	0	
49	13	3	$\frac{1}{4}$	14	3	$\frac{1}{2}$	15	3	$\frac{3}{4}$	16	4		17	4	$\frac{1}{2}$	18	4	$\frac{1}{2}$
50	13	6	$\frac{1}{2}$	14	7		15	7	$\frac{1}{2}$	16	8		17	8	$\frac{1}{2}$	18	9	
51	13	9	$\frac{3}{4}$	14	10	$\frac{1}{2}$	15	11	$\frac{1}{2}$	17	0		18	0	$\frac{3}{4}$	19	1	$\frac{1}{2}$
52	14	1		15	2		16	3		17	4		18	5		19	6	
53	14	4	$\frac{1}{4}$	15	5	$\frac{1}{2}$	16	6	$\frac{3}{4}$	17	8		18	9	$\frac{1}{4}$	19	10	$\frac{1}{2}$
54	14	7	$\frac{1}{2}$	15	9		16	10	$\frac{1}{2}$	18	0		19	1	$\frac{1}{2}$	1	0	3
55	14	10	$\frac{3}{4}$	16	0	$\frac{1}{2}$	17	2	$\frac{1}{4}$	18	4		19	5	$\frac{3}{4}$	1	0	7
[56]	15	2		16	4		17	6		18	8		19	10		1	1	0
[84]	1	4	9	1	4	6	1	6	3	1	8	0	1	9	9	1	11	6
100	1	7	1	1	9	2	1	11	3	1	13	4	1	15	5	1	17	6
[112]	1	10	4	1	12	8	1	15	0	1	17	4	1	19	8	2	20	0

No. of lbs. &c.	4½d.			5d.			5½d.			5¾d.			6d.		
	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
2	0	9	½	0	10		0	10	½	0	11		1	0	
3	1	2	¼	1	3		1	3	¼	1	4	½	1	5	¼
4	1	7		1	8		1	9		1	10		1	11	
5	1	11	¾	2	1		2	2	¼	2	3	½	2	4	¾
6	2	4	½	2	6		2	7	½	2	9		2	10	½
7	2	9	¼	2	11		3	0	¾	3	2	½	3	4	¼
8	3	2		3	4		3	6		3	8		3	10	
9	3	6	¾	3	9		3	11	¼	4	1	½	4	3	¾
10	3	11	½	4	2		4	4	½	4	7		4	9	½
11	4	4	¼	4	7		4	9	¾	5	0	½	5	3	¼
12	4	9		5	0		5	3		5	6		5	9	
13	5	1	¾	5	5		5	8	¼	5	11	½	6	2	¾
14	5	6	½	5	10		6	1	½	6	5		6	8	½
15	5	11	¼	6	3		6	6	¾	6	10	½	7	2	¼
16	6	4		6	8		7	0		7	4		7	8	
17	6	8	¾	7	1		7	5	½	7	9	½	8	1	¾
18	7	1	½	7	6		7	10	½	8	3		8	7	½
19	7	6	¼	7	11		8	3	¾	8	8	½	9	1	½
