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Contributors

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CRE-FYDD'S FAMILY FARE.

THE YOUNG HOUSEWIFE'S DAILY ASSISTANT

ON ALL MATTERS RELATING TO

COOKERY AND HOUSEKEEPING.

CONTAINING BILLS OF FAMILY FARE
FOR EVERY DAY IN THE YEAR, WHICH INCLUDE BREAKFAST
AND DINNER FOR A SMALL FAMILY, AND DINNER FOR TWO SERVANTS:
ALSO TWELVE BILLS OF FARE FOR DINNER PARTIES, AND
TWO FOR EVENING ENTERTAINMENTS,

WITH THE COST ANNEXED.

ALSO

DIET FOR INVALIDS, AND A FEW THINGS WORTH KNOWING.

BY

New Edition, revised.

LONDON:
SIMPKIN, MARSHALL, AND CO.
1871.

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PREFACE TO THE NEW EDITION.

'These are begot in the ventricle of memory,——
—and delivered upon the mellowing of occasion.'
SHAKESPEARE.

IN PRESENTING to the public a New Edition of her Family Fare, the Authoress takes the opportunity of expressing her thanks for the liberal appreciation it has hitherto received, and she trusts that the new matter which she now adds will be a further aid to the inexperienced housewife, and thus her efforts to be useful will have been a labour of love.

It is needless to say that bills of fare cannot possibly be given to suit all persons, as what may be considered extravagant by one, may be deemed the reverse by another: therefore they must be considered and referred to as simply suggestive. The bills of fare for four persons have been served as small dinners of entertainment; those who may wish to use them as Family Fare can easily suit them to such by leaving out one or two of the dishes, and, if to be served to a larger number, by increasing the quantities of the dishes suggested.

The receipts, also, are open to the same difference of opinion as the bills of fare; but it must be remembered, to make good dishes, good materials must be

used. Wine and cream may often be omitted, but the same good result must not be expected.

The receipts are written, and the quantities are given, to teach inexperienced cooks how to make and how to serve very good dishes.

Those who may find them too good, or too costly, can remove the fault by giving out less of those articles that may seem to them to be extravagant.

It will be observed that small quantities are given in many of the receipts for second dressing: they have, however, all been used by the Authoress; therefore, the young housewife may with confidence give her orders so as to use up every ounce of fish, meat, or poultry, and the result will be a presentable and savoury little dish.

Before closing, the Authoress begs to say that she has been applied to for 'an explanation' of the word 'gill.' She therefore thinks it well to say here that by a 'gill' she means a quarter of a pint.

KENSINGTON: 1870.

NOTICE.

FOR Bills of Fare, Receipts, and other Matter added to this, the Sixth Edition, and Fifteenth Thousand of Cre-fydd's Family Fare, see clxi. and following pages, and for the Index see page 340.

PREFACE.

If you know better precepts than these, candidly tell me; if not, follow them as I do. HORACE.

AMID the numerous books, to which the names of well-known professors of the culinary art are attached, it may appear in some degree presumptuous in one unknown, to present to the Public her 'Cre-fydd's Family Fare.'

The Authoress would not have been thus daring had she not ascertained by her own experience, as well as that of many friends, that whatever the other merits of previous works on the subjects of cookery and household management, they are not practically available for the moderate and economical, yet reasonably luxurious, housekeeper, or for those who are young or who are inexperienced in those matters. In those works there is no lack of receipts, maxims, and 'directions to the cook;' but in general, when tested by a moderate cook, or directed by an inexperienced person, failure and disappointment are the result.

Let any young housewife in moderate circumstances (and we cannot all afford to invoke the shade of Ude, or have Francatelli at our elbow) answer whether, when she has put the newly-purchased cookery-book into the hands of her cook, she has not been ultimately disappointed. Not from excessive fastidiousness on her part, or from the want of goodwill in the cook, but because, in the majority of

instances, the receipts and directions are only suited to those cooks who are well informed, and have had considerable practice (see note, p. xiii.). They are often the result of theoretical ingenuity, or the productions of those who know, but who cannot impart their knowledge to the uninformed. Theory and practice must be combined; and that combination put forth in such language, that while the lady will not object to read, the cook will be able to understand. The Authoress of the present work has, from various motives, sought opportunities, and from peculiar circumstances found them, of acquiring the receipts it contains. They are not all new to the Public, though many of them are, but they have all this recommendation — that they have been tested, and served on the table of the Authoress, under her direct supervision. Those dishes have past the ordeal of fastidious and almost morbidly critical palates, and have come forth with approval. The materials suggested are reasonably economical, the quantities exact, and the directions plain. The words 'reasonably economical' are used advisedly, as it would be insulting to the understanding of sensible persons to state that inferior materials can be formed into superior dishes. In addition to the receipts on cookery, the Authoress has introduced a variety of other receipts and suggestions for the management of a house and servants. With regard to servants, it may be observed that many of them would be much better for the gentle but firm directions of a kind mistress Experienced and skilful servants need no direction; but such are not always to be found; and when found, the rate of wages required by them would not be suitable to persons with a moderate income. A mistress, under such circumstances, if she would have

a comfortable establishment, must be able, in some degree, to instruct her servants; without this, it is impossible that they, who have but little experience, can know the wants incident to a respectable family.

The necessity of doing what she advises, has been forced on the Authoress during a long life of much experience.

In order to moderate, in some degree, the difficulty of managing a household, these suggestions are made. If the Authoress has aided the young housewife, and smoothed the way in the difficulties of housekeeping, and in that essential to health and comfort, good cooking, her object has been attained.

It will be observed that the quantity of every ingredient used is carefully given, as well as the exact time required in cooking. Each receipt is perfect in itself, for it is found that reference to other receipts is, to the inexperienced, extremely perplexing. French terms are avoided.

It is right to add that the whole of the receipts have been successfully used, with the simple aid of an ordinary range, and the *usual* appliances found in the kitchen of a small establishment.

NOTE.

The following extracts from modern and much-praised cookery-books, in our own language, as well as French, Italian, and German, will fully justify the remark in the text: —

'LAMB CUTLETS À LA PRINCESSE.

'Trim and fry the cutlets in the usual manner; and when become partially cold, dip each cutlet up to the bone in some stiffly-

reduced Allemande sauce, strongly flavoured with mushrooms; each cutlet as it is dipped to be afterwards placed flat on a baking-sheet upon rough ice, to set the same quite firm on the cutlets; they are then to be egged, crumbed, fried in hot lard, and, being dished up, are to be garnished with a purée of green asparagus, or asparagus peas, and some suprême or any other white sauce poured round the base.'—Francatelli's *Cook's Guide.*

'SHOULDERS OF VEAL, STUFFED.

'Take the joint and lay it with the skin side downwards; with a sharp thin knife carefully detach the meat from the bladebone; then hold the shoulder edgewise, and detach the meat from the other side of the bone, being careful not to make a hole in the skin; then cut the bone from the knuckle and take it out. You may at first be rather awkward about it, but after once or twice trying it will become easy; you may also take out the other bone, but I prefer it in, as it keeps the shape better; then lard the lean part like the neck (in No. 320); mix some salt and a little mixed spice together, with which rub the meat from whence the bone has been cut, stuff with veal stuffing, or sausage-meat, or suet pudding; braise, garnish, and serve (as No. 303). This being the toughest part of the veal, it should be tried before taking up, to see if it is properly done, by thrusting a larding needle in it. If it goes in easily, it is done. This joint is excellent cold, and should be carved in thin slices crosswise.'—Soyer's *Modern Housewife.*

'POULETS.

'Set the fowls for one hour in cold water, then they are to be plain boiled. For the sauce, use a pint and a half of béchamelle and a teaspoonful of white sauce; reduce it to a pint; put into it equal quantities of mushrooms and truffles, and pieces of quenelle the size of a nut; leave it in the bain-marie to keep warm, and remain till wanted. Serve the sauce in a tureen, to be put on each plate by the carver.'—*The Lady's Guide.*

'HARICOT MUTTON.

'This dish is nothing more than mutton chops browned in the frying pan, and then stewed in just enough water to cover them,

with pieces of onion, carrot and turnip (also browned), cut into dice, and placed upon them, flavoured with mushroom or walnut catsup, tomato or Reading sauce, and served with a slice or two of pickled gherkin.'—*The Dinner Question.*

'BEEF PALATES.

'Simmer them in water several hours, till they will peel; then cut the palates into slices, or leave them whole, as you choose, and stew them in a rich gravy till as tender as possible. Before you serve, season them with cayenne, salt, and ketchup. If the gravy was drawn clear, add also some butter and flour. If to be served white, boil them in milk, and stew them in a fricassee sauce, adding cream, butter, flour, and mushroom-powder, and a little pounded mace.'—Mrs. Rundell's *Domestic Cookery.*

'TÊTE DE VEAU EN TORTUE.

'Après avoir fait blanchir et bouillir la tête de veau, vous la désossez entièrement et la coupez en morceaux. Vous dentelez l'oreille pour mettre en haut et couronner votre plat, et vous la faites cuire comme pour manger au naturel, avec néanmoins un peu de vin blanc. Pendant qu'elle cuit, vous disposez votre ragoût. Vous faites un roux que vous mouillez de bouillon. Vous y ajoutez des crêtes de coq, rognons, champignons, quenelles, ris de veau, foies de volailles, bouquet de persil, beurre, sel, piment, vin de Madère, avec jaunes d'œufs durcis, la langue et la cervelle. Les morceaux de la tête étant bien égouttés, vous les dressez en pyramide, vous versez votre sauce et vos garnitures dessus, et vous garnissez votre plat d'écrevisse et de croûtons frits.'—*La Bonne et Parfaite Cuisinière.*

'INSALATA DI VITELLO CON SALSA TARTARA.

(In un bordo di Gelatina.)

'Fate cuocere 6 ettogrammi di coscia di vitello ben mortificata, in un tegame, con un po' di cipolla, carota, e prezzemolo, nettati e tagliate, un po' di butirro, una fetta di lardo; fatela rosolare un poco, bagnatela con un po' d' acqua, ed aceto, sale, 2 garofani; fatela cuocere finchè è tenera; raffreddata, ponetela sopra un piatto. Fate una buona gelatina come al No. 7, aggiungendo la cottura

della coscia, fatte ben chiara; empite uno stampo a bordura; fatela congelare ferma, rinversata sul piatto; mettete un poco d'insalata trita nel mezzo, mischiata con un po' d' olio; quindi tagliate la carne a fette sottilissimi, disponetela sull'insalata, ricoperta ben liscia con salsa tartara spessa (No. 54); impiantate sopra il bianco d' una lattuga ben netta, e guernita all' intorno di lattughe e servitela di bella figura.'—*Trattato di Cucina Moderna* di Vialardi Giovanni, Aiutante capo cuoco del Ré di Sardegna.

'BEIGNETS VON ÜBRIGGELIEBENEM FISCH.

'Man macht eine Farce von einem Stück zerrührter Butter etwas Muskatnuss und Salz, einigen Eiern, Zitronenschale, geriebenem Weissbrod und dem vorräthigen, fein gehackten Fisch, formt davon fingerlange und zweifingerbreite Stückchen, wälzt sie in Ey und gestoszenem Zwieback, worunter man Parmesan, oder Holländischen Käse mischen kann, und brät sie in Butter, hellbraun. Man kann sie mit in Butter gebackener Petersilie garniren.'—*Praktisches Kochbuch für die gewöhnliche und feinere Küche, verfasst von Henriette Davidis.* 1861.

REMARKS ON FAMILY FARE.

THE BILLS of Family Fare are made out for two persons, as it is found to be more difficult to provide for few than many. They are, however, so arranged, that by a proportionate addition of quantity, they will serve for four or six persons; and those who may consider them *too much for two*, will have a *choice* of dishes to *select* from. If the bills of fare be followed in succession, it will be seen that everything is disposed of, as nearly as can be, without being acquainted with the appetites and habits of the consumers. The puddings may be found too large, but they can easily be reduced, as the exact quantities are given in each receipt. The price of fish varies considerably, consequently it should be chosen according to the market of the day. The fish for family fare should not exceed the prices in the subjoined list. Those prices, and all others, as well as the calculation of housekeeping expenses (*see* Hints to Mistresses), will only be a guide to residents in London or the suburbs, and even there they will vary in different districts.

It must be remarked that the bills of Family Fare are made out for the present year, 1864; the *Sundays* and *Movable Fasts* and *Feasts* are marked, consequently they may be regulated to serve for any year.

LIST OF SHOP PRICES.

Salmon, 1*s.* 9*d.* per lb.; small turbot, 3*s.* 6*d.*; brill, 2*s.* 6*d.*; cod, 1*s.* per lb.; soles, 1*s.* 6*d.* a pair; smelts, 1*s.* 6*d.* a dozen; whiting, 8*d.* each; eels, 1*s.* 3*d.* per lb.; haddock, 1*s.* 6*d.* each; dory, 2*s.* each; mullet, 1*s.* 3*d.* each; salt-fish, 8*d.* per lb.; mackerel, 8*d.* each; herrings, 1*s.* 6*d.* a dozen; skate, 10*d.* per lb.; crabs, 2*s.* each; lobsters, 1*s.* 9*d.* each; oysters, 6*d.* and 8*d.* a dozen.

BILLS OF FAMILY FARE.

January 1.

BREAKFAST.

Broiled haddock, poached eggs, cold meat, honey.

DINNER.

(See preceding remarks.)

Ox-tail soup.

Boiled leg of mutton (7 lbs.), caper sauce, mashed turnips, carrots, potatoes.

Mince-pies, Annette's pudding, Welsh rabbit.

KITCHEN.

(1 lb.) Beef-steak pudding, potatoes, mince-pies.

January 2.

BREAKFAST.

Broiled bacon, eggs, bloaters, cold mutton.

DINNER.

Economical soup.

Curried mutton, rice, fried tripe and onions.

Potato puffs.

Cheese, celery, &c.

KITCHEN.

Cold mutton, potatoes, boiled rice.

Sunday, January 3.

BREAKFAST.

Omelet, sausages on toast, sardines.

DINNER.

Economical soup.

Roast fowl, tongue, rump steak (1 lb.), brocoli, mashed potatoes, bread sauce and gravy.

Victoria pudding, stewed cheese.

KITCHEN.

Hashed mutton, apple pudding.

January 4.

BREAKFAST.

Cold fowl, tongue, eggs, marmalade.

DINNER.

(See remarks preceding Jan. 1.)

Fried cod (about 1 lb.), garnished with fried oysters (1 dozen).
Minced fowl, with savoury rice.
Mutton chops, potatoes.
Regent pudding, cheesikins.

KITCHEN.

Irish stew, currant dumplings.

January 5.

BREAKFAST.

Buttered eggs, tongue, bloaters, marmalade.

DINNER.

Onion soup.
Roast loin of mutton (5 lbs.), lobster cutlets, laver, potatoes, currant jelly.
Apple fritters, cheese, celery, &c.

KITCHEN.

Beef-steak pie ($1\frac{3}{4}$ lb.), potatoes.

January 6.

BREAKFAST.

Potted meat, broiled kidneys, poached eggs.

DINNER.

Fried soles (a medium size).
Mutton stewed with pickles, veal cutlets, Brussels sprouts, mashed potatoes.
Cheese, &c.

KITCHEN.

Cold pie, potatoes, rice pudding.

January 7.

BREAKFAST.

Kippered salmon, mutton chops, cold sole, preserves.

DINNER.

Palestine soup.
Calf's head (half), bacon, brocoli, mashed potatoes.
Baked marmalade pudding.
Cheese, &c.

KITCHEN.

Mutton, &c., potatoes, suet dumplings.

January 8.

BREAKFAST.

Broiled whiting, cold bacon, eggs, sardines.

DINNER.

Mock turtle soup.
Rump steak (1½ lb.), potatoes, laver.
Pancakes.
Cheese, &c.

KITCHEN.

Boiled pork (2½ lbs.), peas pudding, greens.

January 9.

BREAKFAST.

Cold bacon, potted meat, hung beef, marmalade.

DINNER.

Baked haddock.
Boiled rabbit, with onion sauce, mutton cutlets, with spinach, potatoes.
Fig pudding.
Cheese, &c.

KITCHEN.

Cold pork, potatoes, raisin dumplings.

Sunday, January 10.

BREAKFAST.

Cutlets made hot, hung beef, omelet, marmalade.

DINNER.

Mock turtle soup (economical).
Roast beef (9 lbs.), horseradish sauce, Brussels sprouts, potatoes.
Anchovy toast, potato pudding.
Cheese, &c.

KITCHEN.

Baked neck of mutton (3 lbs.), Yorkshire pudding, potatoes.

January 11.

BREAKFAST.

Mock brawn, toasted bacon, eggs, muffins.

DINNER.

Giblet soup.
Cold beef, salad, roasted potatoes.
Paradise pudding, cheese soufflé.

KITCHEN.

Soup, cold mutton, potatoes.

January 12.

BREAKFAST.

Mock brawn, cold beef, bloaters, honey.

DINNER.

Fried whiting, melted butter.
Beef, with acid sauce (2nd dressing), fricasseed tripe (white), potatoes.
Ground rice cup puddings.
Cheese, &c.

KITCHEN.

Soup, cold beef, potatoes.

January 13.

BREAKFAST.

Potted beef, mock brawn, sardines, rolls.

DINNER.

Giblet soup.
Roast loin of pork (4 lbs.), apple-sauce, greens, potatoes
Potato puffs.
Cheese, &c.

KITCHEN.

Cold beef, potatoes, treacle pudding.

January 14.

BREAKFAST.

Sheep's tongues, omelet, dried haddock.

DINNER.

Rice soup, sprats.
Pork collops (2nd dressing), (1 lb.) rump steak, potatoes.
Matrimony pudding.
Cheese, &c.

KITCHEN.

Toad in a hole, potatoes.

January 15.

BREAKFAST.

Anchovies, fried eggs and bacon, potted meat.

DINNER.

Oyster soup.
Boiled aitch-bone of beef (11 lbs.), carrots, greens, potatoes
Baked cocoa-nut pudding, stewed cheese.

KITCHEN.

Beef steak, potatoes, apple dumplings

January 16.

BREAKFAST.

Cold beef, broiled whiting, hot cake, preserves.

DINNER.

Small brill, anchovy sauce.
Cold beef, pickled beetroot, stuffed cabbage, roasted potatoes.
Cumberland pudding.
Cheese, &c.

KITCHEN.

Mutton chops (two chump chops), potatoes, bread pudding.

Sunday, January 17.

BREAKFAST.

Cold beef, scolloped fish, honey.

DINNER.

Julien soup.
Roast loin of veal (6 lbs.), boiled ham, brocoli, potatoes.
Lemon pudding, Welsh rabbit.

KITCHEN.

Cold beef, potatoes, apple pie.

January 18.

BREAKFAST.

Cold ham and cold veal, potted shrimps, rolls.

DINNER.

Boiled haddock, egg sauce.
Minced veal, Italian fashion, roast pigeons, mashed potatoes.
Almond and potato pudding.
Cheese, &c.

KITCHEN.

Bubble and squeak, potatoes, treacle pudding.

January 19.

BREAKFAST.

Cold ham, scolloped fish, pigeons made hot.

DINNER.

Carrot soup.
Mutton cutlets with Indian sauce, rissoles of veal and ham, mashed potatoes.
Orange fritters, black pudding.
Cheese, &c.

KITCHEN.

Shoulder of mutton, potatoes, Sussex pudding.

January 20.

BREAKFAST.

Rissoles made hot, spiced beef, marmalade.

DINNER.

Soup.
Roast hare (currant jelly), minced mutton, winter spinach, potatoes.
Currant pudding.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes, bread pudding.

January 21.

BREAKFAST.

Rissoles of mutton, potted ham, marmalade, muffins.

DINNER.

Plain fillets of sole.
Hashed hare, veal pie, potatoes.
Swiss pudding.
Cheese, &c.

KITCHEN.

Boiled tripe, potatoes, baked apple dumplings.

January 22.

BREAKFAST.

Veal pie, potted meat, poached eggs, honey.

DINNER.

Hare soup (economical).
Stewed kidneys, fried cow heel, mashed potatoes.
Bashaws of lobster, apple fritters.
Cheese, &c.

KITCHEN.

Sausage pudding, potatoes.

January 23.

BREAKFAST.

Broiled sole, potted ham, eggs, hot cakes, marmalade.

DINNER.

Cod's roes, fried.
Roast fowl, boiled pork (2 lbs.), greens, potatoes.
Annette's pudding.
Cheese, &c.

KITCHEN.

Beef steak, potatoes, rice pudding.

Sunday, January 24.

BREAKFAST.

Cold fowl, poached eggs, mock pâté de foie gras.

DINNER.

Tapioca soup.
Pigeon pie, stewed breast of veal, mashed potatoes.
Apple Charlotte.
Cheese, &c.

KITCHEN.

Stewed ox kidney, potatoes.

January 25.

BREAKFAST.

Pigeon pie, mock pâté de foie gras, marmalade.

DINNER.

Macaroni soup.
Roast leg of mutton (7 lbs.), currant jelly, brocoli, potatoes.
Jersey pudding.
Cheese, &c.

KITCHEN.

Breast of veal made hot, potatoes, baked batter pudding.

January 26.

BREAKFAST.

Marmalade, slices of mutton, broiled, mock pâté de foie gras, cold mutton.

DINNER.

Cold oysters, cut lemon, brown bread and butter.
Minced mutton, with macaroni (2nd dressing), roast fowl, sausages, Brussels sprouts, potatoes.
Sweet omelet.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes, rolled jam pudding.

January 27.

BREAKFAST.

Legs of fowl, broiled, sausages made hot.

DINNER.

Ox cheek à la mode.
Veal cutlets in paper (Maintenon), croquets of fowl, mashed potatoes.
Baked rice pudding.
Cheese, &c.

KITCHEN.

Hashed mutton, potatoes, hard dumplings.

January 28.

BREAKFAST.

Croquets made hot, broiled ham, eggs, marmalade.

DINNER.

Fillets of sole, with sweet herbs.
Haricot of mutton, sweetbread, spinach, potatoes.
Prince Albert's pudding.
Cheese, &c.

KITCHEN.

Ox cheek, potatoes, apple pudding.

January 29.

BREAKFAST.

Broiled whiting, hung beef, honey, muffins.

DINNER.

Boiled cod, oyster sauce.
Fried cow heel, onion fritters, broiled rump steak (1 lb.), mashed potatoes.
Jam tart, custards.
Cheese, &c.

KITCHEN.

Mutton chops (two chump), potatoes, hasty pudding.

January 30.

BREAKFAST.

Fried eggs, bacon, hung beef, potted shrimps, preserves.

DINNER.

Scolloped fish.
Calf's heart, roasted, pork cutlets, tomato sauce, potatoes, greens.
Lady Betty's pudding.
Cheese, &c.

KITCHEN.

Beef steak pudding, potatoes.

Sunday, January 31.

BREAKFAST.

Rolled tongue, potted shrimps, poached eggs, marmalade.

DINNER.

Carrot soup.
Roast beef (9 lbs.), horseradish sauce, Yorkshire pudding, brocoli, potatoes.
Savoury macaroni, stewed pears.

KITCHEN.

Mutton pie, potatoes.

February 1.

BREAKFAST.

Tongue, broiled bacon, potted meat, honey.

DINNER.

Small brill, shrimp sauce.
Cold beef, pickles, lobster cutlets, mashed potatoes.
Fig pudding.
Cheese, &c.

KITCHEN.

Cold meat pie, potatoes, baked rice pudding.

February 2.

BREAKFAST.

Cold beef, potted tongue, buttered eggs.

DINNER.

Scolloped fish.
Beef with mushrooms (2nd dressing), veal and ham pie.
Velvet cream with jam.
Cheese, &c.

KITCHEN.

Peas soup, cold beef, potatoes.

February 3.

BREAKFAST.

Veal pie, dried haddock, eggs, potted tongue.

DINNER.

Julien soup.
Fowl stuffed with chestnuts and braised with beef, mashed potatoes.
Clifton puffets.
Cheese, &c.

KITCHEN.

Hashed beef, with dumplings, potatoes.

February 4.

BREAKFAST.

Cold fowl, veal pie, sardines, marmalade.

DINNER.

Baked haddock.
Boiled leg of pork (5 lbs.), peas pudding, greens.
Croquets of fowl.
Puddings in haste.
Cheese, &c.

KITCHEN.

Fried plaice, beef sausages, potatoes.

February 5.

BREAKFAST.

Scolloped fish, cold pork, croquets made hot.

DINNER.

Gravy soup.
Mutton pudding, curried oysters, rice, potatoes.
Belgian pudding.
Cheese, &c.

KITCHEN.

Barley broth, sheep's head, potatoes.

February 6.

BREAKFAST.

Cold pork, omelet, marmalade, sardines.

DINNER.

Fried eels (1½ lb.).
Stewed rump steak (1½ lb.), potatoes, brocoli.
Bath pudding, cheese soufflé.

KITCHEN.

Peas soup.
Cold pork, potatoes, boiled rice.

Sunday, February 7.

BREAKFAST.

Eels made hot, bacon and eggs, preserves.

DINNER.

Macaroni soup.
Roast loin of mutton (5 lbs.), stewed onions, mashed potatoes.
United States pudding.
Cheese, celery, &c.

KITCHEN.

Upper side of round of beef roasted (8 lbs.), Yorkshire pudding, potatoes.

February 8.

BREAKFAST.

Cold beef, dried haddock, eggs, marmalade, rolls.

DINNER.

Fried smelts (12),
Loin of mutton stewed with pickles (2nd dressing), minced beef, cutlets, mashed potatoes, Brussels sprouts.
Jam rolled pudding.
Cheese, &c.

KITCHEN.

Cold beef, roasted potatoes, cold pudding.

Shrove Tuesday, February 9.

BREAKFAST.

Minced beef cutlets made hot, fried sole, marmalade.

DINNER.

Giblet soup.
Roast veal, chump-end of loin (6 lbs.), gammon of bacon (4 lbs.), brocoli, potatoes.
Pancakes, cut lemon.
Cheese, &c.

KITCHEN.

Cold beef, potatoes, pancakes.

Ash Wednesday, February 10.

BREAKFAST.

Omelet, potted beef, marmalade.

DINNER.

Salt fish, parsnips, egg sauce.
Minced veal, with rice, roast pigeons, mashed potatoes.
Savoury macaroni, apple fritters.

KITCHEN.

Salt fish, parsnips, egg sauce, hashed beef, potatoes.

February 11.

BREAKFAST.

Pigeon, bacon, eggs, honey, rolls.

DINNER.

Scolloped fish, fried parsnips.
Mutton cutlets, with onion sauce, rissoles of veal, mashed potatoes, brocoli.
Sweet macaroni (Portuguese).
Cheese, celery, &c.

KITCHEN.

Sausage pudding, potatoes.

February 12.

BREAKFAST.

Rissoles made hot, cold bacon, buttered eggs, marmalade.

DINNER.

Artichoke soup.
Roast loin of pork (5 lbs.), apple sauce, Brussels sprouts, potatoes.
Blancmange, preserves.
Cheese, &c.

KITCHEN.

Haricot mutton, potatoes.

February 13.

BREAKFAST.

Spiced beef, broiled haddock, marmalade.

DINNER.

Fillets of sole, with Tartar sauce.
Pork pilot, rump steak (1 lb.), fried potatoes, greens.
Swiss pudding.
Cheese, &c.

KITCHEN.

Cold pork, potatoes, treacle pudding.

Sunday, February 14.

BREAKFAST.

Spiced beef, sardines, eggs, hot cake, marmalade.

DINNER.

Carrot soup.
Boiled fowl, white sauce, Bath chap, stewed celery, potatoes.
Cheesecakes, jam tartlets, cheese soufflé.

KITCHEN.

Ox heart, roasted, potatoes, baked rice pudding.

February 15.

BREAKFAST.

Cold fowl, chap, eggs, marmalade.

DINNER.

Small turbot or brill, shrimp sauce.
Roast leg of mutton (8 lbs.), (currant jelly), brocoli, mashed potatoes, Junior United pudding.
Cheese, &c.

KITCHEN.

Hashed heart, potatoes, hard dumplings.

February 16.

BREAKFAST.

Spiced beef, chap, sardines, honey, hot cake.

DINNER.

Scolloped fish.
Fillet of mutton (2nd dressing), curried oysters, rice, haricot beans, fried potatoes.
Potato puffs.
Cheese, &c.

KITCHEN.

Hashed heart, suet dumplings, potatoes.

February 17.

BREAKFAST.

Slices of mutton, broiled, spiced beef, omelet, marmalade

DINNER.

Ox-tail soup.
Fricasseed tripe (brown), curried mutton, rice, potatoes.
Lemon bread pudding.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes, currant dumplings.

February 18.

BREAKFAST.

Broiled whiting, sheep's tongues, eggs, marmalade.

DINNER.

Buttered soles.
Stewed ox palates, mutton chops, potatoes.
Orange fritters.
Cheese, &c.

KITCHEN.

Hashed mutton, potatoes, rice.

February 19.

BREAKFAST.

Sardines, sausage-meat cakes, cold sole, preserves.

DINNER.

Ox-tail soup.
Breast of veal, stewed (4 lbs.) with oysters, spinach, mashed potatoes.
Cumberland pudding, cheesikins.

KITCHEN.

Stewed beef steak, potatoes.

February 20.

BREAKFAST.

Cold veal, broiled ham, fried eggs, marmalade.

DINNER.

Fried plaice.
Rump-steak pie, curried veal, rice, mashed potatoes.
German puffs, cheese soufflé.

KITCHEN.

Cold veal, potatoes, bread pudding.

Sunday, February 21.

BREAKFAST.

Cold pie, sausages, sardines, marmalade.

DINNER.

Onion soup.
Stewed stilton of beef (8 lbs.), brocoli, potatoes.
Derbyshire pudding, cheese biscuits.

KITCHEN.

Boiled pork (4 lbs.), greens, peas pudding, potatoes.

February 22.

BREAKFAST.

Cold pork, omelet, honey soda-scones.

DINNER.

Fried smelts.
Beef made hot, lobster cutlets, mashed potatoes.
Blancmange, stewed cheese.

KITCHEN.

Peas soup, cold beef, potatoes.

February 23.

BREAKFAST.

Fried eggs and bacon, potted shrimps, cold beef.

DINNER.

Julien soup.
Beef and potato pie, pork cutlets with Spanish sauce, brocoli.
Ginger and bread pudding.
Cheese, &c.

KITCHEN.

Cold beef, potatoes, apple pudding.

February 24.

BREAKFAST.

Potted shrimps, broiled kidneys, eggs, hot cake, marmalade.

DINNER.

Fillets of soles with muscle sauce.
Small fricandeau of veal, stewed endive, fried potatoes.
Golden plovers, apple Charlotte.
Cheese, &c.

KITCHEN.

Cow heel, potatoes, baked apple dumplings.

February 25.

BREAKFAST.

Fricandeau, broiled ham, poached eggs, honey.

DINNER.

Oyster soup.
Mutton cutlets, tomato sauce, mashed potatoes.
Snipes, Cumberland pudding.
Cheese, &c.

KITCHEN.

Mutton pudding, potatoes.

February 26.

BREAKFAST.

Roast pigeon, potted shrimps, eggs, preserves.

DINNER.

Gravy soup.
Gosling, sea-kale, potatoes.
Lady Betty's pudding, cheese biscuits.

KITCHEN.

Sausages, potatoes, rice pudding.

February 27.

BREAKFAST.

Sausage-meat cakes, dried haddock, marmalade.

DINNER.

Fillets of soles, with white sauce.
Gosling, hashed, mutton chops, cauliflower, potatoes.
Annette's pudding.
Cheese, &c.

KITCHEN.

Mutton chops, potatoes, toasted cheese.

Sunday, February 28.

BREAKFAST.

Broiled ham, fried eggs, sardines, honey.

DINNER.

Macaroni soup.
Fillet of beef, curried oysters, rice, spinach, fried potatoes.
Baked marrow pudding.
Cheese, &c.

KITCHEN.

Shoulder of mutton (6 lbs.), Yorkshire pudding, potatoes.

February 29.

BREAKFAST.

Toasted bacon, eggs, cold meat, preserves, rolls.

DINNER.

Cold oysters, brown bread and butter, and cut lemons.
Rump steak (savoury), fried potatoes.
Bath pudding.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes, pudding made hot.

March 1.

BREAKFAST.

Broiled slices of mutton, cold fillet of beef, potted shrimps.

DINNER.

Leek soup.
Baked calf's head with Italian sauce, sea-kale, mashed potatoes.
German pudding.
Welsh rabbit.

KITCHEN.

Cold mutton, roasted potatoes, suet dumplings.

March 2.

BREAKFAST.

Minced meat pâté, omelet, marmalade.

DINNER.

Economical soup.
Hashed calf's head, plain mutton cutlets, brocoli, potatoes.
Potato puffs.
Cheese, &c.

KITCHEN.

Hashed mutton, with hard dumplings, potatoes.

March 3.

BREAKFAST.

Minced meat pâté, dried salmon, hot cake, preserves.

DINNER.

Boiled sole, shrimp sauce.
Haricot of mutton, calf's head collops, potatoes.
Ground rice pudding.
Cheese, &c.

KITCHEN.

Beef-steak pudding, potatoes.

March 4.

BREAKFAST.

Minced meat pâté, sheep's tongues, sardines, marmalade.

DINNER.

Julien soup.
Giblet pie, rump steak, potatoes.
Rhubarb mould, anchovy toast.
Cheese, &c.

KITCHEN.

Stewed ox kidney, potatoes.

March 5.

BREAKFAST.

Giblet pie, broiled ham, fried eggs, marmalade.

DINNER.

Fried whiting.
Roast fowl, boiled ham, brocoli, potatoes.
Lemon dumplings, cheese biscuits.

KITCHEN.

Sausage pudding, potatoes.

Sunday, March 6.

BREAKFAST.

Ham, sardines, poached eggs, preserves.

DINNER.

Carrot soup.
Boiled leg of mutton (7 lbs.), caper sauce, mashed turnips, carrots, potatoes.
Open apple tart, stewed cheese.

KITCHEN.

Roast veal (6 lbs.), bacon, potatoes, currant pudding.

March 7.

BREAKFAST.

Cold mutton, minced fowl, ham, marmalade, rolls.

DINNER.

Broiled mackerel.
Curried mutton, veal, patties, rice, mashed potatoes
Annette's pudding.
Cheese, &c.

KITCHEN.

Pork chops, potatoes.

March 8.

BREAKFAST.

Broiled whiting, broiled slices of mutton, potted shrimps, honey.

DINNER.

Gravy soup.
Rolled pork, minced mutton cutlets, brocoli, potatoes.
Mould of lemon rice, cheesikins.

KITCHEN.

Hashed mutton, potatoes.

March 9.

BREAKFAST.

Potted veal, mock brawn, soda scones, marmalade.

DINNER.

Stewed eels.
Boiled rabbit, with onion sauce, curried oysters, rice,
Scotch-kale, potatoes.
Boiled marrow pudding, devilled biscuits.
Cheese, &c.

KITCHEN.

Cold rolled pork, potatoes.

March 10.

BREAKFAST.

Mock brawn, potted veal, bacon, fried eggs, marmalade.

DINNER.

Sheep's head soup.
Veal cutlets, with tomato sauce, sausages, with mashed potatoes
Rice croquets.
Welsh rabbit.

KITCHEN.

Toad in a hole, potatoes.

March 11.

BREAKFAST.

Sausages made hot, omelet, mock brawn, marmalade.

DINNER.

Cold oysters, brown bread and butter, cut lemons.
Fricasseed tripe, beef-skirt pudding, potatoes.
Apple Charlotte, cheese biscuits.

KITCHEN.

Mutton chops, potatoes.

March 12.

BREAKFAST.

Potted shrimps, broiled ham, fried eggs, hot cake, honey.

DINNER.

Fillets of sole, with sweet herbs.
Irish stew, roast pigeons, cauliflower.
Ground rice soufflé.
Cheese &c.

KITCHEN.

Beef steak pudding, potatoes.

Sunday, March 13.

BREAKFAST.

Pigeons, German sausage, eggs, dried salmon.

DINNER.

Julien soup.
Roast beef (9 lbs.), grated horseradish, potatoes, brocoli.
Amsterdam pudding, savoury macaroni.

KITCHEN.

Baked pork and potatoes, apple pudding.

March 14.

BREAKFAST.

Cold beef, German sausage, hot rolls, preserves.

DINNER.

Fried whiting.
Cold beef, salad, lobster cutlets.
Swiss pudding, cheese.

KITCHEN.

Cold pork, potatoes, boiled rice.

March 15.

BREAKFAST.

Cold beef, potted shrimps, hot cakes, preserves.

DINNER.

Italian paste soup.
Beef, with mushrooms (2nd dressing), fried oysters
mashed potatoes.
Apple jelly, curds and cream.
Cheese, &c.

KITCHEN.

Beef and potato pie.

March 16.

BREAKFAST.

Mixed minced meat cakes, eggs, preserves, rolls.

DINNER.

Boiled mackerel, fennel sauce.
Calf's heart, roasted, mutton cutlets, with vegetable sauce.
Brussels sprouts, potatoes.
Mould of rice, bread and cheese pudding.

KITCHEN.

Hashed beef with dumplings, potatoes.

March 17.

BREAKFAST.

Cutlets made hot, potted shrimps, sardines, marmalade.

DINNER.

Rice soup.
Calf's feet, with Spanish sauce, rump-steak pie, mashed potatoes.
Orange fritters.
Cheese, &c.

KITCHEN.

Hashed heart, potatoes, currant dumplings.

March 18.

BREAKFAST.

Cold pie, broiled ham, rolls, marmalade.

DINNER.

Vermicelli soup.
Stewed kidneys, pork cutlets, with tomato sauce, potatoes.
Preserved damson tart.
Cheese, &c.

KITCHEN.

Sausages, potatoes, rice pudding.

March 19.

BREAKFAST.

Mutton cutlets, cold pie, omelet, preserves.

DINNER.

Fried soles.
Fricasseed tripe, fried sheep's brains, mashed potatoes.
Baked marmalade pudding
Cheese, &c.

KITCHEN.

Baked sheep's hearts, potatoes.

Sunday, March 20.

BREAKFAST.

German sausage, potted lobster, poached eggs, bacon.

DINNER.

Tapioca soup.
Roast capon, boiled ham, sea-kale, mashed potatoes.
Madeira pudding, cheese fondu.

KITCHEN.

Half a leg of mutton, potatoes, Yorkshire pudding.

March 21.

BREAKFAST.

Cold capon, ham, eggs, marmalade.

DINNER.

Cold oysters, brown bread and butter, cut lemon.
Mutton and potato pie, croquets of capon, spinach.
Sago pudding.
Cheese, &c.

KITCHEN.

Hashed mutton, potatoes.

March 22.

BREAKFAST.

Ham, croquets made hot, preserves.

DINNER.

Fried smelts.
Boiled brisket of beef (8 lbs.), carrots, greens, potatoes.
Black pudding, German puffs.
Cheese, &c.

KITCHEN.

Cow heel, potatoes, apple pudding.

March 23.

BREAKFAST.

Cold beef, ham, eggs, marmalade.

DINNER

Fillets of sole, with white sauce.
Bubble and squeak, mutton cutlets.
Raisin pudding.
Cheese, &c.

KITCHEN.

Sea pie, potatoes.

March 24.

BREAKFAST.

Cold beef, potted ham, hot rolls, honey.

DINNER.

Carrot soup.
Baked Irish stew, curried oysters, rice.
Bath pudding, stewed cheese.

KITCHEN.

Cold beef, potatoes, treacle pudding.

Good Friday, March 25.

BREAKFAST.

Broiled whiting, omelet, buns.

DINNER.

Salt fish, egg sauce, parsnips.
Fried cow heel, onion fritters, curried oysters, rice, mashed potatoes.
Tapioca pudding.
Cheese, &c.

KITCHEN.

Salt fish, egg sauce, parsnips, beef steak, potatoes.

March 26.

BREAKFAST.

Cold beef, potted ham, poached eggs, marmalade.

DINNER.

Scolloped fish, fried parsnips.
Mutton pudding, potatoes, lobster cutlets.
Currant fritters.
Cheese, &c.

KITCHEN.

Tripe, potatoes.

Easter Sunday, March 27.

BREAKFAST.

Broiled ham, fried eggs, marmalade.

DINNER.

Mulligatawney soup.
Ribs of lamb (7 lbs.), mint sauce, sea-kale, mashed potatoes, salad.
Clarence pudding.
Cheese, &c.

KITCHEN.

Silver side of round of beef (8 lbs.), carrots, cabbage, potatoes, jam pudding.

March 28.

BREAKFAST.

Broiled sole, cold beef, rolls.

DINNER.

Mulligatawney soup.
Cold lamb, salad, oyster patties.
Potato pudding.
Cheese, &c.

KITCHEN.

Cold beef, potatoes.

March 29.

BREAKFAST.

Cold beef, potted shrimps, marmalade, eggs.

DINNER.

Small turbot, lobster sauce.
Leg of pork (4 lbs.), with Italian sauce, spinach, potatoes.
Paradise pudding.
Cheese, &c.

KITCHEN.

Bubble and squeak, mashed potatoes.

March 30.

BREAKFAST.

Hung beef, broiled kidneys, potted shrimps, honey.

DINNER.

Scolloped fish.
Minced pork (2nd dressing), plain mutton cutlets,
Brussels sprouts, potatoes.
Rhubarb mould, savoury macaroni.

KITCHEN.

Cold beef, potatoes, rhubarb pudding.

March 31.

BREAKFAST.

Mutton cutlets made hot, potted shrimps, poached eggs

DINNER.

Julien soup.
Stewed breast of veal, with oysters, boiled ham, potatoes.
Ratafia pudding, cheese.

KITCHEN.

Cold pork, potatoes treacle pudding.

April 1.

BREAKFAST.

Ham, hung beef, omelet, marmalade.

DINNER.

Ox-tail soup.
Roast pigeons, fried cow heel, with onion fritters,
mashed potatoes.
Annette's pudding, bashaws of lobster.
Cheese, &c.

KITCHEN.

Sausage pudding, potatoes.

April 2.

BREAKFAST.

Ham, sheep's tongues, pigeon.

DINNER.

Fried soles.
Stewed rump steak, potatoes, veal patties.
Stewed cheese, a pudding for a prince.

KITCHEN.

Mutton chops, potatoes.

Sunday, April 3.

BREAKFAST.

Cold sole, ham, hung beef, preserves.

DINNER.

Ox-tail soup.
Loin of mutton (6 lbs.), currant jelly, stewed mushrooms, spinach, potatoes.
Milanese cream.
Cheese biscuits.

KITCHEN.

Roast sheep's hearts, potatoes, rice pudding.

April 4.

BREAKFAST.

Cold mutton, ham, fried eggs, marmalade, rolls.

DINNER.

Boiled skate, anchovy sauce.
Mutton stewed with pickles, kebobs and ketcheree, mashed potatoes.
Orange fritters.
Cheese, &c.

KITCHEN.

Stewed beef steak, potatoes.

April 5.

BREAKFAST.

Scolloped fish, potted ham, hot cakes, honey.

DINNER.

Macaroni soup.
Roast beef (9 lbs.), horseradish sauce, brocoli, mashed potatoes.
Guernsey pudding.
Cheese.

KITCHEN.

Cold mutton, kebobs, potatoes.

April 6.

BREAKFAST.

Cold beef, potted ham, eggs, marmalade.

DINNER.

Mayonnaise of prawns, cold beef.
Leveret, fried potatoes.
Cup puddings.
Cheese, &c.

KITCHEN.

Pork chops, potatoes, currant dumplings.

April 7.

BREAKFAST.

Cold beef, toasted bacon, poached eggs, honey.

DINNER.

Fried eels, Tartar sauce.
Beef with mushrooms (2nd dressing), pork sausages, mashed potatoes.
College pudding.
Cheese, &c.

KITCHEN.

Cold beef, potatoes.

April 8.

BREAKFAST.

Potted leveret, sausages made hot, eggs, marmalade.

DINNER.

Hare soup (economical).
Veal and ham pie, spinach with poached eggs, mashed potatoes.
Scolloped crab, German puffs.
Cheese, &c.

KITCHEN.

Hashed beef, with dumplings, potatoes.

April 9.

BREAKFAST.

Potted leveret, cold pie, prawns, preserves.

DINNER.

Plain fillets of sole.
Haricot of mutton, fried tripe and onions, mashed potatoes.
Mould of almonds and rice.
Cheese, &c.

KITCHEN.

Stewed ox kidney or tripe, potatoes.

Sunday, April 10.

BREAKFAST.

Minced meat pâté, omelet, cold sole, honey.

DINNER.

Gravy soup.
Turkey poult, roasted, boiled ham.
Bashaws of lobster.
Rhubarb tart.
Cheese, &c.

KITCHEN.

Shoulder of mutton, potatoes, Yorkshire pudding.

April 11.

BREAKFAST.

Cold mutton, ham, minced meat pâté, honey.

DINNER.

Broiled mackerel.
Turkey, with macaroni wall (2nd dressing), rissoles of mutton, salsifis with white sauce, potatoes.
American blancmange.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes.

April 12.

BREAKFAST.

Ham, rissoles made hot, marmalade.

DINNER.

Carrot soup.
Pork cutlets with tomato sauce, minced turkey,
savoury rice, potatoes.
Almond cheesecakes.
Cheese, &c.

KITCHEN.

Hashed mutton, potatoes.

April 13.

BREAKFAST.

Broiled mushrooms, potted ham, eggs, preserves.

DINNER.

Boiled calf's head, bacon, sea-kale, mashed potatoes.
Mayonnaise of lobster.
Annette's pudding.
Cheese, &c.

KITCHEN.

Beef steak pudding, potatoes.

April 14.

BREAKFAST.

Potted ham, mutton chop, cold bacon, marmalade, rolls.

DINNER.

Soup (economical).
Hashed calf's head, scolloped oysters, spinach, mashed potatoes.
Sweet tapioca, Portuguese.
Cheese.

KITCHEN.

Toad in a hole, potatoes.

April 15.

BREAKFAST.

Prawns, broiled ham, fried eggs, hot cake, preserves.

DINNER.

Fried skate.
Aitchbone of beef (10 lbs.), carrots, greens, potatoes.
Madeira pudding.
Stewed cheese.

KITCHEN.

Baked Irish stew.

April 16.

BREAKFAST.

Cold beef, scolloped fish, marmalade.

DINNER.

Boiled salmon (2 lbs.), shrimp sauce.
Cold beef, salad, veal olives.
Sweet omelet, cheesikins.

KITCHEN.

Stewed sheep's head, potatoes, rice.

Sunday, April 17.

BREAKFAST.

Cold beef, poached eggs, prawns, marmalade.

DINNER.

Vermicelli soup.
Stuffed loin of mutton (5 lbs.), brocoli, potatoes.
Mayonnaise of salmon.
Potato pudding.
Devilled biscuits, cheese, &c.

KITCHEN.

Peas soup, cold beef, potatoes, rhubarb tart.

April 18.

BREAKFAST.

Cold beef, broiled mushrooms, German sausage, marmalade.

DINNER.

Fillets of sole.
Minced mutton cutlets, with Tartar sauce, rump steak, fried potatoes.
Rhubarb tart.
Cheese, &c.

KITCHEN.

Bubble and squeak, treacle pudding.

April 19.

BREAKFAST.

Cold sole, croquets of mutton, omelet, jam.

DINNER.

Cock-a-leekie, potatoes, Bath chap.
Bashaws of lobster, rice fritters.
Cheese, &c.

KITCHEN.

Mutton chops, potatoes, cold tart.

April 20.

BREAKFAST.

Rolled tongue, sardines, Bath chap, marmalade.

DINNER.

Small turbot, shrimp sauce.
Roast loin of pork (5 lbs.), apple-sauce, sprouts, rissoles of fowl, mashed potatoes.
Omelet soufflé.
Cheese, &c.

KITCHEN.

Sausage pudding, potatoes.

April 21.

BREAKFAST.

Tongue, Bath chap, rissoles made hot, preserves.

DINNER.

Scolloped fish.
Fillets of pork, with apple-sauce, stewed sheep's brains, spinach, potatoes.
Bath pudding, cheesikins.

KITCHEN.

Sheep's hearts, potatoes, greens.

April 22.

BREAKFAST.

Tongue, potted shrimps, fried eggs, marmalade.

DINNER.

Vermicelli soup.
Fillet of beef, sea-kale, potatoes, stuffed onions.
Prince Albert's pudding.
Cheese, &c.

KITCHEN.

Cold pork, potatoes, currant dumplings.

April 23.

BREAKFAST.

Potted tongue, cold fillet of beef, eggs, potted shrimps.

DINNER.

Fried flounders.
Boiled neck of lamb (4 lbs.), caper sauce, fried cow heel, onion fritters, mashed turnips, potatoes.
Marmalade pudding.
Cheese, &c.

KITCHEN.

Ox kidney pudding, potatoes.

Sunday, April 24.

BREAKFAST.

Cold boiled lamb, potted meat, kippered salmon.

DINNER.

Rice soup.
Stewed brisket of beef, veal cutlets, spinach, mashed potatoes.
Almond pudding.
Welsh rabbit.

KITCHEN.

Irish stew, bread pudding.

April 25.

BREAKFAST.

Cold beef, veal cutlets made hot, toasted bacon, honey.

DINNER.

Fried whiting.
Toad in a hole, cold beef, mashed potatoes.
Scolloped oysters, lemon dumplings.
Cheese, &c

KITCHEN.

Vegetable soup, pork chops, potatoes.

April 26.

BREAKFAST.

Cold beef, kippered salmon, poached eggs, marmalade.

DINNER.

Boiled mackerel, fennel sauce.
Shoulder of mutton (6 lbs.), onion sauce, brocoli, potatoes.
Puddings in haste, stewed cheese.

KITCHEN.

Sea pie, potatoes.

April 27.

BREAKFAST.

Cold mutton, beef, sardines, marmalade, rolls.

DINNER.

Fried skate, dissolved butter.
Mutton, with truffles or mushrooms, poached eggs, and spinach.
Savoury macaroni, cup puddings.

KITCHEN.

Sausage pudding, potatoes.

April 28.

BREAKFAST.

Sausage-meat cakes, hung beef, eggs, marmalade.

DINNER.

Oyster soup.
Veal cutlets with Cre-fydd sauce, rissoles of mutton,
Haricot beans, mashed potatoes.
Regent pudding.
Cheese.

KITCHEN.

Hashed mutton, hard dumplings, potatoes.

April 29.

BREAKFAST.

Broiled kidneys, potted shrimps, omelet, marmalade.

DINNER.

Macaroni soup.
Boiled leg of pork (4½ lbs.), peas pudding, greens,
carrots, potatoes.
Scolloped crab, Junior United pudding.
Cheese, &c.

KITCHEN.

Beef steak, potatoes, boiled rice.

April 30.

BREAKFAST.

Cold pork, broiled whiting, eggs, marmalade.

DINNER.

Boiled cod, oyster sauce.
Lamb's fry, cold pork, salad, mashed potatoes.
Bread pancakes, cheese biscuits.

KITCHEN.

Peas soup, pig's fry, potatoes.

Sunday, May 1.

BREAKFAST.

Slices of pork, broiled, poached eggs, potted shrimps, preserves.

DINNER.

Scolloped cod.
Boiled leg of lamb (4 lbs.), roast duckling, mashed turnips, new potatoes.
Asparagus, mould of rhubarb.
Bedford cheese.

KITCHEN.

Stewed knuckle of veal, with rice, potatoes, rhubarb pudding.

May 2.

BREAKFAST.

Cold lamb, potted shrimps, eggs, preserves, rolls.

DINNER.

Economical soup.
Minced lamb, spinach, hashed duckling, new potatoes.
Ground rice omelet.
Bedford cheese, salad.

KITCHEN.

Veal made hot, potatoes.

May 3.

BREAKFAST.

Broiled ham, fried eggs, prawns, preserves.

DINNER.

Boiled salmon (2 lbs.), shrimp sauce, cucumber.
Veal pie, lamb croquets, cauliflower, potatoes.
Plovers' eggs, blancmange.
Cheese, &c.

KITCHEN.

Boiled brisket of beef (7 lbs.), carrots, cabbage, potatoes.

May 4.

BREAKFAST.

Cold beef, cold veal pie, croquets made hot.

DINNER.

Mayonnaise of salmon, cold beef, stewed brains, potatoes.
Cauliflower with Parmesan, sweet omelet.

KITCHEN.

Liver and bacon, potatoes, cauliflower.

May 5.

BREAKFAST.

Cold beef, savoury omelet, marmalade, hot cakes.

DINNER.

Carrot soup.
Roast fowl, ham, peas, potatoes.
Rhubarb tart, custard.
Cheese, &c.

KITCHEN.

Cold beef, salad, rhubarb pudding.

May 6.

BREAKFAST.

Cold ham, fowl, preserves.

DINNER.

Fillets of soles with white sauce.
Stewed kidneys, roast pigeons, peas, potatoes.
Clarence pudding.
Cheese, &c.

KITCHEN.

Haricot of mutton, potatoes.

May 7.

BREAKFAST.

Cold ham, cold pigeon, marmalade, rolls.

DINNER.

Spring soup.
Lamb's head and mince, cauliflower, potatoes.
Marmalade pudding.
Cheese, &c.

KITCHEN.

Sausage pudding, potatoes.

Sunday, May 8.

BREAKFAST.

Cold ham, buttered eggs, mince made hot.

DINNER.

Spring soup.
Roast shoulder of lamb, mince sauce, peas, potatoes, salad,
lobster cutlets.
Velvet cream.
Cheese, &c.

KITCHEN.

Beef steak pie (2 lbs.), potatoes, stewed rhubarb.

May 9.

BREAKFAST.

Cold lamb, potted ham, stewed rhubarb.

DINNER.

Boiled mackerel and fennel sauce.
Broiled bladebone of lamb, veal olives, asparagus, potatoes.
Cup puddings, cheesikins.

KITCHEN.

Cold pie, potatoes, currant dumpling.

May 10.

BREAKFAST.

Potted ham, broiled kidneys, eggs, rolls.

DINNER.

Julien soup.
Roast beef (8 lbs.), horseradish, stewed mushrooms, new potatoes, cauliflower.
Plovers' eggs, Swiss pudding.
Cheese, &c.

KITCHEN.

Boiled mackerel, beef-steak, potatoes.

May 11.

BREAKFAST.

Cold beef, potted shrimps, poached eggs, marmalade

DINNER.

Mayonnaise of lobster, cold beef, new potatoes.
Bread and cheese pudding, German puffs.

KITCHEN.

Toad in a hole, potatoes.

May 12.

BREAKFAST.

Cold beef, prawns, preserves, rolls.

DINNER.

Brill, shrimp sauce.
Pelau, pickles.
Asparagus, baked marmalade pudding.
Cheese, &c.

KITCHEN.

Cold beef, salad.

May 13.

BREAKFAST.

Scolloped fish, broiled bacon, eggs, preserves.

DINNER.

Mock whitebait, brown bread and butter, lemons,
Fricasseed rabbit, mutton cutlets, peas, potatoes.
Rice fritters.
Cheese, &c.

KITCHEN.

Hashed beef, with dumplings, potatoes.

May 14.

BREAKFAST.

Mutton cutlets made hot, broiled mushrooms, eggs.

DINNER.

Curried lobster, rice.
Lamb's fry, pigeon pie, peas, potatoes.
Sweet omelet, cheese biscuits.

KITCHEN.

Liver and bacon, potatoes.

Sunday, May 15.

BREAKFAST.

Pigeon pie, rolled tongue, eggs, marmalade.

DINNER.

Braised salmon.
Fricandeau of veal, spinach.
Roast leveret, peas, blancmange.
Cheese, &c.

KITCHEN.

Shoulder of mutton (6 lbs.), potatoes, Yorkshire pudding.

May 16.

BREAKFAST.

Rolled tongue, cold mutton, preserves, rolls.

DINNER.

Salmon pudding.
Cold fricandeau, salad, hashed leveret, asparagus.
Ratafia pudding.
Cheese, &c.

KITCHEN.

Cold mutton, salad, suet dumplings.

May 17.

BREAKFAST.

Rolled tongue, poached eggs, sardines.

DINNER.

Italian paste soup.
Curried mutton, rice, stewed giblets, cauliflower.
Plovers' eggs.
Bedford cheese, &c.

KITCHEN.

Mutton and potato pie.

May 18.

BREAKFAST.

Tongue, sausage-meat cakes, marmalade.

DINNER.

Gravy soup.

Roast leg of pork (4½ lbs.), apple sauce, summer cabbage, potatoes.

Cauliflower with Parmesan, college pudding.

Cheese, &c.

KITCHEN.

Irish stew.

May 19.

BREAKFAST.

Potted tongue, toasted bacon, fried eggs, marmalade.

DINNER.

Water souchet of flounders, brown bread and butter.

Pork collops, rump steak (1lb.), potatoes.

Croquets of rice.

Bedford cheese.

KITCHEN.

Toad in a hole.

May 20.

BREAKFAST.

Potted tongue, rump steak, sardines, eggs.

DINNER.

Fried soles.

Mutton pudding, curried lobster, rice, cauliflower.

Cheese soufflé, jam sandwiches.

KITCHEN.

Cold pork, salad, potatoes.

May 21.

BREAKFAST.

Cold sole, German sausage, fried eggs, preserves.

DINNER.

Boiled mackerel.
Lamb's fry, broiled mushrooms, peas, potatoes.
Anchovy toast, Clifton puffets.
Bedford cheese.

KITCHEN.

Sea pie, potatoes.

Sunday, May 22.

BREAKFAST.

Sheep's tongues, sardines, omelet, honey.

DINNER.

Boiled fowl, baked ham, mutton cutlets with tomato sauce, peas, potatoes.
Franchipane cream, cheesecakes.
Cheese, &c.

KITCHEN.

Half a shoulder of veal, greens, potatoes,
rhubarb pudding.

May 23.

BREAKFAST.

Ham, mutton cutlets, sardines.

DINNER.

Mock white bait, brown bread and butter, lemon.
Mayonnaise of fowl, Neapolitan agnellotti (2nd dressing of veal)
Potato omelet.
Cheese, &c.

KITCHEN.

Cold veal, potatoes.

May 24.

BREAKFAST.

Ham, agnellotti made hot, eggs, marmalade.

DINNER.

Spring soup.
Veal and ham cutlets with Tartar sauce, stewed sheep's brains, peas, potatoes.
Bread pancakes, stewed rhubarb.
Cheese, &c.

KITCHEN.

Cold veal, salad, treacle pudding.

May 25.

BREAKFAST.

Ham, poached eggs, sardines, marmalade, honey.

DINNER.

Scolloped crab.
Roast leg of mutton (6 lbs.), asparagus, potatoes.
A pudding for a prince.
Cheese, &c.

KITCHEN.

Pork chops, potatoes, boiled rice.

May 26.

BREAKFAST.

Ham, cold mutton, prawns, hot cake.

DINNER.

Fillets of sole with sweet herbs.
Minced mutton cutlets with tomato sauce, fried calf's liver and bacon, peas, potatoes.
Gooseberry tart.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes, salad.

May 27.

BREAKFAST.

Broiled mushrooms, ham, cold sole.

DINNER.

Carrot soup.
Fricasseed rabbit, rissoles of mutton, cauliflower, potatoes.
Baked marrow pudding.
Cheese, &c.

KITCHEN.

Hashed mutton with dumplings, potatoes.

May 28.

BREAKFAST.

Ham, rissoles made hot, omelet, marmalade.

DINNER.

Fried skate.
Stewed lamb chops with cucumbers, peas, potatoes.
Bashaws of lobster, stewed rhubarb, Devonshire cream.
Cheese, &c.

KITCHEN.

Sheep's hearts, potatoes, cabbage.

Sunday, May 29.

BREAKFAST.

Potted ham, mutton chop, eggs, hot cake, marmalade.

DINNER.

Salmon cutlets, Indian sauce.
Boiled aitchbone of beef (10 lbs.), carrots, summer cabbage, braised duck with peas.
Mould of rice with preserves.
Cheese, &c.

KITCHEN.

Stewed knuckle of veal with rice, summer cabbage, potatoes, rhubarb pie.

May 30.

BREAKFAST.

Cold beef, potted ham, sardines.

DINNER.

Economical soup.
Minced duck, bubble and squeak, stewed pigeons.
Bath pudding.

KITCHEN.

Veal made hot, fried vegetables, cold pie.

May 31.

BREAKFAST.

Cold beef, bacon, fried eggs, hot cake, marmalade.

DINNER.

Mayonnaise of lobster, cold beef, curried kidneys, rice, potatoes.
Sweet tapioca (Portuguese).
Cheese.

KITCHEN.

Cold beef, salad, suet pudding.

June 1.

BREAKFAST.

Broiled whiting, cold beef, bacon, marmalade, hot rolls.

DINNER.

Fried plaice.
Maintenon cutlets, pigeon pie, cauliflower.
Stewed gooseberries, Devonshire cream.
Cheese, &c.

KITCHEN.

Pea soup, cold beef, potatoes.

June 2.

BREAKFAST.

Cold fish, pigeon pie, preserves.

DINNER.

Vegetable soup.
Ribs of lamb (7 lbs.), mint sauce, peas, potatoes.
Ground rice soufflé, cheesikins.

KITCHEN.

Mutton pudding, potatoes.

June 3.

BREAKFAST.

Pigeon pie, cold lamb, sardines, marmalade, honey.

DINNER.

Stewed eels.
Cold lamb, salad, fillet of beef, spinach.
Gooseberry fool.
Cheese, &c.

KITCHEN.

Boiled bacon, cabbage, hard dumplings.

June 4.

BREAKFAST.

Fillet of beef, cold bacon, eggs, hot cake, preserves.

DINNER.

Dory, anchovy sauce.
Mutton cutlets, tomato sauce, fried calf's brains, potatoes, peas.
Annette's pudding.
Cheese, &c.

KITCHEN.

Beef steak, potatoes.

Sunday, June 5.

BREAKFAST.

Scolloped fish, broiled bacon, fried eggs, marmalade.

DINNER.

Green pea soup.
Baked calf's head with Italian sauce, ham, lobster cutlets, asparagus, potatoes.
Velvet cream.
Cheese, &c.

KITCHEN.

Leg of mutton (7 lbs.), Sussex pudding, peas, potatoes.

June 6.

BREAKFAST.

Cold mutton, ham, lobster cutlets made hot, honey, rolls.

DINNER.

Economical soup.
Hashed calf's head (2nd dressing), mutton cutlets in haste, peas, potatoes.
Gooseberry tart.
Cheese.

KITCHEN.

Cold mutton, salad.

June 7.

BREAKFAST.

Cold mutton, ham, sardines, hot cakes.

DINNER.

Mullet in paper.
Rump-steak pudding, croquets of mutton, French beans.
Omelet with preserves.
Cheese, &c.

KITCHEN.

Hashed mutton, rice.

June 8.

BREAKFAST.

Croquets made hot, ham, marmalade.

DINNER.

Hotch-potch, potatoes.
Quail, asparagus, ground rice soufflé.
Cheese, &c.

KITCHEN.

Bacon, peas, hard dumplings.

June 9.

BREAKFAST.

Potted ham, poached eggs, soda scones, anchovies, fruit.

DINNER.

Broiled mackerel.
Sweetbread, boiled tongue, peas, potatoes.
Duckling, Swiss pudding.
Cheese, &c.

KITCHEN.

Mutton chops, potatoes, batter pudding.

June 10.

BREAKFAST.

Tongue, potted ham, sardines, fruit.

DINNER.

Spring soup.
Dry Malay curry, rice, hashed duckling.
Currant tart, cheese soufflé.

KITCHEN.

Sheep's hearts, summer cabbage, potatoes.

June 11.

BREAKFAST.

Tongue, omelet, prawns, fruit.

DINNER.

Boiled skate, shrimp sauce.
Lamb's head and mince, peas, potatoes.
Open cherry tart, bread and cheese pudding.

KITCHEN.

Stewed beef steak, potatoes.

Sunday, June 12.

BREAKFAST.

Scolloped skate, tongue, hot cake, fruit.

DINNER.

Asparagus soup.
Neck of venison (8 lbs.), French beans, potatoes.
Omelet soufflé.
Cheese, &c.

KITCHEN.

Veal and bacon pie, potatoes.

June 13.

BREAKFAST.

Tongue, broiled ham, fried eggs, fruit, rolls.

DINNER.

Fried eels, Tartar sauce.
Hashed venison, French beans, potatoes.
Gooseberry cream.
Cheese, &c.

KITCHEN.

Cold pie, lettuces.

June 14.

BREAKFAST.

Potted prawns, eels made hot, slices of venison, broiled, fruit.

DINNER.

Tapioca soup.
Grenatins of veal, rissoles of venison, peas, potatoes.
Fruit tart, custard.
Cheese, &c.

KITCHEN.

Mutton pudding, potatoes.

June 15.

BREAKFAST.

Rissoles made hot, bacon, eggs, soda scones, fruit.

DINNER.

Fried soles.
Stewed brisket of beef (8 lbs.) with French beans, potatoes.
Baked macaroni pudding.
Cheese, &c.

KITCHEN.

Liver and bacon, potatoes, gooseberry pudding.

June 16.

BREAKFAST.

Cold sole, cold beef, hot cake, fruit.

DINNER.

Mayonnaise of lobster, cold beef, lamb chops, peas, potatoes.
Fresh fruit pudding.
Cheese, &c.

KITCHEN.

Baked Irish stew.

June 17.

BREAKFAST.

Cold beef, chops made hot, sardines, fruit.

DINNER.

Broiled whiting.
Roast loin of mutton (5 lbs.), cauliflower, potatoes.
Currant and cherry tart, Devonshire cream.
Cheese, &c.

KITCHEN.

Kidney pudding, potatoes.

June 18.

BREAKFAST.

Potted beef, cold mutton, poached eggs, fruit.

DINNER.

Vegetable soup.
Mutton, stewed, with pickles, French beans, potatoes.
Cauliflower with Parmesan, rice blancmange.
Cheese, &c.

KITCHEN.

Cold beef, salad, gooseberry pudding.

Sunday, June 19.

BREAKFAST.

Minced meat pâté, bacon, potted beef, marmalade.

DINNER.

Boiled salmon (2½ lbs.), shrimp sauce, cucumber.
Chump end of loin of veal (6 lbs.), gammon of bacon (4 lbs.), peas, potatoes.
Savoury macaroni, mixed fruit cream.

KITCHEN.

Roast upper side of round of beef (7 lbs.), cabbage, potatoes, Yorkshire pudding.

June 20.

BREAKFAST.

Minced meat pâté, cold bacon, eggs, rolls, fruit.

DINNER.

Mayonnaise of salmon, cold veal, cold bacon,
beef with mushrooms.
Sweet rice (Portuguese).
Cheese, &c.

KITCHEN.

Cold beef, potatoes, gooseberry pudding.

June 21.

BREAKFAST.

Cold bacon, minced beef, poached eggs, fruit.

DINNER.

Neapolitan Agnellotti (2nd dressing), beef with truffles,
French beans.
Bashaws of lobster, lemon jelly.
Cheese, &c.

KITCHEN.

Hashed beef, dumplings, potatoes, cabbage.

June 22.

BREAKFAST.

Agnellotti made hot, cold bacon, sardines, fruit.

DINNER.

Baked mullet.
Lamb cutlets stewed with peas, rabbit pie, potatoes.
Ground rice cup puddings.
Cheese, salad.

KITCHEN.

Sheep's head, potatoes, rice pudding.

June 23.

BREAKFAST.

Rabbit pie, cold bacon, poached eggs, fruit.

DINNER.

Fillets of sole with white sauce.
Stewed calf's liver, roast pigeons, broiled mushrooms, peas.
Strawberry jelly.
Cheese, &c.

KITCHEN.

Peas and bacon, dumplings.

June 24.

BREAKFAST.

Rabbit pie, cold pigeon, sole made hot, fruit.

DINNER.

Boiled mackerel.
Shoulder of lamb (4½ lbs.), mint sauce, asparagus, potatoes.
Gooseberry fool, custard.
Cheese, &c.

KITCHEN.

Stewed calf's liver, cold bacon, peas.

June 25.

BREAKFAST.

Broiled ham, fried eggs, prawns, marmalade.

DINNER.

Fried whiting.
Cold lamb, salad, lobster cutlets.
Summer pudding.
Cheese, &c.

KITCHEN.

Beef steak pie, potatoes.

Sunday, June 26.

BREAKFAST.

Broiled bladebone of lamb, lobster cutlets made hot.

DINNER.

Green peas soup.
Boiled fowl, ham, mutton cutlets, asparagus, potatoes, tomato sauce.
Small tipsy cake.
Cheese, &c.

KITCHEN.

Roast shoulder of mutton (6 lbs.), cauliflower, potatoes.

June 27.

BREAKFAST.

Cold mutton, ham, rolls, fruit.

DINNER.

White soup (economical).
Mayonnaise of fowl, mutton with mushrooms, potatoes.
Venetian cream.
Cheese, &c.

KITCHEN.

Cold mutton, fried vegetables.

June 28.

BREAKFAST.

Ham, broiled mutton, sardines, fruit.

DINNER.

Curried lobster, rice, veal forcemeat roll, peas, potatoes.
Fruit transparency.
Cheese, &c.

KITCHEN.

Hashed mutton, dumplings, potatoes.

June 29.

BREAKFAST.

Cold forcemeat roll, ham, curried lobster made hot, fruit.

DINNER.

Vermicelli soup.
Stewed giblets, rump steak, asparagus, potatoes.
Cheesecakes, velvet cream.
Cheese, &c.

KITCHEN.

Baked calf's heart, potatoes.

June 30.

BREAKFAST.

Ham, rump steak, poached eggs, fruit.

DINNER.

Small turbot, lobster sauce.
Lamb cutlets with cucumbers, peas, potatoes.
Sweet tapioca (Portuguese).
Cheese, &c.

KITCHEN.

Hashed heart, potatoes, gooseberry pudding.

July 1.

BREAKFAST.

Potted ham, omelet, broiled kidneys, fruit.

DINNER.

Scolloped fish.
Stewed breast of veal with peas, broiled ham.
Gooseberry fool, sponge cakes, Devonshire cream.
Cheese, &c.

KITCHEN.

Beef steak, potatoes, peas.

July 2.

BREAKFAST.

Cold veal, potted ham, sardines, fruit.

DINNER.

Broiled mackerel.
Braised mutton cutlets, French beans, potatoes.
Scolloped crab, fruit tart.
Cheese, &c.

KITCHEN.

Stewed veal, potatoes, dumplings.

Sunday, July 3.

BREAKFAST.

Spiced beef, omelet, fruit.

DINNER.

Stewed eels.
Ribs of lamb (7 lbs.), mint sauce, peas, potatoes.
Gooseberry trifle, cheese fondu.

KITCHEN.

Mutton pudding, potatoes, currant tart.

July 4.

BREAKFAST.

Spiced beef, cold lamb, rolls, fruit.

DINNER.

Plain fillets of sole.
Cold lamb, salad, pigeon pie.
Strawberry jelly.
Buckingham cheese.

KITCHEN.

Stewed ox kidney, potatoes, tart.

July 5.

BREAKFAST.

Pigeon pie, spiced beef, fruit.

DINNER.

Water souchet of flounders, brown bread and butter.
Braised duck with olives, peas, potatoes.
Bashaws of lobster, raspberry and currant tart.
Buckingham cheese.

KITCHEN.

Cold lamb, salad, rice pudding.

July 6.

BREAKFAST.

Spiced beef, pigeon pie, sardines.

DINNER.

Salmon cutlets, Indian sauce.
Neck of veal braised with truffles, French beans, potatoes.
Velvet cream.
Cheese.

KITCHEN.

Fried plaice, spiced beef, salad.

July 7.

BREAKFAST.

Toasted bacon, fried eggs, cold veal, fruit.

DINNER.

Macaroni soup.
Roast loin of lamb (3 lbs.), salad, peas, potatoes.
Curds and cream.
Cheese.

KITCHEN.

Liver and bacon, potatoes.

July 8.

BREAKFAST.

Cold braised veal, broiled ham, sardines, fruit.

DINNER.

Mayonnaise of crab.
Roast fowl, tongue, cauliflower, potatoes.
Swiss cream.
Cheese.

KITCHEN.

Cold lamb, salad, cherry tart.

July 9.

BREAKFAST.

Tongue, cold fowl, fruit. sardines.

DINNER.

Fried plaice.
Fillet of beef, croquets of fowl, broiled mushrooms, potatoes.
Fruit tart, cream.
Cheese, &c.

KITCHEN.

Sheep's hearts, potatoes, cold tart.

Sunday, July 10.

BREAKFAST.

Cold plaice, tongue, croquets made hot, fruit.

DINNER.

Gravy soup.
Boiled leg of lamb (4½ lbs.), turnips, peas, potatoes, roast leveret.
Tapioca pudding, cheese soufflé.

KITCHEN.

Shoulder of mutton (6 lbs.), potatoes, currant pudding.

July 11.

BREAKFAST.

Hashed leveret, cold mutton, rolls, fruit.

DINNER.

Braised salmon (2½ lbs.).
Cold lamb, salad, rissoles of mutton.
Curds and cream, fruit transparency.
Cheese, &c.

KITCHEN.

Mackerel, cold mutton, salad.

July 12.

BREAKFAST.

Potted tongue, rissoles made hot, fruit.

DINNER.

Salmon pudding.
Curried rabbit, rice, minced mutton cutlets, with tomato sauce, spinach.
Potato soufflé.
Cheese, &c.

KITCHEN.

Hashed mutton, dumplings, potatoes.

July 13.

BREAKFAST.

Mutton cutlets made hot, potted tongue, omelet, fruit.

DINNER.

Rice soup.
Roast duck, veal pie, peas, potatoes.
Currant and raspberry trifle.
Cheese, &c.

KITCHEN.

Beef steak pudding, potatoes.

July 14.

BREAKFAST.

Veal pie, cold duck, eggs, fruit.

DINNER.

Broiled mackerel.
Roast beef (8 lbs.), French beans, potatoes.
Fruit tart, custard or cream.
Cheese, &c.

KITCHEN.

Veal pie, salad, potatoes.

July 15.

BREAKFAST.

Prawns, cold beef, bacon, poached eggs, fruit.

DINNER.

Mayonnaise of lobster, cold beef, minced beef with Italian paste.
Melbourne pudding.
Cheese, &c.

KITCHEN.

Liver and bacon, potatoes.

July 16.

BREAKFAST.

Minced beef made hot, broiled ham, fried eggs, fruit.

DINNER.

Fried skate.
Beef with mushrooms, lamb's fry, peas, potatoes.
American blancmange.
Cheese, &c.

KITCHEN.

Cold beef, salad, cold pudding.

Sunday, July 17.

BREAKFAST.

Skate made hot, lamb's fry made hot, omelet, fruit.

DINNER.

Small turbot, lobster sauce, cucumber.
Neck of venison (8 lbs.), French beans, potato
Currant and raspberry tart, Devonshire cream.
Cheese, &c.

KITCHEN.

Stewed knuckle of veal with peas, cherry tart.

July 18.

BREAKFAST.

Scolloped fish, broiled kidneys, hung beef.

DINNER.

Scolloped fish.
Hashed venison, French beans, potatoes.
Velvet cream.
Cheese.

KITCHEN.

Veal made hot, potatoes, cold tart.

July 19.

BREAKFAST.

Hashed venison, hung beef, omelet, hot cake, fruit.

DINNER.

Green pea soup.
Chump end of loin of veal (6 lbs.), boiled ham, hashed venison,
French beans, stewed cucumber.
Fruit transparency, custard.
Cheese, &c.

KITCHEN.

Beef steak pie, potatoes.

July 20.

BREAKFAST.

Ham, cold veal, fruit, anchovies.

DINNER.

Fillets of sole with Tartar sauce.
Minced veal, Italian fashion, peas, potatoes, mutton cutlets.
Mould of lemon rice.
Cheese, &c.

KITCHEN.

Fried eggs and bacon, potatoes, boiled rice.

July 21.

BREAKFAST.

Soles made hot, ham, hung beef, fruit.

DINNER.

Julien soup.
Broiled chicken, mushroom sauce, boiled bacon, broad beans, stewed endive, potatoes.
Currant and raspberry tart, Devonshire cream.
Cheese, &c.

KITCHEN.

Neck of mutton (3 lbs.), baked with potatoes and suet pudding.

July 22.

BREAKFAST.

Ham, broiled mushrooms, anchovies, poached eggs, fruit.

DINNER.

Broiled mackerel.
Shoulder of lamb, peas, potatoes.
Blancmange.
Cheese, &c.

KITCHEN.

Cold mutton, salad, potatoes.

July 23.

BREAKFAST.

Cold bacon, broiled whiting, potted ham, fruit.

DINNER.

Mayonnaise of lobster, cold lamb, rabbit pie, potatoes.
Swiss cream.
Cheese, &c.

KITCHEN.

Mutton chops, potatoes, rice pudding.

Sunday, July 24.

BREAKFAST.

Potted ham, broiled bladebone of lamb, rabbit pie.

DINNER.

Macaroni soup.
Roast capon, broiled ham, lobster cutlets, stewed mushrooms,
French beans à la Française, potatoes.
Bath pudding.
Cheese, &c.

KITCHEN.

Roast beef (6 lbs.), potatoes, fruit tart.

July 25.

BREAKFAST.

Cutlets made hot, potted ham, rabbit pie, rolls, fruit.

DINNER.

Green pea soup.
Minced fowl with savoury rice, mutton cutlets with tomato sauce,
artichokes.
Rhenish cream.

KITCHEN.

Cold beef, potatoes, cold tart.

July 26.

BREAKFAST.

Cold beef, anchovies, bacon, eggs, fruit.

DINNER.

Fried soles.
Fricandeau of veal, peas, bacon, broad beans.
Velvet cream.
Cheese, &c.

KITCHEN.

Hashed beef, potatoes.

July 27.

BREAKFAST.

Cold sole, bacon, fricandeau eggs, fruit.

DINNER.

Mayonnaise of prawns, cold fricandeau.
Roast pigeons, peas, Melbourne pudding.
Cheese, &c.

KITCHEN.

Toad in a hole, potatoes.

July 28.

BREAKFAST.

Broiled ham, fried eggs, cold pigeons, anchovies.

DINNER.

Fried eels, Tartar sauce.
Sweetbreads, plain, baked mushrooms, fried French beans.
rump steak pie.
Arrowroot soufflé.
Cheese, &c.

KITCHEN.

Sheep's hearts, peas, potatoes.

July 29.

BREAKFAST.

Rump steak pie, cold eels, fruit.

DINNER.

Gravy soup.
Duck braised with turnips, fried brains, potatoes.
Mixed fruit jelly.
Cheese, salad.

KITCHEN.

Fried plaice, beef-steak, potatoes.

July 30.

BREAKFAST.

Spiced beef, omelet, fruit.

DINNER.

Boiled salmon (2½ lbs.).
Lamb's fry, peas, braised veal cutlets, potatoes.
Omelet soufflé.
Cheese, &c.

KITCHEN.

Brains or liver and bacon, cabbage, batter pudding.

Sunday, July 31.

BREAKFAST.

Spiced beef, cold veal cutlets, sardines, fruit.

DINNER.

Mayonnaise of salmon.
Ribs of lamb (7 lbs.), curried veal, rice, peas, potatoes.
Fruit tart, custard.
Cheese, &c.

KITCHEN.

Half of a leg of mutton (4 lbs.), peas, potatoes, fruit pudding.

August 1.

BREAKFAST.

Cold lamb, spiced beef, rolls, fruit.

DINNER.

Small brill, lobster sauce.
Cold lamb, salad, minced mutton cutlets with macaroni.
Annette's pudding.

KITCHEN.

Cold mutton, salad, cold pudding.

August 2.

BREAKFAST.

Scolloped fish, spiced beef, mutton cutlets made hot.

DINNER.

Curried fish, rice.
Stewed brisket of beef (6 lbs.), with French beans.
Greengage tart, cream.
Cheese, &c.

KITCHEN.

Plaice, spiced beef, cold lamb, salad.

August 3.

BREAKFAST.

Broiled haddock, cold beef, hot cake.

DINNER.

Broiled mackerel.
Boiled calf's head with white sauce, boiled bacon (3 lbs.),
broad beans, potatoes.
Paradise pudding.

KITCHEN.

Beef steak pudding, potatoes.

August 4.

BREAKFAST.

Cold beef, cold bacon, marmalade, eggs.

DINNER.

Fried flounders.

Hashed calf's head, broiled ham, roast fowl, peas, mashed potatoes.

Lemon dumplings.

Cheese, &c.

KITCHEN.

Cold beef, potatoes, fruit pudding.

August 5.

BREAKFAST.

Potted prawns, cold fowl, cold bacon, hot cake.

DINNER.

Economical soup.

Stewed lamb cutlets with peas, pigeon pie, mashed potatoes.

Matrimony pudding.

Cheese, &c.

KITCHEN.

Stewed ox kidney, potatoes.

August 6.

BREAKFAST.

Pigeon pie, potted prawns, fruit, eggs.

DINNER.

Fried fillets of sole.

Mutton cutlets with mushroom sauce, liver and bacon, mashed potatoes.

French beans à la Française.

Ground rice cheesecakes.

Cheese, &c.

KITCHEN.

Lamb's fry, suet dumplings, potatoes.

Sunday, August 7.

BREAKFAST.

Cold sole, pigeon pie, sardines, eggs.

DINNER.

Boiled salmon (2½ lbs.), shrimp sauce, cucumber.
Roast leg of lamb (4½ lbs.), peas, potatoes.
Velvet cream with greengages.
Neufchatel cheese, &c.

KITCHEN.

Stewed knuckle of veal with peas, potatoes, fruit pudding.

August 8.

BREAKFAST.

Cold lamb, omelet, rolls, fruit.

DINNER.

Mayonnaise of salmon.
Minced lamb, Maintenon cutlets, mashed potatoes,
baked mushrooms.
Belgian pudding.
Cheese.

KITCHEN.

Veal made hot, dumplings, potatoes.

August 9.

BREAKFAST.

Bone of lamb, broiled, anchovies, hung beef, poached eggs.

DINNER.

Vermicelli soup.
Braised fowl with fresh tomatoes, boiled ham, French beans.
Apple Charlotte.
Cheese, &c.

KITCHEN.

Beef steak, potatoes, boiled rice.

August 10.

BREAKFAST.

Ham, eggs, cold fowl, fruit.

DINNER.

Boiled mackerel.
Savoury rump steak, stewed sheep's brains, fried potatoes, fried French beans.
Rhenish cream.
Cheese, &c.

KITCHEN.

Mutton pie, potatoes.

August 11.

BREAKFAST.

Broiled haddock, ham, marmalade.

DINNER.

Fried whiting.
Roast leg of mutton (7 lbs.), French beans, mashed potatoes, Yorkshire pudding.
Mould of greengages, cream.
Cheese, &c.

KITCHEN.

Soused mackerel, pie made hot, potatoes.

August 12.

BREAKFAST.

Potted ham, slices of mutton broiled, cold mutton.

DINNER.

Fillets of sole with white sauce.
Fillet of mutton, veal olives, French beans à la Française, potatoes.
Raspberry and currant tart.
Cheese, &c.

KITCHEN.

Cold mutton, salad, apple dumplings.

August 13.

BREAKFAST.

Broiled whiting, sheep's tongues, potted ham, hot cake.

DINNER.

Salmon cutlets with Tartar sauce.
Lamb's fry, boiled bacon, broad beans, potatoes.
Boiled tapioca pudding.
Cheese, &c.

KITCHEN.

Hashed mutton, with dumplings, potatoes.

Sunday, August 14.

BREAKFAST.

Cold bacon, lamb chops, savoury omelet.

DINNER.

Gravy soup.
Marengo of fowl, French beans.
Grouse, greengage Charlotte.
Cheese, &c.

KITCHEN.

Silver side of round of beef (8 lbs.), carrots, potatoes, apple pudding.

August 15.

BREAKFAST.

Cold beef, fowl made hot, broiled bacon.

DINNER.

Baked haddock.
Lamb chops, force meat roll, French beans, potatoes.
Plum tart, cream.
Cheese, &c.

KITCHEN.

Cold beef, salad, pudding made hot.

August 16.

BREAKFAST.

Scolloped fish, cold beef, forcemeat roll.

DINNER.

Rice soup.
Fricasseed rabbit, mutton chops, stewed mushrooms,
mashed potatoes.
Tomato toast, sweet macaroni.
Cheese, &c.

KITCHEN.

Cold beef, potatoes, suet pudding.

August 17.

BREAKFAST.

Broiled whiting, cold beef, rolls, marmalade.

DINNER.

Fried soles.
Shoulder of lamb (4 lbs.), French beans, potatoes, salad.
Apple soufflé.
Cheese, &c.

KITCHEN.

Toad in a hole, potatoes.

August 18.

BREAKFAST.

Cold sole, cold lamb, poached eggs.

DINNER.

Macaroni soup.
Broiled bladebone of lamb, veal olives,
fried French beans.
Cumberland pudding.
Cheese, &c.

KITCHEN.

Liver and bacon, potatoes, rice pudding.

August 19.

BREAKFAST.

Rolled tongue, poached eggs, sardines.

DINNER.

Mayonnaise of lobster.
Braised mutton cutlets, giblet pie, cauliflower.
Sweet tapioca.
Cheese, &c.

KITCHEN.

Haricot mutton, potatoes.

August 20.

BREAKFAST.

Giblet pie, tongue, hot cake.

DINNER.

Boiled skate.
Curried fowl, lamb chops, rice, potatoes.
Matrimony pudding.
Neufchatel cheese, &c.

KITCHEN.

Baked sheep's hearts, potatoes.

Sunday, August 21.

BREAKFAST.

Curried fowl made hot, tongue, eggs, fruit.

DINNER.

Turbot, lobster sauce, cucumber.
Roast beef (9 lbs.), horseradish, French beans, potatoes.
Cheese soufflé, blancmange.

KITCHEN.

Veal and bacon pie, beans, potatoes.

August 22.

BREAKFAST.

Cold beef, tongue, anchovies, rolls.

DINNER.

Mayonnaise of turbot, cold beef.
Grouse, sweet omelet.
Cheese, &c.

KITCHEN.

Cold veal pie, salad, baked rice pudding.

August 23.

BREAKFAST.

Cold grouse, tongue, beef, eggs.

DINNER.

Fillets of sole, with sweet herbs.
Beef with mushrooms, artichokes.
Bashaws of lobster, greengage tart, cream.
Cheese, &c.

KITCHEN.

Cold beef, salad.

August 24.

BREAKFAST.

Sole made hot, potted tongue, broiled kidneys.

DINNER.

Fried whiting.
Grenatins of veal, roast pigeons, French beans, potatoes.
American blancmange.
Cheese, &c.

KITCHEN.

Stewed ox kidney, potatoes.

August 25.

BREAKFAST.

Potted tongue, pigeon, omelet.

DINNER.

Broiled mackerel.
Boiled leg of lamb (5 lbs.), caper sauce, mashed turnips, carrots, potatoes.
Mould of greengages, Devonshire cream.
Cheese, &c.

KITCHEN.

Mutton pudding, potatoes.

August 26.

BREAKFAST.

Broiled haddock, potted tongue, cold lamb, eggs.

DINNER.

Economical soup.
Curried lamb, rice, veal and ham pie,
French beans à la Française.
Cabinet pudding.
Cheese, &c.

KITCHEN.

Cold lamb, salad, apple pudding.

August 27.

BREAKFAST.

Veal and ham pie, anchovies, eggs, marmalade.

DINNER.

Fried soles.
Mutton cutlets with tomato sauce, baked mushrooms, artichokes.
Damson tart, custard.
Cheese, &c.

KITCHEN

Soup, Irish stew.

Sunday, August 28.

BREAKFAST.

Cold sole, veal pie, eggs.

DINNER.

Braised salmon (2½ lbs.).
Roast capon, ham, French beans, potatoes.
Lemon bread pudding, cheese soufflé.

KITCHEN.

Half a shoulder of veal (4 lbs.), potatoes, batter pudding.

August 29.

BREAKFAST.

Ham, leg of capon broiled, rolls, honey.

DINNER.

Mayonnaise of salmon.
Curried veal, rice, croquets of capon.
Sweet omelet.
Cheese, &c.

KITCHEN.

Scolloped salmon, cold veal, salad.

August 30.

BREAKFAST.

Ham, croquets made hot, anchovies.

DINNER.

Giblet soup.
Lamb cutlets with cucumbers, veal patties, French beans.
mashed potatoes.
Baked rice pudding.
Cheese, &c.

KITCHEN.

Beef steak pudding, potatoes.

August 31.

BREAKFAST.

Mutton cutlets, ham, broiled haddock.

DINNER.

Fried whiting.
Rump steak, fried potatoes, French beans à la Française.
Bashaws of lobster, mould of apples.
Cheese, &c.

KITCHEN.

Stewed sheep's head, potatoes, dumplings.

September 1.

BREAKFAST.

Sausages on toast, broiled whiting.

DINNER.

Fillets of soles.
Maintenon cutlets, French beans, mashed potatoes.
Grouse, marmalade pudding.
Cheese, &c.

KITCHEN.

Mutton chops, potatoes.

September 2.

BREAKFAST.

Cold grouse, broiled kidneys, sardines.

DINNER.

Boiled haddock, egg sauce.
Lamb's head and mince, rump steak pie, stewed cucumbers, potatoes.
Greengage Charlotte.
Cheese, &c.

KITCHEN.

Sausage pudding, potatoes.

September 3.

BREAKFAST.

Scolloped fish, cold pie, eggs.

DINNER.

Ox tail soup.
Partridges, bread sauce, fried French beans.
Conservative pudding, stewed cheese.

KITCHEN.

Fried plaice, head and mince made hot, potatoes.

Sunday, September 4.

BREAKFAST.

Pie, broiled ham, poached eggs, honey.

DINNER.

Brill, shrimp sauce, cucumber.
Aitchbone of beef (11 lbs.), carrots, sprouts, potatoes.
Bashaws of lobster, Prince Albert's pudding.
Cheese, &c.

KITCHEN.

Stewed beef steak, potatoes, damson pudding.

September 5.

BREAKFAST.

Cold beef, savoury omelet, rolls.

DINNER.

Scolloped fish,
Bubble and squeak, cold beef, salad.
Oyster patties, currant pudding.
Cheese, &c.

KITCHEN.

Pea soup, pork chops, potatoes.

September 6.

BREAKFAST.

Cold beef, broiled sole, apple marmalade.

DINNER.

Mullet in paper.
Stewed kidneys, veal and ham pie, Jerusalem artichokes, potatoes.
Jersey pudding.
Cheese, &c.

KITCHEN.

Pea soup, cold beef, potatoes, cold pudding.

September 7.

BREAKFAST.

Cold beef, veal pie, sardines, honey.

DINNER.

Braised fowl with fresh tomatoes, mashed potatoes.
Anchovy toast, apple Charlotte.
Cheese, &c.

KITCHEN.

Tripe, potatoes.

September 8.

BREAKFAST.

Broiled mushrooms, broiled haddock, eggs.

DINNER.

Julien soup.
Roast loin of mutton (5 lbs.), scarlet beans, potatoes.
Potato pudding.
Cheese, &c.

KITCHEN.

Toad in a hole, potatoes.

September 9.

BREAKFAST.

Rolled tongue, poached eggs.

DINNER.

Fried soles.
Mutton, with mushrooms (2nd dressing), scarlet beans, potatoes.
Zandrina's pudding.
Cheese, &c.

KITCHEN.

Boiled cow heel, potatoes, rice pudding.

September 10.

BREAKFAST.

Cold sole, tongue, honey.

DINNER.

Cold oysters, lemons, brown bread and butter.
Grenatins of veal, stewed endive, mashed potatoes.
Baked marrow pudding.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes, baked apple dumplings.

Sunday, September 11.

BREAKFAST.

Omelet, tongue, anchovies, marmalade.

DINNER.

Ox-tail soup.
Roast hare, boiled pork (3 lbs.), beans, potatoes.
Amsterdam pudding.
Cheese, &c.

KITCHEN.

Roast beef (8 lbs.), potatoes, Yorkshire pudding.

September 12.

BREAKFAST.

Cold pork, tongue, eggs, honey, rolls.

DINNER.

Ox-tail soup.
Hashed hare, mutton chops, stewed celery, potatoes.
Lemon bread pudding.

KITCHEN.

Cold beef, potatoes.

September 13,

BREAKFAST.

Pork, broiled, potted tongue, eggs, marmalade.

DINNER.

Boiled cod (3 lbs.), oyster sauce.
Beef with mushrooms, Jerusalem artichokes, potatoes.
Stewed cheese, Clifton puffets.

KITCHEN.

Cold beef, salad, apple dumplings.

September 14.

BREAKFAST.

Scolloped cod, potted tongue, honey.

DINNER.

Curried cod, rice.
Fricasseed tripe (white), roast pigeons, beans, potatoes.
Matrimony pudding.
Cheese, &c.

KITCHEN.

Mutton chops, potatoes.

September 15.

BREAKFAST.

Cold pigeons, kippered salmon, potted tongue.

DINNER.

Vermicelli soup.
Roast leg of pork (4½ lbs.), apple-sauce, scarlet beans, potatoes.
Swiss pudding.
Cheese, &c.

KITCHEN.

Sausage pudding, potatoes.

September 16.

BREAKFAST.

Mock brawn, hung beef, omelet.

DINNER.

Scolloped oysters, minced pork, plain mutton cutlets,
mashed potatoes.
Cumberland pudding.
Cheese, &c.

KITCHEN.

Cold pork, potatoes, boiled ice.

September 17.

BREAKFAST.

Mutton cutlets made hot, mock brawn, eggs.

DINNER.

Stewed eels (1½ lb.).
Savoury rump steak, fried potatoes.
Lemon dumplings.
Cheese, &c.

KITCHEN.

Beef steak, potatoes.

Sunday, September 18.

BREAKFAST.

Broiled haddock, mock brawn, hot cake, poached eggs.

DINNER.

Julien soup.
Boiled leg of mutton (6 lbs.), mashed turnips, carrots, potatoes.
Grouse, baked marmalade pudding.
Cheese, &c.

KITCHEN.

Stewed shin of beef, cabbage, potatoes, damson pudding.

September 19.

BREAKFAST.

Cold grouse, broiled slices of mutton, mock brawn, rolls.

DINNER.

Economical soup.
Curried mutton, rice, fried oysters, Jerusalem artichokes.
Bread and cheese pudding, omelet with preserves.

KITCHEN.

Stew made hot, potatoes.

September 20.

BREAKFAST.

Croquets of mutton, mock brawn, anchovies, eggs.

DINNER.

Fillets of sole with muscle sauce.
Rump steak pudding, potatoes, beans.
Apple Charlotte, cheesikins.

KITCHEN.

Soup, cold mutton, potatoes.

September 21.

BREAKFAST.

Broiled ham, fried eggs, mock brawn.

DINNER.

Roast fowl, boiled ham, beans à la Française, mashed potatoes.
Bashaws of lobster, damson tart, cream.
Cheese, celery, &c.

KITCHEN.

Ox kidney pudding, potatoes.

September 22.

BREAKFAST.

Ham, cold fowl, sardines.

DINNER.

Gravy soup.
Stuffed loin of mutton (5 lbs.), cauliflower, potatoes.
Almond bread pudding.
Cheese, &c.

KITCHEN.

Sheep's head, cabbage, potatoes.

September 23.

BREAKFAST.

Ham, mutton made hot, dried haddock.

DINNER.

Oyster soup.
Stuffed vegetable marrows, rabbit pie, mashed potatoes.
Mould of rice with preserves.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes, treacle pudding.

September 24.

BREAKFAST.

Rabbit pie, ham, marmalade.

DINNER.

Fried whiting.
Stewed cow heel, scarlet beans, potatoes.
Roast partridges, apple tart.
Cheese, &c.

KITCHEN.

Beef steak, potatoes.

Sunday, September 25.

BREAKFAST.

Cold partridge, potted ham, pie.

DINNER.

Small turbot, lobster-sauce, cucumber.
Fricandeau of veal, spinach.
Boiled leg of pork (4½ lbs.), Brussels sprouts, potatoes.
A pudding for a prince.
Cheese, celery.

KITCHEN.

Roast shoulder of mutton (6 lbs.), potatoes, suet dumplings.

September 26.

BREAKFAST.

Cold pork, eggs, potted ham, rolls.

DINNER.

Scolloped fish.
Mayonnaise of fricandeau, mutton with truffles, mashed potatoes.
Victoria's pudding.
Cheese, &c.

KITCHEN.

Cold mutton, mashed potatoes.

September 27.

BREAKFAST.

Cold mutton, cold pork, omelet.

DINNER.

Carrot soup.
Marengo of fowl, mutton rissoles, broccoli.
Sponge cakes with apple snow.
Cheese, &c.

KITCHEN.

Hashed mutton, hard dumplings, potatoes.

September 28.

BREAKFAST.

Rissoles made hot, cold pork, anchovies.

DINNER.

Cold oysters, lemons, brown bread and butter.
Haricot of mutton, potatoes.
College pudding, cheese soufflé.

KITCHEN.

Beef steak pudding, potatoes.

September 29.

BREAKFAST.

Rolled tongue, broiled whiting.

DINNER.

Boiled cod (3 lbs.), oyster-sauce.
Roast goose, apple-sauce, scarlet beans, potatoes.
Raisin pudding.
Cheese, celery.

KITCHEN.

Pork chops, potatoes, apple pudding.

September 30.

BREAKFAST.

Dried haddock, tongue, poached eggs.

DINNER.

Scolloped fish.
Giblet pie, hashed goose, mashed potatoes.
Annette's pudding.
Cheese, &c.

KITCHEN.

Cold goose, potatoes.

October 1.

BREAKFAST.

Giblet pie, tongue, sardines.

DINNER.

Fried soles.
Fricasseed tripe (2 lbs.), plain mutton cutlets, brocoli, potatoes.
Ground rice soufflé.
Cheese, &c.

KITCHEN.

Sausages, pudding, potatoes.

Sunday, October 2.

BREAKFAST.

Cold sole, cutlets made hot, tongue.

DINNER.

Palestine soup.
Roast beef (9 lbs.), horseradish, brocoli, potatoes.
Velvet cream.
Cheese, &c.

KITCHEN.

Calf's heart, potatoes, apple tart.

October 3.

BREAKFAST.

Cold beef, tongue, marmalade, rolls.

DINNER.

Dory, caper sauce.
Cold beef, salad, pork sausages, mashed potatoes.
German pudding.
Cheese, &c.

KITCHEN.

Hashed heart, potatoes, cold tart.

October 4.

BREAKFAST.

Sausages made hot, cold beef, potted tongue.

DINNER.

Mock whitebait, lemon, brown bread and butter.
Beef with mushrooms, pigeon pie, sprouts, potatoes.
Apple Charlotte.
Cheese, &c.

KITCHEN.

Cold beef, potatoes.

October 5.

BREAKFAST.

Pigeon pie, potted tongue, eggs, marmalade.

DINNER.

Julien soup.
Curried fowl, rice, oyster patties, brocoli, potatoes.
Hasty puffs.
Cheese, &c.

KITCHEN.

Beef and potato pie.

October 6.

BREAKFAST.

Bloaters, potted tongue, eggs.

DINNER.

Fried cod's roes.
Stuffed loin of mutton (5 lbs.), stewed endive, potatoes.
Regent pudding.
Cheese, &c.

KITCHEN.

Pork chops, potatoes.

October 7.

BREAKFAST.

Potted shrimps, savoury omelet, cold mutton.

DINNER.

Rice soup.
Breast of veal (6 lbs.) stewed with oysters, Bath chap, cauliflower, potatoes.
Guernsey pudding.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes.

October 8.

BREAKFAST.

Mutton cutlets in haste, Bath chap, potted shrimps, honey.

DINNER.

Fried whiting.
Minced veal, rump steak, mashed potatoes, sorrel.
Semolina pudding.
Cheese, &c.

KITCHEN.

Cold veal, Bath chap, potatoes.

Sunday, October 9.

BREAKFAST.

Minced meat pâté, bloaters, poached eggs.

DINNER.

Carrot soup.
Leg of pork (4 lbs.) with Italian sauce, Brussels sprouts, mashed potatoes.
Partridges, omelet soufflé, cheesikins.

KITCHEN.

Beef steak pie, potatoes, damson pudding.

October 10.

BREAKFAST.

Partridge, minced meat pâté, rolls, marmalade.

DINNER.

Boiled cod, oyster sauce.
Minced pork, mashed potatoes, plain mutton cutlets.
Annette's pudding.

KITCHEN.

Cold beef-steak pie, potatoes, baked rice pudding.

October 11.

BREAKFAST.

Kippered salmon, mutton chops, eggs, hung beef.

DINNER.

Scolloped fish.
Boiled aitchbone of beef (11 lbs.), carrots, greens, potatoes.
Belgian pudding.
Stewed cheese.

KITCHEN.

Mutton chops, potatoes.

October 12.

BREAKFAST.

Cold beef, buttered eggs, honey.

DINNER.

Macaroni soup.
Bubble and squeak, stewed cow heel, potatoes.
Raisin pudding.
Cheese, &c.

KITCHEN.

Cold beef, potatoes, rice pudding.

October 13.

BREAKFAST.

Broiled sole, cold beef, hot cake.

DINNER.

Vegetable soup.
Irish stew.
Scolloped oysters, apple fritters.
Cheese, &c.

KITCHEN.

Pea soup, cold beef, potatoes.

October 14.

BREAKFAST.

Broiled ham, fried eggs, potted shrimps.

DINNER.

Stewed eels ($1\frac{1}{2}$ lb.).
Roast shoulder of mutton (5 lbs.), onion-sauce, brocoli, potatoes.
Bath pudding.
Cheese, &c.

KITCHEN.

Cold beef, potatoes, treacle pudding.

October 15.

BREAKFAST.

Cold mutton, dried haddock, potted shrimps, honey.

DINNER.

Fresh herrings.
Mutton with mushrooms, mashed potatoes.
Scolloped muscles, mould of rice.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes, baked suet pudding.

Sunday, October 16.

BREAKFAST.

Sausages, savoury omelet, anchovies, preserves.

DINNER.

Julien soup.
Boiled fowl, tongue, artichokes, potatoes.
Bashaws of lobster, Lady Betty's pudding.
Cheese, celery, &c.

KITCHEN.

Veal cutlets, potatoes, jam pudding.

October 17.

BREAKFAST.

Tongue, fowl, poached eggs, rolls.

DINNER.

Economical white soup.
Savoury rump steak, fried potatoes, black pudding.
Cumberland pudding.
Cheese, celery, &c.

KITCHEN.

Sausage meat pie, potatoes.

October 18.

BREAKFAST.

Bloaters, tongue, sardines, marmalade.

DINNER.

Fillets of sole with sweet herbs.
Gravy curry (veal), rice, lobster cutlets.
Lemon bread pudding.
Cheese, &c.

KITCHEN.

Sea pie, potatoes.

October 19.

BREAKFAST.

Lobster cutlets made hot, potted tongue, kidneys.

DINNER.

Ox-tail soup.
Mutton cutlets with vegetable-sauce, mashed potatoes.
Grouse, Clarence pudding.
Cheese, &c.

KITCHEN.

Boiled pork (4 lbs.), greens, potatoes.

October 20.

BREAKFAST.

Cold pork, grouse, eggs.

DINNER.

Ox-tail soup.
Fricasseed rabbit, curried oysters, rice, brocoli.
College pudding.
Cheese, &c.

KITCHEN.

Cold pork, potatoes, apple dumplings.

October 21.

BREAKFAST.

Broiled pork, potted tongue, buttered eggs, preserves.

DINNER.

Fried smelts.
Ox palates, veal olives, sorrel, potatoes.
Swiss pudding.
Cheese, celery, &c.

KITCHEN.

Stewed ox kidney, potatoes.

October 22.

BREAKFAST.

Mock brawn, veal olives made hot, anchovies, marmalade.

DINNER.

Sheep's head soup.
Fricasseed tripe, mutton chops, potatoes.
Baked macaroni pudding.
Cheese, &c.

KITCHEN.

Beef steak pudding, potatoes.

Sunday, October 23.

BREAKFAST.

Broiled haddock, mock brawn, soda scones, honey.

DINNER.

Buttered soles.
Best end of neck of veal, roasted (4 lbs.), ham,
Jerusalem artichokes, mashed potatoes.
Partridges, matrimony pudding.
Cheese, &c.

KITCHEN.

Roast ox heart, potatoes, gooseberry jam pudding.

October 24.

BREAKFAST.

Cold sole, ham, partridge, rolls

DINNER.

Oyster soup.
Veal and ham cutlets with Tartar sauce, hashed ox heart, brocoli.
Victoria pudding, cheese biscuits.

KITCHEN.

Hashed heart, potatoes, cold pudding.

October 25.

BREAKFAST.

Ham, mock brawn, bloaters.

DINNER.

Onion soup.
Roast leg of mutton (7 lbs.), laver, potatoes, stewed celery.
Open apple tart.
Cheese, &c.

KITCHEN.

Toad in a hole, potatoes.

October 26.

BREAKFAST.

Cold mutton, ham, sardines, poached eggs.

DINNER.

Cold oysters, lemon, brown bread and butter.
Fillet of mutton, stuffed Spanish onions, mashed potatoes.
Baked cocoa nut pudding.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes.

October 27.

BREAKFAST.

Scolloped muscles, broiled mutton, potted ham, marmalade.

DINNER.

Fried eels, Tartar sauce.
Roast pheasant, bread sauce, fried artichokes.
Boiled marrow pudding.
Cheese, &c.

KITCHEN.

Hashed mutton, with dumplings, potatoes.

October 28.

BREAKFAST.

Potted ham, kippered salmon, plain omelet, rolls.

DINNER.

Vermicelli soup.
Calf's feet with Spanish sauce, pigeon pie, mashed potatoes.
Apple Charlotte.
Cheese, &c.

KITCHEN.

Beef steak, potatoes.

October 29.

BREAKFAST.

Pigeon pie, broiled haddock, hot cake, honey.

DINNER.

Fried soles.
Stewed kidneys, greens, potatoes.
Grouse, currant pudding.
Cheese, celery, &c.

KITCHEN.

Sausage pudding, potatoes.

Sunday, October 30.

BREAKFAST.

Cold sole, grouse, poached eggs.

DINNER.

Small turbot, lobster sauce.
Baked calf's head (half), pickled pork, brocoli, potatoes.
Partridges, United States pudding.
Cheese, &c.

KITCHEN.

Roast beef (7 lbs.), greens, Yorkshire pudding.

October 31.

BREAKFAST.

Cold pork, scolloped fish, partridge, rolls.

DINNER.

Curried fish, rice.
Hashed calf's head, rissoles of beef, spinach, potatoes.
Almond and bread pudding.
Cheese, celery.

KITCHEN.

Cold beef, potatoes.

November 1.

BREAKFAST.

Rissoles made hot, cold pork, bloaters, muffins.

DINNER.

Economical soup.
Stuffed cabbage, mutton cutlets, potatoes.
Lemon dumplings.
Cheese, &c.

KITCHEN.

Hashed beef, dumplings, potatoes.

November 2.

BREAKFAST.

Broiled whiting, mutton cutlets, hung beef, eggs.

DINNER.

Fried cod (2 lbs.), fried oysters.
Boiled brisket of beef (7 lbs.), greens, carrots, potatoes.
Stewed cheese, potato pudding.

KITCHEN.

Stewed cow heel, potatoes.

November 3.

BREAKFAST.

Scolloped fish, cold beef, marmalade.

DINNER.

Vegetable soup.
Curried fowl, rice, cold beef, salad, fried potatoes.
Regent pudding.
Cheese, &c.

KITCHEN.

Toad in a hole, potatoes.

November 4.

BREAKFAST.

Broiled sole, cold beef, poached eggs.

DINNER.

Ox cheek à la mode.
Pork cutlets with tomato sauce, spinach, potatoes.
Derbyshire pudding.
Cheese, &c.

KITCHEN.

Cold beef, baked potatoes.

November 5.

BREAKFAST.

Sausages on toast, cold beef, sardines.

DINNER.

Dory, caper-sauce.
Stewed giblets, mashed potatoes, veal and ham pie.
Cup puddings, cheesikins.

KITCHEN.

Ox cheek à la mode, bubble and squeak.

Sunday, November 6.

BREAKFAST.

Veal pie, scolloped fish, marmalade.

DINNER.

Vermicelli soup.
Roast loin of mutton (5 lbs.), lobster cutlets, spinach, potatoes.
Ground rice soufflé, stewed apples.
Cheese, celery, &c.

KITCHEN.

Mutton pudding, potatoes, apple tart.