20	7	11		8	4		8	9		9	2		9	7	
21	8	3	¾	8	9		9	2	¼	9	7	½	10	0	¾
22	8	8	½	9	2		9	7	½	10	1		10	6	½
23	9	1	¼	9	7		10	0	¾	10	6	½	11	0	
24	9	6		10	0		10	6		11	0		11	6	
25	9	10	¾	10	5		10	11	¼	11	5	½	11	11	¾
26	10	3	½	10	10		11	4	½	11	11		12	5	½
27	10	8	¼	11	3		11	9	¾	12	4	½	12	11	¼
[28]	11	1		11	8		12	3		12	10		13	5	
29	11	5	¾	12	1		12	8	¼	13	3	½	13	10	¾
30	11	10	½	12	6		13	1	½	13	9		14	4	½
31	12	3	¼	12	11		13	6	¾	14	2	½	14	10	¼
32	12	8		13	4		14	0		14	8		15	4	
33	13	0	¾	13	9		14	5	¼	15	1	½	15	9	¾
34	13	5	½	14	2		14	10	½	15	7		16	3	¾
35	13	10	¼	14	7		15	3	¾	16	0	½	16	9	¼
36	14	3		15	0		15	9		16	6		17	3	
37	14	7	¾	15	5		16	2	¼	16	11	½	17	8	¾
38	15	0	½	15	10		16	7	½	17	5		18	12	½
39	15	5	¼	16	3		17	0	¾	17	10	½	18	8	¼
40	15	10		16	8		17	6		18	4		19	2	
41	16	2	¾	17	1		17	11	¼	18	9	½	19	7	¾
42	16	7	½	17	6		18	4	½	19	3		1	0	½
43	17	0	¼	17	11		18	9	¾	19	8	½	1	0	¾
44	17	5		18	4		19	3		1	0	2	1	1	1
45	17	9	¾	18	9		19	8	¼	1	0	7	1	1	6
46	18	2	½	19	2	1	0	1	½	1	1	1	1	2	0
47	18	7	¼	19	7	1	0	6	¾	1	1	6	1	2	6
48	19	0		1	0	0	1	1	0	1	2	0	1	3	0
49	19	4	¾	1	0	5	1	1	5	1	2	5	1	3	5
50	19	9	½	1	0	10	1	1	10	1	2	11	1	3	11
51	1	0	2	1	1	3	1	2	3	1	3	4	1	4	5
52	1	0	7	1	1	8	1	2	9	1	3	10	1	4	11
53	1	0	11	1	2	1	1	3	2	1	4	3	1	5	4
54	1	1	4	1	2	6	1	3	7	1	4	9	1	5	10
55	1	1	9	1	2	11	1	4	0	1	5	2	1	6	4
[56]	1	2	2	1	3	4	1	4	6	1	5	8	1	6	10
[84]	1	13	3	1	15	0	1	16	9	1	18	6	2	0	3
100	1	19	7	2	1	8	2	3	9	2	5	10	2	7	11
[112]	2	4	4	2	6	8	2	9	0	2	11	4	2	13	8