November 7.

BREAKFAST.

Cold mutton, veal pie, sardines, rolls.

DINNER.

Fresh herrings.
Rump steak, oyster sauce, croquets of mutton, brocoli, potatoes.
Blancmange.
Cheese, &c.

KITCHEN.

Cold mutton, roasted potatoes, cold tart.

November 8.

BREAKFAST.

Broiled ham, fried eggs, croquets made hot.

DINNER.

Carrot soup.
Maintenon cutlets, stuffed onions, mashed potatoes.
Preserved damson tart.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes, apple pudding.

November 9.

BREAKFAST.

Minced meat cakes, bloaters, eggs, marmalade.

DINNER.

Baked cod's head and shoulders, with supreme sauce.
Boiled fowl, white sauce, pickled pork (3 lbs.), artichokes, potatoes.
Chestnut pudding.
Cheese, &c.

KITCHEN.

Sheep's hearts, cabbage, potatoes.

November 10.

BREAKFAST.

Cold pork, fowl, poached eggs.

DINNER.

Scolloped fish.
Rump steak pudding, potatoes.
Partridges, apple mould.
Cheese, &c.

KITCHEN.

Sausage pudding, potatoes.

November 11.

BREAKFAST.

Cold pork, partridge, omelet.

DINNER.

Palestine soup.
Fried tripe and onions, mutton chops, potatoes.
Belgian pudding.
Cheese, &c.

KITCHEN.

Mutton chops, potatoes.

November 12.

BREAKFAST.

Minced meat pâté, broiled whiting, muffins.

DINNER.

Baked haddock.
Fricasseed rabbit, spinach, mashed potatoes.
Jam Charlotte.
Cheese, &c.

KITCHEN.

Pig's fry, potatoes.

Sunday, November 13.

BREAKFAST.

Scolloped fish, minced meat pâté, hung beef, marmalade.

DINNER.

Small turbot, lobster sauce, beetroot salad.
Roast sucking-pig, apple-sauce, curried kidneys, rice,
Brussels sprouts, potatoes.
Almond and rice mould, cheese soufflé.

KITCHEN.

Stewed beef, greens, potatoes, baked apple dumplings.

November 14.

BREAKFAST.

Poached eggs, minced meat pâté, curry, rolls.

DINNER.

Scolloped fish.
Mutton cutlets, with Indian sauce, cold pig, salad, fried potatoes.
Madeira pudding.
Cheese, &c.

KITCHEN.

Cold pig, potatoes.

November 15.

BREAKFAST.

Sheep's tongues, broiled haddock, muffins, preserves.

DINNER.

Onion soup.
Roast beef (9 lbs.), horseradish sauce, brocoli, potatoes.
Yorkshire pudding
Apple Charlotte.
Cheese, &c.

KITCHEN.

Broiled pig, potatoes, boiled rice pudding.

November 16.

BREAKFAST.

Cold beef, scolloped muscles, savoury omelet.

DINNER.

Cold oysters, lemon, brown bread and butter.
Beef, with savoury rice, sorrel, fried potatoes.
Snipes, Jersey pudding.
Cheese, &c.

KITCHEN.

Cold beef, potatoes.

November 17.

BREAKFAST.

Cold beef, rolled tongue, sardines.

DINNER.

Fried whiting.
Beef and potato pie, stewed sheep's brains, Brussels sprouts.
Savoury macaroni, German puffs.

KITCHEN.

Hashed beef, with dumplings, potatoes.

November 18.

BREAKFAST.

Rolled tongue, mutton cutlets, muffins, eggs.

DINNER.

Fillets of sole, with Tartar sauce.
Jugged hare, currant jelly, spinach, mashed potatoes.
Ginger and bread pudding, cheesikins.

KITCHEN.

Boiled sole, Irish stew.

November 19.

BREAKFAST.

Fillet of sole made hot, tongue, soda scones, marmalade.

DINNER.

Hare soup.
Fried cow heel, onion fritters, plain mutton cutlets, potatoes, brocoli.
Prince Albert's pudding.
Cheese, &c.

KITCHEN.

Liver and bacon, potatoes

Sunday, November 20.

BREAKFAST.

Cutlets made hot, potted tongue, hot cake, anchovies.

DINNER.

Tapioca soup.
Roast capon, sausages, Jerusalem artichokes, potatoes, spinach.
Mince pies, cheese fondu.

KITCHEN.

Shoulder of mutton (6 lbs.), greens, potatoes.
Mince pies.

November 21.

BREAKFAST.

Sausages made hot, potted tongue, cold mutton, rolls.

DINNER.

Stewed eels (1½ lb.),
Legs of capon, broiled, minced mutton with macaroni,
mashed potatoes, Brussels sprouts.
Almond and potato pudding.
Cheese, &c.

KITCHEN.

Cold mutton, potatoes, pickles.

November 22.

BREAKFAST.

Potted tongue, dried haddock, buttered eggs.

DINNER.

Gravy soup.
Roast loin of pork (4 lbs.), apple-sauce, rissoles of fowl, sorrel,
mashed potatoes.
Italian roll.
Cheese, &c.

KITCHEN.

Mutton and potato pie, pancakes.

November 23.

BREAKFAST.

Rissoles made hot, potted tongue, bloaters, cake.

DINNER.

Small brill, shrimp sauce, beetroot salad.
Minced pork cutlets, pigeon pie, mashed potatoes.
Annette's pudding.
Cheese, &c.

KITCHEN.

Cold pork, potatoes, rice pudding.

November 24.

BREAKFAST.

Pigeon pie, scolloped fish.

DINNER.

Mock whitebait, lemon, brown bread and butter.
Stewed rump steak, potatoes, curried oysters, rice.
Brandy bread pudding, cheese biscuits.

KITCHEN.

Stewed ox kidney, potatoes.

November 25.

BREAKFAST.

Pigeon pie, broiled whiting, potted shrimps.

DINNER.

Fried eels (1½ lb.).
Haricot of mutton, potatoes.
Larks, Victoria's pudding.
Cheese, &c.

KITCHEN.

Boiled tripe, onions, potatoes.

November 26.

BREAKFAST.

Potted shrimps, minced meat cakes, poached eggs.

DINNER

Rice soup.
Stewed kidneys, veal cutlets, sorrel, potatoes.
Apple fritters.
Cheese, &c.

KITCHEN.

Stewed sheep's head, potatoes.

Sunday, November 27.

BREAKFAST.

Veal cutlets, broiled ham, fried eggs.

DINNER.

Boiled cod (3 lbs.), oyster sauce.
Stilton of beef (8 lbs.), potatoes, fried artichokes.
Clarence pudding
Cheese, &c.

KITCHEN.

Stewed knuckle of veal (5 lbs.) with rice, potatoes, jam pudding.

November 28.

BREAKFAST.

Scolloped fish, cold beef, rolls, marmalade.

DINNER.

Curried cod, rice.
Cold beef, salad.
Bashaws of lobster, currant pudding.
Cheese, &c.

KITCHEN.

Veal made hot, potatoes, cold pudding.

November 29.

BREAKFAST.

Kidneys, cold beef, bloaters.

DINNER.

Julien soup.
Roast pheasant, bread sauce, artichokes, mashed potatoes.
Scolloped oysters, college pudding.
Cheese, &c.

KITCHEN.

Cold beef, potatoes.

November 30.

BREAKFAST.

Rissoles of beef, cold pheasant, sardines, hot cakes.

DINNER.

Fillets of sole, with muscle sauce.
Chump end of loin of veal (6 lbs.), ham, Brussels sprouts, mashed potatoes.
Baked marmalade pudding.
Cheese, &c.

KITCHEN.

Hashed beef, mashed potatoes, apple dumplings.

December 1.

BREAKFAST.

Cold ham, savoury omelet, dried sprats.

DINNER.

Italian paste soup.
Veal and ham cutlets, with Tartar sauce, fried artichokes.
Partridges, bread sauce.
Boiled marrow pudding, cheesikins.

KITCHEN.

Sea pie, potatoes.

December 2.

BREAKFAST.

Rissoles of veal, ham, partridge.

DINNER.

Fried skate.
Stewed ox palates, Neapolitan agnellotti, spinach, potatoes.
Lady Betty's pudding.
Cheese, celery.

KITCHEN.

Cold veal, potatoes, treacle pudding.

December 3.

BREAKFAST.

Ham, agnellotti, bloaters, muffins.

DINNER.

Dory, caper sauce.
Stewed cow heel, rump steak pie, mashed potatoes, brocoli.
Orange fritters, cheese soufflé.

KITCHEN.

Sausage pudding, potatoes.

Sunday, December 4.

BREAKFAST.

Scolloped fish, rump steak pie, potted shrimps.

DINNER.

Ox-tail soup.
Roast leg of mutton (7 lbs.), potatoes, Brussels sprouts.
Stewed cheese, collegiate pudding.

KITCHEN.

Boiled pork (3 lbs.), greens, potatoes, apple tart.

December 5.

BREAKFAST.

Cold pork, slices of mutton broiled, potted shrimps, rolls.

DINNER.

Ox-tail soup.
Cold oysters, lemon, brown bread and butter.
Minced mutton cutlets with tomato sauce, mashed potatoes, curried rabbit, rice.
Raisin pudding.
Cheese, &c.

KITCHEN.

Peas soup, cold mutton, potatoes.

December 6.

BREAKFAST.

Broiled pork, curry, cold mutton, muffins.

DINNER.

Macaroni soup.
Aitchbone of beef (11 lbs.), carrots, greens, potatoes.
Apple Charlotte, Welsh rabbit.

KITCHEN.

Peas soup, hashed mutton, potatoes.

December 7.

BREAKFAST.

Cold beef, sardines, omelet, muffins.

DINNER.

Fried soles.
Cold beef, salad, oyster patties.
Matrimony pudding.

KITCHEN.

Peas soup, cold beef, potatoes.

December 8.

BREAKFAST.

Cold sole, cold beef, hot cake, eggs.

DINNER.

Fried smelts.
Bubble and squeak, stewed brains, mashed potatoes.
Belgian pudding.
Cheese and celery.

KITCHEN.

Cold beef, roasted potatoes, baked rice pudding.

December 9.

BREAKFAST.

Bloaters, German sausage, eggs, marmalade.

DINNER.

Peas soup.
Boiled leg of mutton (5 lbs.), caper sauce, mashed turnips, carrots, potatoes.
Larks, Regent pudding.
Cheese, &c.

KITCHEN.

Fried sheep's hearts, mashed potatoes.

December 10.

BREAKFAST.

German sausage, cold mutton, broiled haddock.

DINNER.

Sprats.
Knuckle of veal stewed with rice, boiled bacon, greens, potatoes.
German pudding.
Cheese, &c.

KITCHEN.

Barley broth, cold mutton, potatoes.

Sunday, December 11.

BREAKFAST.

Cold bacon, potted shrimps, omelet, hot cake.

DINNER.

Carrot soup.
Roast leg of pork (4½ lbs.), apple-sauce, spinach, potatoes.
Partridges, Brazilian pudding.
Cheese, celery.

KITCHEN.

Stewed veal, potatoes, jam pudding.

December 12.

BREAKFAST.

Partridge, bacon, shrimps, rolls, marmalade.

DINNER.

Tapioca soup.
Pork pilot, oyster patties, savoury rice, mashed potatoes
Swiss pudding.
Cheese, &c.

KITCHEN.

Hashed mutton, dumplings, potatoes.

December 13.

BREAKFAST.

Broiled ham, poached eggs, anchovies.

DINNER.

Baked haddock.
Boiled fowl, Bath chap, stewed celery, potatoes.
Guernsey pudding.
Cheese, &c.

KITCHEN.

Cold pork, potatoes, boiled rice

December 14.

BREAKFAST.

Cold fowl, chap, scolloped fish.

DINNER.

Economical white soup.
Rump steak, fried potatoes, fowl and ham patties.
Jerusalem artichokes.
Jam sandwiches, cheesikins.

KITCHEN.

Beefsteak-pie, potatoes.

December 15.

BREAKFAST.

Sausages on toast, bloaters, patties, marmalade.

DINNER.

Buttered soles.
Stuffed breast of veal (6 lbs.), stewed, pickled pork (3 lbs.),
Brussels sprouts, potatoes.
Prince Albert's pudding.
Cheese, celery, &c.

KITCHEN.

Stewed ox kidney, potatoes.

December 16.

BREAKFAST.

Cold veal, pork, sole, muffins.

DINNER.

Palestine soup.
Roast loin of mutton (5 lbs.), minced veal, potatoes, greens.
Baked cocoa-nut pudding.
Cheese, &c.

KITCHEN.

Cold pork, potatoes, apple dumplings.

December 17.

BREAKFAST.

Minced veal, broiled pork, eggs.

DINNER.

Fresh herrings.
Mutton stewed with pickles, lobster patties, mashed potatoes.
Almond and bread pudding.
Cheese, &c.

KITCHEN.

Irish stew.

Sunday, December 18.

BREAKFAST.

Broiled ham, patties, buttered eggs, soda scones.

DINNER.

Fried cod and oysters.
Boiled brisket of beef (8 lbs.), carrots, Savoy cabbage, potatoes.
Pheasant, United States pudding.
Cheese, &c.

KITCHEN.

Haricot mutton, potatoes, currant dumplings.

December 19.

BREAKFAST.

Scolloped fish, cold beef, pheasant, rolls.

DINNER.

Fried smelts.
Fricasseed rabbit, cold beef, salad, mashed potatoes.
Tapioca pudding.
Cheese, &c.

KITCHEN.

Peas soup, cold beef, potatoes.

December 20.

BREAKFAST.

Cold beef, rabbit, poached eggs.

DINNER.

Dory, caper sauce.
Veal and ham pie, snipes, spinach.
Puddings in haste.
Cheese, celery.

KITCHEN.

Bubble and squeak, apple pudding.

December 21.

BREAKFAST.

Veal pie, scolloped fish, eggs, muffins.

DINNER.

Macaroni soup.
Fried tripe and onions, braised mutton cutlets, potatoes.
Bath pudding.
Cheese, &c.

KITCHEN.

Sausage pudding, potatoes.

December 22.

BREAKFAST.

Mutton cutlets, broiled whiting.

DINNER.

Grilled oysters.
Rump steak pudding, teal, mashed potatoes.
Orange fritters, cheesikins.

KITCHEN.

Pork chops, potatoes, cabbage.

December 23.

BREAKFAST.

Kippered salmon, minced meat pâté, poached eggs, hot cake.

DINNER.

Fillets of sole with muscle sauce.
Giblet pie, pork cutlets with Spanish sauce, potatoes.
Omelet soufflé.
Cheese, celery.

KITCHEN.

Cow heel, potatoes, suet dumplings.

December 24.

BREAKFAST.

Giblet pie, broiled haddock, eggs, muffins.

DINNER.

Crimped cod (2 lbs.), oyster sauce.
Braised veal cutlets, lobster patties, mashed potatoes.
Lemon dumplings.
Cheese, celery.

KITCHEN.

Pickled pork (2 lbs.), peas pudding, cabbage, potatoes.

Sunday, December 25.

BREAKFAST.

Minced meat pâté, broiled pork, fried eggs, hot cake.

DINNER.

Hare soup.
Roast beef, horseradish, boiled fowls, tongue, stewed celery.
Brussels sprouts, potatoes.
Plum pudding, mince pies.
Stilton cheese, pulled bread.

KITCHEN.

Roast goose, apple-sauce, greens, potatoes, plum pudding.

December 26.

BREAKFAST.

Cold fowl, tongue, anchovies, rolls.

DINNER.

Fried whiting.
Cold beef, minced fowl, pickles, potatoes.
Fried plum pudding, cheese soufflé.

KITCHEN.

Cold goose, mashed potatoes, fried plum pudding.

December 27.

BREAKFAST.

Cold beef, tongue, bloaters.

DINNER.

Palestine soup.
Beef with acid sauce, croquets of fowl, artichokes.
Mince pies, fried plum pudding.
Cheese, celery.

KITCHEN.

Cold beef, potatoes.

December 28.

BREAKFAST.

Potted beef, broiled ham, eggs, marmalade, rolls.

DINNER.

Fried smelts.
Chump end of loin of veal (7 lbs.), ham, greens, potatoes.
Semolina pudding.
Cheese, &c.

KITCHEN.

Hashed beef, with dumplings, potatoes.

December 29.

BREAKFAST.

Ham, potted beef, sardines, muffins.

DINNER.

Giblet soup.
Minced veal with macaroni, sausages with apple-sauce, potatoes.
Hasty puffs, Welsh rabbit.

KITCHEN.

Irish stew.

December 30.

BREAKFAST.

Broiled haddock, ham, poached eggs, soda scones.

DINNER.

Cold oysters, lemon, brown bread and butter.
Roast pheasant, veal and ham patties, mashed potatoes.
Chestnut pudding, cheese fondu.

KITCHEN.

Liver and bacon, potatoes, rice pudding.

December 31.

BREAKFAST.

Potted ham, cold pheasant, patties, anchovies.

DINNER.

Giblet soup:
Pork cutlets with tomato sauce, potatoes.
Larks, potato puffs.
Cheese, celery.

KITCHEN.

Beef steak, potatoes, apple dumplings.

TWELVE BILLS OF FARE

FOR DINNERS OF ENTERTAINMENT.

All the dishes mentioned in the subjoined bills of fare may be made by the receipts contained in this book, and which will be found under the respective heads referred to by the index.

The following outline of the quantities necessary for the dinner for twelve or fourteen persons in February (*see* bill of fare) will serve as a guide in ordering all dinners of entertainment. Details for each dish will be found in the receipts. The annexed prices are those of the best tradesmen of the West-end of London, of the year 1863. If the dinners be served à la Russe, a loin may be substituted for a saddle (cut lengthways) and a leg for a haunch (cut haunch fashion).

	£	*s.*	*d.*
Three pints of mulligatawney soup	0	5	6
Three pints of gravy soup	0	3	6
Six pounds of salmon	0	16	6
Two pounds of eels	0	2	6
One dozen smelts	0	3	0
Four pounds of veal 3*s.* 6*d.*, larding 1*s.* 6*d.*	0	5	0
Eight small cutlets 3*s.*, croquets 3*s.*	0	6	0
Lobster 3*s.*, tongue 5*s.*, capon 8*s.*	0	16	0
Mutton 10*s.*, vegetables 7*s.*, sauces 2*s.* 6*d.*	0	19	6
Woodcocks 9*s.*, kale 3*s.*, pudding 3*s.*	0	15	0
Jelly, cream, and Charlotte russe	0	12	0
Fondu, celery, &c.	0	3	6
	£5	8	0

Note.—Bread, butter and cheese are not included in the calculation.

FOR 8 PERSONS.

January and February.

Ox tail soup, fried whiting,
Fillets of sole with muscle sauce.

Roast turkey,
Sausages with mashed potatoes,
Boiled aitchbone of beef,
Carrots, Brussels sprouts.

Victoria pudding, mince pies,
Rhenish cream,
Punch jelly,
Stewed cheese.

Stilton cheese, celery, pulled bread.

Cost, about £1 19 0.

NOTE.—It will be seen by reference to the preceding list of prices, that the calculation of the cost of each dinner is simply for the *raw materials*, without reference to incidental expenses, extra attendance, &c., &c., and it will be no guide to those who order their dinner of a confectioner.

FOR 12 OR 14 PERSONS.

February and March.

Mulligatawney soup, clear gravy soup,
Braised salmon,
Stewed eels, fried smelts.

Fricandeau of veal with spinach,
Pork cutlets with tomato sauce,
Croquets of fowl with Tartar sauce,
Curried lobster, rice,
Boiled capon, tongue,
Saddle of mutton,
Laver, brocoli, potatoes.

Woodcocks, seakale,
Conservative pudding,
Raspberry cream, calf's foot jelly,
Charlotte russe,
Cheese fondu.

Stilton cheese, celery, pulled bread.

Cost, about £5 8 0.

See remarks and details preceding this series of bills of fare.

FOR 10 PERSONS.

March and April.

Mock turtle soup.
Baked cod with supreme sauce.

Granatins of veal,
Savoury dish of rump steak,
Oyster patties,
Stuffed loin of mutton,
New potatoes, spinach.

Teal, seakale,
Milanese cream, lemon jelly,
Junior United pudding.

Neufchâtel and other cheese.

Cost, about £2 5 0.

FOR 8 PERSONS.

April and May.

Macaroni soup,
Fried skate, stewed eels.

Curried fowl, rice,
Saddle of lamb, mint sauce,
Spinach, potatoes.

Gosling, seakale,
Curaçâo jelly, blancmange,
Pine apple pudding.

Buckingham cheese.
Salad.

Cost, about £2 1 0.

FOR 10 PERSONS.

May and June.

Asparagus soup,
Boiled salmon, shrimp sauce, cucumber

Veal olives, fillet of beef,
Roast capon, Bath chap,
Boiled leg of lamb, caper sauce,
Mashed turnips, cauliflower,
New potatoes.

Plover's eggs,
Ducklings, peas,
Parisian pudding,
Gooseberry Charlotte,
Venetian cream.

Bedford cheese, salad, &c.

Cost, about £2 10 6.

FOR 12 OR 14 PERSONS.

June and July.

Prawn soup, spring soup,
Turbot, lobster sauce, salmon cutlets with Indian sauce,
Whiting pudding.

Sweetbreads with truffles, lamb cutlets with cucumbers,
Stewed pigeons with mushrooms,
Braised fowl with fresh tomatoes,
Ribs of lamb,
Peas, spinach, potatoes.

Ducklings, asparagus,
Cabinet pudding,
Strawberry jelly, Vanilla cream,
Iced (Nesselrode) pudding,
Bashaws of lobster.

Cheese, cucumber, salad.

Cost, about £4 17 6.

FOR 10 PERSONS.

July and August.

Green pea soup,

Fried salmon, Tartar sauce.

Braised veal cutlets, tomato sauce,

Curried kidneys,

Boiled chickens,

Tongue,

Shoulder of lamb,

Salad, French beans, potatoes.

Leveret, Clarence pudding,

Fruit transparency,

Custards,

Cheesïkins.

Neufchâtel cheese, salad.

Cost, about £2 10 6.

FOR 8 PERSONS.

August and September.

Giblet soup,
Water souchet,
Fillets of sole, with sweet herbs.

Lobster patties, sweetbreads with mushrooms,
Saddle of mutton,
French beans, potatoes.

Zandrina's pudding,
Tipsy cake,
Cheese soufflé.

Cheese, salad, biscuits.

Cost, about £1 15 6.

NOTE.— Olla Podrida, with sweets, may be served as a complete dinner for eight persons in the months of July and August.

FOR 12 OR 14 PERSONS.

September and October.

Carrot soup, vermicelli soup,
Cod, oyster sauce,
Red mullets, fillets of soles with white sauce.

Maintenon cutlets,
Marengo of fowl, lobster patties,
Stuffed vegetable marrows,
Haunch of mutton,
Cauliflowers, Brussels sprouts, potatoes.

Partridges, diplomatic pudding,
Lemon cream, Maraschino jelly, cheese soufflé.

Cheese, salad, pulled bread, &c.

Cost, about £3 10 0.

FOR 10 PERSONS.

October and November.

Hare soup, brill, lobster-sauce,
Beetroot salad.

Vol au vent of oysters,
Braised mutton cutlets,
Ham, kidney end of loin of veal,
Scarlet beans, potatoes.

Grouse, marrow pudding,
Apple Charlotte,
Cheese biscuits.

Cheese, pulled bread, &c.

Cost, about £2 5 0.

FOR 8 PERSONS.

November and December.

Palestine soup,
Baked Dublin Bay haddock.

Stuffed onions,
Oyster patties,
Roast ribs of beef, horseradish sauce,
Brussels sprouts, potatoes.

Pheasant, German pudding,
Iced chestnut pudding,
Stewed apples.

Stilton cheese, celery, &c.

Cost, about £1 11 6.

FOR 12 OR 14 PERSONS.

December and January.

Oyster soup, Julien soup,
Turbot with Naples sauce,
Eels with Tartar sauce.
Mock whitebait.

Forcemeat roll, lobster cutlets,
Mutton cutlets with tomato sauce,
Vol au vent of sweetbreads,
Boned turkey stuffed with a tongue,
Roast sirloin of beef,
Potatoes, brocoli, sea-kale.

Golden plovers, teal,
Plum pudding, mince pies,
Punch jelly, Italian cream,
Savoury macaroni.

Cheese, celery, pulled bread, &c.

Cost, about £4 14 6.

A FRIENDLY EVENING ENTERTAINMENT FOR 18 OR 20 PERSONS.

Tea, coffee, cakes, coffee biscuits.

Potted veal and tongue sandwiches, ham sandwiches,
Patties, tartlets, four kinds of fruit according to the season,
biscuits, macaroons, tipsy cake with fruit or jam,
cream cheese, rolls.
Mayonnaise of lobster.
Two bottles of punch (*see* receipts), one bottle of port, two bottles of sherry.

Cost, *exclusive* of punch and wine, £1 12 0.

NOTE.—This entertainment is provided for a *friendly* meeting or conversazione, *not a dance.*

EVENING ENTERTAINMENT FOR 60 OR 70 PERSONS.

Tea, coffee, rusks, coffee biscuits, cakes, &c.

Refreshments.

Ices, lemonade, weak punch iced, white wine negus iced, wafers, biscuits, cakes, &c.

Supper.

Fruit and flowers according to the season—One dish of collared veal—One dish of spiced beef—One boiled capon—One ham—Four roast fowls—Two tongues—Two mock Strasburg pies—Two mock pâtés de foie gras—Two mayonnaises of salmon or prawns—Two mayonnaises of lobster—Two tipsy cakes—Four jellies—Four fruit Charlottes, iced—Six creams—Two dishes of jam sandwiches—Two dishes of Italian sandwiches—Two dishes of cheesecakes—Two dishes of Italian sweetmeats—Twelve bottles of champagne—Six bottles of iced punch—Six bottles of sherry—Two bottles of port, &c.

The cost will be about £10, *exclusive* of wine, ices, fruit, flowers, waiters, and extra cook.

Note.—Respectable waiters and daily cooks are recommended by Bright & Woodward, ironmongers, &c., 1 and 2 Albion Place Hyde Park Square.

DÎNER À LA CRE-FYDD.

SOUPS.

Turtle.

FISH.

Turbot with lobster sauce,
Salmon with Tartar sauce,
Fillets of soles, with sweet herbs,
Stewed eels,
Salmon cutlets à la Milanaise,
Fried whitings, smelts.

ENTRÉES.

Marengo of chicken,
Stewed pigeons, oyster vol au vent,
Sweetbreads with mushrooms,
Mutton cutlets with Indian sauce,
Boiled fowls, roast capon,
Tongue, ham,
Pigeon and French pies,
Haunch of mutton
Quarter of lamb.

Ducklings, larded Guinea fowls,
Gosling,
Swiss pudding,
Pineapple cream, calf's foot jelly.
Charlotte russe,
Italian cream,
Pastry, &c.

Macaroni, &c.

[Served by Ring & Brymer, 15 Cornhill, London, to the Worshipful Company of Armourers and Brasiers, March 1864.]

REMARKS AND DIRECTIONS

TO BE REMEMBERED.

In writing receipts, it is impossible to give in each, *every* detail; it must therefore be understood that 'a spoonful,' whether table, dessert, tea, or saltspoon, be used, means a spoon of the ordinary size for kitchen use, filled, but not piled. The same observation applies to cups and glasses. When carrots, turnips, celery, onions, mushrooms, potatoes, lemons, &c., are ordered without specification, the medium size must be understood; 'pepper,' either kind; 'mustard,' made or *un*-made; 'dry flour,' dried, but not *baked*; 'dried crumbs,' bread prepared as directed; 'water,' cold. If these remarks be remembered, no difficulty can arise, as in all cases where *detail* is necessary, it is given in the receipt.

Kitchen Utensils.—Extreme cleanliness is indispensable to good cooking. Pots, stewpans, saucepans, fryingpans, and every other utensil, must be kept bright *inside*. Each time they are used, they should be well washed with hot water, scoured with silver sand and a wisp of hay (which should always be at hand), rinsed and dried before putting them away. Soda should not be used, as it soon destroys the tinning of the vessels. Pudding-cloths, jelly-bags, and sieves should be washed several times in very hot water, *without soap* or *soda*, and dried in the open air. Paste-slabs, rolling-pin, moulds, earthen pans, and the lids, tables, &c., must be kept scrupulously clean.

The Oven.—The oven requires attention both in cleansing and heating, or it will not work satisfactorily. It should be swept and well rubbed with a wet cloth every morning. More or less fire must be applied to obtain the degree of heat required, which may be ascertained by putting in a piece of stale crumb of bread,

and shutting the door for ten minutes. If the heat be great, it will be baked brown; if moderate, slightly browned; and if gentle, yellow.

Fire for Roasting.—The ashes should be well cleared out before making up the fire for roasting. Poultry, game, or joints under twelve pounds weight, require a fire nineteen inches wide and fifteen inches high. It should be burnt through, and the screen and dripping-pan placed before it, to get hot, before the joint is put down to roast.

Roasting.—The joint should be hung close to the fire (*four inches from the bars*), for the first quarter of an hour, unless otherwise directed in the receipts, and then drawn to a distance (*twelve inches from the bars*) till done. This process sets the juice in the meat, and much improves the flavour.

Boiling.—Great care is required in boiling. Except where otherwise directed, the joint should be put into sufficient *cold* water to cover it, boiled up *quickly*, then *simmered* till done; that is to say, the water must be kept at *boiling heat*, but must not be permitted to bubble, or to wave perceptibly. This process causes the meat to swell, renders it tender and juicy; while *boiling* will cause the meat to shrink from the bone, and render it hard and dry.

Braising.—This word means to cook meat, poultry, &c. by the appliance of very gentle heat, and with little or no liquid. The process is much longer than ordinary stewing, or than boiling, consequently simmering must be attended to.

Steaming.—An ordinary steamer may be used in all cases where steaming is ordered; the saucepan under it must be *full* of water, and *boil fast* all the time; or for puddings a pint pie-dish may be turned upside down in a saucepan with three pints of boiling water in it, and the pudding placed upon that.

Plates and Dishes should be washed in plenty of hot water (without soda), rinsed in cold water, then drained till dry. When sent to table, they should be hot, but not so much so as to be disagreeable. The bottom of the dishes should be carefully wiped.

Serving.—Whether about to serve immediately, or if the dinner

be unavoidably delayed, everything should be taken up at the moment it is done. Boiled fish, poultry, or joints should be covered with a hot cloth, and kept over the steam, but not over the fire. Three minutes before sending to table put them into the water and boil up. Lay roast poultry or joints in the dripping-pan, and protect them from the fire by a dish; put them into a hot oven, or rehang before the fire, for five or ten minutes before serving. Fish may be re-fried. Potatoes may be mashed and browned, and other vegetables may be thrown into fast-boiling water for three or four minutes; thus a dinner need never be spoiled by a little delay. The dinner should be sent to table covered by hot covers, which should be scrupulously clean and highly polished *inside* and out. Pastry and puddings are better not covered, as the steam makes them heavy and spoils their appearance.

Second Dressing.—The various dishes arranged from cold fish, meat, poultry and game come under this denomination.

Clearing Soup.—Fast boiling, *uncovered*, is the best way of clearing soup, but it sometimes fails; in this case, throw in the whites of three or four *fresh* eggs, and whisk it briskly for ten minutes while boiling fast; then take it off the fire, let it settle for ten minutes. Strain carefully.

Sieves and Jelly bags.—Hair or tammy sieves and jelly bags must be put into very hot water for five minutes, then dipped into cold water before using. The bags must be wrung out as hot as possible; attending to this will render the straining process more effectual.

Moulds.—Moulds must be dipped into cold water before putting either jelly or cream into them; and when about to turn out the contents, they must be quickly dipped into hot water and wiped dry.

Baked Flour.—Put one pound of fine flour into a soup plate, and bake in a cool oven till it is quite dry, but not coloured; when cold, pound it and put it into a glass jar; tie it over with paper, and keep for use, as directed in the receipts. Bake another pound in a quick oven till of a pale brown colour. When cold, pound it; put it into a jar, and use when directed. Baked flour

is an essential to good cooking, and the cook should never be without it.

Dried or prepared Crumbs.—Put some bread on a sheet of paper, place it in a cool oven, and let it remain till perfectly dried through. Divide the crust and brown part from the crumb, and pound them separately till in very fine powder. Put them into jars, and keep them in a dry place. The white crumbs are to be used for sweetbreads, cutlets, fried fish, puddings, &c. The brown crumbs are to be used for hams, bacon, colouring broth, &c. Any pieces of bread there may be, should be baked *daily*, as the bread should not be stale, and pounded twice or thrice a week.

Burnt Sugar, for colouring Soups, &c.—Put a quarter of a pound of sifted loaf sugar into a small iron saucepan (untinned), and place it over the fire to bake, till it becomes black, but not crisp, like a cinder; add a pint of water, and simmer till the sugar dissolves, and the water is reduced to half a pint. Strain through a cloth, and when cold, bottle and keep for use. Great care is required in colouring, not to put too much, or it will spoil what it is intended to improve, both in appearance and flavour. It must be used *by drops* till the desired effect is attained.

Black Onions, for Soups, &c.—Peel six large onions, and place them on a tin dish. Knead together a quarter of a pound of salt butter and a quarter of a pound of moist sugar; divide it into six equal parts, and place one on each onion. Put them into a slow oven, and bake till they are black *through*, but not burnt crisp. Baste them frequently with the liquor. When done, put them into a pie-dish, and keep for use. These onions give a finer colour to soup and gravy than anything else; they also impart a good flavour.

Weights and Measures.—As the same weights and measures are not used everywhere, it is necessary to state that those referred to in this book are avoirdupois, i.e. sixteen ounces to the pound, and imperial, i.e. twenty liquid ounces to the pint. Sieves vary even in London, therefore by a sieve must be understood fourteen dry quarts.

Seasoning.—The over use of seasoning will spoil every other

flavour, while the moderate use brings it out and improves the dish. Great care has been taken in stating the quantities to be used, and they should be strictly adhered to. Many persons object to all condiments, while others like them profusely employed. This can only be ascertained by the cook at first following the receipts, and then, if alteration be necessary, decrease or increase the quantities to suit the palates she cooks for. The nutmegs referred to in the different receipts must not weigh more than the sixth of an ounce, or if they be larger, less in proportion must be used. By a *grain* is meant the sixtieth part of a drachm; and of most things a cayenne-spoonful will be equal to a grain. A drachm is the eighth part of an ounce; and of many things a teaspoonful is equal to a drachm.

Garlic.—Garlic must be used very carefully, or it will spoil what it is intended to improve. Strict attention, therefore, must be paid to the directions contained in each receipt when this vegetable is used.

Condiment Sauces.—Ketchup and other condiment sauces must be used in moderation. Cre-fydd's* casureep will be found to be a convenient sauce, as no other condiment nor wine need be added when it is used. It imparts an agreeable flavour to all brown soups and made dishes.

* See Notice following Index.

BILLS OF FARE FOR FOUR PERSONS.

January, February, and March.

Palestine soup, boiled brill.
Naples sauce (half the quantities given in the receipt).
Braised mutton cutlets, mock tomato sauce.
Rump steak, fried potatoes.
Horse radish sauce.
Rice soufflé (half the quantities given in the receipt).
Orange fritters.
Cheese, &c.

Giblet soup, mock whitebait (made with cold brill), brown bread and butter, lemon.
Curried kidneys, rice chutney.
Roasted Guinea fowl, bread sauce.
Scolloped crab.
Rhubarb mould.
Cheese, &c.

Ox-tail soup, a small turbot boiled, and garnished with gherkins white sauce.
Pork cutlets with Indian sauce.
Roast pullet garnished with forcemeat balls, rolled bacon, and broiled mushrooms.
Bread sauce, gravy, potatoes.
Sea kale, melted butter.
Mixed vegetable salad, *hot*.
Bedford pudding.
Cheese.

Carrot (Crecy) soup.
Fillets of *cold* turbot fried in batter.
Rissoles of fowl, veal patties.
Mutton cutlets with onion (Soubise) sauce.
Hot apple Charlotte.
Cheese fondu.

White soup, red mullet in paper.
Calf's feet with Spanish sauce.
Small loin of mutton roasted (currant jelly).
Laver, potatoes.
Swiss pudding, Regent sauce.
Cheese biscuits.

Vegetable soup.
(two small) Slices of cod with muscles and mushrooms.
Mutton, hashed venison fashion.
Brussels sprouts, fried potatoes.
Wild duck.
Iced Milanese cream (half the quantities given in the receipt).
Stilton cheese, celery.

April, May, and June.

Green pea soup.
White bait, both plain and devilled.
Thin brown bread and butter, cut lemons.
Mutton cutlets with Indian sauce.
Roast chicken, salad.
Snow balls with custard, cheese, &c.

Clear gravy soup.
Stewed eels, garnished with fried sippets.
Curried rabbit, rice, cut lemon.
Roast ribs of beef.
Potatoes, spring cabbage.
Horse-radish sauce.
Potato flour soufflé.
Bread and cheese pudding (half the quantity given in receipt).

Coventry soup.
Boiled salmon (1½ lb.), lobster sauce.
Cucumber or salad.
Beef with mushrooms.
Shoulder of lamb, mint sauce.
Peas, new potatoes.
Gooseberry tart, cream.
Anchovy toast.

Asparagus soup.
Salmon pudding.
Kidneys stewed in port wine.
Broiled pigeons, garnished with peas.
(2½ lb.) Best end of neck of veal roasted, garnished with rolled bacon.
Asparagus or sorrel.
New potatoes.
Iced Venetian cream.
Cheese straws.

Spring soup, sole dressed with mushrooms.
Veal forcemeat roll.
Ribs of lamb, mint sauce.
Asparagus, melted butter, new potatoes.
Meringues with cream.
Stewed gooseberries.
Cheese, &c.

Semolina soup.
Broiled trout.
Grenadins of veal with peas.
Lamb's sweetbreads.
Roast duckling.
Asparagus.
Marmalade Charlotte.
Cheese.

July, August, and September.

Italian soup.
Boiled eels, cucumber sauce.
Fillet of beef, garnished with varied vegetables.
Neapolitan agnellotti.
Roast capon garnished with water cresses, gravy.
Fried French beans.
Summer fruit, salad.
Cheese.

Vegetable soup.
Broiled mackerel.
Croquets of fowl.
Stewed lamb cutlets.
Boiled bacon, broad beans.
Cold cabinet pudding (half the quantity given in the receipt).
Lobster bashaws.
Cheese, &c.

Summer soup.
Salmon cutlets with Milanese sauce.
Lamb chops, French beans.
Braised fowl with fresh tomatoes.
Curds and cream, fresh fruit salad.
Cheese.

Tapioca soup.
Red mullet.
Veal cutlets with mushrooms.
Fried potatoes.
Salsifis with white sauce.
Duck with olives.
Greengage tart.
Parmesan toast.

Calf's tail soup.
Water souchet of flounders.
Lobster patties, quail.
Lamb cutlets with cucumbers.
French beans.
Pâté de foie gras, salad.
Gooseberry or greengage trifle.
Cheese.

Prawn soup.
Fried eels with Tartar sauce.
Veal, olives, spinach.
Mutton cutlets with Portuguese sauce.
Stuffed tomatoes, grouse, gravy.
Apricot Charlotte.
Devilled biscuits.
Cheese.

October, November, and December.

Oyster soup.
Slices of cod, cream sauce.
Stuffed vegetable marrows.
Savoury rump steak garnished with mushrooms.
Potato balls.
Partridge, bread sauce, gravy.
Apple fritters, stewed plums.
Cheesikins.

Palestine soup.
Fillets of sole with sweet herbs.
Vol au vent of sweetbread.
Sausages with apple sauce.
Roast pheasant, gravy, bread sauce.
Charlotte Russe (half the quantity given in the receipt).
Cheese.

Maccaroni soup, grated Parmesan.
(A *small*) John-Dory, caper sauce.
Marengo of fowl, spinach.
Fillet of beef, fried potatoes.
Stewed beet-root.
Sponge cakes with apple snow.
Cheese, celery.

Julien soup.
Baked haddock.
Rissoles of veal.
Leg of Welsh mutton (currant jelly).
Brussels sprouts, potatoes.
Curried vegetables.
Sweet omelet, with jam.
Cheese.

Onion soup.
Fillets of sole with muscles.
Mutton hashed venison fashion.
Haricot beans, potato balls.
Stewed breast of veal.
Whiskey apples.
Rhenish cream (half the quantity given in receipt).

Oyster soup.
Fried whiting, melted butter.
Croquets of veal.
Loin of pork roasted, potatoes.
Stewed Spanish onions.
Mould of sweet rice.
Savoury maccaroni.

BILL OF FARE FOR 16 OR 18 PERSONS.

May and June.

Chesterfield soup, clear gravy soup.

Water souchet of trout, fried eels.

Salmon cutlets with Indian sauce.

Fried flounders, whiting pudding.

Devilled whitebait.

Thin brown bread and butter, cut lemons.

Vol au vent of sweetbreads.

Fried pigeons with green peas.

Fricasseed chicken with truffles.

Saddle of lamb, mint sauce.

Salad, new potatoes, asparagus.

Plover's eggs, ducklings, green peas.

Clarence pudding *iced*.

Italian cream, lemon jelly.

Charlotte Russe.

Parmesan fondu.

BILL OF FARE FOR 18 OR 20 PERSONS.

July and August.

Coventry soup, spring soup.

Water souchet of flounders, stewed eels.

Curried lobster, salmon pudding.

Fried salmon with Tartar sauce.

Broiled trout with sweet herbs.

Whitebait, both plain and devilled.

Thin brown bread and butter, cut lemons.

Fried sweetbreads with mushrooms.

Lamb cutlets with fresh tomatoes.

Fricandeau of veal with spinach.

Saddle of mutton (currant jelly).

French beans, potatoes.

Roast capon, ham.

Quail, pâté de foie gras.

Mayonnaise of lobster.

Conservative pudding *iced*.

Summer fruit salad.

Raspberry cream, pineapple jelly.

Savoury maccaroni.

BILL OF FARE FOR 18 OR 20 PERSONS.

September, October, and November.

Raviuoli soup, Julien soup.

Slices of cod with cream sauce.

Fried smelts, lobster cutlets.

Curried oysters, fried eels.

Soles dressed with oysters and mushrooms.

Fillet of beef with truffles.

Grenatins of veal larded.

Kidneys stewed in port wine.

Rissoles of sweetbread.

Haunch of mutton (currant jelly)

Stewed endive, laver, potatoes.

Boiled fowls, tongue, cauliflowers.

Roast grouse, partridges.

Swiss pudding with regent sauce.

Grape jelly, pineapple cream.

Iced pudding, stewed fruit.

Cheese straws, devilled biscuits.

SOUPS.

CHESTERFIELD SOUP.

Put a young fowl, half a pound of Carolina rice well washed and picked, and the white heart of a lettuce into five pints of stock (No. 2), boil up slowly, and stir up the rice from the bottom, then simmer for eighteen minutes. Take out the fowl, cut off all the white meat, and put back the bones, skin and trimmings into the pot, together with a dessertspoonful of loaf sugar and a teaspoonful of salt. Simmer for an hour and a half, then rub the soup through a fine tammy sieve. Pound the following ingredients; the meat of the fowl, an ounce of cooked veal suet, two ounces of cooked tongue, an ounce of fine crumbs of bread, a teaspoonful of finely chopped chervil or parsley, the grated rind of half a lemon, half a saltspoonful of salt, the same of white pepper, and of loaf sugar. Add two fresh eggs, beaten with a tablespoonful of thick cream. Mix the whole into a paste and form it into small balls. Put the soup into a stewpan, rubbed twice across the bottom with cut garlic, throw in the balls, simmer for half an hour, then serve.

COVENTRY SOUP.

Pound to a paste the following ingredients: half a pint of picked shrimps, *very fresh*, the yolks of three hard-boiled fresh eggs, two tablespoonfuls of cream or butter dissolved, a tablespoonful of fine crumbs of bread, a grain of cayenne, half a saltspoonful of white pepper, and two well-beaten fresh eggs. Lay the paste flat on a slab to dry, about two hours, then cut it into square dice-like pieces. Put two quarts of stock (No. 2) into a stewpan, with a small fresh lobster chopped fine and the shell, a teaspoonful of salt and a grain of cayenne. Bruise a teaspoonful of unboiled spawn, and stir in. Take out the shell and rub the soup through a fine tammy. Put it into the stewpan again, throw in the shrimp paste, simmer a quarter of an hour. Stir in, carefully, half a pint of good cream, and serve immediately. The soup should be a pinky white colour, and of the consistency of *thin* cream.

ITALIAN SOUP.

Put two quarts, or the quantity required, of stock (No. 1) into a stewpan, add a teaspoonful of salt, and boil up quickly till it becomes quite bright. Put a dessertspoonful of tarragon wine, or more, if the flavour be liked, with half a wineglassful of sherry or any good white wine into the tureen, pour in the soup, then add poached new-laid eggs, neatly trimmed. The number to suit the number of guests. Care is required not to break the eggs either in placing them in the soup or in serving it. This soup is greatly esteemed by many persons, particularly by those who have travelled much on the Continent. It makes a change, at all events, from the usual "clear gravy."

CALF'S TAIL SOUP.

Have two tails, cut them into pieces about an inch long, put them into a stewpan with two quarts, and half a pint of stock (No. 2), boil up slowly, and simmer gently for an hour and a half; skim off all the fat. Take out the pieces of tail, put them into a basin, cover it over and place it in the oven to keep hot. Thicken the soup as follows: beat the yolks of three fresh eggs, and stir in, add a teaspoonful of salt, the strained juice of half a lemon, a small wineglassful of Madeira or good sherry, and a quarter of a pint of good fresh cream; put the pieces of tail into the tureen, pour the soup over, and send it to table at once.

SUMMER SOUP.

Peel, clean out the seeds, and cut up three moderate-sized vegetable marrows. Well wash and cut up one large endive. Put these into a stewpan with four young onions, a sprig of chervil, a slice of crumb of bread a quarter of an inch thick, and three pints of any kind of white stock, or the milk in which poultry has been boiled, boil slowly for an hour and a half, add two teaspoonfuls of salt, one teaspoonful of loaf sugar, and a grain of cayenne. Rub the whole through a fine tammy sieve. Add the strained juice of a small lemon, and serve at once. A gill of cream is a great improvement, added after the lemon juice.

FISH.

SOLES, COD OR HADDOCK, WITH MUSHROOMS AND OYSTERS OR MUSCLES.

Wash the fish, then rub it with lemon juice and a saltspoonful of salt, and let it stand for an hour. Rub a slice of bread to fine crumbs, season them with a saltspoonful of white pepper, a teaspoonful of chopped parsley, a small shalot chopped, and the grated peel of half a lemon. Peel and wash a dozen medium-sized mushrooms, take off the beards of a dozen large oysters, dissolve an ounce of butter into a cream, wipe the fish dry, dip it into the butter, and then into the crumbs on both sides. Rub a tin dish over with butter, lay in half of the oysters and half of the mushrooms alternately, place the fish on them, and the remainder on the fish. Add two tablespoonfuls of the oyster liquor and one tablespoonful of white wine. Put an ounce of butter in small pieces over the top, and bake in a quick oven from twenty-five to thirty minutes, according to the weight of the fish. The receipt is given for one sole, a slice of cod, or a haddock, either not more than enough for four persons.

SLICES OF COD WITH CREAM SAUCE.

Slices of crimped cod. Put each slice into a sheet of *well* buttered foolscap paper, and fold over the edges, place them in a tin dish, and bake in a moderately heated oven for twenty-five or thirty minutes. Place them on a hot dish and pour the following sauce over them.

CREAM SAUCE.

Boil half a pint of milk with half an inch of mace and half a bay leaf, beat the yolks of two fresh eggs, and add to the milk while hot but not boiling, stir over the fire till it is as thick as cream,

then strain into a basin. Add three tablespoonfuls of thick double cream, stirred in quickly. Serve it over the fish.

NOTE.—Small fresh mushrooms added to the sauce is a great improvement. In which case, trim them, and fry them in butter for five minutes.

WHITEBAIT, PLAIN AND DEVILLED.

Wash the whitebait in very cold water, drain it, and dab it with a clean cloth while on the sieve. Turn it out on another dry cloth and dredge it *thickly* with baked flour; shake the cloth so as to make the flour adhere to the whitebait. Have a bright stewpan half full of boiling lard, put the whitebait into a frying-net that fits the pan, dip it quickly into the lard, let it be in one minute, take it out and shake it well, so as to prevent them sticking together; dip it again for one or two minutes; let the lard drain off; then serve piled on a hot dish. To devil them, shake cayenne from a caster over the whitebait before dipping them the second time. They should be of a drab colour and crisp. Cut lemon, cayenne, and brown bread and butter must be served.

BAKED OR BROILED TROUT.

Wash the fish, wipe it quite dry, and dredge it over with baked flour. Dissolve some butter to a creamy substance; an ounce for each fish weighing eight or nine ounces; dip in the fish, and let it stand ten minutes; then dredge it again with the flour, and dip it a second time into the butter. Place it upon a tin dish, and bake in a quick oven for twenty minutes; longer if the fish be larger. Or put it into a folding gridiron, and broil either before or over a bright fire about the same time. Lay it on a hot dish, without napkin or paper, and strew it over with finely-chopped parsley or chervil. Serve with dissolved butter, boiled and skimmed till quite bright, in a tureen; or with the following sauce:—Peel a cucumber, cut it into slices, sprinkle it over with a teaspoonful of salt, and let it remain two hours, put it on a sieve, pour cold water over it, and let it drain, chop it fine, together with two spring onions, add a dessertspoonful of Lucca oil, and the same of tarragon vinegar, stir it well, and place it round the fish.

This sauce is very good served with fillets of sole, either plain or with sweet herbs.

FILLETS OF TURBOT FRIED IN BATTER.

(Second dressing.)

Make a batter with one egg, a tablespoonful of baked flour, and a quarter of a pint of milk; beat it till quite smooth; cut up cold turbot into neat fillets, three inches long and one and a-half broad. Dip each fillet into the batter, and fry to a pale brown colour in boiling lard. Brill, cod, plaice, or sole may be re-dressed in this way.

CUCUMBER SAUCE FOR SALMON, EELS, ETC.

(*To be served cold.*)

Peel a fresh cucumber, cut it into slices as thick as a penny piece, sprinkle over it a saltspoonful of salt, and let it stand an hour; then wash off the salt, chop it into small pieces, and pour over it the strained juice of a lemon. Boil half a pint of new milk, and add it to the beaten yolks of two fresh eggs; boil, and stir till like cream. Then strain it into a basin, add two tablespoonfuls of thick cream; put in the cucumber, stir rapidly, then let it stand in a cold place, or on ice.

MISCELLANEOUS RECEIPTS.

SHEEP'S KIDNEYS STEWED IN PORT WINE.

Trim off the pith and skin of eight *fresh* kidneys; cut each into four pieces. Season them with half a saltspoonful of white pepper, a grain of cayenne, half a saltspoonful of salt, a saltspoonful of finely-chopped parsley, a saltspoonful of finely-chopped shalot, and a tablespoonful of baked flour. Put three ounces of butter into a small stewpan, and when beginning to dissolve, put in the kidneys; shake the pan over a moderate heat till they are slightly browned; then add two tablespoonfuls of stock No. 1, a teaspoonful of red currant jelly, and a claretglassful of Port wine; put on the lid, and do not remove it again, shake the pan and let it simmer very gently for twenty minutes. Turn them on to a very hot dish, and serve at once.

VEAL CUTLETS WITH MUSHROOMS OR TRUFFLES.

A pound and a half of veal cutlets, about the third of an inch thick. Cut them into neatly-shaped pieces, all the same size, and trim off the skin. Season with a teaspoonful of salt, a saltspoonful of white pepper, and a dessertspoonful of baked flour. Trim off the skin of twelve medium sized mushrooms; wash, and wipe them. Rub the bottom of a pie dish once across with cut garlic, and then well butter it. Lay in the veal and mushrooms alternately, and on the top place, in small pieces, about two ounces of butter. Cover with another dish, and bake in a *slow* oven for an hour and a-half. If truffles be used (six or eight), cut them into slices, and put them in layers instead of mushrooms. Serve on a hot dish with cut lemon on a plate. This dish is very little trouble to arrange, and is quite suited as an entrée at a dinner of entertainment.

MUTTON HASHED VENISON FASHION.

Cut slices of cold mutton the third of an inch thick, trim off the skin and browned fat. Season with a small saltspoonful of salt, half a saltspoonful of white pepper, and a dessertspoonful of baked flour. Have rather more than a quarter of a pint of strong strained gravy, made with the bones and trimmings of the mutton, one kidney cut up, a shalot, half of a small carrot, and two ounces of sheep's liver. Put the mutton and the gravy into a small bright stewpan, shake it well, and place it over a slow fire, and let it *scarcely* simmer for an hour and a half. Stir in a tablespoonful of red currant jelly; add half of a small wine glassful of good Port wine, and serve immediately, with a dish of French beans. The receipt is given for three quarters of a pound of mutton.

This dish has been much praised, and can scarcely be distinguished from venison.

PULLED TURKEY OR FOWL.

(Second dressing.)

Pull the meat off the bones in strips, by using two forks; make a gravy with the bones and half an onion, half a turnip, and a small head of celery fried in an ounce of butter till browned.

Season the meat (half a pound) with a saltspoonful of salt, half a saltspoonful of white pepper, half a grain of powdered mace, and a tablespoonful of baked flour. Put two ounces of butter into a bright stewpan, rub the bottom across once with cut garlic; put in the meat, and shake the pan till the butter is all absorbed, then add enough of the gravy (strained) to well moisten, simmer for ten minutes, stir in a tablespoonful of sherry, and serve either with fried sippets or a maccaroni wall. If a white dish be preferred, stew the bones and vegetables (fried but *not browned*), in milk, and substitute two tablespoonfuls of cream for the sherry, and garnish with slices of lemon.

SCOLLOPS OF MEAT, POULTRY, OR GAME—A BREAKFAST DISH.

Mince up as fine as possible any kind of cold, unsalted meat, or a mixture of meats, poultry, or game. Season, half a pound, with a saltspoonful of fine salt, a grain of cayenne, and a saltspoonful of pepper. Make the meat quite moist with any kind of gravy, that of roast meat being the best. Rub a slice of bread to fine crumbs, season them with half a saltspoonful of salt, and a quarter of a saltspoonful of pepper. Rub the bottom of a tin scollop or a tin dish with butter, lay evenly over it a third of the crumbs, then put in the meat, and the remainder of the crumbs over that. Press it even; place on the top, in small pieces, about an ounce of butter. Bake it in a moderately-heated oven or before the fire for twenty-five minutes. Place the scollop, or tin dish, on a napkin, and send it to table at once.