No. of lbs. &c.	6½d.			7d.			7½d.			8d.			8½d.			9d.		
	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
2	1	1		1	2		1	3		1	4		1	5		1	6	
3	1	7½		1	9		1	10½		2	0		2	1½		2	3	
4	2	2		2	4		2	6		2	8		2	10		3	0	
5	2	8½		2	11		3	1½		3	4		3	6½		3	9	
6	3	3		3	6		3	9		4	0		4	3		4	6	
7	3	9½		4	1		4	4½		4	8		4	11½		5	3	
8	4	4		4	8		5	0		5	4		5	8		6	0	
9	4	10½		5	3		5	7½		6	0		6	4½		6	9	
10	5	5		5	10		6	3		6	8		7	1		7	6	
11	5	11½		6	5		6	10½		7	4		7	9½		8	3	
12	6	6		7	0		7	6		8	0		8	6		9	0	
13	7	0½		7	7		8	1½		8	8		9	2½		9	9	
14	7	7		8	2		8	9		9	4		9	11		10	6	
15	8	1½		8	9		9	4½		10	0		10	7½		11	3	
16	8	8		9	4		10	0		10	8		11	4		12	0	
17	9	2½		9	11		10	7½		11	4		12	0½		12	9	
18	9	9		10	6		11	3		12	0		12	9		13	6	
19	10	3½		11	1		11	10½		12	8		13	5½		14	3	
20	10	10		11	8		12	6		13	4		14	2		15	0	
21	11	4½		12	3		13	1½		14	0		14	10½		15	9	
22	11	11		12	10		13	9		14	8		15	7		16	6	
23	12	5½		13	5		14	4½		15	4		16	3½		17	3	
24	13	0		14	0		15	0		16	0		17	0		18	0	
25	13	6½		14	7		15	7½		16	8		17	8½		18	9	
26	14	1		15	2		16	3		17	4		18	5		19	6	
27	14	7½		15	9		16	10½		18	0		19	1½	1	0	3	
[28]	15	2		16	4		17	6		18	8		19	10	1	1	0	
29	15	8½		16	11		18	1½		19	4	1	0	6½	1	1	9	
30	16	3		17	6		18	9		1	0	0	1	1	3	1	2	6
31	16	9½		18	1		19	4½		1	0	8	1	1	11½	1	3	3
32	17	4		18	8	1	0	0		1	1	4	1	2	8	1	4	0
33	17	10½		19	3	1	0	7½		1	2	0	1	3	4½	1	4	9
34	18	5		19	10		1	1	3	1	2	8	1	4	1	1	5	6
35	18	11½	1	0	5	1	1	10½		1	3	4	1	4	9½	1	6	3
36	19	6	1	1	0	1	2	6		1	4	0	1	5	6	1	7	0
37	1	0	0½	1	1	7	1	3	1½	1	4	8	1	6	2½	1	7	9
38	1	0	7	1	2	2	1	3	9	1	5	4	1	6	11	1	8	6
39	1	1	1½	1	2	9	1	4	4½	1	6	0	1	7	7½	1	9	3
40	1	1	8	1	3	4	1	5	0	1	6	8	1	8	4	1	10	0
41	1	2	2½	1	3	11	1	5	7½	1	7	4	1	9	0½	1	10	9
42	1	2	9	1	4	6	1	6	3	1	8	0	1	9	9	1	11	6
43	1	3	3½	1	5	1	1	6	10½	1	8	8	1	10	5½	1	12	3
44	1	3	10	1	5	8	1	7	6	1	9	4	1	11	2	1	13	0
45	1	4	4½	1	6	3	1	8	1½	1	10	0	1	11	10½	1	13	9
46	1	4	11	1	6	10	1	8	9	1	10	8	1	12	7	1	14	6
47	1	5	5½	1	7	5	1	9	4½	1	11	4	1	13	3½	1	15	3
48	1	6	0	1	8	0	1	10	0	1	12	0	1	14	0	1	16	0
49	1	6	6½	1	8	7	1	10	7½	1	12	8	1	14	8½	1	16	9
50	1	7	1	1	9	2	1	11	3	1	13	4	1	15	5	1	17	6
51	1	7	7½	1	9	9	1	11	10½	1	14	0	1	16	1½	1	18	3
52	1	8	2	1	10	4	1	12	6	1	14	8	1	16	10	1	19	0
53	1	8	8½	1	10	11	1	13	1½	1	15	4	1	17	6½	1	19	9
54	1	9	3	1	11	6	1	13	9	1	16	0	1	18	3	2	0	6
55	1	9	9½	1	12	1	1	14	4½	1	16	8	1	18	11½	2	1	3
[56]	1	10	4	1	12	8	1	15	0	1	17	4	1	19	8	2	2	0
[84]	2	5	6	2	9	0	2	12	6	2	16	0	2	19	6	3	3	0
100	2	14	2	2	18	4	3	2	6	3	6	8	3	10	10	3	15	0
[112]	3	0	8	3	5	4	3	10	0	3	14	8	3	19	4	4	4	0