ICED PUDDING.

Have in readiness the following candied preserved fruits and other ingredients:—Two apricots, three greengages, two ounces of cherries, half an ounce of angelica, two ounces of mixed peel, two tablespoonfuls of curaçâo or French brandy, three-quarters of an ounce of the best isinglass, half a pint of new milk, two tablespoonfuls of powdered loaf sugar, and a pint of fresh double cream. Cut up the fruit into small pieces, put it into a basin, and pour the spirit over it. Dissolve the isinglass and the sugar by boiling them in the milk for three or four minutes, stirring

all the time, strain it into a basin, add the cream by degrees, and stir it till it begins to thicken, then put in the fruit, and stir till it is well mixed with the cream. Put the mixture into a round mould, and when quite set, place it in rough ice, and let it remain two hours or longer. Turn it into a glass dish, and send to table at once.

MERINGUES WITH CREAM.

Beat the whites of six fresh eggs with a whisk till in a stiff froth, then add by degrees six ounces of finely-powdered loaf sugar. When the mixture is firm, take it out with a small table-spoon (as much as possible in the form of an egg), place these on a sheet of foolscap paper at a little distance from each other, put that on a baking board, or a sheet of thick card-board, put them into a moderately-heated oven, and bake to a pale yellow brown colour, about a quarter of an hour. Take them out and very carefully scoop out the flat side; put them again into the oven for a few minutes to dry the inside. Then place them on a sieve till wanted. They should be made a day before required. Fill them with (the quantities given will make nine meringues) cream, or apple whip, as directed in the two following receipts; put the flat sides together and send them to table.

WHIPPED CREAM.

Beat half a pint of fresh double cream with a whisk, add a dessertspoonful of very finely powdered loaf sugar, and twenty drops of essence of vanilla or any other flavouring; when firm, it is ready for use; but much improved by being on ice for an hour or two.

APPLE WHIP.

Bake, in a moderately heated oven, six large cooking apples, till they are soft but not discoloured. Remove the skin and the core; add the same weight of finely powdered loaf sugar as there is of apple pulp; and to every half pound add the whites of two very fresh eggs, and the strained juice of a small lemon. Beat the whole together with a whisk till in a light white froth resembling snow.

SNOW BALLS WITH CUSTARD.

Divide the yolks from the whites of four fresh eggs. Beat the whites with a whisk till in a firm froth, add two teaspoonfuls of very finely powdered loaf sugar. Put rather more than half a pint of new milk into a bright stewpan, add twenty drops of orange flower water, or any other flavouring, and two dessert-spoonfuls of powdered loaf sugar; put it over a gentle heat, and when boiling, place in the snow in balls formed by the bowl of a tablespoon, simmer for four minutes, drain the snowballs on a fine sieve, in a cold place. Make a custard as follows: beat the yolks of the eggs, add them to the milk and stir it over a slow fire till it becomes as thick as good cream; strain it, and let it get quite cold. Place the snowballs in a glass dish, pour the custard over and send it to table. The quantities given will make enough to serve to four persons.

The following Puddings may be eaten hot or cold (iced), and with or without the appropriate sauce.

Cabinet, pine apple, Clarence, brandy, bread, a pudding for a Prince, Conservative, moggina, ratafia, ginger and bread, tapioca (steamed), and semolina (steamed). Let the pudding get *quite* cold; then place it (in the basin or mould in which it was cooked) in a pan of ice; let it remain for two hours or more. If the sauce be served it must be iced also, and placed round the pudding shaped by a dessert spoon. These puddings, thus served, have been much appreciated, and they make a nice change from the ordinary "iced pudding."

BEDFORD PUDDING.

Two ounces of mixed candied peel chopped, two ounces of raisins stoned and chopped, two ounces of currants washed and rubbed dry, a tablespoonful of honey, three fresh eggs, and half a pint of new milk. Beat the eggs well, boil the milk, take it off the fire and stir in the honey; then add it to the eggs, beat for ten minutes, and let it stand till cold. Moisten a quarter of a pound of dried flour with cold water, knead it to a firm paste, lay it flat on the board and spread over it a quarter of a pound of good

butter. Roll it out (always one way) till the butter is well mixed into the paste. Rub a twelve-inch tin dish with butter, lay in the paste, trim round the edge. Stir the fruit into the custard, pour it into the paste, place it immediately in a *well*-heated oven, and bake for three quarters of an hour. Turn it off the dish on to a napkin and serve.

POTATO FLOUR SOUFFLÉ.*

Three ounces of potato flour, three-quarters of a pint of new milk, three ounces of fresh butter, a quarter of a pound of powdered loaf sugar, and six fresh eggs. Moisten the flour with a little cold milk, then stir in the remainder of the milk boiling hot, add the butter and the sugar, and stir the mixture over the fire for ten minutes. Turn it into a basin and let it get cold. Beat the yolks of the eggs with a dessertspoonful of orange flower water, add them to the mixture, whisk the whites to a stiff froth and add them, beat with a whisk for ten minutes. Rub a plain tin mould with butter, put in the mixture, and bake in a quick oven twenty minutes, roll a hot napkin round the tin, place it on a dish, and serve immediately.

STEWED FRESH FRUIT.

Gooseberries.—A quart of fine green gooseberries all about the same size; pick off the stems, wash and wipe the fruit; put it into a brass skillet, with three-quarters of a pound of powdered loaf sugar; moisten the sugar with a tablespoonful of cold water. Place the skillet over a slow heat and simmer till the fruit is tender but not broken.

Greengages.—Wipe the fruit, split it, and take out the stones; crack half the stones and take out the kernels, and throw them into hot water; remove the skin. Put the fruit and the kernels into the skillet, and for every quart add half a pound of loaf sugar; simmer gently till tender. If the fruit be *unripe*, add a quarter of a pound more sugar.

Apricots are done exactly as greengages.

Orleans and other plums.—The stones may be left in, and the skins be carefully taken off the fruit. The quantity of sugar as for greengages.

* Potato flour is easily made (see receipt in *Meals for the Million*, by Gre-fydd), and is very useful for invalids and children.

KIDNEY OR MUSHROOM OMELETS.

Beat five fresh eggs, add while beating half a grain of cayenne, a small saltspoonful of salt, and a tablespoonful of milk. Slightly broil two sheep's kidneys, season them with half a saltspoonful of white pepper, and the same of salt, while broiling; cut them up into small pieces and put them into the eggs. Put about an ounce of butter into an omelet pan, place it over a gentle fire, and when at boiling heat pour in the omelet: stir quickly till it begins to set, then keep it at a distance from the fire till firm, fold it over, place it on a hot dish, pour the gravy that came out of the kidneys into the dish, not over the omelet, and serve immediately. Mushroom omelet is made in the same way. The mushrooms should be large. Peel, wash, and wipe them dry; and either fry or broil them slightly, then cut them up into small pieces, and proceed as with kidneys.

SCOTCH SCONES OR TEACAKES.

Half a pound of dried flour, one ounce of butter, half a saltspoonful of salt, half a saltspoonful tartaric acid, pounded to the finest possible dust, half a saltspoonful of cream of tartar, a small saltspoonful of carbonate of soda, and a quarter of a pint of new milk. Stir the salt, acid, and cream of tartar into the flour, rub the butter into the flour till quite mixed, put the soda into the milk slightly warmed, pour it into the flour, and knead it lightly to a firm dough. Form it into one large round cake, put it into a *thick*, untinned, round iron frying-pan, and place it over a slow heat to bake. While baking cut it into four three-cornered cakes. When one side is done, turn them. To be served hot or cold, buttered or unbuttered. They are good either way.

GROUND RICE SPONGE CAKE.

Half a pound of ground rice, half a pound of crystallised sugar, and four large fresh eggs. Beat the eggs for five minutes, add the sugar, and when well mixed add the rice, and beat the mixture till it becomes a stiff dough. Butter a cake tin; put in the mixture, and bake it in a moderately heated oven for an hour. May be served hot or cold.

GRUÈRE FONDU, OR RAMAKINS.

Six fresh eggs, three ounces of grated Gruère cheese, one ounce of fresh butter dissolved, a grain of cayenne, half a saltspoonful of flour of mustard. Beat the whites of the eggs separately, and the other ingredients together. When well mixed add the whites and beat for ten minutes. Put the mixture either into a soufflé tin (buttered), or into small paper cases, and bake in a quick oven for fifteen or twenty minutes. Serve very hot.

CHEESE STRAWS.

Half a pound of dried flour, a quarter of a pound of butter, a quarter of a pound of grated Parmesan or Gruère cheese, a teaspoonful of flour of mustard, a saltspoonful of cayenne, and a saltspoonful of salt. Rub the butter into the flour, then mix the whole well together. Beat the whites of two eggs with a quarter of a pint of cold water, and stir in enough to form a firm paste; knead the paste well, then roll it out the eighth of an inch thick, and cut it into straw-like strips, about five inches long. Bake in a quick oven till of a *pale* brown colour, about five minutes. Pile them on a dish prettily, and serve either hot or cold. Must be kept in a dry place.

PARMESAN TOAST.

Grate two ounces of Parmesan cheese, knead it to a paste, with two ounces of butter and a grain of cayenne, cut a slice of bread without crust, the third of an inch thick, toast it slightly on both sides, butter one side, and on the other spread the cheese paste, put it into a cheese toaster, or Dutch oven, and bake for ten or twelve minutes. Serve on a hot dish.

FRIED SIPPETS FOR GARNISH, AND FOR SOUP.

Cut two slices of bread a quarter of an inch thick; trim off the crust and dry sides, and cut it into inch and a half squares, and cut those from corner to corner, so as to form points. Put them into boiling butter or lard—six ounces—and fry to a *pale* brown colour, and till they are quite crisp. If for soup, the pieces must be square like dice, and *must* be fried in *butter*.

PRESERVED GREENGAGES AND APRICOTS FOR TARTS, EQUAL IN FLAVOUR TO FRESH FRUIT.

The fruit must be ripe, but not split. Wipe each plum with a dry cloth. Put them into stone jars that hold a pound, and strew over the top of each six ounces of powdered loaf sugar. Cover them with two bladders, each separately tied down. Place the jars in a large stewpan, pour in cold water to reach the neck of the jars; put it over the fire (uncovered), and let it boil gently for three hours, then take it off, and let the jars remain in the water till quite cold.

Apricots may be preserved in the same way, but they must not be quite ripe. Wipe the jars, label them, and keep them in a dry closet.

HOT VEGETABLES SALAD.

Potatoes, carrots, beet-root, cauliflower, or broccoli, and turnips, all nicely boiled and quite hot, a Spanish onion (*raw*), sliced and chopped fine, two tablespoonfuls of chopped parsley, eight tablespoonfuls of Lucca oil, and five tablespoonfuls of tarragon vinegar, a teaspoonful of salt, and a saltspoonful of white pepper. Break up the vegetables quickly with a wide-pronged fork, add the pepper and salt, onion and parsley; then stir in the oil, and lastly the vinegar. Serve in a salad bowl. A little raw cucumber finely chopped may be added in the summer, and in that case spring onions must be used. The quantity of seasoning is given for sufficient vegetables to serve to four persons.

CURRIED MIXED VEGETABLES.

Summer.—Peas, beans, cauliflower, carrots, turnips, tomatoes, may be mixed in equal quantities.

Winter.—Carrots, turnips, Jerusalem artichokes, broccoli, haricot beans, celery, sprouts, or greens.

The vegetables must be boiled and cut up (except the peas) into neat pieces. Slice a large onion or two of medium size, knead a tablespoonful of curry powder and a teaspoonful of salt with three ounces of butter, put it into a frying pan, with the onion, and fry till slightly brown; then stir in the vegetables, and fry till

well saturated with the curry. Stir all the time. It will require about eight minutes after the onion is tender. A tablespoonful of cream stirred in just before serving is a great improvement. Serve as soon as done.

STUFFED TOMATOES.

Make a forcemeat as follows:—Three ounces of either cold fowl or veal, one ounce of cooked ham, fat and lean, a teaspoonful of chopped parsley, half a saltspoonful of mixed sweet herbs, the same of salt and white pepper, and a small shalot; the yolk of one hard-boiled egg, one anchovy cleaned and boned. Pound these ingredients till in a paste, then add an ounce of butter dissolved to a cream. Wipe each tomato, cut off the stem, scoop out the seeds, and fill the tomatoes with the forcemeat. Bake on a tin dish in a quick oven for fifteen or eighteen minutes, place them on a hot dish, and serve with cut lemons and cayenne on a plate.

TO RE-DRESS CABBAGE, GREENS, PARSNIPS, OR SPROUTS.

Chop the cold vegetables, rub them through a *fine* wire sieve, season with pepper and salt according to quantity. Put them into a saucepan with butter (half an ounce to half a pound), and stir till quite hot; add cream, if at hand, in the proportion of a tablespoonful to half a pound.

TARRAGON WINE AND VINEGAR, AND CELERY WINE, FOR FLAVOURING SOUP AND MADE DISHES.

Half fill a bottle with fresh tarragon leaves, fill it up with sherry, or any other good white wine (the bottoms of bottles when decanting will do), cork it closely, lay it on its side, and keep for six months. A tablespoonful put into the tureen will sufficiently flavour soup for twelve or fourteen persons.

Celery wine.—A quarter of a pound of celery seed put into a bottle, and filled up with any white wine. To be kept also for six months.

Tarragon vinegar, or celery vinegar, can be made in the same way, using vinegar instead of wine, and straining it off at the end of six months.

MIXED PICKLES.

Trim French-beans, peel small onions, take out the white heart of cabbage in small pieces, pull into sprigs cauliflower. Well wash the whole, and throw them into strongly salted water quite boiling, and let them be in it for five minutes, then drain, and spread them out on a cloth, and lay it in the sun. When dry, mix them well together and put them into stone jars, and cover them with pickle made as follows: a gallon of vinegar, three ounces of dry salt, half an ounce of ground ginger, half a drachm of powdered mace, half an ounce of bruised red chillies, an ounce of flour of mustard, two ounces of turmeric, a quarter of a pound of shalots, and one clove of garlic peeled and chopped. Mix all these ingredients into the vinegar while cold, then boil up for five minutes, put it aside, and when *quite* cold fill the jars; tie them down closely, and keep them for six months, or longer, before using. Equal quantities of the vegetables have been used, but that may depend on taste.

MACCARONI MOULD OF FOWL WITH TRUFFLES.

Cut up a young fowl into neat two-inch pieces. Put the bones into a pint and a half of water, and stew them till it becomes half a pint of strong gravy. When cold, put in the pieces of fowl, seasoned with a small saltspoonful of white pepper, two saltspoonfuls of dry salt, the grated rind of half a lemon, half a grain of powdered mace, and four truffles sliced. Simmer gently for twenty minutes; then turn it into a basin to get cold. Soak half a pound of Naples maccaroni for half an hour. Make a paste as follows:—Rub three ounces of fresh beef marrow into six ounces of dry flour, add half a saltspoonful of salt, and the yolk of an egg beaten with a gill of cold water. Knead it to a firm paste. Rub a plain tin (oval) pudding mould thickly with butter, wipe the maccaroni dry, and cut it into lengths to fit in tastefully to the mould, both at the bottom and sides, which must be quite covered. Brush it over with the white of the egg. Roll out the paste, fit it neatly into the mould, making it adhere everywhere. Put in the fowl, with a tablespoonful of good fresh cream, cover over with the paste, tie a cloth over that, and steam over fast-boiling water for two hours. Turn out carefully, and serve immediately.

Sweetbreads, cock's combs, rabbit, or veal may be used for this dish; and *small* fresh mushrooms may be added with improvement. Excellent, pretty, and not difficult to make.

POTATO FLOUR CAKES.

Two ounces of butter beaten to cream, three ounces of potato flour, four ounces of powdered loaf sugar, one large egg beaten with a tablespoonful of cream, and two tablespoonfuls of well-washed currants or finely-chopped raisins. Mix these ingredients together, and beat the mixture till it is quite light. Put it into small tins, and bake in a quick oven for ten or twelve minutes. To be eaten hot or cold, but they are not so good when stale. Indian corn flour may be used, but the cakes are lighter when made as directed.

WINE BISCUITS.

One pound of dried flour, a quarter of a pound of pounded loaf sugar, a saltspoonful of ground ginger, a grain of cayenne, a quarter of a pound of butter, half a saltspoonful of tartaric acid, finely pounded, and half a saltspoonful of cream of tartar. Rub all these ingredients together till well mixed, dissolve a small teaspoonful of carbonate of soda in a little more than a quarter of a pint of warm milk. Stir it in quickly, then knead to a firm dough. Roll it out to a quarter of an inch thick, cut it into strips two inches wide, and those into biscuits three inches long. Bake them in a quick oven till they are of a pale brown colour and quite crisp.

CHAMPAGNE OR MOSELLE CUP.

A tumblerful of strawberries or raspberries, three or four *thin* slices of pineapple, or three sweet oranges sliced, may be used, according to the season. Put the fruit into the cup, sprinkle over it two tablespoonfuls of pounded loaf sugar, add a wineglassful of brandy; bruise the fruit and stir it till the sugar is quite dissolved, then put in about a pound of ice broken into dust, add a bottle of champagne or moselle, put two sprigs of burrage into the cup, and it is then ready to drink. There are various ways of making champagne cup—as, for instance, leaving out the fruit is one; adding soda water is another—all good, but the receipt given has been much approved of, therefore stands first.

CLARET CUP.

The foregoing receipt may be followed, substituting currants for strawberries or raspberries, slices of melon for pineapple, lemons—*half the quantity*—for oranges, and claret for champagne. It may also be made without fruit, and with soda water or bottled lemonade.

PRESERVED MORELLA CHERRIES, FOR DESSERT.

(To be done in August.)

The fruit must be gathered in dry weather and used at once. It must be ripe, but not cracked. Cut off the stem within a quarter of an inch of the cherry. For every pound of fruit allow three quarters of a pound of finely-pounded sugar candy. Wipe each cherry with a clean soft cloth, put them into wide-necked jars, and strew the sugar candy over the top. Tie them down with two bladders separately, place them in an open pan with cold water up to the neck of the jars. Let the water come to boiling heat slowly, and then simmer for three quarters of an hour. Draw the pan aside, and leave the jars in the water till cold; then take them out, wipe and label them.

PRESERVED STRAWBERRIES, FOR DESSERT.

(To be done late in June.)

The fruit must be very fine, and fresh gathered. Pull out the stems, and avoid using any that are imperfect. Put the strawberries into wide-necked jars, and for every pound strew over the top six ounces of sugar candy. Tie them over and proceed exactly as directed in the preceding receipt.

Mulberries may be preserved in the same way and in the same quantities as for strawberries.

PRESERVED QUINCES, FOR DESSERT.

(To be done in October.)

Pare the quinces, cut them in halves, scoop out the cores, and put them into cold water to preserve the colour. Put into a stewpan the parings and cores, with three times their weight of

apples, cut in slices, and sufficient cold water to cover them well, and boil till quite in a soft pulp; then strain through a sieve without bruising the pulp. Weigh the quinces and the juice, and allow three quarters of a pound of loaf sugar to every pound. Put the quinces, the juice, and the sugar into a stewpan and simmer gently, skimming often, till they are tender and the juice is clear. Put the quinces carefully into jars, and fill up with the juice. When cold, tie them down, and keep them in a dry closet. There will probably be more juice than the jars require. This can be put into small glasses; when cold it forms a bright jelly and is very good.

QUINCE MARMALADE.

The preceding receipt may be followed, leaving out the apples and breaking up the quinces with the juice till it becomes a marmalade. It will require fast boiling, so as to lessen the quantity of juice, after the fruit is broken up.

PUMPKIN GINGER.

(To be done early in September.)

The pumpkin must not be ripe. Peel it and remove the seeds, and cut it into pieces resembling West Indian ginger in form and size. Make a pickle with two quarts of cold water, a teacupful of salt, and a teacupful of white vinegar. Put the pieces of pumpkin into this, and let them remain for twenty-four hours. Make a syrup as follows:—The same weight of loaf sugar as pumpkin. To every pound add the strained juice of one lemon, half an ounce of ground ginger, and a quarter of a pint of cold water. Boil and stir till it become a syrup. Take out the pieces of pumpkin and wash them in cold water. Put them into the syrup and simmer gently till tender, but *not soft*. Turn the whole into a basin. The next day pour off the syrup, boil it up, and pour it over the pumpkin. Do this for three days. Taste the syrup, and if it is not sufficiently strong of the ginger, add a saltspoonful each day. The third day, when cold, put it into jars, *cover* the pieces of pumpkin with syrup, tie the jars over with bladder, and keep them in a dry closet for six months before using.

PRESERVED PEARS, FOR DESSERT.

(To be done early in October.)

Any good pears just gathered for keeping. Peel them, and cut them in halves; take out the cores. Put the pears into cold water to prevent them becoming discoloured. Put the parings and cores into a skillet with double their weight of the common black plums, quite ripe. Cover them with cold water and boil slowly till the liquor is well flavoured and slightly pink; then strain it off. Put the pears into the skillet, with three quarters of a pound of loaf sugar, in powder, to every pound. Cover them with the liquor, and simmer gently till they are tender, but not soft. Then take them out, put them into pots, boil the syrup rapidly, till it becomes thick and bright. Pour it over the pears, and when cold tie them over. Label the pots, and keep them in a dry closet. If the pears should get overdone by accident, break them up into a marmalade. They require more care than most things in preserving, as they quickly become soft.

BOTTLED GOOSEBERRIES.

(To be done late in June or early in July.)

The fruit must be unripe, but full grown and fresh gathered. Pick off the stems and rub the gooseberries with a clean dry cloth, and put them into wide-mouthed glass bottles; place them in a large iron pot with hay under and between them, fill the pot with cold water up to the neck of the bottles, and place it over the fire till it boils; then simmer till the gooseberries turn to a *whitish* colour, and shrink. Take out the bottles, use one or more of the bottles to fill up others, and then pour in boiling water to cover the gooseberries. When quite cold, pour over the top some good salad oil, enough to be as thick as a pennypiece. Tie them over with bladder; label them, and keep them in a dry closet.

BOTTLED CHERRIES, CURRANTS, AND RASPBERRIES.

(To be done in July.)

Ripe Kentish cherries are the best for bottling. Pull out the stems, and proceed as for gooseberries in the preceding receipts. Currants and raspberries may be mixed in equal quantities, or be done separately. In either case, strip off the stems of fresh

gathered ripe, but not *over* ripe, fruit, and proceed as directed in the preceding receipt. The fruit will shrink, and slightly change colour when done.

APPLE SAUCE: TO KEEP.

(To be made early in October.)

Have a quarter of a sieve of good, *sound*, cooking apples; pull out the stem, and wipe each apple with a dry cloth; cut them in halves and take out the pips; put them into a bright stewpan with two large Spanish onions, sliced; one ounce of shalot, peeled and sliced; half an ounce of fresh garlic, peeled and cut up; a drachm of mace and a quarter of an ounce of ginger, both bruised; a teaspoonful and a half of cayenne, and a pint of good vinegar. Put the pan, closely covered, over the fire, shake it often till it boils; then skim, and let it simmer for two hours. Stir it frequently with a wooden spoon, and in doing so break up the apples and onions, so that all the ingredients mix together. Add a pint of strong ale, and boil uncovered; and stir for half an hour, or longer, if the sauce is not thickened. Rub the whole through a coarse hair sieve, and then through a tammy, or fine hair sieve. Put it into half pint and pint bottles (they must be perfectly clean and dry), and when cold, cork it and tie it over with bladder. This is an excellent piquante sauce, to be made hot and served with any kind of cutlets, roast goose, pork, fresh herrings, &c. It will keep any time, if the receipt be carefully followed.

QUINCE SAUCE: TO KEEP.

(To be made in October.)

The quinces must be ripe and perfectly sound. Wipe them with a dry cloth, slice them, and take out the cores and stems. For eight pounds of quinces, have in readiness the following ingredients:—one pound of Sultana raisins, one pound of tamarinds, stoned, a quarter of a pound of garlic, half a pound of shalot, peeled and cut up, one pound of treacle, a quarter of a pound of *dry* salt, three ounces of ground ginger, a quarter of a pound of yellow mustard seed, pounded, a teaspoonful of celery seed, pounded, half an ounce of cayenne, a drachm of mace, a

teaspoonful of peppercorns, the same of allspice and coriander seeds, and five pints of vinegar. Put the whole of these ingredients into a bright iron pot, cover it and put it by the side of the fire to boil up slowly; when it boils, skim carefully and stir, and let it simmer for three hours. Then, if all the ingredients are pulped, rub it through a sieve, and then through a tammy. When cold, stir in half a pint of soy, and a bottle of good port wine. Put the sauce into bottles, cork them securely, and tie a bladder over the corks. This sauce is very good to give a flavour to made dishes, stewed fish, and to eat with fish, curries, and cold meat. It will keep any time if the directions be attended to.

GERMAN SAUCE FOR ASPARAGUS OR SEAKALE.

Mix a tablespoonful of baked flour with half a pint of cream, and stir it over the fire till it begins to thicken, then add the beaten yolk of one egg, half an ounce of butter, a quarter of a saltspoonful of white pepper, the same quantity of salt, and a teaspoonful of white vinegar.

SOUP FOR THE POOR

(Ten Quarts.)

Half of an ox cheek, sixpennyworth of fresh bones, ten large carrots, twelve turnips, three pounds of potatoes, eighteen leeks or onions, three quarts of split peas. Wash the cheek in warm water, cut the meat through to the bone lengthways in strips, and then across. Scrape, peel, trim, wash, and cut up the vegetables. Wash the peas. Put the whole of these articles, together with any bones or meat trimmings or cold vegetables there may be in the larder, and any water that meat or poultry has been boiled in, into an iron pot with three gallons of cold water. Put it by the fire to boil up slowly, stir and skim often, and let it simmer for six hours after it boils. Take out all the bones; stir in half an ounce of black pepper and a quarter of a pound of salt. If not required at once, keep it in uncovered earthen pans.

The quantities given will make ten quarts of soup, and the cost will be about 5*s*.

CHRISTMAS PUDDINGS FOR THE POOR.

Six pounds of flour, two pounds of bread, four pounds of suet, four pounds of currants, three pounds of raisins, two pounds of treacle or sugar, half an ounce of mixed spice, twelve eggs, and a pint and a half of milk. Rub the bread into crumbs, chop the suet, wash the currants and rub them dry in a clean coarse cloth, stone the raisins, beat the eggs. Put the whole of these ingredients into an earthen pan, and stir the mixture well. Dip the pudding cloths into boiling water, dredge them over with flour, put in the puddings according to the sizes required, tie up closely, and boil in a copper for from four to eight hours.

The quantities given will make eighteen pounds of pudding, and the cost will be about 9*s.* 6*d.*

EASTER BUNS FOR POOR CHILDREN.

Five pounds of flour, ten ounces of good, clarified dripping, or butter, one pound and a half of currants, well washed, picked and rubbed dry, one pound of moist sugar, a teaspoonful and a half of salt, a saltspoonful of ground ginger, a saltspoonful of ground allspice, two teaspoonfuls of tartaric acid, pounded to a fine dust, two teaspoonfuls of cream of tartar. Rub these ingredients together till they are thoroughly mixed. Dissolve four teaspoonfuls of carbonate of soda in a quart of milk, slightly warmed. Add this to the rest, quickly stirring, till it becomes a firm dough. Divide it into *forty-four* equal parts, form each into a round cake, and bake in a moderately-heated oven for twenty-five minutes. It will be better to make the above quantity *in four parts*, as they should be put into the oven as quickly as possible after they are made, or they will not be light.

The quantities given will make forty-four *large* buns. The cost, without butter, will be 2*s.* 3*d.*

REMEDIES, AND OTHER RECEIPTS.

THE SKIN: IRRITATIONS AND ERUPTIONS. BITES OF MOSQUITO, HORSE-FLY, GNAT, ETC.

For irritation and eruption of the skin "Calvert's Carbolic Acid Soap" is *known* to have been successfully used, and can be recommended. The "Carbolic Acid:" five drops in half a pint

of cold water, used frequently as a lotion, is a preventive of the bites of insects. Avoid using scent in any form. Spirit of ammonia, diluted by one third of cold water and used frequently, is a cure for the bites of the insects indicated. The part should be powdered with a powder of pure starch three ounces, and powdered camphor half an ounce.

A COUGH REMEDY.

Put two *quite* new-laid eggs into a basin whole, with the strained juice of four lemons, and let them remain forty-eight hours, when the shells will be dissolved. Remove the thin white skin, add two tablespoonfuls of Lucca oil, two ounces of sugar candy in powder, and two tablespoonfuls of old rum. Beat the whole well together; put it into a bottle, and cork it closely. Take a tablespoonful every morning on awaking.

FRENCH POLISH REVIVER.

A pint of best linseed oil, half a pint of pure spirit of wine, a pint of old ale, one ounce of spirit of salts, and one drachm of spirit of camphor. Put these ingredients into a bottle, shake it well, pour a little into an old saucer, dip a piece of soft calico or old silk handkerchief into it, and rub it well on the furniture, and continue to rub with a soft duster, then with a wash leather, till the fingers rubbed across will leave no mark behind. To be kept closely corked.

GASLIERS (MANAGEMENT OF).

When the gaslier will not keep up, it arises from the weights (*balls*) being too light. In such cases, put a few shot into each weight, till the gaslier be equally balanced. To prevent the chain coming off the wheel, each burner should be under each wheel, whenever the gaslier is moved up or down. Much inconvenience and some expense may be avoided by attention to this.

CRE-FYDD'S FAMILY FARE.

SOUPS, BROTHS, ETC.

1. STOCK, No. 1.

(Four quarts.)

MAKE an iron pot hot, and rub it six times across the bottom with garlic. Put in ten pounds of shin of beef (fresh killed) and a pint of water; let it stand by the fire for an hour, then add three-quarters of a pound of lean ham, three onions, three carrots, a small head of celery, four cloves, six allspice, ten peppercorns, a tablespoonful of brown sugar, a teaspoonful of mustard, a teaspoonful of salt, a large black onion (*see* receipt), and six quarts of water. Simmer, and skim frequently, for six hours. Strain through a fine hair sieve, that has been dipped in cold water, into an earthen (uncovered) pan, and when cold remove the fat.

NOTE.—Stock is better for all purposes when fresh made; therefore judgment should be used as to the quantity required, so as not to have much in reserve. When there is much, it should be boiled up every day.

2. STOCK, No. 2.

(Four quarts.)

Put into an iron pot a knuckle of veal, about seven pounds, a cow heel, and a fresh-killed old fowl; a turnip, two onions, a lettuce, a blade of mace, quarter of a nutmeg, half a pound of lean ham, a teaspoonful of salt, a *small* bunch of sweet herbs, and six quarts of water. Simmer gently, and skim frequently, for six hours. Strain through a fine hair sieve, that has been dipped in cold water, into an earthen (uncovered) pan, and when cold take off the fat.

NOTE.—Two fresh truffles will be found to be a great improvement to both stocks.

3. CALF'S-FOOT STOCK.

(For jellies, invalids' broth, &c.)

Split two feet, put them into a stewpan with five pints of water, and simmer for five hours very gently; skim frequently. Strain through a fine sieve, that has been dipped in cold water, into an earthen (uncovered) pan, and the next morning take off every particle of fat.

4. GLAZE.

Glaze is made by boiling any kind of stock till it is reduced to the consistency of cream. It should be kept in a jar closely covered. When used, dissolve it by placing the jar in boiling water.

5. STOCK FAT.

Have a saucepan of boiling water by the side of the stock-pot; when the scum has all been removed, and fat only rises, skim it off the stock, and throw it into the water at once. Pour it all together into a basin, and the next day well wash the fat, and boil it in an enamelled saucepan till it becomes quite clear. It will then be fit for any use.

6. STOCK MEAT.

Stock meat may be made into a very savoury dish as follows:— Pound the meat to paste, season every pound with two saltspoonfuls of salt, one saltspoonful of black pepper, a grain of cayenne, the sixth part of a nutmeg grated, the peel of half a lemon grated, a small onion finely chopped, a teaspoonful of chopped parsley, half a saltspoonful of mixed herbs, two ounces of good dripping or butter, and the white of an egg. Mix it well, and form it into cakes half an inch thick; dip them into the beaten yolk of egg, then dredge them with baked flour, and fry in plenty of good dripping for eight or ten minutes. It is also very good chopped, and mixed with salad.

7. JELLY STOCK MEAT.

Remove the bones, cut the meat into small pieces, season with salt and pepper; for two feet, a saltspoonful of each; add half a teaspoonful of tarragon vinegar, and the strained juice of half a lemon. Make a tablespoon hot, rub it with fresh-cut garlic,

stir the meat well with it, and press it into a plain mould. This is an excellent dish either for breakfast or supper. Improved by being garnished with aspic jelly and hard eggs cut neatly.

8. CLEAR GRAVY SOUP.

(Two quarts.)

Peel, scrape, wash, drain, and slice one onion, one carrot, half a turnip, half a head of celery, and fry them to a pale brown colour in two ounces of butter. Boil five pints of stock (No. 1), put in the vegetables, and a saltspoonful of salt, a saltspoonful of loaf sugar, half a grain of cayenne, and half a grain of saffron. Boil gently for three-quarters of an hour, skimming frequently. Strain; put the soup into a clean stewpan and boil fast (uncovered) for ten or fifteen minutes. Then set it aside to settle. Put a small wineglassful of Madeira or Marsala into the tureen, pour in the soup, and serve.

9. THICK GRAVY SOUP.

Follow the preceding receipt, adding three tablespoonfuls of baked flour mixed with a gill of cold water, and a teaspoonful of mushroom ketchup.

10. JULIEN SOUP.

(Two quarts.)

Clean and cut into shreds an inch long two carrots, one turnip, the white part of a leek (or spring onions), half a head of celery, (or a small endive). Put them into a saucepan with a teaspoonful of salt, a dessertspoonful of sugar, a teaspoonful of vinegar, and a quart of cold water, and boil till tender, about twenty minutes: drain. Boil two quarts and half a pint of stock (No. 1), put in the vegetables and boil moderately fast (uncovered) for half an hour. Add half a grain of cayenne and two tablespoonfuls of sherry, and serve at once.

Note.—In the winter, leeks and celery should be used; and in the summer, spring onions and endive. Green peas and asparagus may also be added with improvement—a teacupful of each.

11. ASPARAGUS SOUP.

(Two quarts.)

Scrape and wash three-quarters of a hundred of fresh green asparagus; cut off the heads an inch long, and throw them into

cold water; put the stems into a stewpan with eight spring onions, a saltspoonful of salt, a dessertspoonful of sifted sugar, and a pint and a half of cold water. Boil fast for an hour, then strain off the water and add it to three pints and a half of stock (No. 1). Boil rapidly (uncovered) for half an hour; add the asparagus heads and a wineglassful of brown sherry. Continue to boil for fifteen or twenty minutes, then serve.

12. SPRING SOUP.

(Two quarts.)

Cut into small balls, with a vegetable scoop, sufficient carrots and turnips to fill a breakfast-cup; equal quantities of each. Peel eight spring onions, and cut them into pieces the size of a pea; scrape twenty-five asparagus, cut off the heads an inch long, and throw them into cold water; shell half a pint of young green peas; chop a dessertspoonful of parsley quite small. Put the carrots, turnips, and onions into a pint of cold water, with two tablespoonfuls of loaf sugar, and let them remain for an hour. Put the trimmings of the vegetables into five pints of stock (No. 1), and boil for an hour. Strain. Add the carrots, turnips, and onions; boil fast for a quarter of an hour, then put in the peas and asparagus heads: continue to boil fast (uncovered) for twenty minutes; add a teaspoonful of salt and the parsley; boil two minutes more, then serve.

13. GREEN PEA SOUP.

(Two quarts.)

Wash two handfuls of fresh young spinach, two sprigs of mint, a large lettuce, and twelve spring onions; leave them in cold water, with three tablespoonfuls of moist sugar, for two hours. Shell a quart of old peas and three-quarters of a pint of young. Put all, except the young peas, into a stewpan containing a quart of boiling water, a teaspoonful of salt, and a teaspoonful of loaf sugar. Boil fast (uncovered) for an hour; then add three pints of stock (No. 2). Stir frequently. Knead two tablespoonfuls of baked flour with two ounces of fresh butter, and stir in for ten minutes. Rub the whole through a fine hair sieve, put it back into the stewpan and boil up; put in the young peas, stir

frequently, and continue to boil fast (uncovered) for twenty minutes, then serve.

NOTE.—This soup should be of a pale green colour, and the consistency of thin cream. If not green enough, press the juice from a few leaves of spinach, and add by degrees, till the right colour is attained.

14. MACARONI SOUP.

(Two quarts.)

Break up a quarter of a pound of Naples macaroni into inch lengths, and soak it in cold water for half an hour; drain. Put it into a stewpan with three pints of stock (No. 1), (boiling hot), two tablespoonfuls of grated Parmesan cheese, a teaspoonful of fresh-made mustard, a saltspoonful of salt, a saltspoonful of loaf sugar, and simmer gently for an hour, stirring frequently. Add another quart of stock and a wineglassful of Marsala. Boil slowly ten minutes longer, and serve, with a separate dish of grated Parmesan cheese.

15. VERMICELLI SOUP.

Follow the preceding receipt exactly, substituting vermicelli for macaroni, and boiling ten minutes less.

16. ITALIAN PASTE SOUP.

(Two quarts.)

Make a paste as follows: Rub an ounce of fresh butter into four ounces of baked flour till perfectly mixed; beat the yolk of a fresh egg with a wineglassful of cold water, and stir it into the flour; knead it into a stiff paste, roll it out as thin as a shilling, cut it into strips an inch long, and the eighth of an inch broad. Set it in a cool airy place for five or six hours. Boil two quarts of stock (No. 1), put in the paste, add three tablespoonfuls of grated Parmesan cheese, half a gill of Marsala, boil fast for twenty minutes and serve, with grated Parmesan on a dish.

17. RICE SOUP.

(Two quarts.)

Well wash a quarter of a pound of rice, put it into a stewpan with five pints of stock (No. 2), a teaspoonful of salt, a dessert-spoonful of chutney; and boil for one hour. Serve very hot.

18. TAPIOCA SOUP.

(Two quarts.)

Well wash three ounces of tapioca; rub a stewpan across the bottom three times with garlic, put in the tapioca, with five pints of stock (No. 1), and boil for two hours, stirring frequently. Add a wineglassful of Marsala, and serve at once.

19. SEMOLINA SOUP.

Follow the preceding receipt, using semolina instead of tapioca, and boiling half an hour less.

20. REAL TURTLE SOUP.

It is not intended to give a receipt for making real turtle soup, but simply to instruct the uninformed how to send it to table, should they ever require the knowledge.

Tie down the jar in which the turtle is sent, and place it in a pan of hot water; let it boil slowly, till the soup is quite hot; put a glass of old Madeira into the tureen, pour in the turtle, and serve immediately, with cut lemons on a plate.

NOTE.—Punch must be on the table.—*See* receipts for making Punch.

21. MOCK TURTLE SOUP.

(Three quarts.)

Have ready half of a *small* calf's head with the skin on, two pounds of lean veal, two pounds of very fresh lean beef, half a pound of mild lean ham, three onions, a head of celery, two large carrots, one turnip, a small bunch of mixed sweet herbs, a bunch of fresh parsley, three sage leaves, garlic, spice, sugar, anchovy-sauce, soy, butter, baked flour, a gill of Marsala, two wineglassfuls of Madeira or rich brown sherry, lemons, &c. Peel, scrape, wash, slice, and fry the vegetables to a pale brown colour in a quarter of a pound of butter. Put the veal and the beef into an iron pot with a pint of cold water, and let it stand by the side of the fire for an hour, to draw out the gravy; then put in the vegetables, the herbs, ham, six peppercorns, four cloves, a blade of mace, a piece of garlic the size of a pea, a teaspoonful of salt, a tablespoonful of loaf sugar, the head, skin uppermost, and four

quarts of cold water. Boil up quickly; skim. Put in the Marsala, and simmer gently for two hours, skimming frequently. Take out the head, pull out the bones, and trim off all rough pieces; put the meat between two dishes, with a heavy weight on the upper one, and let it get cold. Put the bones and trimmings back into the pot, and simmer for four hours, skimming constantly. Knead a quarter of a pound of fresh butter with five tablespoonfuls of flour, baked till slightly browned, two grains of cayenne, a teaspoonful of flour of mustard, a saltspoonful of white pepper, and a saltspoonful of salt. Stir this into the soup. Add a dessertspoonful of soy and a teaspoonful of anchovy-sauce. Boil for a quarter of an hour, then strain through a fine sieve. Cut the meat of the head into inch-square pieces; put it into the soup, add the strained juice of a lemon; simmer for twenty minutes. Put in the Madeira or sherry, and serve immediately. Cut lemons and cayenne should be handed.

22. MOCK TURTLE SOUP.

(Economical.)

Clean and split a fine ox foot, put it into an iron pot with sixpennyworth of fresh beef bones, half a pound of gammon of bacon, three onions, two carrots, one turnip, one head of celery, a small bunch of sweet herbs, four sprigs of parsley, two sage leaves, one bay leaf, one laurel leaf, three cloves, four allspice, one blade of mace, six peppercorns, a grain of cayenne, a tablespoonful of brown sugar, and four quarts of cold water. Simmer gently and skim frequently for six hours. Take out the foot; cut off the meat, in pieces an inch square; dredge them with highly-baked flour. Put back the bones and rough pieces, and boil another hour. Rub the bottom of a fryingpan four times across with fresh-cut garlic; dissolve six ounces of butter, and fry the pieces of foot to a nice brown colour. Stir into the butter three tablespoonfuls of baked flour, a dessertspoonful of curry powder, a teaspoonful of soy, a teaspoonful of anchovy-sauce, and a teaspoonful of flour of mustard; add half a pint of the soup, and when nicely browned stir it into the whole. Boil fast for a quarter of an hour, then strain through a fine sieve. Put in the meat, and simmer for half an hour; add the strained juice of a large lemon and a wineglassful of Marsala; serve immediately.

23. HARE SOUP, No. 1.

(Two quarts.)

The hare must be young and fresh. Cut it into joints, dredge each piece with flour, and fry it to a nice brown colour in butter (half a pound). Cut up, and fry in the same butter one large carrot, two onions, half a head of celery, a piece of garlic as big as a pea, and one large mushroom. Put the whole into a stewpan with a quart of water, a small bunch of sweet herbs, four sprigs of parsley, a dessertspoonful of salt and a dessertspoonful of moist sugar, a blade of mace, two cloves, a teaspoonful of fresh-made mustard, and half a grain of cayenne. Boil up quickly; skim; then simmer gently for an hour. Take out the hare; cut the meat off the back and legs into sixteen pieces, three-quarters of an inch square. Put back the bones and trimmings into the stewpan; add two quarts of stock (No. 1), and the blood of the hare. Boil for two hours, then rub through a fine hair sieve, passing as much of the meat as possible; rub it through a tammy into the stewpan. Put in the pieces of hare, and simmer ten minutes; add a gill of port wine; simmer ten minutes more, then serve.

NOTE.—Some persons object to blood; in that case, omit using it—but it much improves the soup.

24. HARE SOUP, No. 2.

(Economical.)

Peel and slice two onions, two carrots, one turnip, a head of celery, and half a clove of garlic. Put them into an iron pot with a quarter of a pound of butter and one pound of fresh calf's liver, and fry till nicely browned. Then add sixpennyworth of fresh beef bones, a quarter of a pound of lean bacon, the remains of a cold hare, a small bunch of sweet herbs, four sprigs of parsley, a dessertspoonful of salt, a tablespoonful of moist sugar, four cloves, six allspice, ten peppercorns, a laurel leaf, a bay leaf, and three quarts of cold water. Boil and skim frequently for four hours. Knead two ounces of butter with three tablespoonfuls of baked flour and half a grain of cayenne, and stir into the soup. Rub the soup through a hair sieve with a wooden spoon. Put it again into the pot, and boil, stirring frequently for half an hour; add half a gill of port wine, and serve immediately.

NOTE.—The soup should be as smooth and thick as single cream, and of a nice brown colour.

25. MULLIGATAWNEY SOUP.

AN INDIAN RECEIPT.

(Two quarts.)

Roast a fine young fowl before a quick fire for half an hour, and baste it with six ounces of good butter; put it aside till cold. Peel and slice one large apple, three large onions, a quarter of a clove of garlic, and the heart of one lettuce; fry them till tender, but very slightly coloured, in the butter the fowl was basted with. Cut the white meat off the fowl into neat pieces an inch square; break the bones, and put them into a stewpan with the trimmings, the vegetables, two ounces of cocoa-nut, a dessertspoonful of tamarinds, two tablespoonfuls of curry powder, two tablespoonfuls of flower, a teaspoonful of salt, four leaves of mint, a teaspoonful of loaf sugar, and a quart of water. Boil for an hour and a half; then strain through a fine sieve. Add to this a quart and half a pint of stock (No. 2), the pieces of fowl, and simmer very gently for three-quarters of an hour. Stir in the strained juice of a large lemon and a gill of fresh cream, and serve immediately, with a dish of plain boiled rice and cut lemons on a plate. Wash three-quarters of a pound of the best rice, put it into three pints of cold water, with a saltspoonful of salt, and boil slowly, stirring frequently, for twenty-five minutes. Drain on a sieve in the oven, and stir with a wooden fork to divide the grains.

26. GIBLET SOUP.

(Two quarts.)

Have a set of young goose giblets nicely cleaned and cut into pieces two inches long. Put them into a stewpan with a pint and a half of cold water, a teaspoonful of salt, a saltspoonful of white pepper, a saltspoonful of flour of mustard, half a grain of cayenne, the eight part of a nutmeg grated, a bay leaf and a laurel leaf. Boil up slowly; skim, then simmer for one hour. Take out the giblets, strain the liquor, and skim off every particle of fat. Add the liquor and the giblets to two quarts of stock (No. 1); simmer gently for about an hour and a half. Mix three tablespoonfuls of *baked* flour with half a gill of cold stock, a teaspoonful of soy, and a dessertspoonful of mushroom ketchup. Stir this into the soup, and boil for twelve minutes; add a small wineglassful of Marsala or sherry, and serve at once.

27. RAVIUOLI SOUP.

(Three quarts.)

Have in readiness the following articles:—A fowl or pheasant, two partridges, three pounds of lean veal, three pounds of lean beef, half a pound of lean ham, two carrots, four onions, one head of celery, four mushrooms, a small bunch of mixed sweet herbs, a laurel leaf and four sprigs of parsley (all tied together), garlic, shalot, butter, flour, eggs, Parmesan cheese, new Neufchâtel cheese, spinach, spice, half a gill of port wine, and a wineglassful of either Madeira or Marsala. Peel and cut up the vegetables and half a clove of garlic. Put them into an iron pot, with six ounces of butter, the beef, ham, and veal, and stand one hour by the fire to brown and extract the gravy. Then put in a quart of warm water, and the birds, breasts uppermost; simmer for an hour. Take out the birds, cut off the meat from the breasts, about three ounces of each, without skin. Put back the carcases into the pot, add four quarts of warm water, a tablespoonful of soy, a dessertspoonful of loaf-sugar, a teaspoonful of salt, a teaspoonful of flour of mustard, a grain of cayenne, a saltspoonful of pepper, a blade of mace, four allspice, three cloves, six peppercorns, and the herbs. Simmer gently, and skim frequently, for five hours. In the meantime, make the raviuoli as follows:—Rub two ounces of butter into six ounces of well-dried flour; moisten with two beaten yokes of fresh eggs and half a gill of water; knead and roll out the paste a quarter of an inch thick, and let it stand in a cool dry place for three or four hours; pound the meat of the breasts, an ounce of lean ham, an ounce of Neufchâtel cheese, the yolks of two hard-boiled eggs, an ounce of cooked spinach, and one shalot. Season with the sixth part of a nutmeg grated, half a saltspoonful of white pepper, a quarter of a saltspoonful of flour of mustard, a teaspoonful of thick anchovy-sauce, half a saltspoonful of loaf sugar; add an ounce of butter and a tablespoonful of grated Parmesan cheese. Pound to a smooth paste; mix in the Marsala. Roll out the paste as thin as possible; cut it into two and a half inch squares (about sixteen); brush them over with water; divide the forcemeat into the same number of parts; put one into each square; turn over one corner so as to form small

three-cornered puffs; press the edges well round with the thumb to make them adhere; drop them one by one into a saucepan of boiling water with a teaspoonful of salt in it, and boil slowly for seven minutes. Take them up carefully and drain on a sieve, in the oven, for ten minutes. Stir into the soup four tablespoonfuls of baked flour and three teaspoonfuls of Parmesan cheese; then strain. Put it into a stewpan; boil up; throw in the raviuoli; boil slowly for twenty minutes; add the port wine, and serve immediately, with a dish of grated Parmesan separate.

NOTE.—Leveret or pigeons may be substituted when partridges are not to be had.

28. OLLA PODRIDA.

(Containing soup and four dishes complete.)

Provide the following articles, and proceed as directed:—About a pound and a half of rumpsteak, three-quarters of an inch thick, six cutlets off the best end of the neck of mutton, as thick as the bone, the fat and ends all trimmed off: a fine sweetbread, blanched, trimmed and larded; four sheep's kidneys; a fine young fowl, trussed for boiling; the livers of four fowls; one quarter of a pound of mild lean ham, cut as thin as possible; six fresh eggs, half a pound of butter, a pint of fresh-shelled young peas, twelve button mushrooms, eight large tomatoes, twelve button onions, a lettuce, a cucumber, a large onion, two small carrots, two small turnips, a clove of garlic, two truffles, half a pint of thick cream, half a pint of Madeira or Marsala, a wineglassful of port, and a tablespoonful of brandy. Peel, scrape, and wash all the vegetables. Tie up, in *separate* pieces of coarse *clear* muslin, the mushrooms, peas, small onions, and tomatoes. Cut into inch shreds the remainder of the vegetables, truffles, kidneys, ham, and livers. Put them into a bright stewpan with a quarter of a pound of butter, and fry to a pale brown colour. Lay in the steak and cutlets; season with a saltspoonful of white pepper, a teaspoonful of fresh-made mustard, a dessertspoonful of loaf sugar, a grain of cayenne, half a grain of saffron, half a grain of powdered mace, half a grain of powdered ginger, the eighth part of a nutmeg grated, and a saltspoonful of salt. Pour in the Madeira. Put in the fowl, the breast uppermost; add two quarts of water. Boil up quickly, skim, then simmer gently for a quarter of an hour. Put in the sweetbread, the larding uppermost, and continue to

simmer for three-quarters of an hour, skimming often. Now put in the four muslin bags containing the vegetables, and simmer three-quarters of an hour longer. Boil the eggs for ten minutes; cut a French roll into six slices, butter both sides, and fry or bake to a nice brown colour. Put them into a tureen, with the yolks of the boiled eggs. Place on their separate dishes, ready for serving, the fowl, sweetbread, cutlets, and steak; take out the bags, pour the soup over the bread, and serve. Make the cream boiling hot, add the mushrooms and half a saltspoonful of salt, and pour it over the fowl. Add a teaspoonful of loaf sugar to the peas, place them round the sweetbread. Pass a red-hot salamander over the larding to slightly brown it. Press the tomatoes through the muslin; add the brandy, half a saltspoonful of salt, half a grain of cayenne, a tablespoonful of vinegar; boil up and pour over the cutlets. Dissolve an ounce of butter, stir into it a saltspoonful of salt, half a saltspoonful of pepper, and the port wine; add the onions; pour this over the steak, and serve the four dishes quite hot.

29. OX-TAIL SOUP.

(Two quarts.)

Have a fine ox-tail cut into pieces about an inch long, and the thick part again cut into four. Dredge it well with flour, and fry it in a quarter of a pound of good butter till of a nice brown colour. Slice and fry in the same butter two carrots, one turnip, two onions, half a head of celery, two mushrooms, and a piece of garlic as big as a pea. When brown, put the whole into a stew-pan with a quart of water, a teaspoonful of salt, a teaspoonful of moist sugar, a saltspoonful of mustard, a saltspoonful of black pepper, and six peppercorns. Boil up quickly, skim, then simmer very gently for two hours. Skim off every particle of fat; take out the tail, strain the soup; add to it three pints of stock (No. 1); put in the tail; stir in a tablespoonful of soy and half a grain of cayenne. Simmer three-quarters of an hour longer. Add a large wineglassful of port wine, and serve immediately.

30. WHITE SOUP.

(Three quarts.)

Have ready a large fowl, four pounds of lean veal, a large lettuce, a carrot, two onions, a lemon, an ounce of sweet almonds,

rice flour, and half a pint of thick sweet cream. Cut up the fowl and veal, wash and slice the vegetables, blanch the almonds. Put these all into an iron pot with three pints of water, and simmer (skimming often) gently for two hours. Add the strained juice of the lemon, and half the rind cut off very thin, a blade of mace, a dessertspoonful of loaf sugar, half a grain of cayenne, two teaspoonfuls of salt, and (a pint at a time) four pints more water. Boil up and skim between each addition of water. Mix two tablespoonfuls of rice-flour with a teacupful of cold water, and stir into the soup till well mixed. Then continue to simmer for two hours and a half. Strain the soup through a fine sieve. Boil up again, add the cream, and serve at once.

31. OX-CHEEK SOUP (À LA MODE).

Well wash an ox cheek; put it into an iron pot with three onions, two carrots, a head of celery, a turnip, a small bunch of sweet herbs, six sprigs of parsley, a black onion (*see* receipt), three cloves, ten peppercorns, a tablespoonful of moist sugar, a teaspoonful of mustard, a teaspoonful of curry powder, a saltspoonful of black pepper, a quarter of a clove of garlic, four teaspoonfuls of salt, quarter of a pound of mild lean bacon, and three quarts of water. Boil up quickly, skim, then simmer for three hours. Take out the cheek and cut off six slices of meat, half an inch thick. Put the cheek again into the pot. Mix three tablespoonfuls of flour with a dessertspoonful of soy, a tablespoonful of vinegar, two tablespoonfuls of mushroom ketchup, and two tablespoonfuls of brandy; stir this into the soup, and continue to simmer for two hours. Cut the slices of meat into inch squares, cut into small balls a large carrot and a turnip, peel twelve button onions, fry the pieces of meat and these vegetables in a quarter of a pound of good butter, till nicely browned and tender. Skim off all the fat, strain the soup through a sieve. Add the pieces of meat and small vegetables; simmer half an hour, then serve.

32. SHEEP'S-HEAD SOUP.

Well wash two heads, put them into an iron pot with two onions, one leek, two carrots, one turnip, one head of celery, a quarter of a clove of garlic, a dessertspoonful of brown sugar, two teaspoonfuls of salt, a mustardspoonful of fresh-made

mustard, a saltspoonful of black pepper, half of a grain of cayenne, four sprigs of parsley, a sprig of thyme, a sprig of marjoram and a bayleaf. Pour in two quarts of water, boil up quickly, skim, and simmer for two hours. Take out the brains, pound them in a mortar to a paste; mix with them three tablespoonfuls of fine oatmeal, two ounces of dissolved butter, a dessertspoonful of soy, two tablespoonfuls of mushroom ketchup, and a teaspoonful of tarragon vinegar; stir this into the soup, and continue to simmer two hours longer, skimming frequently. Strain the soup through a fine sieve, cut the meat and the tongues (taking off the skin) into neat square pieces, put them into the soup. Add a wineglassful of Marsala, and serve at once.

33. COCK-A-LEEKIE.

Put four pounds of lean beef into an iron pot with three quarts of water; simmer for four hours, skimming frequently. Take out the beef; strain the stock; wash and trim eight leeks; cut the white part into inch lengths, and put them into cold water. Boil the green part of the leeks in the beef stock till quite in a pulp, then rub it through a tammy sieve. Have a fine young fowl trussed for boiling, put it into a stewpan, with the white pieces of leeks and the stock. Add two teaspoonfuls of salt and a saltspoonful of white pepper. Boil up quickly, then simmer very gently for an hour. Serve in a tureen; or the fowl may be sent to table separately, if preferred: in that case, reserve a cupful of soup to pour over it.

NOTE.—For the use of the beef, *see* directions for 'Stock Meat.'

34. SCOTCH HOTCH-POTCH.

Put three scrags of fresh-killed mutton into a stewpan with two quarts of water; stew them till all the meat is off the bones; strain the broth, and take off the fat. Cut into slices one carrot, one turnip, two onions, one lettuce, the heart of a small young cabbage; grate the red part of two carrots. Add these to the broth, and boil for half an hour; then put in six neatly-trimmed neck cutlets of either mutton or lamb, a pint of young green peas, a small cauliflower broken into pieces, a dessertspoonful of chopped parsley, a dessertspoonful of salt, a teaspoonful (not piled)

of pepper. Simmer very gently for an hour and a quarter, and serve all together in a deep dish or tureen, very hot.

35. CARROT SOUP (CRECY).

(Two quarts.)

Scrape, peel, and wash nine carrots, two onions, and half a head of celery; put them into a saucepan with a quart and half a pint of cold water, a tablespoonful of vinegar, a teaspoonful of salt, a dessertspoonful of sugar, and a grain of cayenne. Boil for two hours and a quarter; break up the vegetables in the water, and, when they are quite in a pulp, rub the whole through a *fine* hair sieve; stir into the vegetables two ounces of good butter. Add a quart and half a pint of stock (No. 1). Put the whole into a stewpan, and stir over a brisk fire for twenty minutes; then serve.

NOTE.—The soup should be the colour of carrot, and of the consistency of cream.

36. PRAWN SOUP.

(Three quarts.)

Have a fine hen lobster and fifty prawns, quite fresh boiled; cut the meat of the lobster into small pieces, and put it with the shells into a stewpan, with an onion sliced, two ounces of butter, and a quart of water. Boil for one hour; then add two quarts of stock (No. 2). Mix four tablespoonfuls of dry flour with half a pint of cold stock, and stir into the soup till it thickens; then boil half an hour longer, and strain through a sieve. Take off the shells carefully, and put the prawns into the soup; boil up for six minutes. Add three-quarters of a pint of sweet thick cream, and serve immediately.

37. OYSTER SOUP.

(Two quarts.)

Have four dozens of oysters fresh opened; take off the beards, and throw the oysters into a pint of cold water, with the strained juice of a lemon in it. Put the beards into two quarts of stock (No. 2), and boil up. Mix three tablespoonfuls of baked flour with half a pint of the oyster liquor, and stir into the soup; boil fast for a quarter of an hour. Strain through a fine sieve; add the oysters and the strained juice of a lemon. Simmer very

gently for eight minutes; stir in a gill of thick cream, and serve immediately.

38. PALESTINE SOUP.

(Two quarts.)

Peel and wash three pounds of Jerusalem artichokes, one large onion, and a small head of celery. Put them into a stewpan, with two ounces of mild lean ham, a small blade of mace, a dessertspoonful of loaf sugar, and two quarts of stock (No. 2). Boil quickly (uncovered) for an hour. Knead together two ounces of butter and three tablespoonfuls of baked flour, and stir it into the soup for twenty minutes. Rub the soup through a fine sieve with a wooden spoon. Put it again into the stewpan; boil up; skim if necessary; then stir in half a pint of thick cream, and serve immediately.

39. LEEK SOUP.

Trim and wash eight good sized leeks; cut the white part into slices, and fry to a pale brown colour in a quarter of a pound of butter. Put them into a stewpan with three pints of water, the sixth part of a nutmeg grated, half a saltspoonful of white pepper, a saltspoonful of salt, and boil for an hour and a half, when the leeks should be in a pulp; rub through a fine sieve. Cut three thin slices of bread, without crust; lay them in a tureen, sprinkle over two tablespoonfuls of grated Parmesan cheese. Put the soup again into the stewpan; boil up; stir in half a pint of thick cream. Pour it over the bread, and serve immediately.

40. VEGETABLE SOUP.

Wash, trim, and cut into shreds an inch long a small cabbage, two large carrots, two turnips, a head of celery, two leeks, three onions, a large endive or a lettuce. Put them into an iron pot with half a pound of good butter, a tablespoonful of moist sugar, a teaspoonful of salt, a teaspoonful of curry powder, and let them fry till of a good brown colour; stir constantly to prevent burning. Add two quarts of water, and boil moderately fast for two hours, skimming frequently. Put into the tureen a wineglassful of Marsala and a teaspoonful of tarragon vinegar. Pour in the soup, and serve at once.

41. ONION SOUP, WHITE.

Peel and slice six large onions and four large potatoes; put them into a stewpan with two quarts of water, a bay leaf, a laurel leaf, a tablespoonful of loaf sugar, a teaspoonful of salt, a saltspoonful of white pepper, and the crumb of a French roll. Boil fast for two hours; then rub the soup through a fine sieve. Put it again into the stewpan; boil up. Beat the yolks of three fresh eggs, with two tablespoonfuls of grated Parmesan cheese, and stir in for two minutes. Add half a pint of cream, and serve at once.

42. ONION SOUP, BROWN.

Follow the preceding receipt, using stock (No. 1) instead of water, and substituting a wineglassful of white wine for the eggs and cream. Stir in the cheese just before serving.

43. PEAS SOUP.

Soak a pint of split peas for two hours, wash them, and take out all that are black; put them into a saucepan with a quart of water, and let them simmer by the side of the fire till quite soft. Boil sixpennyworth of fresh beef bones in two quarts of water, with three onions, two carrots, a head of celery, one turnip, eight peppercorns, a saltspoonful of dried mint, a tablespoonful of moist sugar, and a saltspoonful of salt. When the bones are bare, strain the liquor and put in the peas. Boil and skim till the peas are quite mixed with the soup. Stir in three ounces of butter kneaded with two tablespoonfuls of baked flour, a teaspoonful of salt, a grain of cayenne, a grain of white pepper, a saltspoonful of flour of mustard. Boil twenty minutes; then rub the soup through a tammy sieve, and serve very hot. Cut three slices of bread into half-inch pieces and fry to a pale brown colour in two ounces of good butter. Rub some dry mint to powder and sift it on to a plate. Serve these with the soup.

44. MUTTON BROTH.

(One quart.)

Cut into small pieces three pounds of quite fresh scrag of mutton; put it into a saucepan with two onions, two turnips, half a head of celery, all sliced, a sprig of thyme, a sprig of marjo-

ram, and four sprigs of parsley, all tied together; two quarts of water, a teaspoonful of loaf sugar, two saltspoonfuls of salt. Boil up quickly, skim carefully, then simmer for three hours and a half. Skim off all the fat. Chop some parsley quite fine, put a dessertspoonful into a tureen. Strain the broth and serve.

NOTE.—Barley, tapioca, or rice may be added, according to taste—half a teacupful of either. The barley and tapioca will require two hours, and rice one hour boiling, in three-quarters of a pint of the broth before adding the rest.

45. GRAVY.

Peel, wash, and slice a large onion, a large mushroom, half a carrot, and a small head of celery; drain on a sieve, cut up into pieces the size of a walnut one pound of lean beef and half a pound of lean veal, both fresh killed. Make a bright stewpan hot, and rub it twice across the bottom with a piece of fresh-cut garlic. Put in the vegetables and meat, with an ounce of butter and two ounces of mild ham. Place the stewpan over a slow fire, shake it frequently, and let it simmer till the whole is nicely browned; then add four peppercorns, two allspice, two cloves, half an inch of mace, a teaspoonful of moist sugar, a mustard-spoonful of fresh-made mustard, three sprigs of parsley, a small sprig of thyme, and three pints of warm water. Boil up slowly, skim, then simmer gently for four hours, skimming frequently. Knead an ounce of butter with two dessertspoonfuls of well-baked flour, and a quarter of a saltspoonful of pepper. Stir this into the gravy, add a teaspoonful of soy. Boil fast for a quarter of an hour. Skim off every particle of fat, then strain through a fine sieve. The quantities given will make rather more than a pint of rich strong gravy.

NOTE.—If mushrooms are not to be had, substitute one tablespoonful of ketchup, to be put in with the soy.

46. ASPIC, OR SAVOURY JELLY.

Put the following articles into an iron pot:—An ox foot, unboiled, two large pig's feet, fresh, a small knuckle of veal, and a small knuckle of good ham, all well cleansed and chopped into pieces; two onions, a clove of garlic, two carrots, two apples, and two truffles, all scraped, washed, and cut up; four cloves, four allspice, half a teaspoonful of mustard-seed, a blade of mace, two

bay leaves, one laurel leaf, two sprigs of thyme, the thin rind of a lemon, eight leaves of tarragon, a teaspoonful of salt, a tablespoonful of moist sugar, slightly burnt, and six quarts of cold water. Boil up quickly, skim, then simmer gently for seven hours or longer. Strain into an earthen (uncovered) pan, and let it stand in a cool place till the next day. Take off every particle of fat, and wipe the surface of the jelly with a soft cloth wrung out of hot water. Turn the jelly out, and cut off the sediment. Put the jelly into a bright stewpan, with the thin rind of one, and the strained juice of two lemons. When nearly boiling, whisk in the whites of eight eggs beaten with a gill of cold water. Boil fast, and whisk rapidly for twenty minutes, then let it simmer gently twenty minutes more. Strain through a jelly-bag; add half a pint of Marsala. If not perfectly bright, strain a second or a third time. Pour it into earthen moulds or pie dishes, and when firmly set, it is ready for use.

FISH.

47. BOILED SALMON.

Wash the salmon and put it into plenty of water that is nearly boiling, with a tablespoonful of salt; boil up quickly; skim, then simmer gently till done. A slice weighing one pound will require a quarter of an hour; two pounds, twenty-three minutes, five pounds from a very large thick fish, thirty minutes; the same weight from a small fish, twenty-five minutes; four pounds of a split fish, twenty minutes; a whole fish weighing seven or eight pounds, thirty minutes. Serve the salmon on a fine napkin, neatly rolled round the edges, and with shrimp sauce, unless any other be preferred; the quantity, according to the number of persons; three-quarters of a pint is sufficient for five or six.

Note 1.—Skimming may seem unnecessary, but if neglected, the scum adheres to the fish, and destroys the good appearance. If time be of consequence, it will be well to boil the fish in a cloth, as follows: Place the fish upon the drainer, throw a large clean cloth over the handles, and pin it underneath the plate so as not to touch the fish, but to completely cover it. This renders skimming unnecessary.

Note 2.—The liver and roe of salmon are not sent to table.

48. SHRIMP SAUCE.

(Three-quarters of a pint.)

Have the third of a pint of nicely picked fresh-boiled shrimps; put half of them into a mortar and pound to a smooth paste; add three tablespoonfuls of thick fresh cream. Knead three ounces of fresh butter with a tablespoonful of baked flour, and stir into half a pint of boiling water. Boil eight minutes; put in the whole shrimps; simmer three minutes; then stir in the shrimp cream. Serve immediately.

49. BRAISED SALMON.

Spread some strong white paper thickly with butter; wipe the salmon dry, and fold it in the paper; place it on a drainer over fast boiling water, and steam for three quarters of an hour. Take

off the paper, put the fish on a hot dish, and pour the following sauce over it. Mix together half a pint of stock (No. 2), a tablespoonful of capers, a dessertspoonful of soy, a teaspoonful of anchovy-sauce, a teaspoonful of fresh-made mustard, and half a grain of cayenne. Boil ten minutes. Knead together three ounces of butter and a tablespoonful of baked flour, and stir in for eight minutes. Add the strained juice of a lemon, and a wineglassful of Marsala or Madeira; then serve.

NOTE.—The receipt is written for a piece of salmon weighing about three pounds and a half. If split fish be used, half an hour will be sufficient to steam it.

50. SALMON IN POTATO PASTE.

(Second dressing.)

Mash six mealy potatoes with a wooden spoon till quite smooth, add two saltspoonfuls of salt, two ounces of oiled butter, and the yolk of an egg; beat till very light. Divide about half a pound of cold salmon into neat pieces an inch long, freed from skin and bone. Mix with it a saltspoonful of salt, a grain of cayenne, half a saltspoonful of white pepper, and three tablespoonfuls of shrimp sauce, or melted butter. Put a layer of potato into a flat dish, lay in the fish, cover it with the rest of the potato. Smooth over the top with a knife, and bake in a quick oven for twenty minutes. Serve in the same dish, which should be placed on a folded napkin on another dish.

51. SALMON PUDDING.

(Second dressing.)

Boil three ounces of crumbs of bread in the third of a pint of new milk till it becomes a smooth paste; then turn it on a plate to get cold. Beat three ounces of fresh butter to a cream; pound half a pound of boiled salmon till in a paste; beat the yolks of four, and the whites of two eggs for ten minutes. Mix all these well together. Add a piece of garlic the size of a pea, a saltspoonful of salt, a saltspoonful of thick anchovy-sauce, half a saltspoonful of white pepper, the tenth part of a nutmeg, grated, and half a grain of cayenne. Continue to pound till the seasoning is mixed with the other ingredients; then roll it into a bolster shape, six inches long; dredge it well with baked flour, and put it into half a sheet of foolscap paper, thickly spread with

butter. Roll it in a pudding-cloth; secure both ends; place it in a steamer over *fast boiling* water for thirty-five minutes. Turn it out carefully and serve, with the following sauce poured over it:—Put half a laurel leaf and half a bay leaf in a gill of new milk, and boil for three minutes. Beat the yolks of two fresh eggs with a wineglassful of cream. Take out the leaves; stir in the eggs for two minutes over the fire. Add the strained juice of half a lemon, stirred in by degrees, and pour it over the pudding.

52. SOUSED SALMON.

(Second dressing.)

Mix half a pint of the best vinegar with a gill of water, a saltspoonful of salt, half a saltspoonful of white pepper, a grain of cayenne, an inch of ginger, ten peppercorns, two cloves, a small blade of mace, and a quarter of a clove of garlic. Boil for ten minutes; then let it get cold. Trim the salmon neatly (about a pound and a half), place it in a deep dish, and strain the vinegar over it. Let it remain in pickle for twelve hours or more. Serve on a flat dish, with a garnish of fresh fennel.

NOTE.—A teaspoonful of tarragon vinegar is an improvement.

53. SALMON CUTLETS, WITH MILANESE SAUCE.

For six cutlets, order three slices, *the third of an inch thick*, out of the middle of a small salmon; cut each slice into two; take off the skin, and remove the bone. Have six pieces of thin white paper; rub them three times across with fresh-cut garlic; spread them with butter (three ounces for the six). Put a wineglassful of Marsala into a soup-plate; dip each cutlet into the wine; then fold it in the buttered paper, and broil over a slow fire, or fry in plenty of boiling fat for a quarter of an hour; drain on a sieve before the fire. Take off the paper, and serve with the following sauce in the dish.

54. MILANESE SAUCE.

Wash and bone two anchovies, peel one large mushroom and four shalots; chop these small, and put them into an iron saucepan with two ounces of butter, and stir over the fire till nicely browned; dredge in a tablespoonful of baked flour. When well mixed, add a tablespoonful of caper vinegar, a tablespoonful

of Marsala, a saltspoonful of salt, half a grain of cayenne, a mustardspoonful of fresh-made mustard, and the third of a pint of stock (No. 2). Boil slowly for twenty minutes, stirring and skimming occasionally; strain. Add two tablespoonfuls of capers; boil fast for five minutes, and serve as directed.

55. FRIED SALMON, WITH TARTAR SAUCE.

Two slices of salmon, three-quarters of an inch thick, out of the middle of a moderate-sized fish, will be sufficient for four or six persons. Wash the salmon in water with a handful of salt in it, and roll it in a clean cloth to dry. Season an ounce of fine crumbs of bread with the tenth part of a nutmeg, grated, a quarter of a saltspoonful of white pepper, and a teaspoonful of finely chopped parsley. Dissolve two ounces of butter; dip in the fish, and strew it over with crumbs. Fry in half a pound of boiling butter or lard over a gentle fire for eighteen or twenty minutes. Drain, and serve on a cold dish, with the following sauce in the centre:—Boil five eggs for twelve minutes, and, when quite cold, pound the yolks to powder. Mix in a saltspoonful of salt, a teaspoonful of flour of mustard, and a quarter of a grain of cayenne; beat the yolks of two fresh eggs, and stir in (always turning the same way) till quite smooth; then add, drop by drop, seven tablespoonfuls of the finest salad (Lucca) oil, three teaspoonfuls of tarragon vinegar, and three tablespoonfuls of French vinegar; set the mortar in a cold place or on ice for one hour; then stir in a teaspoonful of finely-chopped chives or shalot, and serve as directed.

NOTE.—The sauce should be made half an hour before the fish is commenced. It should be perfectly smooth, and of the consistency of very thick cream—which entirely depends on the care in making.

56. SALMON CUTLETS, WITH INDIAN SAUCE.

Have four slices, the third of an inch thick, out of the middle of a moderate-sized fish, strip off the skin, take out the bone, and cut each slice into two. Wash and well dry each piece. Mix a tablespoonful of baked flour with a saltspoonful of salt and a teaspoonful of curry powder, and put it into a dredger. Dissolve two ounces of butter in a soup plate, rubbed three times across

with garlic. Dip in the cutlets, dredge them with the seasoned flour, and fry in boiling butter (three quarters of a pound) for twelve minutes. Serve with the following sauce in the dish.

57. INDIAN SAUCE.

Peel and chop four shalots, put them into a saucepan with a tablespoonful of vinegar and a teaspoonful of moist sugar; stir over the fire till the shalot is tender, then put in a gill of good stock. Boil up, skim; add a teacupful of mixed Indian pickles cut into half-inch pieces, a teaspoonful of curry powder, and a tablespoonful of the pickle vinegar; simmer for a quarter of an hour. Serve the sauce in the centre, and the cutlets neatly placed round it.

58. MAYONNAISE OF TURBOT.

The following receipt in all respects will do for turbot: in garnishing, add twelve fresh-boiled prawns.

59. MAYONNAISE OF SALMON.

Boil eight fresh eggs for twelve minutes; when they are quite cold, take out the yolks and pound them to powder, add two saltspoonfuls of fine dry salt, a teaspoonful of flour of mustard, a grain of cayenne, and the raw yolks of three fresh eggs. Stir quickly (always turning the same way) till in a smooth paste; then add, drop by drop, ten tablespoonfuls of Lucca oil, two dessertspoonfuls of tarragon vinegar, and three tablespoonfuls of French vinegar. Continue to turn till the sauce has the appearance of thick cream. Let it stand in a cold place for an hour or longer. Wash and chop ten leaves of fresh tarragon, a sprig of chervil, and four small spring onions. Have about three-quarters of a pound of cold salmon (either boiled, brasied or dressed as directed for Mayonnaise, 61), free it from skin and bones, and divide it into pieces an inch and a half square. Season with the chopped herbs, onions, and a saltspoonful of fine salt. Trim and wash two *large* fresh lettuces, or any seasonable salad; let them remain half an hour in very cold water; then dry them in a clean cloth, and cut them up into neat pieces half an inch broad. Put a layer of salad into the bowl, on that, two tablespoonfuls of the

sauce, then half of the salmon; cover it with sauce. Add the remainder of the salmon, cover that with sauce; then a layer of salad, and the remainder of the sauce; finish with the rest of the salad. Ornament the top with alternate slices of beetroot and fresh cucumber, and send to table at once.

NOTE.—Some persons object to onions and herbs; either or both may be omitted. The quantity is sufficient for four or six persons.

60. MAYONNAISE OF LOBSTER.

Take out the meat of two moderate-sized fresh boiled hen lobsters, and cut it into inch squares. In all respects follow the foregoing receipt, substituting the lobster for salmon. Ornament the top with crawfish, cucumber sliced, and lobster spawn pounded.

61. TO DRESS SALMON FOR MAYONNAISE.

When a Mayonnaise for company is required, the following mode of preparing the salmon will be found preferable to plain boiling. For twelve or fourteen persons have a piece out of the middle of a large fish, weighing four or five pounds. Put into a bright stewpan four shalots and half of a good sized carrot, sliced, a piece of garlic the size of a pea, four sprigs of parsley, a sprig of chervil, a sprig of thyme, a bay leaf, a laurel leaf, a teaspoonful of salt, and six ounces of butter; boil for five minutes. Put in the salmon, with a pint of Marsala (or any white wine), and a pint of water; boil up quickly, then simmer very gently for thirty minutes; drain. When quite cold take off the skin, pull out the bones, divide the fish into flakes two inches square, and finish according to the receipt for Mayonnaise; using the quantities according to the number of persons to be served.

62. BOILED TROUT.

Put the fish into nearly boiling water with a tablespoonful of salt; boil up quickly, then simmer till done. A trout weighing one pound will require twelve minutes; two pounds, fifteen minutes; three pounds, twenty minutes. After the water boils, skimming must be carefully attended to. Serve on a neatly folded napkin, with a tureen of good melted butter, unless other sauce be ordered.

63. TROUT SOUCHET.

Boil four or five parsley roots in a pint and a half of water for five minutes; add a teaspoonful of finely grated horseradish and a teaspoonful of salt. Put in the trout (five or six small ones), boil up, skim, simmer for twelve minutes. Serve in the water (with the parsley) in a deep dish. A dish of nicely cut thin brown bread and butter served with it.

64. POTTED TROUT.

Split six or eight moderate-sized fish, take out the bones, cut off the heads, tails, and fins. Well wash and wipe the trout; pack them (the backs uppermost) in a pie-dish that will just contain them by pressing. Put into a piece of muslin, a bay and a laurel leaf, two cloves, four allspice, eight peppercorns, two chillies, and half an inch of ginger: lay this bag on the fish. Add three saltspoonfuls of dry salt, and ten ounces of good butter in slices. Cover the dish with strong white paper, tie it closely down, and bake in a slow oven for an hour and three-quarters. Take out the bag, keep the fish in a cool place till required. Serve cold.

NOTE.—Each receipt for dressing salmon may be followed for trout.

65. BOILED TURBOT.

Wash the fish; rub it over with lemon juice and a tablespoonful of salt, and let it remain an hour. Put it into plenty of cold water, with a tablespoonful of salt and a wineglassful of white vinegar. Place the kettle over a brisk fire, and when on the point of boiling draw it aside; skim, and *simmer gently* till done. A large turbot will require about three-quarters of an hour; one of eight pounds, half an hour; and a small one, twenty minutes. Serve on a fine napkin, neatly rolled round the edges, and with lobster sauce in a tureen.

66. LOBSTER SAUCE.

Take the meat out of the tail and claws of a fine fresh-boiled hen lobster; cut it into pieces the third of an inch square. Break up the head and shell, bruise a saltspoonful of live spawn; put them into a saucepan with a pint of water and a blade of mace

and boil for twenty minutes. Strain through a fine sieve; put the liquor into a saucepan. Knead six ounces of butter with two tablespoonfuls of dried flour, and stir in. Boil a quarter of an hour; add the pieces of lobster and a dessertspoonful of strained lemon juice. Boil five minutes more. Stir in a wineglassful of thick cream, and serve.

NOTE.—The quantity given is sufficient to serve for ten or twelve persons, with a turbot weighing eight or nine pounds.

67. TURBOT, WITH NAPLES SAUCE.

Boil the turbot as directed in the preceding receipt, and serve (without a napkin) with the following sauce poured over it.

68. NAPLES SAUCE.

Peel and shred four shalots, the third of a clove of garlic, half a gill of fresh boiled and picked shrimps, two fine anchovies, and a tablespoonful of capers. Put them into an enamelled saucepan, with the strained juice of two lemons, and stir over the fire for ten minutes. Add three-quarters of a pint of stock (No. 2), a small blade of mace, one clove, and half a grain of cayenne. Boil gently for twenty minutes; knead two tablespoonfuls of baked flour with six ounces of good butter, and stir in. Boil five minutes; strain through a fine hair sieve. Put it again into the saucepan; add the strained juice of another lemon, and when on the point of boiling, take it off the fire and stir in quickly a gill of thick fresh cream. Serve *immediately*.

69. BRILL.

Brill is dressed precisely as turbot, and the same sauce served with it.

70. TURBOT, WITH CREAM SAUCE.

(Second dressing.)

Free the fish from skin and bones, and trim it into neat fillets three inches long and one and a half broad. Season (one pound of fish) with two saltspoonfuls of salt, the tenth part of a nutmeg, grated, and the strained juice of a lemon, and let it stand one hour. Boil in half a pint of new milk, an inch of laurel leaf, half a bay leaf, and a small piece of thin lemon peel. Beat the

yolks of three fresh eggs with half a pint of thick fresh cream; strain the milk over the fish, boil up for five minutes; stir in the cream carefully; let it come nearly to the boil; then serve.

71. SCOLLOPED TURBOT.

(Second dressing.)

With potatoes or crumbs. *See* the receipts for 'Scolloped Fish' (No. 82).

72. BOILED COD, WITH OYSTER SAUCE.

Put a sufficient quantity of salt into the water to flavour it, and also a wineglassful of vinegar; put the fish into boiling water, and let it simmer very gently till done; skim once or twice. If the cod be in slices, or crimped, from eighteen to twenty minutes will be sufficient; but if in a large piece, or a head and shoulders, from half an hour to forty minutes will be required. Serve upon a fine napkin neatly rolled round the edges; garnish with finely scraped horseradish and sprigs of parsley.

NOTE.—Boil the liver alone for ten minutes, but serve it on the dish with the cod.

73. OYSTER SAUCE.

Take off the beards of two dozen fresh-opened oysters; put the oysters into a basin of cold water with the strained juice of a lemon in it; boil the beards in the liquor with a small blade of mace for ten minutes; knead three ounces of butter with a tablespoonful of baked flour; strain the liquor; stir in the thickening; boil five minutes; drain the oysters, put them into the sauce, simmer five minutes; stir in half a gill of thick fresh cream, and serve at once.

NOTE.—This quantity will be sufficient for four persons.

74. BAKED COD, WITH SAUCE SUPREME.

Have a piece out of the middle of a fine cod weighing about four pounds; wash it in salt and water; rub it over with a wineglassful of vinegar, and let it stand an hour; roll it in a cloth to dry. Mix together two ounces of fine crumbs of bread, a teaspoonful of mixed herbs in fine powder, a saltspoonful of salt, a saltspoonful of pepper, the eighth part of a nutmeg, grated, the peel of half a lemon, grated, half a grain of cayenne. Beat

one fresh egg, brush the fish over with the egg, and dredge it with the crumbs. Slice an onion and a carrot, and put them into a tin dish with a small cupful of water and a wineglassful of vinegar. Put the fish on a drainer and place it over the vegetables, but neither the water nor the vegetables must touch the fish. Put it into a moderately heated oven, and bake about an hour, basting it frequently with dissolved butter. When half done turn the fish, then strew over some more crumbs, and baste with the butter. When done pour the following sauce into the dish and serve.

75. SAUCE SUPREME.

Boil the liver and the sound for ten minutes; cut the sound into half inch pieces; pound the liver with the hard yolks of four eggs, two anchovies (washed and boned), a grain of cayenne, a saltspoonful of pepper, a tablespoonful of capers, a piece of garlic the size of a pea, a saltspoonful of tarragon vinegar, a tablespoonful of baked flour, a tablespoonful of Cre-fydd Casureep* or Harvey sauce, and a teaspoonful of soy, a teaspoonful of grated horseradish, and a quarter of a pound of dissolved butter. Add half a pint of stock (No. 1), a wineglassful of Marsala, and simmer for a quarter of an hour, stirring till it boils. Strain; put it again into a saucepan, put in the sound, boil up, stir in a wineglassful of cream, and serve immediately.

76. FRIED COD AND OYSTERS.

Cut the cod into slices three-quarters of an inch thick; rub each slice with a teaspoonful of vinegar and a saltspoonful of salt, and let it remain for two hours. Wipe it dry, dredge it over with baked flour, and fry in butter, over a slow fire, eighteen or twenty minutes. Make a batter with half a pint of milk, three tablespoonfuls of baked flour, and one egg. Beat it well, wipe the oysters (three dozen), put them into the batter. When the cod is done, fry the oysters for five minutes in butter, lay them round the cod, pour the butter over, and serve at once. Fried slices of cod may also be served with two shalots, finely chopped, and the strained juice of a lemon poured over. Three slices of cod and three dozen of oysters will require half a pound of butter. Enough to serve to six or eight persons.

* See index.

77. COD, WITH POTATO WALL.

(Second dressing.)

Divide the cold cod into flakes, take off the skin, and remove all the bones. To half a pound, add a saltspoonful of salt, half a saltspoonful of white pepper, and half a grain of cayenne. Boil six mealy potatoes; mash them quite smooth. Add two ounces of dissolved butter, or two tablespoonfuls of Lucca oil, two saltspoonfuls of salt, and the tenth part of a nutmeg, grated. Pound till in a smooth soft paste. Put a layer of potato on the dish, lay in half of the fish, and any sauce that may be left; and if there be none, then an ounce of butter; put in the rest of the fish, then the potatoes. Smooth the top over with a knife, and bake in a moderate oven for twenty minutes. Serve in the same dish, which must be placed on a folded napkin on another dish.

78. SCOLLOPED COD.

(Second dressing.)

Pull the cold fish into small pieces, freed from skin and bone. Season with (to half a pound of fish) a saltspoonful of salt, the same of white pepper, and the eighth part of a nutmeg, grated. Put four ounces of crumb of bread one day old into a cloth, and rub it into very fine crumbs; season them with half a saltspoonful of salt and half a grain of cayenne; put a layer into a flat dish, lay in the fish and two ounces of good butter in pieces. Cover it well over with the crumbs, lay on the top two ounces of butter in small pieces, and bake in a moderate oven for eighteen or twenty minutes. Serve in the same dish.

79. COD'S ROE FRIED IN BATTER.

Wash the roe; put it into boiling water with a tablespoonful of salt and a tablespoonful of vinegar; simmer for eight minutes. When cold, cut it into slices a quarter of an inch thick. Make a batter as follows:—Mix three tablespoonfuls of baked flour with three well-beaten eggs, half a saltspoonful of salt; beat till quite smooth. Add, beating all the time, three tablespoonfuls of Lucca oil; then, by degrees, half a pint of water. Let it stand two hours. Beat the batter again for ten minutes, dip in each piece of roe, and fry to a pale brown colour in salad oil or butter

(a quarter of a pound); eight minutes will be sufficient. Serve on a napkin placed in a circle round the dish. Cut lemons and cayenne should be sent to table with the roe.

80. SALT FISH.

Soak the fish for two days, changing the water frequently. Put it on in plenty of cold water. When it is just on the boil, skim well, and let it simmer half an hour. Serve on a napkin, with egg-sauce in a tureen, and parsnips in a vegetable-dish.

81. EGG SAUCE.

Boil six eggs for ten minutes; cut them into pieces the size of a pea. Knead a quarter of a pound of butter with a tablespoonful of baked flour, and stir into half a pint of boiling water. Boil ten minutes; put in the eggs; boil three minutes more, and serve.

82. SCOLLOPED FISH.

(Second dressing.)

Season four ounces of fine crumbs of bread with half a saltspoonful of salt, half a grain of cayenne, and the tenth part of a nutmeg, grated. Remove the skin and bones from any cold fish (except mackerel or fresh herrings), and divide about three-quarters of a pound into neat pieces three-quarters of an inch square. Season with a saltspoonful of salt (unless it be salt fish), half a saltspoonful of white pepper, and half a grain of cayenne. Mix with it either two tablespoonfuls of sauce or two ounces of dissolved butter. Put a layer of crumbs into a dish or into scallop shells; lay in the fish; cover it thickly with the crumbs; pour over the top two ounces of dissolved butter, and bake in a quick oven, or before the fire, for a quarter of an hour. Six well mashed mealy potatoes may be substituted for bread crumbs. In this case use two ounces of butter in mashing. Serve in the same dish on a folded napkin.

83. CURRIED FISH.

(Second dressing.)

Mix together a quarter of a pound of butter and a tablespoonful of curry powder, peel and a slice thin one large onion, and

fry in the butter till quite tender. Remove the skin and bones from any cold fish, and divide it into pieces an inch square (about one pound or less), put it into the frying pan; add the strained juice of a lemon, a teaspoonful of salt, and a teaspoonful of baked flour. Stir constantly over a slow fire for a quarter of an hour. Add two tablespoonfuls of good cream. Mix it well with the curry, and serve at once, with a wall of rice placed round the dish. Well wash half a pound of rice, throw it into a quart of warm water, and boil quickly for twenty minutes, stirring constantly. Drain on a sieve before the fire, and separate each grain by stirring while draining.

NOTE.—Pickled mango or chutney should be served with curried fish.

84. MOCK WHITEBAIT.

(Second dressing.)

Cut into strips an inch and a half long and a quarter of an inch broad, either whiting or brill. Make a batter with two eggs, two tablespoonfuls of dried flour, half a saltspoonful of salt, and the third of a pint of new milk; beat the batter for half an hour at least, before using. Have a bright frying-pan half full of boiling salad oil, dip the pieces of fish into the batter, and fry quickly to a pale brown colour. Serve very hot, piled lightly on the dish (uncovered). A cut lemon, cayenne, and very thin brown bread and butter should be handed.

NOTE.—Uncooked fish is the better, but cooked *white* fish of any kind may be used.

85. BOILED SKATE.

Put the fish into plenty of cold water with a tablespoonful of salt and a tablespoonful of vinegar. Boil up quickly, skim, and simmer for five minutes. Serve immediately on a neatly folded napkin, with either of the following sauces in a tureen.

86. WHITE SAUCE FOR SKATE.

Knead three ounces of butter with a dessertspoonful of baked flour, and stir into a gill of boiling water; boil five minutes. Add the strained juice of a lemon.

87. DISSOLVED BUTTER FOR SKATE.

Dissolve a quarter of a pound of butter, with a tablespoonful of vinegar and a teaspoonful of finely chopped parsley; simmer three minutes, and serve.

88. FRIED SKATE.

Soak the fish in cold water, with a tablespoonful of vinegar in it, for an hour; wipe it dry, dip it into beaten egg, dredge it with baked flour, and fry in plenty of boiling fat for eight minutes. Serve upon neatly folded white paper, with either of the preceding sauces in a tureen.

NOTE.—Skate must be sent to table the moment it is cooked, and care must be taken as *to time*—one minute overdone and it is spoiled.

89. JOHN-DORY, WITH CAPER SAUCE.

Rub the fish with a spoonful of vinegar, put it into cold water, with a tablespoonful of salt; boil up quickly; skim, and then *simmer* for twenty or twenty-five minutes. Great care is required in boiling this fish, that the skin may not break. Serve on a napkin neatly rolled round the edges, and with the following sauce in a tureen.

NOTE.—The recipe is written for a fish weighing five or six pounds.

90. CAPER SAUCE FOR FISH.

Pound a tablespoonful of fresh-boiled shrimps and a tablespoonful of capers; knead together three ounces of butter and a tablespoonful of baked flour, and stir into the third of a pint of boiling water. Add the pounded capers and shrimps, with a dessertspoonful of whole capers; boil for ten minutes, and serve.

91. BOILED HADDOCK, WITH ANCHOVY SAUCE.

Well wash the fish, and rub it over with a tablespoonful of vinegar and a dessertspoonful of salt; let it remain one hour. Put it into plenty of cold water, with a dessertspoonful of salt; boil up quickly; skim, and simmer as gently as possible till done. A moderate-sized fish will require a quarter of an hour; a large one about twenty-five minutes. If overdone, it becomes hard and tasteless. Serve on a neatly folded napkin, with the following sauce in a tureen.

92. ANCHOVY SAUCE.

Wash four anchovies in hot water, scrape them, and take out the bones; pound the fish to a smooth paste; mix with it a quarter of a grain of cayenne, the strained juice of half a lemon, and the third of a pint of cold water. Put it into a saucepan; boil up and strain; knead together four ounces of butter and a tablespoonful of baked flour; stir it into the sauce, and boil for ten minutes. Add one tablespoonful of good cream, and serve at once.

93. BAKED HADDOCK.

Rub the fish over with the juice of a lemon and a teaspoonful of salt, and let it stand three hours; season two ounces of crumbs of bread with half a saltspoonful of salt, the same of white pepper, the eighth part of a nutmeg, grated, half a grain of cayenne, and the grated rind of half a lemon; beat one egg; wipe the fish quite dry, brush it over with egg, and strew it with the crumbs. Place the fish on a wire drainer, raised about an inch from the dish under it; put it into a moderate oven; baste with dissolved butter (a quarter of a pound), and bake twenty-five or thirty minutes; unless a large fish, then five minutes longer. Strain the liquor over the fish and serve immediately.

NOTE.—A shalot finely chopped and mixed with the crumbs is an improvement.

94. BOILED MACKEREL.

Mackerel must be perfectly fresh. Put it into nearly boiling water, with a tablespoonful of salt; boil up, then simmer gently for a quarter of an hour or eighteen minutes, according to the size of the fish; be careful to skim. Serve on a neatly folded napkin, and with fennel sauce in a tureen.

95. FENNEL SAUCE.

Dip a bunch of fennel into boiling salt and water, and boil for two minutes, squeeze out the water, and chop the fennel quite fine (leaving out the stalks); knead three ounces of butter with a tablespoonful of baked flour, and stir into half a pint of boiling water. Boil ten minutes; stir in a tablespoonful of the chopped fennel, and serve at once.

96. SOUSED MACKEREL.

(Second dressing.)

Mix half a pint of the best vinegar with half a pint of water, six peppercorns, two allspice, half a grain of cayenne, a teaspoonful of salt, and a bay leaf; boil for five minutes. Split the mackerel (which has been boiled) down the back, take out the bone: lay the fish in a deep dish, and when the pickle is nearly cold strain it over. Let it remain twelve hours before serving. Served on a flat dish, and garnished with sprigs of fennel.

97. BROILED MACKEREL.

Split the mackerel down the back with a very sharp knife; season each fish with half a saltspoonful of salt, the same of black pepper, and the strained juice of half a lemon, and let them stand for two hours. Dip them into dissolved butter (for each half an ounce), and broil over a clear fire for ten or twelve minutes. A folding gridiron is best, as they require much care in turning. Serve with or without the following sauce poured over.

98. CHIVES BUTTER.

Put six ounces of butter into a saucepan, and boil for ten minutes; skim till no more scum rises. Stir in a saltspoonful of finely chopped chives and the strained juice of a large lemon.

Note.—If chives are not to be had, a shalot and chopped parsley may be used instead.

99. BOILED WHITING.

Whiting should be large for boiling, and with the skin taken off it is more delicate. Put it into boiling water, and simmer from twelve to eighteen minutes, according to the size; skim well. Drain, and serve on a neatly folded napkin, with either melted butter or white sauce in a tureen.

100. MELTED BUTTER FOR FISH.

Knead a quarter of a pound of butter with a tablespoonful of baked flour, and stir into the third of a pint of boiling water. Boil ten minutes.

101. WHITE SAUCE FOR FISH.

Boil a gill of new milk, beat the yolk of a fresh egg with half a gill of thick fresh cream. Add the milk slowly; mix in by degrees the strained juice of a lemon. Stir over a slow fire till the sauce thickens; then serve it at once.

102. FRIED WHITING.

Small or moderate-sized whiting should be selected, the skin taken off, and the tail put into the mouth, so as to be in the form of a ring. Well dry the fish, dip each into beaten egg, and strew it over with very fine dried crumbs of bread (*see* the receipt), and fry in boiling fat (enough to completely cover the fish) till of a pale brown colour (about ten minutes). Drain on paper or a clean cloth before the fire; and serve on neatly folded foolscap paper, with melted butter in a tureen.

103. PLAIN FRIED WHITING.

Dry the fish, dredge it with baked flour, and fry till of a pale brown colour in plenty of boiling fat. Serve as directed in the foregoing receipt.

104. STEWED WHITING.

Take off the skin and the heads and tails, lay the fish in a stewpan, and season each one with a quarter of a saltspoonful of salt, one grain of white pepper, a quarter of a saltspoonful of mixed sweet herbs in powder, and for the whole (four or six) the grated rind of half a lemon. Pour in a quarter of a pound of dissolved butter; simmer for ten minutes; add a large wine-glassful of Marsala, and the strained juice of a lemon; simmer five minutes more; place the fish neatly on a hot dish, and pour the sauce over. Send to table immediately.

105. BROILED WHITING.

Leave the skin on for broiling; sprinkle each fish over with salt, and let it remain four hours; wipe them dry, and broil over a bright fire for ten or twelve minutes. Put about a quarter of an ounce of butter on each whiting, and serve quite hot.

106. WHITING PUDDING.

Put the whiting into boiling water, and boil slowly for ten minutes; remove the skin and all the bones, and pound the fish to a smooth paste in a mortar; beat a quarter of a pound of butter to cream, mix it with the fish (half a pound); add three ounces of baked flour, a saltspoonful of salt, half a saltspoonful of white pepper, the tenth part of a nutmeg, grated, the grated rind of a quarter of a lemon, and four well-beaten eggs, leaving out one white; make the pudding into the form of a bolster, six inches long; roll it in well-buttered writing-paper, then in a cloth; secure both ends; put it into a steamer over fast boiling water, and steam for one hour; serve with the following sauce poured over:—Boil the third of a pint of new milk with a bay leaf, beat the yolks of two fresh eggs with two tablespoonfuls of good cream; take out the leaf, add the milk to the eggs: stir in, by degrees, the strained juice of a lemon, and, when the sauce begins to thicken, pour it over the pudding and send to table at once.

107. FRIED SMELTS.

Well dry the smelts, dip them into beaten egg, and dredge them over with fine *dried* crumbs of bread (*see* the receipt). Do this a second time, and fry in boiling lard (sufficient to entirely cover the fish) to a pale yellow-brown colour—about eight minutes. Serve either as a garnish to boiled fish or piled in the form of a tower, on neatly folded writing paper (foolscap), with a tureen of melted butter made as follows:—Knead three ounces of butter with a tablespoonful of baked flour, and stir into the third of a pint of boiling water; add two tablespoonfuls of new milk; boil ten minutes. Serve.

108. FRIED SMELTS, PLAIN.

Dip the fish into new milk, dredge them with baked flour, and fry in boiling lard (sufficient to cover them) till of a yellow-brown colour—about eight minutes. Serve as directed in the preceding receipt.

109. BOILED SOLE.

A sole for boiling should weigh at least two pounds; it must be well scaled, but the skin left on both sides. Put it into plenty

of cold water, with a tablespoonful of salt and a tablespoonful of vinegar. Boil up quickly, skim, then simmer for a quarter of an hour. Serve upon a neatly folded napkin, the white side uppermost, and with either melted butter, white sauce, shrimp or caper sauce in a tureen.

110. FRIED SOLES.

Fold the soles in a clean cloth to dry them; brush them over with beaten egg, and dredge them with dried crumbs of bread (*see* receipt); do this twice; then fry in boiling fat (sufficient to entirely cover them) till of a pale brown colour. Put the frying-pan at a distance from the fire, so that the fat boils slowly; the colour will then be a guide as to the fish being done. From twelve to twenty minutes, according to the size of the soles, will be sufficient. Drain on paper before the fire; then serve on neatly folded foolscap paper, with the following melted butter in a tureen.

111. MELTED BUTTER FOR SOLES.

Knead three ounces of butter with a tablespoonful of baked flour, and stir into half a pint of boiling water; boil ten minutes. Add the strained juice of half a lemon and a teaspoonful of tarragon vinegar. Serve at once.

112. PLAIN FILLETS OF SOLES.

A moderate-sized sole will make eight small fillets. Saturate them for half an hour in lemon juice, dry, and dip each fillet into beaten egg, then into dried crumbs of bread. (*See* receipt.) Fry in plenty of boiling lard or olive oil till of a yellow-brown colour. Drain, and serve upon neatly folded white paper, placing the fillets in a circle, one resting on the other. Serve melted butter in a tureen. *See* the preceding receipt.

NOTE.—Ten minutes will fry fillets, unless very thick.

113. SOLES FRIED IN OIL.

Rub the fish with lemon juice and a little salt, and let it remain for an hour; roll it in a cloth to dry; dredge it with baked flour, and fry in plenty of boiling olive oil till of a pale

brown colour. Drain for two minutes on a sieve before the fire, and serve upon neatly folded white paper.

NOTE.—The oil, strained into a basin, will serve two or three times, with a little added to it. Fish dressed in oil is excellent cold.

114. FILLETS OF SOLES, WITH WHITE SAUCE.

Cut two soles into eight fillets; place them in a stewpan rubbed six times across the bottom with garlic; pour over a quarter of a pound of dissolved butter, add a saltspoonful of salt, half a saltspoonful of white pepper, the tenth part of a nutmeg, grated, the grated rind of half a lemon, and one shalot, chopped as fine as possible; simmer ten minutes. Add a wineglassful of white wine and the strained juice of a lemon; simmer five minutes more; then serve with the following sauce poured over:—Beat the yolks of two fresh eggs with a gill of good cream; strain the sauce in which the fish was stewed, skim off the butter, mix the sauce with the cream, and stir it over the fire till it thickens. Then serve as directed above.

115. BUTTERED SOLES.

Rub a tin dish four times across the bottom with fresh-cut garlic; wipe the soles dry, and dredge them with baked flour. Lay them in the dish, with six ounces of butter (for two soles), and bake in a moderately heated oven for half an hour, or forty minutes if the soles be very thick. Serve on a very hot dish, with the butter poured over, and a teaspoonful of finely chopped chives or parsley sprinkled over the soles.

116. FILLETS OF SOLE, WITH SWEET HERBS.

If the sole be large, cut it into eight fillets; if small, into four; rub each piece with lemon juice, and let it stand for two hours; season two ounces of finely powdered dried crumbs of bread (*see* receipt) with a teaspoonful of mixed sweet herbs in powder, half a saltspoonful of salt, half a saltspoonful of white pepper, the tenth part of a nutmeg, grated, and the grated peel of half a lemon. Dissolve a quarter of a pound of butter; beat one fresh egg; dip the fillets into the butter, then into the crumbs; let them stand for the butter to set; then dip them into the egg; strew the crumbs lightly over both sides. Rub the bottom of a

tin dish six times across with garlic, put in the fish, pour over the remainder of the butter, and bake in a quick oven for eighteen or twenty minutes. Place the fillets in a circle on the dish, and serve very hot.

117. FILLETS OF SOLES, WITH MUSSEL SAUCE.

Fillet a pair of moderate-sized soles; wash and wipe them dry; rub them over with lemon juice, and let them stand for an hour. Clean two quarts of mussels; put them into a saucepan, with half a clove of garlic, a blade of mace, a laurel leaf, four sprigs of parsley, an inch of thin lemon-peel, one clove, two all-spice, and a dessertspoonful of salt (no water); shake the pan constantly till the mussels open, then turn them into an earthen pan. Pull out the weed from under the black tongue, and remove the beard from each mussel; strain the liquor; put the soles into a stewpan, with half a gill of the liquor, two ounces of butter, and a wineglassful of Madeira or Marsala; boil up quickly; then simmer for fifteen minutes. Put the remainder of the mussel liquor into a small saucepan, boil up, and skim; put in the mussels, boil for two minutes; then add the beaten yolks of three fresh eggs, with half a gill of thick cream; stir till smooth. Lay the soles neatly on a hot dish, pour the sauce over, and serve at once.

118. FILLETS OF SOLES, WITH TARTAR SAUCE.

(Italian fashion.)

Rub two ounces of fresh butter into half a pound of well-dried sifted flour; beat the yolk of a fresh egg with half a gill of cold water, and mix into the flour; knead it to a stiff dry paste, and let it stand two hours in a cool place; roll it out as thin as a shilling, and cut it into eight pieces about four inches long and six inches wide. Cut a good-sized sole into eight fillets; rub each piece over with lemon juice, put it into the paste, wet the edges, fold it over, and press it with the thumb to make both edges adhere; trim it to the shape of the fillet, and, when they are all done, fry them in a bright stewpan of boiling lard, over a gentle fire, till of a yellow-brown colour (about half an hour); drain on a sieve before the fire for three minutes. Place the fillets on a cold dish in a circle, each one resting on the other,

and the following sauce (cold) in the centre:—Boil five fresh eggs for ten minutes; when quite cold, pound the yolks to powder; season with a teaspoonful of flour of mustard, a saltspoonful of dry salt, and a quarter of a grain of cayenne. Add the well-beaten yolks of two fresh eggs; stir (always turning the same way) till in a smooth paste; then add, by degrees, six tablespoonfuls of salad (Lucca) oil, and, drop by drop, a dessertspoonful of tarragon and two tablespoonfuls of the best French vinegar. Continue to stir quickly till the sauce is of the consistency of very thick smooth cream; set it in a cool place or on ice for one hour; add a teaspoonful of finely chopped chives, and serve as directed above.

NOTE.—When chives are not to be had, substitute a teaspoonful of chopped shalot and parsley, mixed.

119. BOILED PLAICE.

Large plaice is best for boiling; put it into plenty of hot water, with a tablespoonful of salt and a wineglassful of vinegar; boil up quickly, skim, then simmer gently for twenty or twenty-five minutes. Serve on a neatly folded napkin, with either shrimp sauce or melted butter in a tureen.

120. FRIED PLAICE.

Cut the fish across into pieces three inches broad; rub it over with the juice of a lemon, and sprinkle it with a teaspoonful of salt; let it stand for two hours. Roll it in a clean cloth to dry; dip each piece into beaten egg, dredge it lightly with dry flour, and fry over a gentle fire in plenty of boiling salad oil, till of a bright yellow colour. Serve on writing paper, either hot or cold.

NOTE.—The time will depend on the thickness of the fish—from twelve to twenty minutes. If a thick fish, the pan must be at a greater distance from the fire, and the colour must serve as a guide to it being done.

121. BOILED EELS, WITH PARSLEY SAUCE.

The eel should weigh about one pound and a half when the skin and fins are removed; put it into plenty of cold water, with a tablespoonful of salt and a dessertspoonful of vinegar; boil up quickly, skim, and simmer gently for twenty-five minutes.

Serve very hot, on a neatly folded napkin, and with the following sauce in a tureen :—Knead three ounces of butter with a tablespoonful of baked flour; strain the third of a pint of the water the eel is boiled in, and stir the butter into it; boil ten minutes; scald a bunch of parsley, chop it, and stir a good-sized teaspoonful into the sauce.

NOTE.—An onion or a shalot in the water improves the flavour of the eel, if not intended for a delicate digestion.

122. STEWED EELS.

Skin and cut off the fins of an eel weighing two pounds; put it on a gridiron over a bright quick fire for six minutes to draw out the fat, well scrape it, and cut it into pieces three inches long; put it into a pie-dish with the strained juice of two lemons, a saltspoonful of salt, a saltspoonful of pepper, the sixth part of a nutmeg, grated, a moderate-sized onion, chopped fine, a quarter of a clove of garlic, chopped, and a teaspoonful of tarragon vinegar; well rub the eel with this seasoning, and let it remain for an hour. Dissolve two ounces of butter, dip each piece of eel in, and dredge it with baked flour. Fry to a nice brown colour over a quick fire (in two ounces of butter) for ten minutes. Put three-quarters of a pint of stock (No. 1) into a stewpan, with a teaspoonful of anchovy-sauce, a dessertspoonful of soy, a grain of cayenne, and a tablespoonful of baked flour; stir till it boils. Put in the eel, boil up quickly, skim carefully, then simmer gently for twenty-five minutes. Add half a gill of port wine, and serve.

NOTE.—Button onions, button mushrooms, or fried sippets may be added.

123. STEWED EELS, WHITE.

Skin and trim off the fins of two eels, weighing about one pound each; put them into a saucepan of boiling water, with a tablespoonful of vinegar and a dessertspoonful of salt, and let them remain for five minutes, to extract the fat; drain on a cloth. Knead three ounces of butter with a tablespoonful of flour, a saltspoonful of white pepper, and a saltspoonful of salt; put it into a bright stewpan, and shake it over a slow fire till well melted, but not browned. Cut the eels into pieces three inches long, put them into the stewpan, and shake it till the butter

adheres to the eels. Add half a pint of boiling water, a wineglassful of Marsala, the strained juice of a large lemon, a bay leaf, a laurel leaf, and four sprigs of parsley tied together; simmer very gently for twenty minutes. Take out the leaves; stir in carefully the yolks of two fresh eggs, well beaten, and serve at once.

124. FRIED OR SPITCHCOCKED EELS.

Choose eels weighing two pounds each; skin them, and place them either in a Dutch oven before a quick fire or on a gridiron, for eight minutes, to draw out the fat; split them down the thin part, take out the backbone, cut off the fins, scrape the outside, and cut them into pieces three inches long. Have three ounces of dried crumbs of bread (*see* receipt) and two well-beaten eggs; dip each piece of eel into the egg, then into the crumbs, and fry in boiling lard (sufficient to thoroughly cover them) over a gentle fire (about twenty-five minutes) till of a pale yellow colour. Serve, placed in a circular form, on neatly folded foolscap paper, with melted butter, or the following sauce in a tureen.