No. of lbs. &c.	9½d.			10d.			10½d.			11d.			11½d.			1s.	
	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.
2	1	7		1	8		1	9		1	10		1	11		2	
3	2	4½		2	6		2	7½		2	9		2	10½		3	
4	3	2		3	4		3	6		3	8		3	10		4	
5	3	11½		4	2		4	4½		4	7		4	9½		5	
6	4	9		5	0		5	8		5	6		5	9		6	
7	5	6½		5	10		6	1½		6	5		6	8½		7	
8	6	4		6	8		7	0		7	4		7	8		8	
9	7	1½		7	6		7	10½		8	3		8	7½		9	
10	7	11		8	4		8	9		9	2		9	7		10	
11	8	8½		9	2		9	7½		10	1		10	6½		11	
12	9	6		10	0		10	6		11	0		11	6		12	
13	10	3½		10	10		11	4½		11	11		12	5½		13	
14	11	1		11	8		12	3		12	10		13	5		14	
15	11	10½		12	6		13	1½		13	9		14	4½		15	
16	12	8		13	4		14	0		14	8		15	4		16	
17	13	5½		14	2		14	10½		15	7		16	3½		17	
18	14	3		15	0		15	9		16	6		17	3		18	
19	15	0½		15	10		16	7½		17	5		18	2½		19	
20	15	10		16	8		17	6		18	4		19	2		1	0
21	16	7½		17	6		18	4½		19	3		1	0	1½	1	1
22	17	5		18	4		19	3		1	0	2	1	1	1	1	2
23	18	2½		19	2		1	0	1½	1	1	1	1	2	0½	1	3
24	19	0		1	0	0	1	1	0	1	2	0	1	3	0	1	4
25	19	9½		1	0	10	1	1	10½	1	2	11	1	3	11½	1	5
26	1	0	7	1	1	8	1	2	9	1	3	10	1	4	11	1	6
27	1	1	4½	1	2	6	1	3	7½	1	4	9	1	5	10½	1	7
[28]	1	2	2	1	3	4	1	4	6	1	5	8	1	6	10	1	8
29	1	2	11½	1	4	2	1	5	4½	1	6	7	1	7	9½	1	9
30	1	3	9	1	5	0	1	6	3	1	7	6	1	8	9	1	10
31	1	4	6½	1	5	10	1	7	1½	1	8	5	1	9	8½	1	11
32	1	5	4	1	6	8	1	8	0	1	9	4	1	10	8	1	12
33	1	6	1½	1	7	6	1	8	10½	1	10	3	1	11	7½	1	13
34	1	6	11	1	8	4	1	9	9	1	11	2	1	12	7	1	14
35	1	7	8½	1	9	2	1	10	7½	1	12	1	1	13	6½	1	15
36	1	8	6	1	10	0	1	11	6	1	13	0	1	14	6	1	16
37	1	9	3½	1	10	10	1	12	4½	1	13	11	1	15	5½	1	17
38	1	10	1	1	11	8	1	13	3	1	14	10	1	16	5	1	18
39	1	10	10½	1	12	6	1	14	1½	1	15	9	1	17	4½	1	19
40	1	11	8	1	13	4	1	15	0	1	16	8	1	18	4	2	0
41	1	12	5½	1	14	2	1	15	10½	1	17	7	1	19	3½	2	1
42	1	13	3	1	15	0	1	16	9	1	18	6	2	0	3	2	2
43	1	14	0½	1	15	10	1	17	7½	1	19	5	2	1	2½	2	3
44	1	14	10	1	16	8	1	18	6	2	0	4	2	2	2	2	4
45	1	15	7½	1	17	6	1	19	4½	2	1	3	2	3	1½	2	5
46	1	16	5	1	18	4	2	0	3	2	2	2	2	4	1	2	6
47	1	17	2½	1	19	2	2	1	1½	2	3	1	2	5	0½	2	7
48	1	18	0	2	0	0	2	2	0	2	4	0	2	6	0	2	8
49	1	18	9½	2	0	10	2	2	10½	2	4	11	2	6	11½	2	9
50	1	19	7	2	1	8	2	3	9	2	5	10	2	7	11	2	10
51	2	0	4½	2	2	6	2	4	7½	2	6	9	2	8	10½	2	11
52	2	1	2	2	3	4	2	5	6	2	7	8	2	9	10	2	12
53	2	1	11½	2	4	2	2	6	4½	2	8	7	2	10	9½	2	13
54	2	2	9	2	5	0	2	7	3	2	9	6	2	11	9	2	14
55	2	3	6½	2	5	10	2	8	1½	2	10	5	2	12	8½	2	15
[56]	2	4	4	2	6	8	2	9	0	2	11	4	2	13	8	2	16
[84]	3	6	6	3	10	0	3	13	6	3	17	0	4	0	6	4	4
100	3	19	2	4	3	4	4	7	6	4	11	8	4	15	10	5	0
[112]	4	8	8	4	13	4	4	18	0	5	2	8	5	7	4	5	12

EXPENCE

EXPENCE, INCOME, OR WAGES TABLE;

By the Day, Week, Month, and Year, from One Penny to Ten Pounds per Day, how much per Week, Month, and Year.

per Day.			per Week			per Month			per Year.		
l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
0	0	1	0	0	7	0	2	4	1	10	5
0	0	2	0	1	2	0	4	8	3	0	10
0	0	3	0	1	9	0	7	0	4	11	3
0	0	4	0	2	4	0	9	4	6	1	8
0	0	5	0	2	11	0	11	8	7	12	1
0	0	6	0	3	6	0	14	0	9	2	6
0	0	7	0	4	1	0	16	4	10	12	11
0	0	8	0	4	8	0	18	8	12	3	4
0	0	9	0	5	3	1	1	0	13	13	9
0	0	10	0	5	10	1	3	4	15	4	4
0	0	11	0	6	5	1	5	8	16	14	7
0	1	0	0	7	0	1	8	0	18	5	0
0	2	0	0	14	0	2	16	0	36	10	0
0	3	0	1	1	0	4	4	0	54	15	0
0	4	0	1	8	0	5	12	0	73	0	0
0	5	0	1	15	0	7	0	0	91	5	0
0	6	0	2	2	0	8	8	0	109	10	0
0	7	0	2	9	0	9	16	0	127	15	0
0	8	0	2	16	0	11	4	0	146	0	0
0	9	0	3	3	0	12	12	0	164	5	0
0	10	0	3	10	0	14	0	0	182	10	0
0	11	0	3	17	0	15	8	0	200	15	0
0	12	0	4	4	0	16	16	0	219	0	0
0	13	0	4	11	0	18	4	0	237	5	0
0	14	0	4	18	0	19	12	0	255	10	0
0	15	0	5	5	0	21	0	0	273	15	0
0	16	0	5	12	0	22	8	0	292	0	0
0	17	0	5	19	0	23	16	0	310	5	0
0	18	0	6	6	0	25	4	0	328	10	0
0	19	0	6	13	0	26	12	0	346	14	0
1	0	0	7	0	0	28	0	0	365	0	0
2	0	0	14	0	0	56	0	0	730	0	0
3	0	0	21	0	0	84	0	0	1095	0	0
4	0	0	28	0	0	112	0	0	1460	0	0
5	0	0	35	0	0	140	0	0	1825	0	0
6	0	0	42	0	0	168	0	0	2190	0	0
7	0	0	49	0	0	196	0	0	2995	0	0
8	0	0	56	0	0	224	0	0	2920	0	0
9	0	0	63	0	0	252	0	0	3285	0	0
10	0	0	70	0	0	280	0	0	3650	0	0

EXPENCE,

EXPENCE, INCOME, OR WAGES, TABLE;

By the Year, Lunar Month, Week, and Day; from One Pound to 40,000 Pounds per Year, how much per Month, or Week, or Day.

<i>per Year.</i>	<i>per Month.</i>			<i>per Week.</i>				<i>per Day.</i>			
<i>l.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>f.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>f.</i>
1	0	1	8	0	0	4	2	0	0	0	1
2	0	3	4	0	0	9	1	0	0	1	3
3	0	5	0	0	1	1	3	0	0	2	1
4	0	6	8	0	1	6	2	0	0	2	3
5	0	8	4	0	1	11	0	0	0	3	1
6	0	10	0	0	2	3	2	0	0	4	0
7	0	11	8	0	2	8	0	0	0	4	3
8	0	13	4	0	3	1	0	0	0	5	1
9	0	15	0	0	3	5	2	0	0	6	0
10	0	16	8	0	3	10	0	0	0	6	2
20	1	13	4	0	7	8	0	0	1	1	0
30	2	10	0	0	11	6	0	0	1	7	2
40	3	6	8	0	15	4	0	0	2	2	1
50	4	3	4	0	19	2	0	0	2	8	2
60	5	0	0	1	3	0	0	0	3	3	2
70	5	16	8	1	6	10	0	0	3	10	0
80	6	13	4	1	10	8	0	0	4	4	2
90	7	10	0	1	14	6	0	0	4	11	0
100	8	6	8	1	18	4	0	0	5	5	3
200	16	13	4	3	16	8	0	0	10	11	2
300	25	0	0	5	15	0	0	0	16	5	1
400	33	6	8	7	13	4	0	1	1	11	0
500	41	13	4	9	11	8	0	1	7	4	3
600	50	0	0	11	10	0	0	1	12	10	2
700	58	6	8	13	8	4	0	1	18	4	1
800	66	13	4	15	6	8	0	2	3	10	0
900	75	0	0	17	5	0	0	2	9	3	3
1000	83	6	8	19	3	4	0	2	14	9	2
2000	165	13	4	38	6	8	0	5	9	7	0
3000	250	0	0	57	10	0	0	8	4	4	2
4000	333	6	8	76	13	4	0	10	19	2	0
5000	416	13	4	95	16	8	0	13	13	11	2
6000	500	0	0	115	0	0	0	16	8	9	0
7000	583	6	8	134	3	4	0	19	3	6	2
8000	666	13	4	153	6	8	0	21	18	4	1
9000	750	0	0	172	10	0	0	24	13	1	2
10000	833	6	8	191	13	4	0	27	17	11	1
20000	1666	13	4	383	6	8	0	54	15	10	2
30000	2500	0	0	574	19	0	0	82	3	10	0
40000	3333	6	8	767	13	4	0	109	11	9	0

INTEREST, OR DISCOUNT TABLE.