125. GENOA SAUCE.

Clean and bone four anchovies, put them into a mortar, with a tablespoonful of capers, a quarter of a clove of garlic, a teaspoonful of curry powder, a saltspoonful of flour of mustard, and pound till quite smooth; moisten with a wineglassful of Marsala, a wineglassful of the caper vinegar, and three wineglassfuls of cold water; put this into a saucepan and boil up. Knead a tablespoonful of baked flour with a quarter of a pound of butter; skim the sauce, stir in the thickening, boil fast for ten minutes, strain and serve.

126. COLLARED EEL.

Have a very large eel, take off the first skin, cut off the fins, split it down the front from head to tail, and take out the backbone; put the eel into boiling water, with a wineglassful of vinegar and a tablespoonful of salt, and let it remain five minutes. Take it out, wipe it quite dry, lay it flat on a board, skin downwards. Make a stuffing as follows:—Mix together the following ingredients, and pound them in a mortar till in a smooth paste: Three ounces of either fresh-picked shrimps or lobster, the hard

yolks of two eggs, two ounces of fine crumbs of bread, a dessertspoonful of finely chopped parsley, a saltspoonful of mixed sweet herbs in powder, the tenth part of a nutmeg, grated, the grated rind of half a lemon, a tablespoonful of baked flour, three ounces of butter beaten to a cream, half a saltspoonful of white pepper, a grain of cayenne, a saltspoonful of salt, and two well-beaten fresh eggs. Spread the stuffing over the eel, roll it up, beginning at the tail, bind it tightly, and sew it up in a piece of stout linen; put it into a stewpan with an onion, sliced, a quarter of a clove of garlic, half a carrot, sliced, a tablespoonful of chopped parsley, one clove, half a saltspoonful of pepper, a saltspoonful of salt, and two ounces of butter; simmer over the fire till the butter is nearly absorbed; then add a gill of Marsala and half a pint of water; boil up quickly, skim, then simmer gently for forty minutes. Take out the eel, stir two dessertspoonfuls of flour into the sauce; boil rapidly for ten minutes. Take off the linen, and strain the sauce over the eel.

Note.—Collared eel may also be served cold, garnished with aspic jelly and sliced cucumber.

127. EELS, WITH TARTAR SAUCE.

Have an eel weighing a pound and a half; skin it, and cut off the fins; put it into boiling water, with a tablespoonful of vinegar and a teaspoonful of salt, and let it remain five minutes; cut it into three-inch lengths, and roll it in a clean cloth to dry. Make a batter as follows:—Beat the yolks of two eggs, and mix with three tablespoonfuls of baked flour; add an ounce of dissolved butter and the third of a pint of tepid water; beat quickly for ten minutes; let it stand in a cool place for two or three hours. Beat the whites of the eggs to a stiff froth, and add to the batter; continue to beat for ten minutes. Dip the eel into the batter; then fry it in boiling lard (enough to cover it) till of a pale brown colour (about twenty minutes); drain on a cloth before the fire. Place the eel in a circular form on a cold dish, and serve with the following sauce in the centre:—Rub the hard-boiled yolks of three eggs to a powder; add a saltspoonful of flour of mustard, half a saltspoonful of salt, half a grain of cayenne, and the beaten yolk of one egg; stir in, drop by drop, four tablespoonfuls of Lucca oil, two teaspoonfuls of tarragon vinegar, and one table-

spoonful of French vinegar; continue to stir till the sauce becomes a *thick* cream; chop quite fine one shalot, a piece of garlic as big as a pea, and one small gherkin; stir these into the sauce, and serve (cold) as directed.

128. RED MULLET IN PAPER.

Well wash the mullet; rub each one with a teaspoonful of salad oil, a teaspoonful of lemon juice, a quarter of a saltspoonful of salt, the same of white pepper, the twelfth part of a nutmeg, grated; put them into a dish, and strew over them a tablespoonful of chopped parsley, two shalots, finely chopped, and let them saturate for three hours. Spread a sheet of foolscap paper (for each mullet) with an ounce of butter; put in the mullet, and roll the edges neatly and closely, to prevent the butter escaping, and broil over a gentle fire, or fry in plenty of boiling lard, for twenty or twenty-five minutes (according to size). Serve in the paper, with or without the following sauce in a tureen.

129. SAUCE FOR RED MULLET.

Pound the yolks of three hard-boiled eggs with a teaspoonful of flour of mustard, a saltspoonful of salt, half a saltspoonful of white pepper, a tablespoonful of baked flour, a dessertspoonful of French vinegar, and three ounces of dissolved butter; add half a pint of cold water. Rub a saucepan three times across the bottom with fresh-cut garlic; put in the sauce, and stir over a brisk fire till it boils; add a tablespoonful of finely chopped parsley, boil up, and serve at once.

130. RED MULLET, BAKED.

Wash the mullet, and rub it well with lemon juice; put it into a tin dish with a large mushroom, finely chopped, two shalots, chopped, three thin slices of carrot, and four sprigs of parsley chopped, a saltspoonful of salt, the same of white pepper, a quarter of a pint of Marsala; bake in a moderate oven for thirty-five minutes or three quarters of an hour. Baste constantly with dissolved butter (six ounces for three fish); serve with the sauce poured over the mullet.

NOTE.—This receipt is written for a large mullet.

131. FRESH HERRINGS.

Cut off the heads, and well clean the herrings; place them on a gridiron over a bright fire, and broil for ten or twelve minutes, according to size; serve very hot, with the following sauce in a tureen.

132. MUSTARD SAUCE FOR FRESH HERRINGS.

Knead a dessertspoonful of baked flour and a teaspoonful of flour of mustard with three ounces of butter, and stir into a gill of boiling water; boil five minutes; add a teaspoonful of vinegar, and serve.

133. BOILED HERRINGS.

Put them into boiling water with a wineglassful of vinegar and a tablespoonful of salt, and simmer ten minutes; serve on a napkin, with the preceding sauce in a tureen.

134. BAKED HERRINGS.

Take off the heads of six herrings; put them into a deep dish and season with a saltspoonful of pepper, a teaspoonful of salt, a quarter of a grain of cayenne, two cloves, four allspice, six peppercorns, a blade of mace, half an inch of bruised ginger, and a teaspoonful of grated horseradish; add a gill of cold water and a gill of good vinegar. Bake in a slow oven for half an hour. Serve cold, with the sauce strained, and a teaspoonful of finely chopped chives added.

135. BAKED SPRATS.

Follow the preceding receipt exactly, except for time; eighteen minutes will be sufficient.

136. BROILED SPRATS.

Wash the sprats in cold water, and wipe them quite dry; place them on a folding wire gridiron, and broil over a quick bright fire for six or eight minutes. Serve very hot, and only a few at a time, as they spoil if not eaten immediately.

NOTE.—The heads should be left on when broiled.

137. BROILED KIPPERED SALMON.

Soak the salmon in warm water for two hours; wipe it dry, dip it into dissolved butter, and broil over a bright fire for eight or ten minutes; rub it over with a small piece of fresh butter, and serve very hot.

138. DRIED HADDOCK.

Rub the fish well with a clean cloth; cut it in two, and if large, each side into three pieces. Broil over a bright fire for eight minutes. Serve hot, the skin downwards, and rub the upper side well over with fresh butter.

139. DRIED HADDOCK, BOILED.

Dip the fish in hot water and take off the skin; lay the fish in a frying-pan, cover it with warm water, and simmer for eight or ten minutes, according to the size of the fish. Drain; rub an ounce of fresh butter over the fish, and send to table hot.

140. BLOATERS.

Cut off the head, tail, and fins; split the fish down the back, and remove the bone; close the fish, and broil for six minutes over a bright fire; rub the inner side over with fresh butter, and serve very hot.

NOTE.—All other dried fish may be treated as in the foregoing receipt.

141. WATER SOUCHET.

Trout, perch, or flounders may be used for souchet. Clean the fish and cut off the heads; put a pint of water into a bright stewpan, with a saltspoonful of salt, half a saltspoonful of white pepper, a saltspoonful of finely grated horseradish, three parsley-roots, well washed and cut into shreds; boil ten minutes; put in the fish (six or eight small fish), and twelve good sprigs of parsley; simmer ten minutes. Serve in a deep dish. A plate of thin brown bread and butter and a cut lemon should be handed.

142. FRIED FLOUNDERS.

Dip the fish into beaten egg, dredge it with baked flour, and

fry in boiling fat to a pale yellow brown. About six minutes will cook them. Serve upon neatly folded writing paper.

143. FRIED PERCH.

Dip the fish into beaten egg, then into dried crumbs, and fry in boiling fat till of a pale brown colour; from six to ten minutes, according to the size of the fish. Serve upon writing paper, with or without melted butter in a tureen.

144. STEWED CARP.

Scale, draw, and clean the fish carefully; peel and slice a large onion, a carrot, a large mushroom, and half a turnip; put them into a stewpan, with a bunch of parsley, a sprig of thyme, a bay leaf, the thin rind of half a lemon, two cloves, three allspice, six peppercorns, and six ounces of good butter; fry for eight minutes; stir in a large tablespoonful of flour, then a gill of good gravy, and the strained juice of two lemons. Put in the fish, boil up quickly; add half a pint of port or claret, a teaspoonful of soy, a dessertspoonful of Harvey-sauce, a teaspoonful of anchovy-sauce, and half a grain of cayenne; simmer very gently for half an hour; take out the fish, put it into a hot oven for three or four minutes; skim and strain the sauce, and pour it over the fish.

NOTE.—The time given is for a fish weighing two pounds.

145. BAKED CARP.

Well wash and cleanse the fish; rub it over with the juice of a lemon, and let it stand for an hour; put it into a tin baking-dish, with a quarter of a pound of boiling butter and two shalots, finely chopped; cover the fish with writing paper thickly spread with butter, and bake for one hour; baste constantly. Serve with the following sauce poured over:—Knead three ounces of butter with a tablespoonful of baked flour, and stir into the third of a pint of boiling water; add a gill of thick cream and the strained juice of a lemon, *by degrees*; chop quite fine three or four gherkins; pour the sauce over the fish, strew it over with the gherkins, and serve immediately.

NOTE.—Carp is better for being kept a day.

146. TENCH.

The two foregoing receipts may be exactly followed for tench, or it may be cooked and served *with* carp.

147. BAKED PIKE.

Scale the fish, cut off the fins, draw out all the inside (the roes also, as they are not eaten); put it into cold water for half an hour. Make a stuffing as follows:—Half a pound of beef-suet, finely chopped, two ounces of fine crumbs of bread, a teaspoonful of anchovy-sauce, a teaspoonful of mixed sweet herbs, half a saltspoonful of pepper, half a grain of cayenne, the eighth part of a nutmeg, grated, the grated rind of half a lemon and the juice, a dessertspoonful of chopped parsley, one egg well beaten, with a tablespoonful of cream. Mix these ingredients thoroughly, and fill the inside of the fish; place the fish in a tin dish, with half a pint of good gravy, half a pint of Marsala, a dessertspoonful of anchovy-sauce, a teaspoonful of soy, two tablespoonfuls of mushroom ketchup, the juice of two lemons, strained, and two finely chopped shalots; dissolve six ounces of good butter, baste the fish frequently with it, and bake in a moderately heated oven for from an hour to an hour and a half; strain the sauce into a saucepan, and stir into it a tablespoonful of baked flour; boil three minutes; add a dessertspoonful of finely chopped parsley; place the fish on a hot dish, pour the sauce over, and serve.

Note.—Pike is better for being kept a day before dressing.

148. BOILED PIKE.

Scale, draw, and well wash the fish, and put it into nearly boiling weak stock of any kind, with a sliced onion, a tablespoonful of vinegar, a tablespoonful of salt, and a bunch of parsley; let it simmer gently for an hour. Serve upon a neatly folded napkin, with the following sauce in a tureen:—Strain three-quarters of a pint of the liquor the fish is boiled in, knead six ounces of butter with two tablespoonfuls of baked flour, and stir in; boil five minutes. Chop fine either six gherkins or two tablespoon-

fuls of capers; add this, with a tablespoonful of the pickle vinegar, and serve.

NOTE.—The liquor will be excellent for any kind of fish soup, reserved in an earthen uncovered pan.

149. OYSTERS.

When eaten uncooked, should be sent to table the instant they are opened. Cut lemons and thin brown bread and butter should be served with them.

150. GRILLED OYSTERS.

Put the oysters unopened on a gridiron; as soon as they open slightly, insert a small piece of fresh butter mixed with a little cayenne; when quite open they are done. Serve in both shells. About seven minutes will be required for dressing them.

151. STEWED OYSTERS.

Take off the beards of four dozen fresh-opened oysters, put them into a basin, and pour over them the strained juice of one lemon. Put the beards and liquor into an enamelled saucepan, with a blade of mace, the eighth part of a nutmeg, grated, a small piece of thin lemon peel, a quarter of a grain of cayenne, half a saltspoonful of white pepper, and boil for a quarter of an hour. Knead three ounces of fresh butter with two dessertspoonfuls of baked flour, and stir in for five minutes; strain. Add the oysters, simmer gently five minutes; stir in a gill of good cream, and serve.

152. SCOLLOPED OYSTERS.

Three dozen will make two scollops or one small dish. Take off the beards, boil the liquor with a blade of mace and a small piece of thin lemon peel, and strain it over the oysters; let them stand till cold. Take out the oysters, and season them with half a grain of cayenne, and half a saltspoonful of white pepper. Rub a thick slice of bread, one day old, in a clean cloth till it is in very fine crumbs; mix with them the eighth part of a nutmeg, grated, half a saltspoonful of salt, and half a saltspoonful of white pepper. Lay the crumbs and oysters in layers (either in two

scollop-shells or a small tin dish), finishing with crumbs. Put half an ounce of butter in the centre of each shell, and half an ounce more on the top. Pour over each shell two dessertspoonfuls of the liquor, put them into a very quick oven, or before a good fire, and bake to a pale brown colour. They will require about fifteen or eighteen minutes.

153. FRIED OYSTERS.

Boil the liquor, and strain it over the oysters; let them remain till cold. Mix three tablespoonfuls of baked flour with the third of a pint of the oyster liquor and the strained juice of one lemon till in a smooth batter; add the well-beaten yolks of two eggs; beat the batter for twenty minutes. Dry and beard the oysters. Beat the whites of the eggs to a stiff froth; mix them well with the batter, throw in the oysters; then fry them in plenty of boiling lard till of a pale yellow-brown. They will require about eight minutes. Drain on a sieve before the fire for one minute, and serve them very hot, placed in a circle on neatly folded white paper or on a napkin.

NOTE.—Large oysters are best for frying.

154. CURRIED OYSTERS.

Chop an onion quite fine, knead two tablespoonfuls of curry-powder and a dessertspoonful of baked flour with a quarter of a pound of butter; put this and the onion into a frying-pan, and fry slowly till the onion is quite soft, stirring all the time; mix in a gill of the oyster liquor and the strained juice of a lemon. Take off the beards, put in the oysters, and simmer five minutes, carefully stirring; serve immediately, with a separate dish of rice and a bottle of chutney.

NOTE.—The receipt is for four dozen of oysters.

155. RICE FOR CURRIED OYSTERS.

Well wash half a pound of rice; boil it ten minutes in a quart of water; strain, and boil it twelve minutes more in a pint and a half of new milk. Drain on a sieve before the fire; stir with a wooden fork, to separate each grain. Serve as directed.

NOTE.—The milk may be used for white sauce.

156. OYSTER VOL-AU-VENT.

Make a puff paste with three-quarters of a pound of dry sifted flour, three-quarters of a pound of fresh butter, the yolk of an egg, the strained juice of a lemon; beat the egg first alone, then with a gill of cold water; add the lemon juice. Put the flour into a bowl; stir in the liquid, and make it into a soft paste, touching it as little as possible. Squeeze the butter in a cloth; slightly sprinkle the paste slab with flour; lay on the paste, make a hole in the centre, put in the butter; turn over the edges, and roll out four times. Let the paste stand in a cold place for an hour; roll out two or three times; then roll it the last time an inch and a quarter thick. Press a tin vol-au-vent cutter quickly down, so as to take off the rough edges, and cut it the size and shape required. Make a circular incision with a penknife a quarter of an inch deep and half an inch from the edge; place it on a baking-tin, and bake in a hot oven for three-quarters of an hour. If the oven is not equal in heat, the vol-au-vent must be turned once or twice, that it may rise all round alike; with a penknife take out the centre carefully, remove the soft paste, and fill the vacancy with oysters prepared as follows:— Beard three dozen oysters; put the liquor into a saucepan with the beards, a small piece of mace, the eighth part of a nutmeg, grated, a grain of white pepper, a grain of cayenne, the thin rind of half a lemon, and the strained juice; boil up. Knead three ounces of butter with a dessertspoonful of baked flour, and stir in; boil till it is reduced to a quarter of a pint; strain; add the oysters; simmer six minutes; stir in a gill of very thick fresh cream, and use as directed. Serve the vol-au-vent on a neatly folded napkin.

157. OYSTER PATTIES.

Strain the juice of a lemon into a gill of cold water, and stir in sufficient to well moisten three-quarters of a pound of *dry sifted* flour; knead to a smooth paste; lay it on a slab, and spread over three-quarters of a pound of good fresh butter; turn over the four sides, dredge with flour, and roll out; fold it again, and roll it out four times; then fold it in three, and let it stand in a cool place for two hours. Have ready two circular patty cutters, one

two inches and a half across, and the other one inch and a half. Roll the paste out the third of an inch thick; dip the cutters into flour, and cut out eight of the larger size; press the smaller size on the centre of each piece of paste, cutting it the sixth of a an inch deep. Roll out the remainder of the paste, and cut out eight of the smaller pieces; place them all on a baking tin, and bake in a quick oven till of a pale brown colour, about twenty minutes. Take them out, and with a sharp penknife remove the centre paste from the larger sized pieces. Fill the vacancy with oysters prepared as follows. Place the smaller piece, or lid, over, and send to table on a neatly folded *hot* napkin. Take off the beards of two dozen of oysters; throw the oysters into boiling water; put the beards and the liquor into a saucepan, with half an inch of mace, the tenth part of a nutmeg, grated, the thin rind of half a lemon, a grain of white pepper, a quarter of a grain of cayenne, and boil *fast* for ten minutes. Strain; cut the oysters into six pieces; stir a tablespoonful of Oswego flour into half a gill of thick cream; put the oysters into the liquor, add a tablespoonful of lemon juice, simmer two minutes; stir in the cream, and, when thickened, fill the patties as directed.

158. LOBSTER PATTIES.

Make a paste, and proceed as directed in the foregoing receipt, using lobster instead of oysters. Take the meat out of a good-sized hen lobster, and chop it small; put the shells into half a pint of milk, with half an inch of mace, the thin rind of half a lemon, the tenth part of a nutmeg, grated, half a grain of cayenne, a grain of white pepper, a quarter of a saltspoonful of salt, and simmer for ten minutes; then strain. Put the lobster into the milk, and simmer for five minutes. Stir a dessertspoonful of Oswego flour into half a gill of thick cream, and add to the rest; stir till it thickens, then fill the patties as directed.

159. CURRIED LOBSTER.

Take the meat from the shell of two moderate-sized fresh hen lobsters; cut it into half-inch square pieces; chop quite small a good-sized onion; knead two tablespoonfuls of curry-powder and a dessertspoonful of baked flour with three ounces of fresh

butter. Fry the onion and butter together till nicely browned; stir in a gill of cocoa-nut milk, or thin cream; put in the lobster, and stir for eight minutes; add a saltspoonful of salt and the strained juice of a lemon. Serve on a bed of rice. Well wash and boil half a pound of the best rice in a quart of water for twenty minutes; drain on a sieve, and separate each grain with a wooden fork; place the rice on the dish in the form of a well; put the lobster in the centre, and serve with mixed pickles or chutney separate.

160. LOBSTER CUTLETS.

Take the meat out of one large or two small hen lobsters; pound it and season with a saltspoonful of salt, three-quarters of a saltspoonful of white pepper, half a grain of cayenne, and two ounces of dissolved fresh butter. Pound the coral and spawn; add the well-beaten yolks of two eggs, and a teaspoonful of baked flour; stir over a gentle fire for two minutes; then mix it with the lobster. Set it in a cool place for an hour. Make up the meat into four or six small cutlets; dip each into beaten egg, then into fine dried bread crumbs; let them stand ten minutes in a cool place; then redip them in egg and crumbs. Fry (nine or ten minutes) in plenty of boiling lard, till of a pale brown colour. Put the end of a small claw into the narrow part of the cutlets, and serve *very hot*.

161. BASHAWS OF LOBSTER.

Have a very large fresh-boiled hen lobster, split it down the back, take out the meat, and mince it quite small; season with three grains of cayenne, a saltspoonful of white pepper, the eighth part of a nutmeg, grated, half a saltspoonful of salt, and two ounces of dissolved butter. Season three ounces of fine crumbs of bread with a quarter of a saltspoonful of salt, the same of white pepper, and the tenth part of a nutmeg, grated. Take off the small claws; wipe out the four quarters of the shell; spread over each a dessertspoonful of the crumbs, and put in the fourth part of the lobster; cover closely with the crumbs. Baste the four bashaws with three ounces of dissolved butter, and bake in a quick oven for ten or twelve minutes. If not nicely coloured, pass a red-hot salamander over the top. Serve in the shells, placed on a neatly folded napkin.

162. POTTED LOBSTER.

The lobsters must be quite fresh. Take out the meat and pound it to a smooth paste; season (to half a pound) with a saltspoonful of good anchovy-sauce, three-quarters of a saltspoonful of white pepper, a grain of cayenne, the eighth part of a nutmeg, grated, and three ounces of dissolved butter. Pound till well mixed, then press the lobster into pots, or a small pie-dish, and pour over two ounces of dissolved butter. When the butter is set, it is ready for use.

163. POTTED SHRIMPS.

Take off the shells of three quarts of fresh-boiled shrimps; season with the sixth part of a nutmeg, grated, two grains of cayenne, a saltspoonful of white pepper, and a quarter of a pound of fresh butter, dissolved. Press the shrimps into pots or a small pie-dish; pour over the top two ounces of dissolved butter. When firm they are fit for use. Another way, and sometimes preferred, is to pound the shrimps to a paste, add the seasoning, and finish as directed.

164. MUSCLES, PLAIN BOILED.

Clean the shells with a brush, remove the weed, and wash the muscles in several waters. Put them into a large saucepan, with two tablespoonfuls of salt (no water), shake the pan till they are done, which is known by the shells opening. If to be served plain, turn them into a tureen, and send them to table quite hot.

165. SCOLLOPED MUSCLES.

Boil them as directed in the foregoing receipt. Pull out the weed from each muscle (it will be found under the black tongue); season (to one pound) with a saltspoonful of pepper, the sixth part of a nutmeg, grated, the grated rind of half a lemon, and a grain of cayenne. Put four ounces of crumb of bread, one day old, into a clean cloth, and rub it to fine dust; season with half a saltspoonful of salt, and the same of pepper. Put a layer of crumbs into a flat dish, place the muscles on them, pour over an ounce of dissolved butter, cover closely with crumbs, add three tablespoonfuls of the muscles' liquor, dropped equally

over the surface, baste with three ounces of dissolved butter, and bake in a quick oven for ten or twelve minutes. Serve in the same dish, placed on a napkin on another dish.

166. STEWED MUSCLES.

Well clean and boil the muscles as directed; remove the weed from under the black tongue of each muscle; take the third of a pint of the liquor, boil in it a bay leaf, two sprigs of parsley, a small sprig of thyme, and a chopped shalot; knead three ounces of butter with two dessertspoonfuls of baked flour; strain the liquor, stir in the butter, boil ten minutes, put in the muscles, add a gill of good cream, simmer two minutes, stirring all the time, and serve.

167. PICKLED MUSCLES.

Boil the muscles as directed in the first receipt; remove the weed from under the black tongue of each muscle; put them into a dish or jar; mix half a pint of vinegar with half a pint of muscle liquor, add a chopped shalot, a bay leaf, half an inch of bruised ginger, two cloves, four allspice, six pepper-corns, and a grain of cayenne; boil ten minutes, and strain over the muscles. Let them remain four hours or longer.

168. ANCHOVY TOAST, WITH WHITE SAUCE.

Boil half a pint of new milk with a bay leaf and a laurel leaf; beat six eggs, leaving out two of the whites; take out the leaves and mix the eggs and milk together. Add a gill of thick fresh cream, and stir over a gentle fire till it begins to thicken; let it stand to get cold; stir it frequently while cooling. Scald ten anchovies, scrape them, and remove the bones; pound the fish to a smooth paste; cut two rounds of bread, without crust, off a small loaf, one day old, toast it on both sides, and well butter it with fresh butter; spread each piece of bread with the anchovy-paste, lay one on the other, and cut them into six pieces. Pour over the white sauce, and serve.

NOTE.—The bread should be half an inch thick.

VENISON AND MUTTON.

169. HAUNCH OF VENISON.

Venison should hang in a dry airy place from ten days to three weeks, according to the weather, and be rubbed dry with a clean coarse cloth, night and morning. When about to dress it, saw off the shank and the chine bones, strip off the skin, and trim off all rough pieces. Make a paste as follows :—Rub three pounds of sweet dripping into four pounds of flour and a quart of bran; mix it into a stiff paste with hot water; let it stand one hour to get firm; roll it out half an inch thick, and entirely cover the venison with it: make it adhere of an equal thickness all over. Hang the venison before a large solid fire for three-quarters of an hour, near; then withdraw it, and let it roast gradually till done, basting it frequently with dissolved dripping. Allow thirteen minutes to the pound, weighed with the paste on. Half an hour before serving, split the paste with a knife, take it off; dredge the haunch slightly with baked flour, and baste with dissolved butter till done. Place the venison on a very hot dish, the fat uppermost; pour a little of the gravy, made as follows, into the dish, and send to table immediately. Serve the rest of the gravy and the sweet sauce in tureens. (French beans, plain boiled, should also be served with venison.) To make the gravy, have three pounds of scrag of mutton, half a pound of liver, one kidney, and the venison trimmings, well washed. Put them into a stewpan, with a chopped shalot, half a carrot, sliced, a teaspoonful of salt, one clove, a bay leaf, six pepper-corns, two ounces of butter, a dessertspoonful of baked flour, and fry till brown. Add two tablespoonfuls of rum or brandy, a black onion, and a quart of water. Simmer for four hours, skimming frequently. Strain; add a wineglassful of port wine, and serve at once. Dissolve in an enamelled saucepan one pound, or more, of red currant, or *ashberry*, *jelly*, and serve in a tureen.

170. NECK OF VENISON.

Follow the preceding receipt *exactly*, except in time; eleven minutes to the pound will be sufficient for a neck.

171. HASHED VENISON.

Make three-quarters of a pint of gravy as directed in haunch receipt. Cut about one pound and a half of cold venison into neat slices the third of an inch thick; *leave on the fat.* Season with a saltspoonful of white pepper, a teaspoonful of salt, and a tablespoonful of baked flour. Put the meat and the gravy into a bright stewpan, shake it frequently, and simmer very gently for half an hour. Add a quarter of a pound pot of red currant jelly and a wineglassful of port wine, simmer two minutes longer; then serve, *very hot*, with a dish of plain boiled French beans separate.

172. HAUNCH OF MUTTON.

Order a haunch of fine South Down mutton that has been kept ten or twelve days, and desire the butcher to trim it ready for dressing; rub it well with a coarse cloth, and dredge it over with dry flour; tie it in large sheets of white paper, thickly spread with sweet dripping; hang it before a good fire, for the first half hour *near*, then draw it to a distance, and roast slowly till done; baste constantly; twenty minutes before serving take off the paper, dredge the mutton slightly with baked flour, and baste it with two ounces of dissolved butter; pour off the dripping; add a teacupful of boiling water and a saltspoonful of salt to the gravy dripped from the meat; pour it into a hot well-dish, place the haunch on the dish, the broad side uppermost, and serve at once, with red currant jelly turned out on a glass dish or a plate.

NOTE.—Time for roasting: underdone, ten minutes to the pound; with the gravy in, fourteen minutes; well done, eighteen minutes. In frosty weather, two minutes to the pound must be added in each case.

173. SADDLE OF MUTTON ROASTED.

The saddle should be hung for ten days. Dredge it with dry flour; put it into a sheet of paper, thickly spread with sweet dripping; hang it before a good fire, quite close for twenty minutes, then at a distance, till done. A quarter of an hour before serving, take off the paper; put half a saltspoon of salt into a teacupful of boiling water; pour it over the mutton; then baste till slightly browned. Pour off the fat, and serve the

dripped gravy in the dish. Send to table *very hot*, and with a pot of red currant jelly turned out on a plate.

NOTE.—A saddle, to be underdone, will require only seven minutes to the pound; with the gravy in, ten minutes; and well done, a quarter of an hour. In frosty weather, add a quarter of an hour for the joint (in each case) extra.

174. LOIN OF MUTTON ROASTED.

Place it before a quick bright fire, quite close for ten minutes; draw it back, and roast slowly at a distance for one hour. A few minutes before serving, dredge it with baked flour and half a saltspoonful of salt; baste it well from the beginning. Pour off the dripping, and serve its own gravy, with a little boiling water added to it in the dish.

175. LOIN OF MUTTON STUFFED, AND SERVED WITH RICH GRAVY.

Bone a fine loin of Mutton, trim off some of the fat, and beat the mutton with a rolling pin to flatten it and to make it tender. Make a stuffing with a quarter of a pound of mutton-suet chopped fine, half an ounce of sweet almonds, boiled ten minutes and pounded to paste, an ounce of crumbs of bread, a teaspoonful of chopped parsley, a saltspoonful of mixed sweet herbs, half a saltspoonful of pepper, and the same of salt, a grain of cayenne, a grate of nutmeg, a grate or two of lemon peel, and two eggs, leaving out one white; mix these well together, and spread the stuffing equally over the inner side of the mutton; roll it neatly lengthways, skewer it up, and roast before a good fire, at a distance, for an hour and a half, basting continually. Put the bones into a saucepan, with a black onion, one shalot, a piece of garlic the size of a pea, half a carrot, half a head of celery, and a pint of water; stew three hours. Strain, and add a tablespoonful of baked flour, a dessertspoonful of mushroom ketchup, a teaspoonful of soy, half a saltspoonful of salt; boil up for ten minutes; add a wineglassful of port wine. Pour the gravy over the mutton, and serve very hot.

176. LOIN OF MUTTON STEWED WITH PICKLES.

(Second dressing.)

Trim off some of the fat of the remains of a roast loin of

mutton, leaving about the eighth of an inch thick n, and quite evenly cut; put the mutton into a stewpan, with a teacupful of made gravy, a teacupful of mixed pickles, a dessertspoonful of chutney, a tablespoonful of mushroom ketchup, a teaspoonful of soy, a tablespoonful of pickle vinegar, and half a grain of cayenne. Simmer very gently for one hour; baste the mutton frequently with the gravy. Skim off all the fat, and serve very hot.

177. FILLET OF MUTTON.

(Second dressing.)

Cut a neat compact piece (about a pound and a half) off a cold roast leg of mutton; put it into a stewpan, with an onion, finely chopped, three large mushrooms, finely chopped, an ounce of butter, kneaded with a dessertspoonful of baked flour, the strained juice of a lemon, a teaspoonful of salt, a saltspoonful of pepper, a teacupful of gravy; simmer very gently for three-quarters of an hour; shake the stewpan frequently, and baste the mutton with the gravy; skim off all the fat; add a small wineglassful of Marsala, and serve at once.

178. POUNDED MUTTON CUTLETS IN ITALIAN PASTE, WITH TARTAR SAUCE.

(Second dressing.)

Half a pound of cold roast mutton, without fat or skin, three ounces of cooked ham, and a piece of garlic the size of a pea, pounded to a paste; season with a saltspoonful of pepper, the tenth part of a nutmeg, grated, an ounce of dissolved butter, and three tablespoonfuls of mutton gravy; mix well, and let it stand in a cool place for an hour. Make a paste as follows:—Beat the yolk of an egg with three tablespoonfuls of cold water; mix it into six ounces of dried flour, and knead to a firm paste; roll it out as thin as a shilling, cut it into three equal sized squares, and each square into two triangles; divide the meat into six parts; put one into each piece of paste, turn it over, and trim it to the form of a cutlet; press the edges to make them adhere; put them into a stewpan half full of boiling fat, and fry to a pale brown colour (twelve minutes); drain on a sieve before the fire for three minutes, then serve with the following sauce:—Boil four eggs ten minutes; when cold, pound the yolks to powder;

add one well-beaten yolk, half a saltspoonful of white pepper, half a saltspoonful of salt, a teaspoonful of flour of mustard, and, by degrees, four tablespoonfuls of salad (Lucca) oil; then drop by drop a teaspoonful of tarragon vinegar and two dessertspoonfuls of vinegar; stir the same way the whole time; add a teaspoonful of finely chopped chives; put the sauce on a cold dish and the cutlets (hot) round it.

179. MINCED MUTTON CUTLETS, WITH TOMATO SAUCE.

(Second dressing.)

Cut one pound of cold mutton into thin slices, without fat or skin; mince it as fine as possible; season with a teaspoonful of salt, a saltspoonful of pepper, a grain of cayenne, half a shalot, chopped; add four tablespoonfuls of mutton gravy, with a drachm of isinglass dissolved in it, and an ounce of dissolved butter; stir till firm. Form the mince into seven or eight equal sized cutlets; dip them into beaten egg, then into baked flour, and let them stand in a cool place for an hour. Dip them again into egg and flour, and fry in plenty of boiling fat over a quick fire for eight minutes; put a teacupful of tomato-sauce into a small saucepan with a dessertspoonful of vinegar; knead a teaspoonful of baked flour with half an ounce of fresh butter, and stir into the sauce for five minutes. Serve the cutlets round the dish, and the sauce in the centre.

180. MUTTON CUTLETS IN HASTE.

(Second dressing.)

Cut up either loin or neck of cold mutton into cutlets the third of an inch thick; trim off some of the fat; season each with half a saltspoonful of salt and a quarter of a saltspoonful of pepper; dip them into beaten egg, then into fine dry crumbs of bread, and fry over a quick fire in boiling fat for six minutes. They should be a light-brown colour. Serve very hot.

Note.—Slices off a leg of mutton may be used, and any sauce or gravy may be added.

181. MINCED MUTTON, WITH MACARONI WALL.

(Second dressing.)

Chop quite fine three-quarters of a pound of cold roast mutton; season with a saltspoonful of salt, a saltspoonful of pepper, the

tenth part of a nutmeg, grated, and a tablespoonful of baked flour; rub a stewpan three times across the bottom with garlic; put in the mutton, add a teacupful of gravy, a dessertspoonful of walnut ketchup, a tablespoonful of Oude-sauce, a dessertspoonful of walnut pickle, and a dessertspoonful of brandy or rum; simmer gently (stir occasionally) for half an hour. Boil a quarter of a pound of macaroni in a quart of water for half an hour; drain; put it into a saucepan, with half a pint of new milk, an ounce of butter, half a saltspoonful of salt, a saltspoonful of fresh-made mustard, a quarter of a grain of cayenne; simmer till tender (a quarter of an hour or twenty minutes). Place it round the dish in the form of a wall; put the mince in the centre, and serve.

182. MUTTON, WITH TRUFFLES OR MUSHROOMS.

(Second dressing.)

Cut into neat slices a quarter of an inch thick, about one pound of cold roast leg of mutton; trim off the fat and skin; rub a piece of garlic twice across the bottom of a pie-dish; chop an onion quite fine; put it into the dish, with an ounce of butter; season the meat with a teaspoonful of salt, a saltspoonful of pepper, and a quarter of a grain of cayenne; put half of it into the dish. Peel four truffles or four large mushrooms; cut them into slices, lay them on the meat; add an ounce of butter, in four pieces; put in the rest of the meat, and another ounce of butter; pour over half a teacupful of mutton gravy; cover closely with another dish, and bake in a slow oven for three-quarters of an hour. Serve very hot.

183. BROILED MUTTON-CHOPS.

The chops should be off the middle of the loin, three-quarters of an inch thick, and not too fat. The gridiron must be quite clean; the fire quick and bright; the chops turned two or three times with steak-tongs, or by placing the fork in the *fat*. For those who like them *under-done*, ten minutes will be sufficient; well-done, fifteen minutes. Serve them between two hot plates (a chop to each person), the moment they are done, and without any addition.

Note.—In giving orders to the butcher for mutton-chops, be particular in saying: 'Three-quarters of an inch thick off the middle of the loin, and *well-kept old mutton*.'

184. MUTTON CUTLETS, WITH TOMATO SAUCE.

The cutlets must be from the best end of a well-kept neck of mutton; trim off all the fat, pith, and gristle; bare the bone about an inch and a half; dip each cutlet in oiled butter, and strew over both sides fine crumbs of bread; fry them slowly in plenty of lard to a pale brown colour, *twenty minutes*; pour a small bottle of tomato-sauce into a saucepan; mix together a teaspoonful of baked flour and half an ounce of fresh butter; stir it into the sauce for ten minutes; add eight drops of vinegar; pour the sauce into the centre of the dish, and place the cutlets tastefully round it.

NOTE.—Each cutlet should have a bone in it, and the meat should not be thicker than the bone. Large thick cutlets are vulgar and ugly.

185. MUTTON CUTLETS, WITH PORTUGUESE SAUCE.

Take five or six cutlets off the best end of a neck of mutton; trim off the fat, bare the bone, and beat the cutlets with a chopper; season two ounces of fine crumbs of bread with the eighth part of a nutmeg, grated, a saltspoonful of salt, half a saltspoonful of pepper, and a quarter of a grain of cayenne; dip the cutlets into beaten egg (*one*), then into the crumbs; fry slowly in plenty of boiling fat till of a pale brown colour, fifteen or twenty minutes. Peel and chop fine an onion, a large apple, half a clove of garlic, six Sultana raisins; put them into a saucepan, with a wineglassful of vinegar, a teaspoonful of moist sugar, a tablespoonful of gravy, one clove, and four peppercorns; simmer twenty minutes; add a wineglassful of port wine; rub through a sieve; place the cutlets round the dish, and the sauce in the centre. Serve immediately.

186. MUTTON CUTLETS, WITH MUSHROOM SAUCE, WHITE.

Have six or seven cutlets off the best end of a neck of mutton; trim off the fat, pith, and gristle, and bare the bone an inch from the end. The cutlets must not be thicker than the bone, and all trimmed to the same size. Rub each cutlet with lemon juice, and season the whole with a teaspoonful of salt, a small teaspoonful of white pepper, the grated rind of half a lemon, the eighth part of a nutmeg, grated; put them into a bright tin dish, with half an ounce of butter on each, and bake in a slow oven for

three-quarters of an hour. Put the third of a pint of new milk into a bright saucepan, with a shalot, a quarter of a clove of garlic, a small piece of thin lemon peel, a bay leaf, half of a laurel leaf, and three sprigs of parsley; boil ten minutes, and strain. Peel twenty fresh button mushrooms; put them into a pint of boiling water, with a teaspoonful of salt and the juice of a lemon; boil fast for ten minutes; drain. Beat the yolk of a fresh egg with half a gill of thick cream; stir it into the milk; add the mushrooms; boil up for two minutes. Serve the sauce over the cutlets, which must be neatly placed on the dish, the ends of the bones all meeting in the centre.

187. MUTTON CUTLETS, WITH VEGETABLE SAUCE.

Trim off the fat and pith of six or seven cutlets from the best end of a neck of mutton; put them into a pie-dish, with a teaspoonful of salt, a saltspoonful of pepper, and three ounces of butter; cover the dish closely, and bake in a slow oven nearly an hour. Make a sauce as follows:—Clean and cut up one small carrot, a small head of celery, half a small turnip, an endive, a handful of spinach, and two Jerusalem artichokes; put them into a saucepan, with half a pint of stock or gravy, a saltspoonful of salt, the sixth part of a nutmeg, grated, the grated peel of half a lemon; boil for three-quarters of an hour; drain the cutlets before the fire on a napkin; stir the butter into the sauce; boil up. Rub the sauce through a fine hair sieve; add the strained juice of a lemon; and serve the sauce in the centre of the dish, and the cutlets round it, the bones all meeting in the centre.

188. MUTTON CUTLETS, BRAISED.

(Served with Spinach or Sorrel.)

Cut five or six cutlets, the width of the bone, off a neck of mutton; trim off all the fat, and bare the bone an inch at the end; season with a teaspoonful of salt and a saltspoonful of pepper, and dredge each cutlet with dried flour. Make a bright stewpan hot, and rub it four times across with garlic; put in two ounces of butter to dissolve; then put in the cutlets, and brown both sides slowly; add a teacupful of any good gravy, and simmer as gently as possible for half an hour. Well wash five or six handfuls of spinach; put it into a saucepan, with a pint of

boiling water, a teaspoonful of salt, and a dessertspoonful of sugar, and boil till done (about eighteen minutes); drain off the water, rub the spinach through a fine wire sieve, and put it into a saucepan; add a dessertspoonful of sifted sugar and a quarter of a gill of thick cream; stir over the fire for five minutes. Place the spinach round the dish and the cutlets in the centre, the ends of the bones raised in the middle of the dish.

NOTE.—Sorrel is dressed exactly as spinach, omitting the sugar. Some persons object to sugar with spinach, which should be ascertained before using it.

189. MUTTON CUTLETS, WITH INDIAN SAUCE.

Have six or eight cutlets off the best end of the neck, the third of an inch thick; trim off all the fat and gristle, leaving only the round piece of lean; beat them with a chopper; brush them over with beaten egg, and strew them with fine crumbs of bread, seasoned with the tenth part of a nutmeg grated, and half a saltspoonful of salt; put them into a tin dish, with a small piece of butter (a quarter of an ounce to each) *under* and *on* each, and bake in a moderate oven about three-quarters of an hour; they must be a light brown colour. Chop fine a teacupful of Indian pickle; add to it a tablespoonful of chutney, two tablespoonfuls of stock or gravy; simmer ten minutes, and serve with the cutlets; place the cutlets in a circle, and the sauce in the centre.

190. A DRY MALAY CURRY.

Pick a cauliflour into small pieces, and well wash them; chop two onions and one sour apple; pick a pint of fresh boiled shrimps; trim the fat off of five or six mutton cutlets; knead a quarter of a pound of butter with two tablespoonfuls of curry-powder and a teaspoonful of salt. Put the butter, onions, and apple into a stewpan, and fry till brown; lay in the cutlets, then the cauliflour and shrimps. Add a piece of garlic as big as a pea (bruised), shake the pan frequently, and let it simmer for an hour and three-quarters; add the strained juice of a large lemon. Place the cutlets round the dish, and the cauliflower in the centre; serve very hot, with a separate dish of boiled rice. Wash half a pound of the best rice, put it into three pints of

boiling water, and simmer till tender (about twenty minutes); stir frequently. Drain on a sieve, in the oven, for three or four minutes, and separate the grains by stirring with a fork.

191. MUTTON PIE.

Cut about one pound and a half of the lean part of the best end of the neck or loin of mutton, divide it into inch and a half square pieces, season with one shalot, finely chopped, two saltspoonfuls of dry salt, one saltspoonful and a half of white pepper, and half a saltspoonful of loaf-sugar. Grease the edge of a ten-inch pie-dish; put in the mutton, with three-quarters of a gill of cold water or gravy made with the bones; then make a paste as follows:—Moisten half a pound of dried flour with half a gill of water and the juice of half a lemon, and knead to a paste; lay it flat on the slab; put in the centre six ounces of good butter, roll out four times, let it stand in a cool place for two hours; roll out a fifth part, the sixth of an inch thick, line the edge of the dish; roll out the remainder to the size of the dish, moisten the edge with water, lay on the paste, press it round with the thumb to make it adhere, notch it at inch distances, make a hole in the centre. Ornament to fancy, and bake in a moderate oven for an hour and a half. Serve very hot.

192. MUTTON PUDDING.

Make a crust with six ounces of beef-suet, finely chopped, and seven ounces of flour. Grease a pint pudding-basin, roll out the paste a quarter of an inch thick, put it into the basin; press out the folds, so that the crust is of equal thickness. Lay in the mutton, cut and seasoned as directed in the preceding receipt. Add the gravy made from the bones, cover over with a circular piece of paste; make it adhere by pressing it down; tie a cloth over, put it into boiling water, and boil for three hours and three-quarters. Turn out carefully, and serve very hot.

193. FRIED SHEEP'S BRAINS, WITH WHITE SAUCE.

Free the brains from skin and fibres; lay them in hot water, with a teaspoonful of vinegar in it, for half an hour; well wash them in cold water, and dry them in a cloth. Dip the brains in

dissolved butter (for four sets, two ounces), and dredge them over with baked flour; then dip them in beaten egg, and strew them over with fine dried crumbs of bread. Fry in plenty of boiling lard to a pale brown colour; fry *slowly* for twenty or twenty-five minutes. Serve, neatly placed round the dish, with the following sauce in the centre:—Boil a quarter of a pint of new milk, with the thin peel of half a lemon, half a shalot, half a bay leaf, half a laurel leaf, and half a saltspoonful of salt; let it simmer ten minutes; beat the yolks of two fresh eggs, strain the milk, stir in the eggs; add the strained juice of half a lemon and four drops of tarragon vinegar.

194. STEWED SHEEP'S BRAINS.

Have four or five sets of brains; trim off the skin and fibres, and put them into hot water, with a teaspoonful of vinegar, and let them remain for half an hour. Wash them in cold water and drain them on a sieve; season with a teaspoonful of salt, a saltspoonful of pepper, the sixth part of a nutmeg, grated; dredge both sides with baked flour, and fry in dissolved butter (two ounces) for six minutes, just to colour the surface; place them in a bright stewpan. Peel, and fry in the same butter, twelve small white onions till of a pale brown colour; put them with the brains. Mix a tablespoonful of baked flour with half a pint of stock (No. 1); add a tablespoonful of Harvey-sauce, a dessertspoonful of mushroom ketchup; pour in the gravy, and simmer gently for three-quarters of an hour; skim, and shake the stewpan frequently. Add a wineglassful of any wine, and serve immediately.

195. BROILED SHEEP'S KIDNEYS.

Take off the skin and cut the kidneys in half; put them on an iron skewer, dip them into oiled butter, sprinkle them slightly with pepper and salt; put them on a girdiron, over a bright fire, and broil for eight or ten minutes; withdraw the skewer, and serve on a very hot dish.

196. STEWED KIDNEYS.

Have six or eight sheep's kidneys; trim off the skin, and cut each into four pieces; put them into a stewpan, with three ounces

of butter, two shalots, finely chopped, a teaspoonful of chopped parsley, half a saltspoonful of pepper, the same of salt; put it over a quick fire; shake the pan continually; dredge in a tablespoonful of baked flour; add a dessertspoonful of mushroom ketchup; simmer twenty minutes; pour in a wineglassful of sherry, boil up, and serve very hot.

197. SCOTCH HAGGIS.

Well wash and cleanse a sheep's pluck and the small fat tripe and boil for half an hour; remove all pipe and skin, and mince the meat quite small; dry in an oven a teacupful of the best oatmeal, chop fine two onions and one pound of beef-suet; add these, and season with a dessertspoonful of salt, a large teaspoonful of black pepper, and a grain of cayenne. Have a sheep's paunch well cleaned and perfectly whole; mix three-quarters of a pint of beef gravy with the mince, put it into the paunch, sew it up loosely, tie it in a cloth, leaving room to swell, and boil slowly in plenty of water for three hours and a half. Serve very hot, placing the paunch in a deep dish or tureen.

198. SHEEP'S-HEARTS, ROASTED.

Soak the hearts in water, and thoroughly cleanse them; cut away the pipe and all rough pieces; make a stuffing with two ounces of beef-suet, one ounce of bread crumbs, a saltspoonful of mixed sweet herbs, a teaspoonful of chopped parsley, the hard boiled yolk of one egg, the twelfth part of a nutmeg, a grain of pepper and salt, half a shalot, finely chopped, the juice of half a lemon, and one beaten egg; mix these ingredients well together, and fill the hearts. Butter some foolscap paper, and tie over the hearts; roast or bake three-quarters of an hour, well basting all the time; take off the paper a quarter of an hour before serving. Make a gravy with a quarter of a pint of stock, a teaspoonful of mushroom ketchup, a teaspoonful of rice flour, a saltspoonful of chutney-sauce, and a tablespoonful of any wine. Serve *very hot*.

199. POTTED MUTTON.

(Second dressing.)

Cut up half a pound of lean roast mutton and a quarter of a pound of boiled tongue; pound to a smooth paste; season with a

teaspoonful of anchovy-sauce, half a mustardspoonful of fresh-made mustard, a saltspoonful of white pepper, a quarter of a grain of cayenne, and three ounces of dissolved butter; continue to pound till perfectly smooth and all the ingredients well mixed; press it into a raised pie-dish; smooth the top over with a knife; add an ounce of dissolved butter. To be kept in a cool place.

200. SHEEP'S TONGUES.

Well wash the tongues, and rub into each a tablespoonful of salt, a teaspoonful of moist sugar, and a teaspoonful of vinegar. Let them lay in pickle four or five days; put them into boiling water, and simmer for three-quarters of an hour; take off the skin, trim round the root, and serve cold for breakfast.

LAMB.

201. FORE-QUARTER OF LAMB.

This joint should weigh about nine pounds (rather less than more); should be jointed and trimmed by the butcher, and have very little of the scrag left on. Cover it with white paper, spread thickly with sweet dripping (or butter), hang it before a large fire, and roast for two hours and a quarter, constantly basting. Three-quarters of an hour before serving, take off the paper; dredge the lamb slightly with baked flour; continue to baste till of a delicate brown colour in every part; just before taking it up, baste with an ounce of dissolved butter. Place the joint on a hot dish, and, with a sharp knife, divide the shoulder from the ribs; rub the ribs over with a thin slice of fresh butter (about an ounce), and drop equally over the strained juice of a small lemon; then replace the shoulder. Pour off the fat; add a teacupful of boiling water and a saltspoonful of salt to the gravy dripped from the lamb; pour the gravy into the dish (not over the meat), and send to table immediately, with mint-sauce in a tureen, and a separate hot dish to receive the shoulder.

202. MINT SAUCE.

Chop the leaves of fresh, well-washed mint, quite fine; mix equal quantities of mint, moist sugar, and good vinegar, about two tablespoonfuls of each

203. RIBS OR TARGET OF LAMB.

Follow the preceding receipt, allowing an hour less time; serve as directed, omitting the lemon and butter. Mint-sauce always required with roast lamb.

204. SADDLE OF LAMB.

A saddle will weigh about eight pounds. Cover it with paper, and roast (basting constantly) before a *good* fire for two hours; half an hour before serving, remove the paper; dredge

the lamb with baked flour, and baste till nicely browned. Place the saddle on a hot dish, the fat side uppermost; pour off the fat; add a teacupful of boiling water and a saltspoonful of salt to the gravy dripped from the lamb; pour it into the dish (not over the lamb), and send to table immediately; serve mint-sauce in a tureen.

205. HAUNCH OF LAMB.

A haunch being thick, requires to be roasted at a distance, allowing seventeen minutes to the pound; in all else, follow the preceding receipt.

206. SHOULDER OF LAMB.

A shoulder will require roasting, before a good fire, eighteen minutes to the pound. Ten minutes before serving, dredge it with baked flour; sprinkle it with a saltspoonful of salt, and finish with half an ounce of dissolved butter; pour away the dripping; add half a teacupful of boiling water to the gravy. Place the lamb on a hot dish; pour the gravy into the dish, and serve, with mint-sauce, made with equal quantities of mint, moist sugar, and vinegar.

207. ROAST LEG OF LAMB.

Follow the preceding receipt, allowing twenty-two minutes to the pound.

208. LAMB CHOPS.

Chops should be cut from the loin, avoiding the chump end; each should be the width of the bone. Season four ounces of fine crumbs of bread with a teaspoonful of salt, a saltspoonful of white pepper, and a tablespoonful of finely chopped parsley; dip the chops into beaten egg, then into the crumbs, and fry in lamb's dripping (at a distance from the fire) till nicely browned on both sides (about eighteen minutes); serve on a hot dish, with fried parsley in the centre. Pick and wash a large bunch of parsley, and let it remain in cold water, with a teaspoonful of salt in it, for two hours; put half a pound of sweet dripping into the frying-pan, and, while boiling, dip the parsley in three times; it should be crisp and green.

209. BOILED LEG OF LAMB.

Put the lamb into sufficient cold water just to cover it; boil up quickly; skim; then simmer as gently as possible till done, allowing nineteen minutes to the pound, *after it boils.* When it has simmered three-quarters of an hour, add a dessertspoonful of salt. Serve with caper-sauce made as follows:—Take half a pint of the liquor the lamb is boiled in; stir into it three ounces of butter, kneaded with a tablespoonful of baked flour; boil ten minutes; chop a tablespoonful of capers; add these; then stir in a tablespoonful of thick cream. Place the lamb on a hot dish, the skin downwards; pour over half of the sauce, and the remainder serve in a tureen; garnish with young carrots and mashed or whole young turnips.

210. BOILED NECK OF LAMB.

Put a neck of lamb into sufficient cold water to just cover it; boil up quickly; skim; then simmer very gently for an hour. Knead a small tablespoonful of baked flour with two ounces of butter, and stir into the third of a pint of the liquor the lamb is boiled in; boil ten minutes; then add a dessertspoonful of finely chopped parsley; boil fast for three minutes. Place the lamb on a hot dish, bones downwards; pour the sauce over, and garnish with plain boiled young turnips. Serve very hot.

NOTE.—The liquor will make excellent 'economical soup'—*see* receipt—or can be added to any stock.

211. MINCED LAMB.

(Second dressing.)

Mince about one pound of either roast or boiled lamb; season it with a saltspoonful and a half of white pepper, two saltspoonfuls of salt, the sixth part of a nutmeg, grated, one shalot, finely chopped, a teaspoonful of chopped parsley, and two dessertspoonfuls of baked flour; add three-quarters of a pint of gravy (made with the bones) and two ounces of butter; stir frequently, and simmer gently for twenty minutes. Serve with a wall of spinach round the dish. Well wash and pick the spinach, put it into a quart of boiling water, with a tablespoonful of moist sugar and a dessertspoonful of salt; press it well into the water, and boil

fast (uncovered) for a quarter of an hour; drain and press out all the water. Chop it fine, put it into a saucepan, with half an ounce of butter, and stir over the fire till it boils; then serve as directed.