AS it is usual, in many cases, on paying ready money, to be allowed a discount of five, and sometimes ten per cent, the subjoined table, (calculated at five per cent. from 1*l.* to 1000*l.*) will be found very useful.

<i>l.</i>	<i>A Day.</i>			<i>A Week.</i>			<i>A Month.</i>			<i>A Year.</i>		
	<i>s.</i>	<i>d.</i>	<i>f.</i>	<i>s.</i>	<i>d.</i>	<i>f.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>
1	0	0	0	0	0	1	0	0	1	0	1	0
2	0	0	0	0	0	2	0	0	2	0	2	0
3	0	0	0	0	0	3	0	0	3	0	3	0
4	0	0	0	0	1	0	0	0	4	0	4	0
5	0	0	0	0	1	0	0	0	5	0	5	0
6	0	0	0	0	1	1	0	0	6	0	6	0
7	0	0	0	0	1	2	0	0	7	0	7	0
8	0	0	1	0	1	3	0	0	8	0	8	0
9	0	0	1	0	2	0	0	0	9	0	9	0
10	0	0	1	0	2	1	0	0	10	0	10	0
20	0	0	2	0	4	2	0	1	8	1	0	0
30	0	0	3	0	7	0	0	2	6	1	10	0
40	0	1	1	0	9	0	0	3	4	2	0	0
50	0	1	2	0	11	2	0	4	2	2	10	0
60	0	1	3	1	1	3	0	5	0	3	0	0
70	0	2	1	1	4	0	0	5	10	3	10	0
80	0	2	2	1	6	1	0	6	8	4	0	0
90	0	2	3	1	8	3	0	7	6	4	10	0
100	0	3	1	1	11	0	0	8	4	5	0	0
200	0	6	2	3	10	0	0	16	8	10	0	0
300	0	9	3	5	9	0	1	5	0	15	0	0
400	1	1	0	7	8	0	1	13	4	20	0	0
500	1	4	1	9	7	0	2	1	8	25	0	0
1000	2	8	3	19	2	1	4	3	4	50	0	0

CONCLUSION.

THE Proprietors of MACDONALD'S New London Family Cook, cannot suffer the Volume to be closed, without remarking, that the promises, which they held forth in their Proposals for publishing it, have been realised—and more than realised—in their fullest extent.

In addition to Mr. MACDONALD'S instructions for Cookery, in all its branches; for Marketing, and Carving; for Pastry, Confectionary, Potting, Pickling, and Preserving; they pledged themselves to furnish a Glossary of the most generally received French and English Terms in the Culinary Art; Directions for Brewing making of British Wines, Distilling, managing the Dairy, Gardening, and cleaning of Household Furniture; a Selection of Family Recipes, in Medicine, Dyeing, Perfumery, &c.; Tables for calculating Servants' Wages, the Interest of Money, &c.; and a Directory, or Alphabetical List of the most respectable London Tradesmen and Manufacturers.

All this will be found to have been satisfactorily executed. Instructions, and Recipes, have also been given, for the preparation of the most esteemed Foreign Liqueurs, British Cordials, &c.; and much other Miscellaneous Matter has been introduced, the insertion of which was not originally contemplated.

In

In this work, therefore, the Public are now in possession of a Complete System of Domestic Economy; a system which forms a happy combination of copiousness, elegance, simplicity, and cheapness. The Proprietors can take upon themselves to assert, that there is no family publication extant, which embraces so great a variety of subjects, which contains so great a number of recipes, or that can be found so eminently and universally serviceable to the purchaser. A general recommendation of MACDONALD'S New London Family Cook, or Town and Country Housekeeper's Guide, by those into whose hands it may happen to fall, will, consequently, be rendering an essential service to the community at large.

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