212. CURRIED LAMB.

(Second dressing.)

Cut up about three-quarters of a pound of cold lamb into neat pieces an inch square; trim off all fat and skin. Knead a teaspoonful of flour, a tablespoonful of curry-powder, and a quarter of a pound of good butter into a soft paste; peel and slice thin three moderate-sized onions, and fry them in the curry butter till tender and browned; then put in the lamb, and stir for ten minutes; add a small teaspoonful of salt, two tablespoonfuls of cocoa-nut milk, or cream; stir in the juice of a small lemon, and serve at once, with plain boiled rice in a separate dish or placed round the curry, as may be preferred. Wash half a pound of the best rice, throw it into a quart of hot water, with a teaspoonful of salt, and boil for twenty minutes; stir frequently, to keep each grain separate; drain on a sieve before the fire or in the oven for three minutes.

213. LAMB CUTLETS, WITH WHITE SAUCE.

(Second dressing.)

Cut up any joint of cold roast lamb into slices the third of an inch thick; trim them into neatly formed cutlets; season four ounces of fine crumbs of bread with a saltspoonful of white pepper, two saltspoonfuls of salt, a teaspoonful of mixed sweet herbs (in fine powder), a tablespoonful of finely chopped parsley, and the sixth part of a nutmeg, grated; beat one egg, dissolve an ounce of butter. Dip the cutlets into the butter, then into the crumbs; let them stand in a cool place for ten minutes; then dip them into the egg, and again into the crumbs, and fry in two ounces of dissolved butter for ten minutes. Place the cutlets round the dish, and serve, with the sauce made as follows:—Put the bones of the lamb into a saucepan, with a pint of cold water, a small onion, two cloves, a bay leaf, four sprigs of parsley, and boil till reduced to the third of a pint; knead an ounce of butter with a dessertspoonful of baked flour, and stir in; boil five

minutes, then strain; put the sauce again into the saucepan; add the well beaten yolks of two eggs; simmer for two minutes, and serve in the centre of the cutlets.

214. BROILED BLADE-BONE OF LAMB.

(Second dressing.)

Take the remains of a shoulder of lamb, and score it, by cutting the meat through to the bone at half-inch distances; rub into the incisions a teaspoonful of white pepper, a teaspoonful of salt, and a saltspoonful of flour of mustard; broil, at a distance, over a clear fire for a quarter of an hour; place the lamb on a hot dish, rub it well over with butter and the juice of a lemon. Serve very hot.

NOTE.—The time for broiling, and the quantity of seasoning, must depend on the quantity of meat on the bone. The receipt is for one pound and a half, or more.

215. PELAU.

(An Indian receipt.)

Chop three onions, a quarter of a clove of garlic, and a quarter of a pound of Sultana raisins; knead two tablespoonfuls of curry-powder with two ounces of butter, and fry with the raisins and onions for ten minutes. Trim the fat off five lamb cutlets, put them with the onions, add a teaspoonful of salt, and simmer for three-quarters of an hour. Wash three-quarters of a pound of rice, put it into a pint of any stock, and boil slowly for a quarter of an hour; drain off the gravy. Add to the rice three ounces of butter and a saltspoonful of salt; stir till it becomes a bright yellow colour; then put in sufficient gravy to moisten it, the eighth part of a nutmeg, grated, the grated rind of half a lemon, a quarter of a saltspoonful of mixed sweet herbs; stir and simmer till the rice is quite tender (about a quarter of an hour), and every grain separate. Add a gill of thick cream; lay half of the rice on a hot dish, add the strained juice of half a lime or a lemon to the cutlets; lay them with their sauce on the rice, cover them over with the remainder of the rice, and serve immediately.

216. LAMB CUTLETS, WITH CUCUMBERS.

Peel three cucumbers, about six inches long; cut them into two, split each piece into three, and remove the seeds; put the

cucumbers into a quart of cold water, with a tablespoonful of salt and a wineglassful of vinegar, and let them remain for three hours; drain off the water. Knead a quarter of a pound of good butter with two dessertspoonfuls of dried flour, a grain of cayenne, the eighth part of a nutmeg, grated, and a teaspoonful of sifted loaf sugar; put it into a bright stewpan, and shake over the fire till of a pale yellow colour; then put in the cucumber and simmer very gently for twenty minutes; shake the pan frequently; add a gill of stock (No. 2); continue to simmer for ten minutes. Add the strained juice of a small lemon, and serve, poured over the cutlets, cooked as follows:—Have eight cutlets from the best end of the neck, trim off the fat, and bare the bone about an inch. Mix a saltspoonful of salt, half a saltspoonful of pepper, and a dessertspoonful of finely chopped parsley; season the cutlets, and fry them to a pale brown colour in dissolved butter (a quarter of a pound). They will require eighteen minutes to fry slowly.

217. STEWED LAMB AND PEAS.

Any part of lamb will do, but the neck is the best; cut it into neat chops (about one pound and a half); season with a saltspoonful and a half of salt, a saltspoonful of white pepper, and a dessertspoonful of dry flour; fry in butter (an ounce) till of a pale brown colour on both sides (eight minutes). Chop, quite small, two shalots, and four white leaves of a lettuce; put them into a stewpan, with an ounce of butter, a teaspoonful of sifted loaf sugar, two leaves of tarragon, and a teaspoonful of chopped parsley. When the butter is dissolved, put in the chops and three-quarters of a pint of any stock or water; simmer very gently for twenty minutes. Add a pint of very young fresh-shelled peas, half a saltspoonful of salt, and a teaspoonful of loaf sugar; continue to simmer till the peas are quite tender; which, if young and fresh, will be a quarter of an hour. Place the lamb neatly on a hot dish, pour over the peas, and serve at once.

218. LAMB-PIE.

Cut about two pounds of neck of lamb into thin chops; take off nearly all the fat and all rough pieces; chop the bones off short; season with three saltspoonfuls of salt and two saltspoon-

fuls of white pepper. Put the meat into a pie-dish that will just contain it, and pour over half a teacupful of cold water. Make a paste as follows:—Put half a pound of dry flour into a basin; squeeze the juice of half a lemon into a teacupful of cold water, and mix sufficient into the flour to make it into a stiff paste; lay it on the pasteboard, knead it flat, put into the centre seven ounces of good butter, roll it out three times, always the same way; then let it stand for two or three hours; line the edge of the dish with strips three-quarters of an inch broad; wet the surface; roll the remainder out as nearly as possible the size of the dish, cover it, press the edge to make it adhere; shave off the rough edge with a sharp knife, notch it round at half-inch distances; make a small hole in the centre; ornament with leaves of paste, and bake in a well heated oven for an hour and a half.

219. LAMB'S FRY.

Have a lamb's fry of about one pound and a half weight, and quite fresh; wipe the liver, which should be in slices the third of an inch thick, dredge it with baked flour, and set it aside. Put the remainder of the fry into a quart of hot water, with a teaspoonful of salt; boil up for three minutes; drain; then fold the fry in a clean cloth to dry. Rub about three ounces of crumb of bread through a fine wire sieve; season it with a saltspoonful of salt, the sixth part of a nutmeg, grated, the peel of half a lemon, grated, half a saltspoonful of white pepper, and a dessertspoonful of chopped parsley; beat one fresh egg; dip each piece of the fry into the egg, then into the crumbs, and fry in butter (six ounces) till of a pale brown colour on both sides (about twelve minutes); drain on a sieve before the fire; fry the liver eight minutes; place it round the dish, and the remainder of the fry in the centre; garnish with fried parsley. Serve very hot, with or without the following sauce in a tureen:—Peel and wash eight button mushrooms, chop one shalot; put them into a saucepan with the strained juice of a small lemon, a wineglassful of Marsala, a saltspoonful of sifted sugar; boil up; add a teacupful of any good stock, mixed with a dessertspoonful of baked flour; boil and skim for ten minutes; then serve.

220. LAMB'S HEAD AND PLUCK.

Well wash a lamb's head and pluck; put them into a large saucepan, with a good-sized onion, a quarter of a clove of garlic, a carrot, a turnip, a small bunch of sweet herbs, three cloves, a laurel leaf, a bay leaf, a tablespoonful of salt, and five pints of cold water; boil up quickly, skim, and simmer for an hour. Take them out of the saucepan; split the head; take out the tongue and brains, and fold the head in a clean cloth to dry; mince the liver, the heart, half of the lights, the tongue (having taken off the skin), and the brains; season the mince with a saltspoonful of salt, two saltspoonfuls of pepper, a grain of cayenne, the sixth part of a nutmeg, grated, and two tablespoonfuls of baked flour; put it into a bright stewpan, with a quarter of a pound of butter, three-quarters of a pint of the liquor, strained, a tablespoonful of mushroom ketchup, a tablespoonful of Harvey-sauce, and a teaspoonful of soy; stir frequently, and simmer gently for half an hour; brush the head over with beaten egg; strew it with fine dried crumbs of bread, and bake it in a moderate oven for three quarters of an hour; baste frequently with dissolved butter (three ounces); place the mince on a hot dish and the head (which should be a pale brown colour) in the centre, and serve at once.

BEEF.

221. ROAST BEEF, RIBS OR SIRLOIN.

Beef should be kept a week or ten days when the weather will permit. Wipe the joint with a clean cloth, envelope it in thin paper, thickly spread with sweet beef-dripping; place the screen before the fire half an hour before putting down the beef, hang the joint before the fire for the first quarter of an hour *near*; baste; then withdraw it to a distance, and let it roast slowly till done; baste frequently from the commencement; half an hour before serving take off the paper, dredge the beef slightly with *baked* flour, and baste it with two ounces of dissolved butter; place the beef on a hot dish; pour the dripping off; add a teacupful of boiling water and half a saltspoonful of salt to the gravy dripped from the beef; pour it into the dish; garnish with horseradish, and serve at once. The time as follows:—To be underdone, eleven minutes to the pound; with the gravy in, fourteen minutes; to be well done through, seventeen minutes; in frosty weather, two minutes to the pound must be added in each case.

NOTE.—Horseradish, scraped or grated, or made into sauce as follows, should always be served with roast beef.

222. HORSE-RADISH SAUCE.

Wash a good-sized stick of horseradish; scrape off the outside, then grate it to powder; put it into a sauce-tureen, with a saltspoonful of flour of mustard, half a saltspooonful of dry salt, half a grain of cayenne, and four tablespoonfuls of good sweet cream; mix well; then add, by degrees, two tablespoonfuls of French vinegar or strained lemon juice.

NOTE.—The yoke of one egg and three tablespoonfuls of Lucca oil may be substituted for the cream.

223. BEEF, WITH ACID SAUCE.

(Second Dressing.)

Chop two onions and one mushroom, put them into a stewpan, with two ounces of butter, a small teaspoonful of salt, a saltspoonful of pepper, a teaspoonful of flour of mustard, a tea-

spoonful of grated horseradish, and a quarter of a grain of cayenne; fry till the onions are a bright brown colour; dredge in a a dessertspoonful of baked flour; add half a wineglassful of vinegar, and half a pint of beef gravy; cut some neat slices of cold beef (three-quarters of a pound), without fat or gristle; lay them in the stewpan, and simmer as gently as possible for a quarter of an hour. Stir in a tablespoonful of any wine, and serve immediately.

224. BEEF, WITH MUSHROOMS.

(Second Dressing.)

Cut up into neat slices about three quarters of a pound of cold roast beef, take off the fat, skin, and gristle; season with a teaspoonful of salt, a saltspoonful of pepper, and half a grain of cayenne; rub a pie-dish four times across the bottom with fresh-cut garlic; put in half of the beef, one finely-chopped shalot, four moderate-sized mushrooms, peeled and washed, an ounce of butter, in small pieces, then the remainder of the beef, four more mushrooms, another ounce of butter, a dessertspoonful of vinegar, and two tablespoonfuls of beef gravy; cover closely, and bake in a moderate oven for three quarters of an hour. Serve on a very hot dish.

225. BEEF, WITH TRUFFLES.

(Second Dressing.)

Cut up into thin slices about a pound of cold roast beef; take off all the outside, fat, and gristle; chop two shalots quite small; clean and cut into thin slices three truffles; put the shalot into a pie-dish, with an ounce of butter; season the beef with a teaspoonful of salt, a saltspoonful of pepper, half a grain of cayenne; lay half of it in the dish, spread the truffles over, put in an ounce of butter: then the rest of the beef; pour over a gill of beef gravy and a tablespoonful of mushroom ketchup; lay on the top another ounce of butter, cover closely with a dish, and bake in a slow oven for three-quarters of an hour. Turn the beef and gravy on to a very hot dish, and serve.

226. BEEF, WITH SAVOURY RICE.

(Second Dressing.)

Cut some slices off cold sirloin of beef a quarter of an inch thick (about pound and a quarter); trim off the fat and gristle;

dip each piece into fine salad oil, and then into lemon juice, and let them remain for two hours; then dredge both sides with baked flour, and season with a small teaspoonful of salt, a saltspoonful of pepper, a saltspoonful of flour of mustard, a saltspoonful of loaf sugar, half a grain of cayenne, and two shalots, finely chopped. Make a stewpan hot, rub the bottom twice across with garlic, put in two ounces of butter, and when it is dissolved put in the beef; add half a pint of gravy, and half a teacupful of pickled mushrooms, but none of the vinegar; shake the pan, and simmer very gently for half an hour; skim frequently; add two tablespoonfuls of Marsala, and serve immediately, with savoury rice round it.

227. SAVOURY RICE.

Wash half a pound of rice, and boil it in a quart of water for ten minutes; then drain; put it into a stewpan, with two ounces of butter, a teaspoonful of salt, a teaspoonful of loaf sugar, half a saltspoonful of white pepper, the eighth part of a nutmeg, grated, the rind of half a lemon, grated, and the strained juice, half a pint of good gravy, and a teaspoonful of chutney sauce; stir, and simmer till the gravy is entirely absorbed, about a quarter of an hour. Serve immediately.

228. BEEF-PIE, POTATO CRUST.

(Second Dressing.)

Boil five potatoes, mash them quite smooth, add a saltspoonful of salt, three ounces of dissolved butter, and the beaten yolk of one egg; beat with a wooden spoon till perfectly light. Cut about three-quarters of a pound of cold roast beef into thin slices, take off the fat, skin, and gristle; season with a *small* teaspoonful of salt and a saltspoonful of pepper; spread a layer of potato in a shallow pie-dish, lay in the beef, pour over a teacupful of beef gravy and a tablespoonful of Harvey-sauce; cover over with potato; smooth over the top with a knife; bake in a moderate oven for half an hour. Serve immediately.

NOTE.—This pie may be made of any cold meat—poultry or fish—and if preferred, the meat can be minced. It will be found very good if carefully made.

229. BEEF CUTLETS IN PAPER.

(Second dressing.)

Mince as fine as possible three-quarters of a pound of cold roast beef, two ounces of fat bacon, one mushroom, and three blades of chives, or half of a shalot; add a saltspoonful of salt, a saltspoonful of pepper, a quarter of a grain of cayenne, a mustardspoonful of fresh-made mustard, the yolk of one egg beaten with a tablespoonful of beef gravy and a dessertspoonful of sherry; mix well, and form the mince into six cutlets; dip them into dissolved butter (two ounces), dredge them lightly with dried flour, and stand them in a cold place for an hour. Season two ounces of fine crumbs of bread with a saltspoonful of mixed sweet herbs, in powder, half a saltspoonful of salt, and the eighth part of a nutmeg, grated; beat one egg; dip each cutlet into the egg, then into the crumbs. Butter thickly six half-sheets of foolscap paper, put in the meat, fold over the edges to the form of a small cutlet, place them on a tin dish, and bake in a moderate oven for twenty-five minutes. Serve in the paper.

230. BEEF CUTLETS, WITH MASHED POTATOES.

(Second dressing.)

Cut into small pieces three-quarters of a pound of cold roast beef, pound it in a mortar till in a paste; season with a saltspoonful of pepper, a saltspoonful of salt, a quarter of a grain of cayenne, the eighth part of a nutmeg, grated, a small teaspoonful of good anchovy-sauce, a mustardspoonful of fresh-made mustard, one shalot pounded, and the strained juice of a lemon; mix in a tablespoonful of beef gravy, add two ounces of dissolved butter. Form the paste into six cutlets, dip them into dissolved butter, dredge *dried* flour over both sides; dip them into beaten egg, strew them over with fine crumbs of bread; dip them again into egg, and dredge over more crumbs. Place them in a bright tin dish, with a piece of butter as big as a nut on each, and bake in a quick oven for a quarter of an hour, or fry them in a little butter. Boil seven or eight potatoes, drain off the water, beat them with a wooden spoon till in fine powder; add two ounces of butter, a small teaspoonful of salt, two tablespoonfuls of cream or new

milk; beat till quite light. Serve, on a very hot dish, in the form of a cone, and place the cutlets round.

NOTE.—This dish may be served with broiled mushrooms, spinach, or endive instead of potatoes.

231. MINCED BEEF, WITH ITALIAN PASTE.
(Second dressing.)

Mince one pound of cold roast beef, free from fat or skin; peel and chop one large mushroom and two shalots; put them with the mince, and season with a saltspoonful and a half of white pepper, two saltspoonfuls of salt, a saltspoonful of flour of mustard, the tenth part of a nutmeg, grated, and a tablespoonful of baked flour; cover it over, and let it stand till the paste is made. Rub an ounce of fresh butter into six ounces of baked flour; moisten with the yolk of a large egg, beaten with a wineglassful of cold water: knead to a firm smooth paste. Roll it out the eighth of an inch thick, cut it into strips the eighth of an inch wide, and three inches long, and let it stand in an airy place two or three hours; then dry it in a quick oven for five minutes; have a pint of good gravy or stock, put into it two tablespoonfuls of grated Parmesan cheese, a teaspoonful of made mustard, a saltspoonful of salt; boil up, put in the paste, and boil for half an hour. Put the mince into a stewpan, with a gill and a half of good gravy, a teaspoonful of soy, a teaspoonful of chutney, and two tablespoonfuls of Harvey-sauce; simmer very gently for half an hour. Drain the paste on a sieve, lay it round the dish; put the mince in the centre, and serve very hot.

232. AITCH-BONE OF BEEF, BOILED.

Put the joint into an iron pot, and cover it with cold water; boil up slowly, skim, then simmer as gently as possible till done. To be slightly under-done, allow eleven minutes to the pound; just done, twelve minutes; and *well-done*, thirteen minutes, after at boiling heat. In frosty weather, add a quarter of an hour to the whole time. If carrots be boiled with the beef, they will require an hour and three-quarters or two hours, according to size. Place the beef on a hot dish, the broad side downwards: pour over it three-quarters of a pint of the liquor, garnish with carrots and serve.

NOTE.—Reserve the liquor in an earthen pan for soup. For second dressings of salt beef, *see* 'Plain Cooking' receipts—also for soups.

233. STEWED BRISKET OF BEEF, WITH FRENCH BEANS.

Have a neatly cut square piece of brisket of beef, about sever pounds; hang it before a quick fire for half an hour to brown; baste it well; put it into a stewpan, with three chopped onions, fried brown, and sufficient water to reach the top, but not quite cover it; boil up, and skim; then add a teaspoonful of pepper, a teaspoonful of fresh-made mustard, a dessertspoonful of soy, a tablespoonful of anchovy-sauce, a teaspoonful of moist sugar, two tablespoonfuls of mushroom ketchup, the eighth part of a nutmeg, grated, and a dessertspoonful of vinegar; simmer gently for four hours and a half, skimming frequently; add one pound of French beans, strung, and washed in salt and water, but not cut, a wine-glassful of vinegar, mixed with a tablespoonful of baked flour; continue to simmer another hour, and serve—the beef in the centre, and the beans round the dish.

234. BRISKET OF BEEF, STEWED WITH PICKLES.

Have a nicely cut piece of brisket, about six pounds; hang it before a good fire to roast for one hour; dredge it lightly with flour and baste well. Chop one onion, cut into half-inch squares, one carrot, one turnip, and a small head of celery; put them into a stewpan, with two ounces of butter, and fry till brown; lay in the beef, with a pint and a half of stock or water; boil up quickly; skim; then simmer very gently for two hours. Mix together a tablespoonful of flour, a teaspoonful of mustard, a teaspoonful of sugar, a teaspoonful of curry-powder, a saltspoonful of pepper, a dessertspoonful of soy, a dessertspoonful of anchovy-sauce, two tablespoonfuls of Harvey-sauce, a tablespoonful of mushroom ketchup, and two tablespoonfuls of the vinegar of mixed pickles; stir these into the gravy, and continue the simmering two hours longer, skimming frequently; add a breakfast-cupful of mixed pickles, cut into inch lengths; simmer another hour; then serve very hot.

235. STILTON OF BEEF, STEWED.

Two ribs of beef, boned, and rolled by the butcher. Follow the preceding receipt, simmering only three hours instead of five. Weight, about seven pounds.

236. SPICED AND PRESSED BEEF.

Have a piece of brisket of beef, twelve inches long and seven wide. Mix well together the following ingredients, and rub into the beef on both sides:—Two pounds of salt, an ounce and a half of saltpetre, half an ounce of salt of prunella, a quarter of a pound of moist sugar, a quarter of a drachm of powdered cloves, a quarter of a drachm of powdered mace, half a drachm of powdered allspice, a quarter of an ounce of black pepper, a quarter of an ounce of bruised mustard-seed, a drachm of bruised coriander-seeds, and a clove of garlic, chopped fine. Let the beef remain in this pickle five days, turning and rubbing it daily. Dress it as follows:—Put the beef into plenty of cold water; boil up slowly; skim; then simmer as gently as possible for four hours; take it out, remove the bones, roll it up, skin outwards, as tightly as possible; sew it up in a strong cloth, and simmer for two hours longer; put it between two boards, with a heavy weight upon the upper one. When cold, take off the cloth: may glaze or not, as preferred, when served.

237. FILLET OF BEEF.

Have a piece of the under-side of sirloin of beef, about three pounds. Mix the strained juice of a lemon with a teaspoonful of salt, a saltspoonful of pepper, a saltspoonful of sugar, and a finely chopped onion; rub this well into the beef, and let it remain all night. Take off the skin and fat; lard the round side thickly and deeply with fat bacon. Put a slice of fat bacon into a stewpan; place the beef upon it; cover the larding with writing paper, thickly buttered; put round the beef a carrot, an onion, half a head of celery, all sliced, a piece of garlic as big as a pea, the trimmings of the beef, four sprigs of parsley, one sprig of thyme, a laurel leaf, a bay leaf, two cloves, two allspice, four peppercorns, a saltspoonful of salt, half a saltspoonful of pepper, and sufficient stock (No. 1) just to reach the larding; put the stewpan over a brisk fire for a quarter of an hour; then place it where it will simmer *very* gently for two hours. Take out the beef; place it in a slow oven; rub the gravy through a fine sieve; take off all the fat. Mix a dessertspoonful of baked flour with a tablespoonful of mushroom ketchup and a tablespoonful of

either wine or brandy, and stir into the gravy; boil quickly for eight minutes. Place the beef on a dish; take off the paper; pour the sauce into the dish, and serve immediately.

238. BROILED RUMP STEAK.

Have the steak cut half an inch thick, and in one piece. Put it on the gridiron, over a bright quick fire, till done; eight minutes, *under-done*; ten minutes, *with the gravy in*; twelve minutes, *well-done*. Put it on a hot dish, rub an ounce of butter quickly over both sides, and sprinkle it with half a saltspoonful of salt and a quarter of a saltspoonful of pepper. Serve *immediately*.

NOTE.—Use steak-tongs for turning, or if you have not those, place a fork in the fat.

239. RUMP STEAK, SAVOURY, WITH FRIED POTATOES.

Have the steak cut half an inch thick, broil it as directed in the preceding receipt, have ready two shalots, chopped fine, and the strained juice of a lemon; pour the juice over the steak, and sprinkle it with the shalot. Serve very hot, with fried potatoes round the dish.

240. FRIED POTATOES.

Pare and cut into slices, the eighth of an inch thick, six potatoes, throw them into boiling fat, more than sufficient to cover them, and fry to a pale brown colour, *ten minutes*; then serve.

241. STEWED RUMP STEAK.

Let the steak be well kept and evenly cut, three-quarters of an inch thick, and about one pound and a half weight; dredge it with baked flour; make a stewpan hot, rub it three times across with garlic, put in two ounces of butter and the steak, and fry both sides brown; add three-quarters of a pint of good gravy or stock (No. 1), a saltspoonful of salt, a saltspoonful of pepper, half a grain of cayenne, a mustardspoonful of fresh-made mustard; boil up quickly, skim, and set it where it will *simmer very gently*. Clean, and cut into small balls, with a scoop, one carrot, one turnip, the white part of a small head of celery; peel twelve *small* white onions and twelve button mushrooms; dissolve two ounces of butter, and fry the vegetables till of a pale brown colour.

When the steak has been simmering an hour, put in the vegetables, skim constantly, and continue to simmer twenty minutes. Mix a tablespoonful of baked flour, a tablespoonful of mushroom ketchup, a teaspoonful of soy, a teaspoonful of anchovy-sauce, the strained juice of a lemon, and when quite smooth, stir it into the gravy; simmer ten minutes longer, add half a gill of port wine, and serve immediately.

242. STEWED RUMP STEAK, WITH OYSTERS.

Have a rump steak three-quarters of an inch thick, to weigh one pound and a quarter, and two dozen of fresh-opened oysters. Put into a stewpan an onion, sliced, half a carrot, sliced, and two ounces of butter: when the butter is dissolved, lay in the steak, and slightly brown both sides; strain the liquor of the oysters, and put in sufficient to reach the surface of the steak, but not to cover it; add a saltspoonful of pepper, a mustardspoonful of fresh-made mustard, one clove, three allspice, a small blade of mace, four sprigs of parsley, and simmer very gently for an hour and a half; take out the steak, strain the gravy, mix with it a tablespoonful of baked flour, boil up; put back the steak; take off the beards, and put in the oysters; simmer six minutes, and serve.

243. RUMP STEAK, WITH SHARP SAUCE.

Cut the steak, about one pound and a half, three-quarters of an inch thick; rub a stewpan six times across the bottom with garlic; put in the steak, with two ounces of butter, and brown it on both sides. Season with a teaspoonful of salt, a saltspoonful of pepper, a teaspoonful of grated horseradish, a teaspoonful of chopped chives or chalot, a teaspoonful of chopped parsley, a mustardspoonful of mustard, a teaspoonful of moist sugar; add the strained juice of a lemon, and six tablespoonfuls of good gravy; simmer gently for three-quarters of an hour. Peel and chop quite small two moderate-sized mushrooms and one truffle; put them into a small saucepan, with half a gill of vinegar; boil quickly ten minutes. Add this to the steak, continue to simmer three-quarters of an hour, then serve.

244. RUMP STEAK PIE.

Have about one pound and a half of tender rump steak, cut the third of an inch thick, divide it into two-inch pieces; season

with two saltspoonfuls of salt, a saltspoonful and a half of pepper; grease the edge of a ten-inch pie-dish, lay in the steak, add half a gill of gravy or water, with a teaspoonful of Oude-sauce in it. Make a paste as follows:—Moisten half a pound of flour with half a gill of cold water and the juice of half a lemon; knead to a firm paste; lay it flat on the board, put in seven ounces of good butter, roll out four times; each time dredge it slightly with flour; let it stand two hours in a cool place. Take a sixth part of the paste, roll it out, and line the edge of the dish; moisten it with water, roll out the remainder to the size of the dish, put it over, press round the edge with the thumb; trim with a sharp knife, notch at inch distances; make a hole in the centre, ornament to fancy, and bake in a moderate oven for two hours and a quarter. Serve immediately.

245. RUMP STEAK PUDDING.

Prepare and season the steak as directed in the preceding receipt; make a paste with half a pound of flour, and seven ounces of beef-suet, finely chopped. Grease a pint pudding-basin, lay in the paste; press it to an equal thickness all round; put in the steak and the gravy or water, cover over with a circular piece of paste; press it to make it adhere; tie a cloth over; put it into boiling water, and boil for four hours. Turn out carefully, and serve immediately.

246. POTTED BEEF.

Take underdone cold roast beef, any part; cut off the fat, gristle, and outside pieces; pound in a mortar till in a paste; to one pound of beef add a saltspoonful of salt, a teaspoonful of anchovy-sauce, a saltspoonful of white pepper, a quarter of a grain of cayenne, the eighth part of a nutmeg, grated, a mustard-spoonful of fresh-made mustard, a tablespoonful of beef gravy, and three ounces of dissolved butter; press it into a raised pie-dish or pots; smooth over the top with a knife, and pour over an ounce of dissolved butter. To be kept in a *cool place.*

247. OX PALATES, STEWED.

Take two palates; put them into hot water for an hour; wash them in three waters, take off the black skin, and cut each palate

into six pieces. Put into a stewpan four slices of fat bacon, one onion, sliced, one carrot, sliced, a piece of garlic the size of a pea, a saltspoonful of mixed herbs, three cloves, a saltspoonful of sugar, a saltspoonful of pepper, a saltspoonful of curry-powder; stand it over the fire to brown the vegetables; add a pint of good stock, a tablespoonful of brandy, a tablespoonful of vinegar, put in the palates; simmer gently for four hours, and skim frequently. Take out the palates, skim off every particle of fat, and strain the gravy. Mix a tablespoonful of rice flour with a tablespoonful of mushroom ketchup and a dessertspoonful of soy, and stir in to thicken the gravy; put in the palates, and simmer another hour; add a wineglassful of port wine, and serve immediately.

248. BOILED OX TONGUE.

If a dried tongue, soak it for twelve hours; put the tongue into cold water, enough to well cover it; boil up slowly and skim; simmer very gently till done. A *large* tongue, to be *well-done*, will require six hours from the time of putting it on, and a small one, from four to five hours. Take off the skin, trim the fat, and cut off the rough part of the root. Have a nicely cut frill of foolscap paper, put it round the root, fasten it with two small silver skewers, and serve.

249. ROLLED OX TONGUE.

Have a fine pickled tongue; put it into a large iron pot, and cover it with cold water; simmer gently for six hours; take off the skin, trim off the outside of the root, and pull out the bones; roll the tongue, the fat inside, and press it into a round tin (a cake-tin will do) that will just contain it; put a plate over the tin with a heavy weight upon it, and let it remain till cold. To be served at breakfast, lunch, or supper.

250. POTTED TONGUE.

Cut some (cold boiled) tongue into thin slices, a little of the fat also; pound it to a paste in a mortar. To one pound of tongue add a teaspoonful of fresh-made mustard, the eighth part of a nutmeg, grated, a saltspoonful of white pepper, a quarter of a grain of cayenne, and two ounces of dissolved fresh butter;

press the meat into a raised pie-dish or into pots; smooth over the top with a knife, and pour over an ounce of dissolved butter.

NOTE.—There are various ways of preparing meat for potting; but this way is simple and always digestible, if good materials be used.

251. TRIPE, FRICASSEED, WHITE, WITH ONIONS.

The tripe must be quite fresh. Have about two pounds; cut it into pieces three inches long and two broad; wash it in cold water, and dry it with a cloth. Lay the tripe in a bright stewpan, with a pint and a half of new milk; simmer as gently as possible for two hours; stir frequently to prevent the tripe burning to the bottom. Peel six or eight moderate-sized onions; put them in with the tripe, and simmer for half an hour; then take them out and chop them quite small; season them with a teaspoonful of salt, a teaspoonful of loaf sugar, a teaspoonful of flour of mustard, a saltspoonful of white pepper, and the tenth part of a nutmeg, grated. Add two dessertspoonfuls of baked flour; stir them into the milk, and simmer a quarter of an hour longer. Add half a gill of thick cream or two ounces of fresh butter, stirred quickly into the sauce. Serve at once, very hot.

NOTE.—The receipt is written for tripe that has been cleaned and boiled by a tripe dresser.

252. FRICASSEE OF TRIPE, BROWN.

Slice thin two Spanish onions, mince fine one large mushroom or two truffles; put these into a stewpan with a quarter of a pound of butter, a saltspoonful of salt, a saltspoonful of pepper, the sixth part of a nutmeg, grated, a saltspoonful of brown sugar, a saltspoonful of flour of mustard, six drops of tarragon vinegar, and a tablespoonful of baked flour; shake the stewpan to prevent the onions burning, and let them braise till brown. Add three quarters of a pint of stock (No. 2). and a tablespoonful of rum or brandy. Cut the tripe (two pounds) into neat pieces, three inches long, scald it for a quarter of an hour; dry it in a cloth, and place it in the stewpan; simmer very gently for two hours and a half. Add the juice of a large lemon and a glass of white wine. Serve very hot.

253. FRIED TRIPE, WITH SHALOT SAUCE.

Well wash two pounds of tripe in cold water, and cut it into pieces three inches long and two broad; put it into a stewpan, with a quart of cold water, a dessertspoonful of vinegar, a teaspoonful of mustard, and a teaspoonful of salt; simmer two hours; drain, and roll the tripe in a cloth to dry. Make a batter with four tablespoonfuls of baked flour, two tablespoonfuls of olive oil or oiled butter, the third of a pint of tepid water, and three eggs; well mix and beat the batter for half an hour; dip each piece of tripe into the batter, and fry in oil, butter, or lard, using sufficient of either to cover the tripe; fry to a pale yellow-brown colour (eighteen minutes). Serve, placed in a circle on a very hot dish, with the following sauce in a tureen.

254. SHALOT SAUCE.

Peel and chop twelve shalots and a quarter of a clove of garlic, put them into a small saucepan, with the strained juice of a lemon, a teaspoonful of finely grated horseradish, a teaspoonful of fresh-made mustard, a saltspoonful of salt, half a grain of cayenne, and half an ounce of butter; stir over a brisk fire for five minutes. Add the third of a pint of new milk; stir five minutes more; beat the yolk of a fresh egg with half a gill of thick cream; stir it into the sauce, boil two minutes, and serve.

255. STEWED COW-HEEL.

Have a fine fresh-boiled cow heel, cut off the meat into pieces two inches square; put the bones and trimmings into a saucepan, with half a pound of gravy beef, a sliced onion, half a carrot, half a head of celery, two cloves, four allspice, six peppercorns, a saltspoonful of salt, a teaspoonful of sugar, a saltspoonful of mustard, and a quart of water; simmer for three hours, and skim frequently. Strain and skim off all the fat. Put the pieces of cow-heel into a stewpan, pour over the gravy, add two tablespoonfuls of chutney-sauce, a dessertspoonful of soy, a saltspoonful of salt, a saltspoonful of pepper, a grain of cayenne, a saltspoonful of tarragon vinegar, and a tablespoonful of mushroom ketchup; simmer gently for three hours. Knead two ounces of butter

with a tablespoonful of baked flour, and stir in; simmer twenty minutes longer, and serve.

NOTE.—Six or eight small mushrooms, or three truffles sliced, put in half an hour before serving will be found an improvement.

256. FRIED COW-HEEL, WITH ONION FRITTERS.

Clean a fine cow-heel, and boil it till very tender, *three hours*; take out all the bones, place the meat compactly together, and put it between two boards with a heavy weight on the top; when cold, cut it into neat round slices the sixth of an inch thick. Peel a Spanish onion or two, and cut into the same number of slices as you have of cow-heel. Make a batter with three eggs, four tablespoonfuls of dried flour, half a pint of milk, and half a gill of cream; beat it for half an hour; dip each piece of cow-heel and each slice of onion into the batter, and fry (*or boil*) in oil (a pint) or butter (half a pound) over a *slow* fire till of a pale brown colour; place heel and onion, alternately, in a circle on the dish, and serve very hot. Twelve minutes will fry the cow-heel, and a quarter of an hour or twenty minutes for the onions.

VEAL.

257. CHUMP END OF THE LOIN OF VEAL, STUFFED AND ROASTED.

Veal should be kept five or six days, weather permitting. Make a stuffing with four ounces of suet, one ounce of lean ham, pounded, the yolk of a hard-boiled egg, an ounce of fine crumbs of bread, a saltspoonful of white pepper, a piled teaspoonful of chopped parsley, a piled saltspoonful of mixed sweet herbs, the tenth part of a nutmeg, grated, the grated rind of half a lemon; chop the suet and egg quite fine, mix all the ingredients; add two well-beaten eggs, leaving out one of the whites; with a sharp knife loosen the skin round the thick part of the joint; place in the stuffing; secure it with skewers. Butter a sheet of white paper, fasten it over the veal, hang it *close* to a good fire for twenty minutes, then withdraw it to a distance, and roast slowly till done, allowing twenty-six minutes to the pound; baste frequently; half an hour before serving remove the paper, that the veal may become nicely browned. Knead two ounces of butter with a dessertspoonful of baked flour, and stir into the third of a pint of boiling water; add half a saltspoonful of salt, and boil ten minutes; pour off the dripping; stir the veal gravy into the melted butter; place the veal on a hot dish, the broad side downwards, pour the gravy over, and serve at once, with a cut lemon on a plate.

258. KIDNEY END OF THE LOIN OF VEAL.

This part, generally, is not stuffed; but if so ordered, follow the preceding receipt. Place a piece of buttered paper over the lean side, hang it close to a good fire for twenty minutes, then at a distance, baste constantly till done, allowing twenty-eight minutes to the pound; half an hour before serving remove the paper, dredge over a little baked flour, half a saltspoonful of salt, and the strained juice of a lemon; continue to baste. Knead two ounces of butter with a dessertspoonful of baked flour, and stir into the

third of a pint of boiling water; simmer ten minutes. Cut a round of bread, the third of an inch thick, off a two pound loaf; take off the crust and outside; toast to a pale brown colour; place the veal upon the toast; pour off the dripping; add the gravy to the melted butter, and pour it over the veal. Serve, with cut lemon on a plate.

259. BEST END OF NECK OF VEAL, ROASTED.

Envelope it in buttered paper, and roast before a *good* fire till done, twenty-five minutes to the pound; a quarter of an hour before serving remove the paper, dredge lightly with baked flour, baste well, and let it become a bright brown colour. Knead two ounces of butter with a dessertspoonful of baked flour, and stir into the third of a pint of boiling water; simmer ten minutes; pour off the fat, and stir the gravy into the melted butter; add half a saltspoonful of salt; place the veal upon a dish; pour the gravy over, and serve, with a cut lemon on a plate.

260. BRAISED VEAL, WITH TRUFFLES.

Take about three pounds of the best end of the neck of veal or middle of the loin, the bones cut short; chop off the chine quite close to the meat. Clean and slice three fresh truffles; with a sharp knife cut off the skin of the veal, the eighth of an inch thick; spread two ounces of butter over it, and place the truffles in rows on the butter; put on the skin, and sew it round with a coarse needle and thread; rub the bottom of a small bright stewpan four times across with garlic; lay in a thin slice of ham (a quarter of a pound); on that put the veal, with the trimmings and the following vegetables round it:—A small carrot, a small onion, a mushroom, cut up into thin slices; put three thin slices of fat bacon on the veal; add half a pint of cold water, a saltspoonful of pepper, a teaspoonful of sugar, the eighth part of a nutmeg, grated, two cloves, a small blade of mace, and a grain of coriander seeds; cover closely, and simmer very gently for two hours and a half, skimming frequently. Take out the veal, skim off all the fat, and rub the gravy, vegetables, and ham through a fine hair sieve; boil up; add a wineglassful of Marsala and a dessertspoonful of brandy, and serve, the gravy poured over the veal.

261. MINCED VEAL, PLAIN.

(Second dressing.)

Chop three-quarters of a pound of cold veal, season with the tenth part of a nutmeg, grated, a saltspoonful of white pepper, a piled saltspoonful of salt, the grated rind of half a lemon, a tablespoonful of baked flour. Rub a stewpan three times across the bottom with a piece of garlic; put in the veal, with a teacupful of gravy and a tablespoonful of mushroom ketchup; simmer very gently for twenty minutes, keeping the mince stirred; add the juice of half a lemon, and serve. Garnish with rolled thin rashers of bacon toasted before the fire, or with three cornered bread sippets fried to a pale brown colour in good butter.

262. MINCED VEAL WHITE.

Prepare and season the veal as directed in the preceding receipt; put it in a stewpan, with a gill of new milk, and simmer gently for twenty minutes, stirring constantly; add half a gill of thick cream, and serve. Garnish with cut lemon.

263. MINCED VEAL.

(Italian fashion.)

Cut into thin slices one pound of cold roast veal, free from skin or fat; mince it fine; season with two saltspoonfuls of salt, a saltspoonful and a half of white pepper, the eighth part of a nutmeg, grated, the grated rind of half a lemon, and a tablespoonful of baked flour. Peel and slice thin three fresh truffles; rub the bottom of a stewpan four times across with fresh-cut garlic; put in an ounce of butter and the truffles, and fry them for eight minutes; then put in the veal, with half a pint of good gravy, and simmer very gently for half an hour; add the juice of half a lemon and two tablespoonfuls of Marsala. Serve in a wall of macaroni boiled as follows:—Soak half a pound of Genoa macaroni in cold water for one hour; then put it into hot water, with a saltspoonful of salt, and simmer till tender, about an hour and a half; wind it round the dish in the form of a wall, and put the mince in the centre.

264. VEAL AND HAM CUTLETS, WITH TARTAR SAUCE.

(Second dressing.)

Pound three-quarters of a pound of cold roast veal and a quarter of a pound of lean ham or tongue; season with a saltspoonful of pepper, a quarter of a grain of cayenne, the eighth part of a nutmeg, grated, half a mustardspoonful of made mustard, a saltspoonful of anchovy-sauce, the grated rind of half a lemon, and the juice; add a tablespoonful of veal gravy, two ounces of dissolved butter; mix well, and form the paste into neat cutlets; dip each into dissolved butter, and dredge them with dried flour; then dip them into beaten egg, and strew them with fine crumbs; do this twice or thrice. Place them on a tin dish, with a piece of butter the size of a nut on each, and bake in a quick oven for a quarter of an hour, Beat the hard yolks of three eggs to a powder, with half a saltspoonful of salt, half a saltspoonful of pepper, and a saltspoonful of flour of mustard; beat the yolk of an egg, and stir it into the rest; add, drop by drop three tablespoonfuls of salad oil, then a saltspoonful of tarragon vinegar and two dessertspoonfuls of white vinegar; beat it till in a thick cream; add a teaspoonful of finely chopped chives, or shalot and gherkin, if chives are not to be had. Place the cutlets round the dish, and the *cold* sauce in the centre.

NOTE.—The sauce should be made two hours before serving, and put in a cool place. Cream may be used instead of oil, if preferred.

265. NEAPOLITAN AGNELLOTTI.

(Second dressing.)

Make a paste with six ounces of baked flour, one ounce of fresh butter, the yolks of three eggs, beaten with a wineglassful of cold water and half a saltspoonful of salt; when well mixed, dredge the board with dried flour, and roll out the paste as thin as a shilling; set it in a cool airy place for three hours to dry. Take half a pound of cold roast veal, cut thin, two ounces of cooked ham, fat and lean, and pound in a mortar; fry in half an ounce of butter, half a clove of garlic, half a shalot, chopped fine, and a dessertspoonful of chopped parsley; add these to the meat, with the tenth part of a nutmeg, grated, a saltspoonful of anchovy-sauce, a saltspoonful of white pepper, a quarter of a grain of cayenne, a tablespoonful of good gravy, a dessertspoonful of Marsala, a

tablespoonful of grated Parmesan cheese, and one well-beaten egg, continue to pound till the ingredients are well mixed and the forcemeat is quite smooth. Cut the paste into pieces three inches *square*; brush each over with beaten egg, and put in a good dessertspoonful of the meat; turn one corner over, and press round the edge, to make the paste adhere. They must be formed in triangular 'turnovers.' When finished, drop one by one into a quart of boiling water, with a dessertspoonful of salt in it, and simmer for five minutes; drain on a sieve. Put into a saucepan a teacupful of good veal gravy, a saltspoonful of anchovy-sauce, a teaspoonful of mushroom ketchup, a mustardspoonful of fresh-made mustard, a wineglassful of Marsala or sherry, two tablespoonfuls of grated Parmesan cheese, and two ounces of butter; stir for five minutes over the fire. Place the agnellotti neatly on a dish, pour over the gravy, sprinkle the top over with a tablespoonful of cheese, and bake in a quick oven for twenty minutes. Serve on the same dish.

266. VEAL CUTLETS.

About one pound and a quarter of fillet of veal, cut the third of an inch thick; cut it into nine or ten oblong pieces, all of the same size; trim off the skin, fat, and the corners; dip each piece into dissolved butter (two ounces), and dredge it lightly with baked flour; let them stand ten minutes; then dip them again into the butter, and strew over both sides some very fine crumbs of bread; fry in six ounces of boiling butter, at a distance from the fire, for twenty minutes: they must be of a pale brown colour on both sides. Strain the butter, and mix into it a dessertspoonful of baked flour, the strained juice of a lemon, half a saltspoonful of salt, and half a gill of boiling water; boil up, skim, and simmer ten minutes (in the frying pan); ten or twelve button mushrooms may be added with improvement. Roll nine or ten thin rashers of bacon, off the ribs, put a skewer through them, and roast in a Dutch oven before the fire, while the cutlets are frying; place the veal and bacon alternately round the dish, and the sauce in the centre. Serve very hot.

267. VEAL CUTLETS IN PAPER.

(Maintenon.)

Mix together the following ingredients: —An ounce of bread crumbs, two ounces of fat bacon, a small shalot, a good sprig of

parsley, a large mushroom (or a truffle), all very finely chopped; add the grated rind of half a lemon, the tenth part of a nutmeg, a saltspoonful of mixed sweet herbs, half a saltspoonful of salt, and half a saltspoonful of pepper. Cut three chops off the best end of the neck of veal, just as thick as the bone; take off the skin and the chine part of the bone; butter three sheets of small foolscap paper with three ounces of butter; dissolve two ounces of butter, dip the cutlets into it, and then into the seasoned crumbs; if not all used, dip them a second time; lay each on a sheet of paper, roll the edge tightly round, preserving the shape of the cutlet, and *boil slowly* in plenty of lard for an hour; drain on a sieve before the fire, and serve in the paper.

268. VEAL CUTLETS, BRAISED, WITH FRESH TOMATOS.

Take one pound and a half of veal cutlet, half an inch thick; trim off the skin, and cut it into eight neat pieces; place the cutlets in a stewpan, with a quarter of a pound of butter: when the butter dissolves, dredge over a dessertspoonful of baked flour, and let them become a pale brown colour on both sides (but *very slowly*). Clean and pound to paste, three anchovies, half a clove of garlic, and an ounce of mild lean ham; peel and slice one small onion and six fine ripe tomatos; add the eighth part of a nutmeg, grated, half a saltspoonful of white pepper, a grain of cayenne, the strained juice of a large lemon, a saltspoonful of vinegar, two tablespoonfuls of Marsala or sherry; put these ingredients all into the stewpan with the cutlets, and simmer as slowly as possible for an hour and a quarter; skim frequently, and shake the stewpan to prevent burning to the bottom. Serve quite hot.

269. GRENATINS OF VEAL.

Have four or five chops off the best end of the neck or loin of veal cut an inch thick; trim off the skin and the bone, leaving only the round piece of lean; lard one side thickly with fat bacon; put the trimmings and bones into a saucepan, with an onion, a carrot, a mushroom, a turnip, a sprig of marjoram, a sprig of thyme, three sprigs of parsley, a bay leaf, two cloves, two allspice, an ounce of lean ham, a teaspoonful of sugar, half a saltspoonful of white pepper, half a saltspoonful of flour of mustard, and a quart of water; boil fast for three hours; skim often; strain, and

let it get cold; rub the bottom of a small stewpan four times across with garlic; put in a quarter of a pound of butter, and when dissolved, lay in the veal, the larding uppermost, and let it become slightly brown. Take the fat off the gravy, and add sufficient to just reach the larding, but not to cover it, and simmer very gently for two hours; skim and baste every ten minutes; take out the veal, skim off the fat; put in a pint of very young fresh-shelled peas and a teaspoonful of sifted sugar; boil quickly (with the lid off) for ten minutes; put the veal in again, and simmer (uncovered) till the peas are tender; turn the gravy, with the peas, on to a dish, and place the grenatins, larding upwards, in the centre, and serve immediately.

270. SMALL FRICANDEAU OF VEAL.

Have either the middle of the loin or the best end of a neck of veal, about three pounds; cut the meat off the bones in one compact piece; trim off the skin and fat, and lard it thickly with fat bacon; rub the bottom of a stewpan three times across with a fresh piece of cut garlic; place in the veal, with the bones and trimmings round it; add a sliced onion, a sliced small carrot, a mushroom, chopped, half of a lettuce, two cloves, a small blade of mace, four allspice, a saltspoonful of salt, half a saltspoonful of pepper, a teaspoonful of moist sugar, and three-quarters of a pint of water; cover the larding with writing paper, thickly spread with butter; simmer as gently as possible for three hours; take off the paper, baste the veal, and continue to simmer half an hour longer. Take out the veal, skim off all the fat, and rub the gravy and vegetables through a hair sieve; add a tablespoonful of French brandy, or a wineglassful of sherry, and serve the gravy over the veal.

Note.—Cold fricandeau makes an excellent mayonnaise.—*See* receipt for Mayonnaise of Fowl, and follow it exactly.

271. FRICANDEAU OF VEAL.

Order the butcher to cut a piece of veal from the prime part of the fillet, six inches long and four broad; trim off the skin and corners, and make it a compact neat piece; lard it deeply with good fat bacon all over the top and sides; rub a stewpan six times across with fresh-cut garlic; put in two slices of fat bacon,

place the veal (larding uppermost) on it; spread a quarter of a pound of good butter on half a sheet of foolscap paper, and place over the veal; peel and slice a large onion, a small carrot, half a head of celery, two large mushrooms, one large truffle, and half of a small turnip; put these, with the veal trimmings, round the veal; add three-quarters of a pint of stock or water, a teaspoonful of salt, a saltspoonful of white pepper, the eighth part of a nutmeg, grated, a bay leaf, a laurel leaf, two cloves, the thin rind of half a lemon, a teaspoonful of sifted sugar; boil up quickly, skim, then simmer *very* gently for three hours. Remove the paper, baste the veal, and continue to simmer half an hour longer. Take out the veal, skim off all the fat, rub the gravy through a fine sieve; add the strained juice of a lemon, and serve with the gravy in the dish, or with either spinach, sorrel, or young green peas, dressed as directed in each receipt, and mixed with a teacupful of the gravy.

272. STEWED BREAST OF VEAL, STUFFED.

Have a square piece of the breast of veal, about four pounds. Make a stuffing as follows:—Chop six ounces of suet, pound two ounces of lean ham and the hard yoke of an egg; mix these with an ounce of fine crumbs of bread, a teaspoonful of chopped parsley, a piece of garlic as big as a pea, bruised, the eighth part of a nutmeg, grated, the peel of half a lemon, grated, a quarter of a grain of cayenne, a saltspoonful of pepper, a saltspoonful of mixed sweet herbs, and two well-beaten eggs. Cut off the skin of the veal carefully with a sharp knife; spread the stuffing equally over the veal, leaving a quarter of an inch all round; brush the two edges with beaten egg; place on the skin, and sew it round with a coarse needle and thread; put the veal into a stewpan, with an onion, a lettuce, a carrot, two cloves, four peppercorns, a small piece of mace, a laurel leaf, a bay leaf, a large mushroom (the vegetables all cut up), a saltspoonful of salt, half a saltspoonful of pepper, a teaspoonful of sifted sugar, and a pint of stock (No. 2). Put three thin slices of fat bacon on the veal; boil up quickly; skim, then simmer, very gently, for three hours and a half. Take out the veal, place it in the oven; skim off every particle of fat from the gravy; stir in a dessertspoonful of baked flour; boil up, and strain through a fine sieve. Put the

veal (without the bacon) again into the stewpan, pour in the gravy, add the juice of a large lemon, strained, and two tablespoonfuls of white wine; simmer half an hour longer, and serve.

NOTE.—Pull out the thread before sending the veal to table.

273. STEWED BREAST OF VEAL IN WHITE SAUCE.

Make a small stewpan hot, and rub it four times across with fresh-cut garlic; have a neatly cut square piece of the breast of veal, about three pounds; place it in the stewpan, with two shalots, a blade of mace, the thin rind of half a lemon, a laurel leaf, a sprig of thyme, and three sprigs of parsley, all tied up in a piece of clear muslin. Pour over a pint of water; boil up quickly; skim; add a teaspoonful of salt, a saltspoonful of white pepper, and simmer, as gently as possible, for three hours and a half. Beat the yolks of two fresh eggs with half a gill of thick cream; take out the muslin bag, skim off every particle of fat; stir in the eggs for two minutes, and serve immediately.

274. BREAST OF VEAL STEWED WITH GREEN PEAS.

Chop quite small three white leaves of a fresh-cut lettuce and six blades of chives; cut into eight pieces two pounds of breast of veal, dredge it lightly with baked flour, and sprinkle over it a teaspoonful of salt, a saltspoonful of white pepper, and a dessertspoonful of sifted sugar. Put these ingredients into a bright stewpan, with a quarter of a pound of butter, and fry to a pale brown colour; add three-quarters of a pint of water, and simmer very gently for two hours; baste the veal with the gravy, and skim frequently till every particle of fat is removed. Put in a pint and a half of young fresh-shelled peas; simmer twenty-five minutes longer, and serve immediately.

275. BREAST OF VEAL STEWED WITH OYSTERS.

Have a neatly cut piece of the breast of veal, about two pounds and a half; place it in a stewpan, with a large onion, two cloves, a blade of mace, an inch of cinnamon, a sprig of parsley, a laurel leaf, a bay leaf, and a small sprig of thyme, all tied loosely in a piece of muslin; strain over the juice of a large lemon and the liquor of three dozen oysters; simmer very gently for three hours,

skimming often. Take out the bag; beat the yolks of three eggs with a gill of cream; put in the oysters; simmer five minutes; then stir in the eggs till the sauce thickens, and serve.

276. COLLARED VEAL OR GALANTINE.

Have a piece of breast of veal, twelve inches long and seven broad; put it into sufficient cold water to cover it well; add a dessertspoonful of sifted sugar, a dessertspoonful of salt, an onion, a lettuce, a carrot, and a turnip, all cut up; boil up quickly; skim; then simmer gently for two hours. Pound to paste the hard yolks of twelve eggs; mix with them a teaspoonful of anchovy-sauce, a saltspoonful of white pepper, the grated rind of a lemon, the eighth part of a nutmeg, grated, two teaspoonfuls of chopped parsley, a teaspoonful of mixed sweet herbs, in fine powder, and three ounces of dissolved butter. Cut into strips, half an inch broad and three inches long, half a pound of mild lean ham, cut as thin as possible; clean and cut into thin slices four truffles. Take out the veal, remove the bones and gristle, and lay it flat, the skin downwards; rub the surface with a piece of fresh-cut garlic three times across; sprinkle over half a saltspoonful of salt, and rub in the strained juice of a lemon; spread the egg paste over equally; lay in the truffles and ham in lines; roll up the veal as tightly as possible; sew it up in a strong cloth; put it again into the pot, with the bones and pieces, and simmer *very gently* for three hours longer. Take out the veal, place it between two boards, with a heavy weight on the upper one; when cold, remove the cloth. May be glazed, or garnished with savoury jelly when served.

NOTE.—Reserve the liquor for soup, in an earthen uncovered pan.

277. VEAL FORCEMEAT ROLL.

Scrape, and then pound, one pound of veal cutlet, three ounces of fat bacon, two ounces of lean ham, a piece of garlic the size of a pea, a quarter of a shalot, an ounce of fine crumbs of bread, a dessertspoonful of baked flour; add the tenth part of a nutmeg, grated, half a saltspoonful of white pepper, the grated rind of half a lemon, half a gill of thick cream, and three well-beaten eggs, leaving out one white; form it in the shape of a

bolster; beat the white of an egg, brush it over the roll, dredge it lightly with baked flour, roll it in thickly buttered foolscap paper, tie it in a cloth, and steam over fast boiling water for two hours. Serve with the following sauce:—Put the veal trimmings into a saucepan, with half a shalot, half a bay leaf, half a laurel leaf, half a saltspoonful of salt, the same of loaf sugar, and three-quarters of a pint of cold water; stew for two hours, till the quantity is reduced to half; strain, and add the yolk of one egg, beaten with half a gill of thick cream and the strained juice of a lemon. Take off the cloth and the paper; place the roll on a hot dish, and pour the sauce over.

278. VEAL OLIVES.

Scrape half a pound of uncooked veal and an ounce of lean ham; clean and pound one anchovy; mix well together, and season with the tenth part of a nutmeg, grated, a quarter of a grain of cayenne, a saltspoonful of pepper (white), a saltspoonful of mixed sweet herbs, a teaspoonful of chopped parsley, a dessert-spoonful of Oswego flour, an ounce of veal-suet, finely chopped, and a well-beaten egg. Cut some slices of veal off the fillet, as *thin as possible*, and trim them into pieces four inches and a half long and three wide (six will be required); roll these flat with the rolling pin; have the same number of pieces of fat bacon, cut so thin that they are almost transparent; divide the forcemeat into six parts, roll one part in each piece of veal, and over that the bacon, bind them round with tape; put the six olives into a small stewpan, with a teacupful of good gravy, and simmer for two hours; baste the olives constantly with the gravy; take them out, remove the tape carefully; put them neatly on a dish; skim, and strain the gravy; add half a wineglass of Marsala and the strained juice of a lemon; pour it over and serve.

279. VEAL PIE.

Have one pound and a half of veal cutlets, a quarter of an inch thick, free from skin or bone, a quarter of a pound of mild ham, as thin as it can be cut; trimmed; cut both into inch and a half pieces; season the veal with a saltspoonful and a half of white pepper, a saltspoonful of salt, the tenth part of a nutmeg, grated, half a grain of mace, pounded, the grated rind of half a

lemon; butter the edge of a ten inch pie-dish; put in the veal and ham in layers; add half a gill of veal broth or cold water, and, if liked, either the yolks of four hard-boiled eggs or four forcemeat balls. Make a paste as follows:—Moisten half a pound of flour with half a gill of water and the juice of half of a large lemon; press the paste out on the slab; put in the centre seven ounces of good butter; roll out four times; then let it stand for two hours in a cool place; take a sixth part of the paste, roll it out thin, and line the edge of the dish; moisten with cold water; roll the remainder out to the size of the dish; put it over; press the edge to make it adhere; trim round with a sharp knife, notch at inch distances; make a hole in the centre for the steam to escape; ornament to fancy, and bake in a moderate oven for two hours. Serve with cut lemon.

NOTE.—A truffle much improves, or four button mushrooms may be added.

280. CALF'S HEAD, BOILED, WITH WHITE SAUCE.

A calf's head pelted makes a prettier and a nicer dish than when the skin is taken off. Put a teacupful of vinegar and a tablespoonful of salt into a pan of cold water, and soak the head in it for twenty minutes; then well wash it in fresh water; trim off the rough black pieces about the mouth; take out the tongue and brains, and put them into cold water. Put the head into an iron pot, the split side downwards, and entirely cover it with cold water. Boil up quickly, skim, then simmer very gently till done. Be careful to keep the head well covered with water. Half of a *very* small head will require an hour and three-quarters from the time of boiling up; a moderate size, two hours; and a large one, two hours and twenty minutes; if without the skin, three-quarters of an hour less. Tie the brains in a piece of muslin, with a sage leaf, a sprig of parsley, and a sprig of chervil. Put in the tongue and brains three-quarters of an hour before the head is done. Rub the brains through a sieve; put them into a saucepan with half an ounce of butter, half a saltspoonful of salt, and two grates of a nutmeg. Skin and trim the tongue; put it on a small dish, and pour the brains over it. Lay the head upon a hot dish, the split side downwards, and serve immediately, with a cut lemon upon a plate and the following sauce in a tureen:—Knead three ounces of butter with two tablespoonfuls of baked

flour, strain three-quarters of a pint of the liquor the head is boiled in, stir in the butter and boil for ten minutes. Add half a gill of thick cream and the strained juice of half a lemon; fifteen button mushrooms may be added, or a dessertspoonful of finely chopped parsley.

NOTE.—Reserve the liquor in an earthen uncovered pan for stock or soup.

281. CALF'S HEAD, BAKED, WITH ITALIAN SAUCE.

Trim and boil the head as directed in the preceding receipt, only adding a carrot, a turnip, half a head of celery, an onion, a blade of mace, three cloves, a laurel leaf, three allspice, six peppercorns, half a saltspoonful of mustard-seed, a tablespoonful of sugar, and a tablespoonful of salt. When the head is done, fold it in a cloth to dry. Season two ounces of dry fine crumbs of bread with a saltspoonful of salt, half a saltspoonful of white pepper, the fourth part of a nutmeg, grated, the grated rind of a lemon, a saltspoonful of mixed sweet herbs, a dessertspoonful of finely chopped parsley, and a grain of cayenne. Brush the head over with beaten egg, sift the crumbs over that, and let it get dry. Dissolve six ounces of butter, pour half of it over the head; add the rest of the crumbs, then the remainder of the butter. Bake in a moderate oven about an hour; baste frequently. Serve with the following sauce in the dish, but not poured over the head:—Peel and cut into thin slices a small cucumber, four truffles, and one shalot; skin and trim eighteen button mushrooms; put them into a saucepan with a quarter of a pound of butter, and shake it over a brisk fire for ten minutes, then stir in two tablespoonfuls of baked flour; add threequarters of a pint of the liquor the head was boiled in, a grain of cayenne, the eighth part of a nutmeg, grated, half a saltspoonful of salt; stir over the fire for ten minutes. Add the juice of a lemon and half a gill of Marsala. Serve immediately.

282. HASHED CALF'S HEAD.

(Second dressing.)

Cut up the cold head into neat slices a quarter of an inch thick and about three inches long. Season (three-quarters of a pound) with a saltspoonful and a half of salt, a saltspoonful of white pepper, a grain of cayenne, the eighth part of a nutmeg,

grated, the grated rind of half a lemon, and two tablespoonfuls of *well-baked* flour. Put two ounces of butter into a stewpan, and when dissolved, put in the head. Shake the pan till the butter is absorbed; then pour in by degrees (shaking the pan constantly) three-quarters of a pint of the liquor the head was boiled in; add one shalot, finely chopped, the juice of a lemon, and simmer gently for twenty minutes. Stir in a wineglassful of Madeira, brown sherry, or Marsala, and serve at once, with a cut lemon and cayenne on a plate.

283. CALF'S-HEAD COLLOPS.

(Second dressing.)

Cut some neat slices of cold head the third of an inch thick and four inches long. Make a batter with two eggs, two tablespoonfuls of dried flour, and the third of a pint of new milk. Beat the batter for ten minutes. Dip the slices of head into the batter and fry in oil (half a pint) or in butter (quarter of a pound) till of a golden-brown colour. Serve very hot, with cut lemons and cayenne to be handed, or with the following sauce in a tureen:—Quarter of a clove of garlic, one shalot, two mushrooms, one sour apple, three sprigs of parsley, two sprigs of chervil, six leaves of tarragon, all very finely chopped. Put them into a saucepan, with two tablespoonfuls of vinegar, a teaspoonful of moist sugar, a grain of cayenne, a saltspoonful of made mustard, half a saltspoonful of salt, and a gill of any kind of stock or gravy. Knead an ounce of butter with a dessertspoonful of baked flour, and stir in; boil for ten minutes. Add a wineglassful of Marsala or sherry, and serve at once.

284. CALF'S FEET, WITH SPANISH SAUCE.

Boil two feet for four hours, in sufficient water to cover them; simmer, and skim occasionally; split them, and trim off any rough pieces, and roll them in a cloth to dry; season two ounces of fine crumbs of bread with a saltspoonful of salt, half a saltspoonful of white pepper, the sixth part of a nutmeg, grated, half a clove of garlic, chopped fine; well mix these ingredients. Dip the feet into beaten egg, then into the crumbs; let them remain a quarter of an hour; then redip them, and fry in salad oil (the third of a pint) or in dissolved butter (six ounces) till of

a pale brown colour, about ten minutes. Serve very hot, with the following sauce in the dish:—Peel and chop two Spanish onions and three large mushrooms; rub four tomatos through a hair sieve; put these into a saucepan, with a wineglassful of vinegar, a wineglassful of Marsala, a grain of powdered mace, a grain of powdered ginger, the sixth part of a nutmeg, grated, a cayenne-spoonful of cayenne, a mustardspoonful of made mustard, a saltspoonful of salt, and a teaspoonful of sugar; stir over the fire till the onions are quite tender; then serve round the dish and the feet in the centre.

285. CALF'S HEART, ROASTED.

Thoroughly clean and soak the heart in cold water for half an hour. Make a stuffing as follows:—A quarter of a pound of beef-suet, chopped small, the hard yolk of one egg, pounded, half an ounce of fine crumbs of bread, a saltspoonful of mixed sweet herbs, a dessertspoonful of chopped parsley, half a saltspoonful of salt, the same of pepper, the tenth part of a nutmeg, grated, and one well-beaten egg; mix these ingredients thoroughly, and fill the heart with the stuffing; spread one ounce of butter on a sheet of foolscap paper, fasten it round the heart, and roast for an hour and a quarter. Take off the paper a quarter of an hour before serving; dredge over a little flour, and baste constantly. Knead two ounces of butter with a dessertspoonful of baked flour and a finely chopped shalot; put it into a saucepan, and stir till quite brown; add half a teacupful of stock, gravy, or water, a teaspoonful of mushroom ketchup, a dessertspoonful of any wine, and the juice of half a lemon, strained; boil ten minutes, and serve, poured over the heart.

286. SWEETBREADS, WITH WHITE SAUCE.

Trim off the pith and skin, and put the sweetbreads into boiling water for five minutes, and then into cold for an hour; lard them thickly with fat bacon; rub a small bright stewpan with garlic (four times across the bottom); put in a quarter of a pound of fresh butter, a chopped shalot, a slice of carrot, a bay leaf, a laurel leaf, the thin rind of half a lemon, a clove, two allspice, a saltspoonful of loaf sugar, half a saltspoonful of salt, the same of white pepper; put in the sweetbreads and half a pint of new

milk; boil up quickly, and then simmer gently for an hour; baste frequently with the sauce. Take out the sweetbreads, put them in a moderate oven for eight minutes; skim and strain the sauce; add the yolks of two eggs, beaten with a tablespoonful of cream; stir over the fire for two minutes; place the sweetbreads on a dish, pour over the sauce, and serve. This receipt is for two large sweetbreads.

287. SWEETBREADS, PLAIN.

Trim and blanch the sweetbreads as directed in the preceding receipt; dip them into a beaten egg, then into fine dried crumbs; place them on a tin dish; pour over each, three ounces of dissolved butter, and bake for an hour in a moderate oven, basting constantly, and serve. Garnish with cut lemon.

NOTE.—If the sweetbreads be small, thirty-five or forty minutes will be sufficient in all cases.

288. SWEETBREADS, WITH TRUFFLES.

Blanch the sweetbreads in boiling water five minutes, and in cold for one hour; remove the fat, skin, and pith; dry them, and dredge them lightly with baked flour; place them on a tin dish, baste well with dissolved butter (a quarter of a pound), and bake till nicely browned, about half an hour. Peel and slice six fresh truffles; put them into a stewpan, with a gill of Marsala, a saltspoonful of salt, a saltspoonful of white pepper, the strained juice of a large lemon; simmer ten minutes; add a gill of stock (No. 2). Knead a dessertspoonful of baked flour with two ounces of butter, and stir in for five minutes; put in the sweetbreads, and continue to simmer half an hour longer; then serve.

289. SWEETBREADS, WITH MUSHROOMS.

Blanch and trim the sweetbreads as directed in the foregoing receipt; lard them thickly with good fat bacon; cut up half a carrot, half a turnip, half a head of celery, a small onion. Rub a stewpan four times across the bottom with garlic; put in the vegetables, with a quarter of a pound of butter, and fry them brown; lay in the sweetbreads, and add the third of a pint of stock (No. 2), a saltspoonful of salt, the same of loaf sugar and white pepper, a small blade of mace, two cloves, three allspice,

the tenth part of a nutmeg, grated, the thin rind of half a lemon, and a tablespoonful of brandy; boil up quickly; skim; then simmer very gently for three-quarters of an hour. Put the sweetbreads in a moderate oven (with a quarter of an ounce of butter on each) for ten minutes; skim and strain the gravy. Skin and clean twelve button mushrooms; put them into the gravy, with a teaspoonful of tarragon vinegar; knead an ounce of fresh butter with a dessertspoonful of baked flour, and stir in; boil up; put in the sweetbreads, and continue to simmer for a quarter of an hour. Serve the sweetbreads in the centre and the sauce round.

290. VEAL PATTIES.

Strain the juice of a lemon into a gill of cold water, and stir in sufficient to moisten three-quarters of a pound of sifted flour; knead to a smooth paste; lay it on a slab, and spread over it three-quarters of a pound of fresh butter; turn over the four sides; dredge it with flour, and roll out. Do this four times; then fold it in three, and let it stand in a cool place for two or three hours. Roll out again twice, the second time the third of an inch thick. Have ready two circular patty cutters; one two inches and a half across, and the other one inch and a half. Dip the cutters into flour, and cut out eight of the larger size; press the smaller size on the centre of each piece of paste, cutting it the sixth of an inch deep. Roll out the remainder of the paste, and cut out eight of the smaller size. Place them all on a baking-tin, and bake in a quick oven till of a pale brown colour, about twenty minutes. Take them out, and with a sharp penknife remove the centre paste from the larger pieces; fill the vacancy with veal prepared as follows, then place the smaller piece over the centre, and serve immediately. Mince quite small half a pound of lean veal, and two ounces of ham, season with the grated rind of half a lemon, the tenth part of a nutmeg, grated, half a saltspoonful of white pepper, half a saltspoonful of salt, a teaspoonful of grated Parmesan cheese, and a tablespoonful of baked flour. Put it into a saucepan with sufficient veal stock to well moisten it; and simmer gently; stirring constantly, for a quarter of an hour. Add the strained juice of half a lemon, and half a gill of thick cream; then fill the patties as directed.

291. VOL-AU-VENT OF SWEETBREADS, MUSHROOMS, AND POTATO BALLS.

Order a two pound loaf to be baked in an oval cake-tin; let it be one day old. Cut off the top above the tin; scoop out the crumb, leaving three-quarters of an inch all round and at the bottom; be very careful not to make a hole anywhere. Now pare off the crust, and dip the case into oiled butter (half a pound), and put it into the oven for twenty minutes; redip it in the butter, and let it remain in the oven till of a pale bright brown colour (or a paste case may be used, see note). Cut off the pith and skin of two sweetbreads, and blanch them in boiling water for five minutes; cut each into equal-sized pieces, and throw them into cold water for an hour; take them out, wipe them dry, and dredge over a dessertspoonful of baked flour. Rub a bright stewpan with garlic (four times across the bottom); put in two ounces of butter, the sweetbreads, a teaspoonful of salt, a saltspoonful of white pepper, the sixth part of a nutmeg, grated, the thin rind of half a lemon, four sprigs of parsley, a laurel leaf, a bay leaf, half a blade of mace, two cloves, the strained juice of a lemon, two tablespoonfuls of white wine, and a teacupful of veal stock (No. 2); boil up quickly; skim; then simmer gently for three-quarters of an hour. Take out the sweetbreads; skim and strain the sauce; add the yolks of two eggs, beaten with a gill of thick cream; boil two minutes. Take off the skin of twenty button mushrooms; throw them into a pint of boiling water, with a saltspoonful of salt and the strained juice of a lemon; boil fast for twelve minutes, and drain on a sieve. Boil four potatoes; add half a saltspoonful of salt, an ounce of fresh butter, a quarter of a gill of cream, and one well-beaten egg, beat with a wooden spoon till light; make up the potatoes into balls the size of a marble; dip each into beaten egg, and put them into fast-boiling milk for two minutes; then drain on a sieve. Put the sweetbreads, mushrooms, and potato-balls in alternate layers into the bread case, and pour the sauce over; serve quite hot, with a neatly rolled napkin on the dish.

NOTE.—Make a paste according to the preceding receipt; roll it out; *the last time* an inch and a quarter thick; cut it with a vol-au-vent cutter six inches in diameter. Make an incision a quarter of an inch deep, with a cutter an inch smaller; bake about three-quarters of an hour. Take out the centre, and proceed as directed.

292. CALF'S LIVER, ROASTED.

The liver must be quite fresh. Have a piece about two pounds and a half weight; take off the skin and pith, and lard the round side thickly with fat bacon. Spread upon a large sheet of foolscap paper a quarter of a pound of good butter; put the liver into the paper, and turn up the corners, to keep in the butter; roast before a good fire for an hour and a quarter, basting constantly with sweet dripping or butter. A quarter of an hour before serving, take off the paper, dredge over a dessertspoonful of baked flour, and baste well; pour off the fat, and mix with the *dripped* gravy the strained juice of a lemon, half a saltspoonful of salt, and a wineglassful of white wine; pour the gravy over the liver, and serve immediately.

293. STEWED CALF'S LIVER.

Have a neatly cut piece of liver, about two pounds weight; trim off the skin and pith, and lard the round side thickly and deeply with good fat bacon. Rub a stewpan four times across with a piece of fresh-cut garlic; put in the liver, with an onion, a small carrot, half a head of celery, all sliced, a blade of mace, two cloves, three allspice, six peppercorns, a teaspoonful of salt, a saltspoonful of pepper, a dessertspoonful of soy, two tablespoonfuls of mushroom ketchup or two fresh mushrooms, a teacupful of any stock or gravy, and a quarter of a pound of butter, placed on the liver; simmer very gently for three hours and a quarter, basting the liver constantly. Take out the liver; skim the fat off, and rub the gravy through a sieve; add a wineglassful of Marsala; boil up; pour over the liver, and serve.

294. MOCK 'PÂTÉ DE FOIE GRAS.'

Procure three pounds of calf's liver, quite fresh, and three-quarters of a pound of good *fat* bacon. Cut the bacon into slices a quarter of an inch thick, and the slices into strips a quarter of an inch broad; pierce the liver with a large larding-needle, and leave the bacon in the liver, at inch distances, till all is used. Rub the bottom of a stewpan five times across with a piece of fresh-cut garlic; put in the liver, with two chopped shalots, a laurel leaf, a bay leaf, a blade of mace, four pepper-

corns, two cloves, a saltspoonful of salt, a saltspoonful of loaf sugar, five large truffles (whole), and three-quarters of a pound of good butter; simmer as gently as possible for three hours and three-quarters. Put the liver into a pan or basin; pour over the butter, and let it remain till the next day; take off the butter, and dissolve it in an enamelled saucepan. Pound the liver to a paste; add a teaspoonful of dry salt, a saltspoonful of white pepper; two tablespoonfuls of the gravy, and two-thirds of the dissolved butter; mix well; cut the truffles into pieces the size of a pea, and stir into the paste; press it into a raised pie-dish; smooth over the top with a knife; pour over the remainder of the butter, and keep the pâté in a cool place.

295. CALF'S BRAINS, FRIED.

Take off the skin; wash the brains in cold water, and cut them into thin slices, then throw them into boiling water, two quarts, with a gill of vinegar and a dessertspoonful of salt; let them remain an hour; wash them again in cold water, and roll them in a cloth to dry. Make a batter with two tablespoonfuls of baked flour, two eggs, and the third of a pint of cream; beat well with a wooden spoon for twenty minutes. Dissolve half a pound of butter in a frying-pan; dip each piece of brain into the batter, and fry to a pale yellow-brown colour over a gentle fire, and serve with fried parsley. Wash a bunch of parsley, dip it into boiling fat for three minutes, and dry on a sieve before the fire; place it in the centre of the dish, with the brains round it; serve very hot.

NOTE.—The brains will require about a quarter of an hour to fry, and the receipt is written for two sets.

296. CALF'S BRAINS, WITH WHITE SAUCE.

Clean and blanch the brains as directed in the preceding receipt, and cut each into four pieces; put them into a stewpan, with an onion, sliced, and four sprigs of parsley; add half a pint of veal broth or water, and simmer for three-quarters of an hour. Take out the brains; strain the sauce; knead two ounces of butter with a tablespoonful of baked flour; stir it into the sauce, and boil for five minutes. Put in the brains, with the juice of a

lemon, strained, and half a saltspoonful of salt; simmer ten minutes; add a gill of cream, and serve.

NOTE.—The receipt is written for two sets.

297. CALF'S BRAINS WITH BROWN SAUCE.

Take off the skin; wash the brains well in cold water; put them into a saucepan with a quart of water, a tablespoonful of vinegar, a teaspoonful of salt, a clove of garlic, and boil for a quarter of an hour; drain on a sieve. Dissolve two ounces of butter; dip in the brains; dredge them with baked flour; place them on a tin dish, and bake in a moderate oven for three-quarters of an hour; baste frequently with the butter. Chop two shalots, two mushrooms; put them into a saucepan, with a tablespoonful of vinegar, a tablespoonful of rum, the eighth part of a nutmeg, grated, half a grain of cayenne, a teaspoonful of loaf sugar, half a saltspoonful of salt, a saltspoonful of curry-powder, and stir over the fire for ten minutes. Knead an ounce of butter with a dessertspoonful of baked flour; add that and the third of a pint of stock (No. 1); simmer, and stir for a quarter of an hour. Place the brains on a dish, pour the sauce over, and serve.

298. MIXED MINCED-MEAT CAKES.

Mince quite fine a quarter of a pound of beef steak, a quarter of a pound of veal cutlet, half a pound of lean pork, two ounces of ham, fat and lean, one shalot; season with a saltspoonful of salt, a saltspoonful (piled) of pepper, half a grain of cayenne, the sixth part of a nutmeg, grated, a saltspoonful of mixed sweet herbs, and a saltspoonful of anchovy-sauce; add an ounce of fine crumbs of bread. When these ingredients are well mixed, add two well-beaten eggs, leaving out one white; make the meat up into cakes three inches across and half an inch thick; brush them over with white of egg, and dredge them well with baked flour. Fry in boiling fat for eighteen minutes, or broil over a bright fire.

299. MINCED-MEAT PÂTÉ.

Mince the meat as directed in the preceding receipt. Rub a pie-dish three times across with garlic, lay at the bottom a very thin slice of fat bacon, press in the meat, cover it with a quarter

of a pound of sweet lard, spread over ; and bake in a gentle oven for an hour and a half. Serve cold.

NOTE.—Use three times the quantity of each ingredient.

300. GRAVY CURRY.

(An Indian receipt.)

About a pound and a half of veal cutlets in pieces, a quarter of an inch thick and two inches square. Mix two tablespoonfuls of biscuit-powder with a saltspoonful of mixed sweet herbs in powder, the same of pepper and salt. Dissolve a quarter of a pound of butter; dip each piece of veal into the butter, then into the powder, and fry in the remainder of the butter till slightly browned on both sides. Slice two onions and a quarter of a clove of garlic ; knead three ounces of butter with two dessert-spoonfuls of curry-powder and one leaf of mint, chopped fine; fry the onions in the butter till tender; then put in the veal and three-quarters of a pint of stock or gravy ; simmer gently for three-quarters of an hour. Add the strained juice of a lemon, and serve, with or without rice.

301. KEBOBES AND KEDCHEREE.

(An Indian receipt.)

Have about a pound and a half of veal cutlets the third of an inch thick ; cut it into neat pieces two inches square, and put it into three-quarters of a pint of water, with a wineglassful of vinegar, a saltspoonful of tarragon vinegar, a teaspoonful of salt, and half a clove of garlic, bruised. Let it remain for an hour. Wash half a pint of split peas, and boil them for two hours and a half in a quart of water ; add half a pound of rice (well washed), and continue to boil for twenty-five minutes, stirring frequently to keep it from burning. Chop three onions, and fry them in butter (six ounces) till slightly browned; drain off the water, add the peas and rice to the onions; season with a teaspoonful of salt, a quarter of a saltspoonful of cardamoms, the eighth part of a nutmeg, grated. Stir and fry till the butter is all absorbed, and the whole is of a pale brown colour ; then stir in the water drained from the rice and peas. Wipe the veal dry, dip each piece into beaten egg, then into curry-powder (a tablespoonful and a half), and fry slowly in butter (a quarter of a pound)

till nicely browned on both sides (about twenty-five minutes). Lay it in the centre of a hot dish, pour over the strained juice of a lemon, place the 'kedcheree' round it and serve at once.

302. POTTED VEAL AND TONGUE.

Three-quarters of a pound of cold roast or braised veal; a quarter of a pound of tongue, both free from skin, fat, and dry pieces; mince, and then pound them together till in a soft paste; add while pounding, two tablespoonfuls of veal gravy; season with a teaspoonful and a half of anchovy-sauce, half a mustardspoonful of fresh-made mustard; a saltspoonful and a half of white pepper, the tenth part of a nutmeg, grated. Cross the bottom of the pestle once with garlic, and continue to pound till the seasoning is well mixed with the meat; then add five ounces of dissolved fresh butter. When the whole is soft and smooth, press it into a raised pie dish, flatten the top with a knife, and pour over two ounces of dissolved butter.

PORK.

303. ROAST LOIN OF PORK, SEASONED.

Have a very sharp knife and score the skin at half-inch distances. Soak a large onion for an hour in cold water, well-flavoured with salt, chop it quite fine; add to it a saltspoonful of finely powdered sage, half a saltspoonful of white pepper, and a saltspoonful of flour of mustard; mix this seasoning well together, and rub it over the pork; put it into a sheet of white paper, spread with butter, and roast before a brisk fire, at a distance, allowing half an hour to the pound, and basting frequently; half an hour before serving, take off the paper, and continue to baste till the pork is nicely browned and the skin is crisp. Pour off the fat; add a gill of boiling water or any thin stock to the gravy dripped from the meat. Pour it into a hot dish, place the pork on it, skin uppermost, and serve, with a tureen of apple-sauce, made as follows:—Peel, core and quarter four good-sized apples, put them into a saucepan with a tablespoonful of moist sugar and a tablespoonful of water; boil, and stir till in a smooth pulp.

304. LOIN OF PORK.

(Dressed and served in the French way.)

Put a small loin of pork (about three pounds and a half) into a pie-dish, with a gill of salad oil, two teaspoonfuls of salt, a saltspoonful of white pepper, a small onion, finely chopped, half a clove of garlic, chopped, a teaspoonful of mixed sweet herbs, a teaspoonful of chopped parsley, and the sixth part of a nutmeg, grated; rub the ingredients well into the pork; cover the dish and let it stand for two days; then hang it before a good fire, and roast at a distance for two hours; baste constantly, either with salad oil or dissolved butter. Serve with gravy made as follows:—Peel and mince one sour apple and two shalots; put them into a saucepan, with the strained juice of a lemon, a teaspoonful of moist sugar, a quarter of a grain of cayenne, a mustardspoonful of fresh-

made mustard, half a saltspoonful of salt, and stir over the fire till browned; add the third of a pint of stock (No. 1), boil for a quarter of an hour; stir in a tablespoonful of brandy; strain, and serve in the dish, but not poured over the pork.

305. LEG OF PORK, WITH ITALIAN SAUCE.

Have a leg of very small pork (not weighing more than three pounds and a half); roast it before a good fire, at a distance, for two hours, and serve (the skin uppermost), with the sauce, made as follows, poured over:—Wash, scrape, and remove the bone of one anchovy; peel two shalots and a piece of garlic the size of a pea; wash three sprigs of parsley; chop these as fine as possible, and put them into a saucepan, with half an ounce of butter; stir over the fire till the shalot is tender; add a tablespoonful of baked flour, a tablespoonful of vinegar, a gill of strong stock (No. 1), a teaspoonful of capers, chopped, half a saltspoonful of pepper, half a saltspoonful of mustard; boil ten minutes; strain; put the sauce again into the saucepan; boil it up; add a tablespoonful of white wine, and serve immediately.

306. MINCED PORK.

(Second dressing.)

Peel and chop quite small three good-sized apples, three onions, and half of a small clove of garlic; put them into a stewpan with two ounces of butter, and stir over a gentle fire till tender; then add two dessertspoonfuls of vinegar and two tablespoonfuls of gravy; mince about three-quarters of a pound of cold roast pork (without fat or skin); season with a saltspoonful of salt, the same of pepper, half a saltspoonful of flour of mustard, and a teaspoonful of baked flour; stir it into the sauce, and simmer gently for twenty minutes; add the strained juice of a lemon, and serve immediately.

307. FILLETS OF PORK, WITH APPLE SAUCE.

(Second dressing.)

Cut up about three-quarters of a pound of cold roast pork into slices the sixth of an inch thick; season three ounces of fine crumbs of bread with a saltspoonful of white pepper, a grain of

cayenne, a saltspoonful of salt, and the sixth part of a nutmeg, grated; dissolve two ounces of butter slightly (not to oil); dip the pork into the butter, then into the crumbs, lay it in a tin dish; chop three shalots or a small onion, and strew over; pour the remainder of the butter over, and bake in a moderate oven for three-quarters of an hour. Peel and cut up five apples; put them into a saucepan, with two tablespoonfuls of moist sugar, the grated rind and strained juice of a small lemon; boil fast till in a pulp; turn it into the centre of a hot dish; lay the pork round tastefully, and send to table at once.

308. PORK COLLOPS.

(Second dressing.)

Cut some neat slices of cold roast pork (about three-quarters of a pound); take off the fat; season with a saltspoonful of pepper, a grain of cayenne, and a saltspoonful of salt; broil over a clear fire for eight minutes, and serve with the following sauce:—Mince three apples and two onions (both rather large); put them into a saucepan, with a wineglassful of Marsala, two tablespoonfuls of moist sugar, and simmer for an hour; stir frequently; place the collops round the dish, and the sauce in the centre. Send to table very hot.

309. MINCED PORK CUTLETS.

(Second dressing.)

Mince three-quarters of a pound of lean roast pork and two shalots; season with a saltspoonful of salt, half a saltspoonful of pepper, a mustardspoonful of fresh-made mustard, half a grain of cayenne, a quarter of a saltspoonful of sage, in fine powder, and a teaspoonful of baked flour; add a tablespoonful of pork gravy and one well-beaten egg; make up the meat into the form of small cutlets (five or six) of equal size; dredge them with baked flour, and fry in plenty of boiling fat till of a pale brown colour (about eight minutes). Serve with apple-sauce made as follows:—Peel and cut up four large apples; put them into a saucepan, with a piece of garlic the size of a pea, two tablespoonfuls of moist sugar, and two tablespoonfuls of brandy; simmer for three-quarters of an hour; beat with a wooden spoon till quite smooth; place the cutlets round the dish, and the sauce in the centre.

310. PORK CUTLETS, WITH TOMATO SAUCE.

Cut six or seven cutlets from the fore loins of small pork, each the width of the bone; trim off all the fat, and bare the end of the bone about an inch. Season three ounces of fine crumbs of bread with a teaspoonful of salt, a saltspoonful of white pepper, and the sixth part of a nutmeg, grated. Beat a fresh egg on a plate for five minutes; dip each cutlet into the egg, and then into the crumbs; let them stand ten minutes. Cut the fat into small pieces; put it into a frying-pan and, when sufficiently dissolved, fry the cutlets in it to a pale brown colour (about twenty minutes) over a moderate fire; drain on a sieve before the fire for two minutes. Put a gill (or more) of tomato-sauce into a saucepan; knead a teaspoonful of baked flour with half an ounce of butter, and stir in. Place the cutlets neatly round a hot dish; pour the sauce in the centre, and serve.

311. PORK CUTLETS, WITH SPANISH SAUCE.

Have six chops off the fore loin cut the third of an inch thick, trim off all the fat. Season three ounces of fine bread crumbs with half a saltspoonful of salt, a saltspoonful of pepper, the sixth part of a nutmeg, grated, and a saltspoonful of mixed herbs; dip the cutlets into beaten egg, and then into the crumbs; let them stand in an airy place for a quarter of an hour; dip them again into the egg and crumbs; place them on a tin dish, with three ounces of butter, and bake in a moderate oven for an hour. Serve with the following sauce:—Peel and cut up one large Spanish onion, a small clove of garlic, four acid apples; put them into a saucepan, with the strained juice of two lemons, a grain of cayenne, two grains of powdered ginger, a tablespoonful of moist sugar, and stew for an hour, stirring frequently; add a wineglassful of Madeira or sherry, and serve—the cutlets round the dish, and the sauce in the centre.

312. PORK CUTLETS, WITH MUSHROOM SAUCE.

Cut six or eight chops, the width of the bone, from the fore loin of small pork; trim off the fat, and bare the end of the bone about an inch. Mix together the strained juice of a lemon, a teaspoonful of salt, a saltspoonful of white pepper, a small onion,

two sprigs of parsley, *finely* chopped, and a tablespoonful of fine Lucca oil; rub this well over the cutlets, and let them remain for two hours; dip each one into the beaten egg, and then into fine crumbs of bread. Dissolve the fat in a bright frying-pan, and fry the cutlets in it till of a pale brown colour on both sides (about twenty minutes); drain on a sieve for two minutes before the fire. Place the cutlets neatly on a very hot dish; pour the following sauce over, and send to table immediately:—Peel, clean, and chop fine four moderate-sized mushrooms; season them with half a saltspoonful of salt, a grain of cayenne, the eighth part of a nutmeg, grated, a teaspoonful of tarragon vinegar, and the juice of half a lemon; put them into a saucepan, with an ounce of butter, and stir over the fire for ten minutes; add three tablespoonfuls of stock (No. 1); boil up quickly for five minutes; stir in a tablespoonful of Marsala, and serve at once.

313. PIG'S FRY.

A pig's fry must be quite fresh; one of a small pig will weigh one pound and a half. Wipe it quite dry, and cut each part into pieces about three inches long and the third of an inch thick; dredge both sides with dried flour, and season with a teaspoonful of salt, two saltspoonfuls of pepper, and a teaspoonful of dried sage, in very fine powder; fry in plenty of good lard till of a pale brown colour on both sides (about twenty-five minutes). Serve with two shalots, finely chopped and strewn over, or with sauce made as follows:—Chop fine one large apple and two large onions, and fry till perfectly tender in a quarter of a pound of butter; stir in a tablespoonful of baked flour, a grain of cayenne, a teaspoonful of mustard, two saltspoonfuls of salt, a tablespoonful of vinegar, a teaspoonful of moist sugar; stir over the fire for five minutes; add two tablespoonfuls of Marsala, and serve in the centre of the dish.

314. BATH CHAP.

Soak the chap for twelve hours in cold water; scrape and wash it; put it into a saucepan, with plenty of cold water, and boil gently for two hours and a half. Take off the skin; trim off the rough parts, and serve, with young greens or Brussels sprouts as a garnish.

315. CHINE OF PORK.

Put the chine into plenty of cold water, and simmer gently till done, allowing thirty minutes to the pound after it boils. Garnish with any kind of sprouts.

316. BOILED LEG OF PORK.

A leg of pork salted is the most delicate when about four pounds weight, and two days in pickle is sufficient. Put it into warm water, the skin uppermost; boil up quickly; skim; then simmer gently for two hours. Place it on a hot dish, the skin uppermost; pour a teacupful of the water it was boiled in over it, and serve, with greens and peas-pudding apart.

317. TO BOIL A NEW OR GREEN HAM.

Put the ham into an iron pot, the skin uppermost, and more than cover it with cold water; boil up quickly, skim, then simmer till done, allowing twenty-five minutes to the pound; take it up by the knuckle, to avoid putting a fork into the thick part, and thus letting out the juice; pull off the skin; trim off any rough brown pieces, and powder the ham over with brown baked crumbs (*see* receipt). Cut a neat frill of white paper three inches deep; roll it round the knuckle, and send the ham to table on a *dry* warm dish.

318. TO BOIL AN OLD HAM.

Soak the ham in plenty of cold water for twenty-four hours; put it into a large pot with plenty of cold water; boil up *slowly*; skim; then simmer very gently till done, allowing twenty-eight minutes to the pound. Serve as directed in the foregoing receipt, or glaze it (*see* receipt for making glaze).

NOTE.—If the ham weighs more than twelve pounds, allow a quarter of an hour for each pound beyond that, up to sixteen pounds; and beyond that that weight, ten minutes for each pound.

319. BAKED HAM.

A ham (York) that has been kept one year, and about fourteen pounds weight, is the best to bake. Soak it one night in cold water; scrape and well wash it; put it into an iron pot, with a large onion, two or three carrots, a head of celery, a turnip, a

handful of parsley, four cloves, ten peppercorns, a blade of mace, a clove of garlic, two tablespoonfuls of moist sugar, and sufficient cold water to well cover it; boil up gently; skim; then simmer for two hours. Make a paste as follows:—Rub two pounds of dripping into three pounds of flour and three pints of bran; add enough hot water to make it into a firm paste; roll it out about half an inch thick; put in the ham; press the paste round it that it may perfectly adhere and keep in the juices; place it on a tin dish, and bake in a gentle oven for six hours and a half. If to be served cold, let it remain in the paste till quite cold; then crack the paste, pull off the skin, wipe the fat with a clean soft cloth; brush it thickly over with glaze; put a frill round the knuckle; garnish with savoury jelly or parsley, and serve. If to be used hot, garnish with spinach, mashed turnips, or carrots.

320. YORK HAM.

(Cooked in the Spanish way.)

Soak the ham in plenty of cold water for twenty-four hours; scrape and wash it well; put it into a large iron pot, skin uppermost, and more than cover it with cold water; boil up slowly, then simmer for an hour. Take out the ham, wash it in cold water; put it back into the pot, and cover it with stock (No. 1) instead of water; add two cloves of garlic, one large onion, two carrots, two turnips, a head of celery, a teaspoonful of mustard-seed, three tablespoonfuls of moist sugar, six cloves, an inch of bruised ginger, a laurel and a bay leaf, and a handful of parsley; *simmer very gently* till done, allowing from the time of boiling up in the stock twenty-six minutes to the pound; two hours before it is done pour in a bottle of Marsala or sherry, and keep the lid closely down till done; put the ham with the stock into an earthen pan, and let it remain till quite cold. Take off the skin, wipe the fat with a soft cloth; brush it over with good glaze; tie a neatly-cut paper frill round the knuckle; garnish with savoury jelly, and serve. If required hot, take off the skin; cover the fat with a sheet of blotting-paper; lay the loose skin over that, and bake in a gentle oven for an hour; glaze; and garnish with spinach.

321. WESTPHALIA HAM.

Soak the ham for forty-eight hours, changing the water several times. Follow the preceding receipt, substituting claret for sherry, and simmering gently thirty-five minutes to the pound after the stock is put in. These hams are best cold, and must be glazed, and garnished with savoury jelly.

322. POTTED HAM.

Cut up any cold ham into thin slices; trim off all fat, gristle, and outside pieces; mince small; season one pound with two teaspoonfuls of fresh-made mustard, half a cayennespoonful of cayenne, a saltspoonful of white pepper, and the fourth part of a nutmeg, grated; pound the ham till in a smooth soft paste; add six ounces of fresh butter, dissolved; continue to pound till well mixed; press the ham into small raised pie, or common pie-dishes; pour over the top of each one ounce and a half of fresh butter, dissolved, and keep in a cool place till required.

323. MOCK BRAWN.

Take the ears, eye-pieces, feet, and tongue of a middle-sized hog; salt them with one pound of common salt and a quarter of an ounce of saltpetre for five days; boil them (put them on in cold water) very gently, till quite tender; pull out the bones, and cut the meat into pieces the size of a walnut. Boil also two ox feet till perfectly tender; take out the bones and all the meat, leaving only the skin; press the skin flat on a board; cut up the nice part of the feet, and mix with the pork. Place the meat on the skin; roll it up quite tight; put it into a strong cloth; sew it up, boil for two hours, then press it into a round pan or mould that will just contain it; put a heavy weight upon it, and let it remain till the next day; then turn it out. Serve with moist sugar and vinegar.

NOTE.—The form should be that of a small Stilton cheese.

324. TO CURE A HAM.

One pound of treacle, one pound of salt, one ounce of bay salt, two ounces of saltpetre, a quarter of an ounce of salt prunella; put these ingredients into a saucepan and let it stand by a slow fire till quite in a liquid; then boil up; when quite cold, pour

it over the ham, and let it remain in this pickle for a month. It must be turned and well rubbed every day. Hang it in a dry warm place till quite dry. A large leg of mutton may be cured in the same way, but it will not require more than three weeks, and should be eaten as soon as it is dry.

325. TO CURE A TONGUE.

A teacupful of moist sugar, half a pound of salt, half an ounce of saltpetre, and half an ounce of bay salt; rub these well into the tongue, and let it remain in pickle for three weeks; and if a very large one, four weeks; rub it well, and turn it every day.

326. SAVOURY WHITE PUDDINGS.

The fry of a fresh-killed pig, one pound of the inside fat, one pound of lean pork, two onions, a small clove of garlic, four sprigs of parsley, two sprigs of chervil, four sage leaves; all minced fine; six ounces of crumbs of bread, boiled in milk (a pint) till in a pulp, four yolks and two whites of fresh eggs; season with three teaspoonfuls of fine salt, one teaspoonful of powdered loaf sugar, two teaspoonfuls of white pepper, one teaspoonful of flour of mustard, the fourth part of a nutmeg, grated, one grain of powdered mace, the grated rind of a lemon, and two grains of coriander-seeds in powder; add three ounces of baked flour; stir the mixture well, and put it into pig's-skins that have been thoroughly cleansed; secure both ends, and tie it into puddings of six inches in length, leaving room in each to swell; put them into warm water, boil up, then simmer gently for two hours. Hang them in a cool place to keep till wanted. Broil or roast before the fire for twenty-five minutes, and serve on a napkin very hot.

327. BLACK PUDDINGS.

A quart of fresh-killed pig's blood, one pound of the inside fat of the pig, cut into pieces a quarter of an inch square, three-quarters of a pound of rice, boiled for half an hour in water, then drained; two onions, and a small clove of garlic, chopped small, half a saltspoonful of mixed sweet herbs, two sprigs of chervil, chopped; season with two saltspoonfuls of dry salt, three saltspoonfuls of black pepper, two grains of bruised mustard-seed,

two grains of coriander-seed, in powder, the sixth part of a nutmeg, grated, and a grain of cayenne; stir the mixture well, and put it into large well-cleansed skins; secure both ends, leaving room for the pudding to swell; drop them into boiling water, and boil gently for an hour. Hang them up in a cool place to keep till required. Broil or roast, and serve very hot on a napkin. They will require about three-quarters of an hour by a slow fire.

POULTRY.

(Directions for trussing are not given. In London it is better done by the poulterer; and in the country most cooks are well able to manage without directions.)

328. BOILED TURKEY, WITH CELERY SAUCE.

Make a stuffing as follows:—Chop half a pound of beef suet, rub two ounces of bread into fine crumbs, chop enough fresh parsley to fill a tablespoon; mix these together, and season with a saltspoonful of salt, half a saltspoonful of white pepper, the eighth part of a nutmeg, grated, the grated rind of half a lemon, and the strained juice; half a saltspoonful of mixed sweet herbs, half a saltspoonful of thyme; add two well-beaten fresh eggs and two tablespoonfuls of cream. Put this stuffing into the breast of the turkey; fasten the skin loosely over it; rub the turkey with a cut lemon; cover the breast with thin slices of fat bacon; tie it in a clean white cloth; put it into an iron pot with sufficient water to cover it; boil up quickly, then *simmer gently* till done. A poult requires an hour and a quarter from the time of boiling up; a turkey weighing ten pounds, two hours; one of fifteen pounds, two hours and a half. The greatest care must be taken that it only just simmers the whole of the time. Take it out of the cloth, remove the bacon, and pull out the skewers. Place the turkey on a hot dish; pour half a pint of the following sauce over the breast; put the rest of the sauce in a tureen, and serve immediately.

Note.—Reserve the liquor in an earthen uncovered pan for soup.—*See* 'Economical Soups.'

329. CELERY SAUCE.

Wash two heads of fine white celery, and cut it into small pieces; put it into a pint and a quarter of new milk, and simmer till quite tender (about an hour), then rub it through a fine sieve; beat the yolks of four fresh eggs with a gill of thick cream; mix all together, and stir over a gentle fire for five or six minutes, till the sauce thickens, and serve as directed.

330. BONED TURKEY, STUFFED WITH TONGUE AND FORCEMEAT.

Boil a *small* pickled tongue slowly for three hours; skin it and trim off the root, leaving only a portion of the fat. Make a stuffing as in the preceding receipt, send them both to the poulterer to be put into the turkey. Then follow the preceding receipt in all things.

331. TURKEY'S LEGS, BROILED.

(Second dressing.)

Score the meat of the legs at half-inch distances, and three-quarters of an inch deep. Mix a saltspoonful of white pepper, a quarter of a saltspoonful of cayenne, a mustardspoonful of fresh-made mustard, a saltspoonful of salt, a piece of garlic the size of a split pea, and the strained juice of a lemon; well mix this seasoning, and rub it into the divisions and over the legs. Place them on a gridiron over a bright fire, and broil for twenty minutes at a distance; turn them that they may be nicely browned all over. Place the legs on a hot dish, rub each over with half an ounce of butter, and send to the table very hot.

NOTE.—Every receipt given for fowls may be followed for turkeys.

332. TURKEY, STUFFED AND ROASTED.

Make a stuffing as follows:—Scrape half a pound of lean pork, a quarter of a pound of lean veal, two ounces of lean ham, and half a pound of beef-suet; rub two ounces of crumb of bread to powder; chop sufficient parsley to fill a tablespoon; mix these together. Season with the sixth part of a nutmeg, grated, the grated peel of a lemon, a saltspoonful of white pepper, a grain of cayenne, a saltspoonful of loaf sugar, a saltspoonful and a half of salt, and two saltspoonfuls of mixed sweet herbs in fine powder. Put the whole into a mortar, and pound till in a smooth paste; add three well-beaten eggs, leaving out one white, and the strained juice of a lemon; when well mixed, fill the crop of the turkey; fasten the skin loosely over; put the remainder in the body; cover it with sheets of white paper, thickly spread with butter or lard (half a pound). Hang it before a large fire, near for the first twenty minutes, then at a distance till done; baste

frequently. A poult will require about an hour and a quarter; a turkey weighing nine pounds, two hours and a quarter; and beyond that, allow ten minutes for every pound. Half an hour before serving, take off the paper, dredge slightly with baked flour, and baste with dissolved butter till done. Make gravy as follows:—Rub a stew pan twice across the bottom with garlic; put into it two ounces of butter, an onion, a carrot, and half a head of celery sliced; one pound of lean beef, half a pound of lean veal, an ounce of lean ham, two mushrooms, two truffles, one clove, a quarter of an inch of mace, four white peppercorns, a teaspoonful of loaf sugar, a saltspoonful of flour of mustard, a saltspoonful of salt, and four sprigs of parsley. Let it stand by the side of the fire for an hour, to brown the meat and extract the gravy; add a quart of warm water, and simmer gently (skimming frequently) for three hours and a half. Mix a tablespoonful of baked flour with a wineglassful of white wine, and stir it. Boil fast, and skim for twenty minutes; then strain; place the turkey on a hot dish; pull out the skewers; pour a little gravy into the dish (not over the turkey), and the remainder into a tureen, and send to table immediately.

Note.—Truffles (four thinly sliced) will improve the stuffing. Simple veal stuffing or pork sausagemeat may be used where expense and time are of consequence.

333. ROAST FOWL, WITH GRAVY AND BREAD SAUCE.

Put the fowl in a sheet of white paper thickly spread with fresh lard (two ounces); hang it before a *good* fire; close for the first ten minutes, then at a distance till done; baste frequently; ten minutes before serving, take off the paper, and baste with dissolved butter (two ounces). Spring chickens require half an hour; a moderate-sized fowl, fifty minutes; and a capon, an hour and a quarter. Place the fowl on a hot dish, pull out the skewers, and serve with or without gravy in the dish, but with gravy in a tureen and bread-sauce, both made as follows:—Put into a small stewpan an ounce of butter, an onion, sliced, four slices of carrot, three slices of celery, a teaspoonful of moist sugar, and three-quarters of a pound of gravy beef; simmer gently over the fire till the whole is nicely browned; then add a saltspoonful of flour of mustard, a saltspoonful of salt, one clove, and a pint and a half

of warm water; simmer (skimming often) very gently, till reduced to half the quantity. Knead an ounce of butter with a dessertspoonful of flour, and stir in, add a teaspoonful of soy. Boil ten minutes, and strain. Rub four ounces of crumb of bread one day old, in a coarse clean cloth till in fine crumbs. Put it into a bright saucepan, with two shalots, finely chopped, one clove, two allspice, three peppercorns, and three-quarters of a pint of new milk; boil till the milk is absorbed (twenty minutes), take out the spice, and rub the bread through a fine hair sieve. Put it again into the saucepan; boil up; stir in a teaspoonful of thick cream or a quarter of an ounce of fresh butter, and serve in a tureen.

NOTE.—The quantity of gravy and sauce given is sufficient for a pair of chickens or a capon.

334. CAPON, STUFFED WITH ITALIAN FORCEMEAT.

Scrape half a pound of lean veal from the fillet, chop a quarter of a pound of veal suet, scrape an ounce of lean ham, boil three fresh eggs twelve minutes; pound the whole (except the whites of the eggs) till in a paste; season with half a saltspoonful of white pepper, half a saltspoonful of flour of mustard, half a saltspoonful of salt, the sixth part of a nutmeg, grated, the grated rind of half a lemon, half a saltspoonful of mixed sweet herbs, and a teaspoonful of finely chopped parsley; add two well-beaten eggs, clean and slice three truffles, mix them with the stuffing. Raise the skin from the upper part of the breast; lay in as much forcemeat as it will contain to look well; put the remainder into the body; cover the capon with paper spread with butter (three ounces), and roast before a good fire for an hour and a half, basting frequently. Serve with gravy made as directed in the preceding receipt.

335. BOILED FOWLS, WITH WHITE SAUCE.

Let the fowls be neatly trussed for boiling; place them in a stewpan, and cover them with new milk; boil up quickly, then simmer as gently as possible till done. Spring chickens will require sixteen minutes; fine fowls twenty-five minutes; capons, from forty to fifty minutes. In each case the time to be reckoned from the boiling up. Make a sauce as follows:—Knead two dessertspoonfuls of baked flour with three ounces of butter, and

stir into it the third of a pint of the milk the fowls are boiling in; boil ten minutes; add a gill of thick cream; place the fowls on a hot dish, draw out the skewers. Pour half of the sauce over the breasts, and serve the rest in a tureen.

NOTE.—About three quarts of milk will be required for two good-sized fowls. If reserved in an earthen pan, it will make excellent soup, by adding onions, garlic, celery, carrots, salt, pepper, a bay leaf, the bones of the fowl, and a thick slice of crumb of bread; boil for two hours, then rub through a sieve.

336. BOILED FOWL, WITH PARSLEY SAUCE

For time, *see* preceding receipt. Dip the fowl in hot water for one minute, and rub it well over with a cut lemon. This process will make it white. Cover the breast with a thin slice of *fat* bacon; tie the fowl in a clean white cloth; put it into a saucepan (breast uppermost) with just sufficient cold water to cover it; boil up quickly, then simmer gently till done. Wash a good bunch of parsley in salted water; dip it twice into boiling water; chop the leaves quite fine; knead a quarter of a pound of butter with a tablespoonful of baked flour, and stir into the third of a pint of the water the fowl is boiled in; simmer five minutes; stir in a dessertspoonful of the chopped parsley; place the fowl on a hot dish (without the bacon), draw out the skewers; pour half of the sauce over the breast, and serve the remainder in a tureen, and send to table at once.

337. FRICASSEED FOWL, WHITE.

Cut a young fowl up into joints, and put it into cold water for an hour to blanch; wipe it dry, and dredge each piece with baked flour; put it into a stewpan with sufficient milk to just cover it (about three-quarters of a pint), and the following ingredients tied in a piece of thin muslin:—A shalot, four sprigs of parsley, a sprig of thyme, two leaves of tarragon, an inch of thin lemon peel, half of a laurel leaf, a quarter of an inch of mace, one clove, and a piece of nutmeg (about an eighth part of one); put it in the midst of the fowl; add a teaspoonful of salt and a teaspoonful of loaf-sugar; boil up quickly; then simmer *very* gently for three-quarters of an hour; take out the bag; place the fowl on a hot dish; pour over it the strained juice of a lemon. Beat

the yolks of two eggs with half a gill of thick cream; stir it into the sauce for three minutes over the fire; pour the sauce over the fowl, and serve at once.

338. FRICASSEED FOWL, BROWN.

Cut up a young fowl, and put it into cold water for an hour; wipe it dry, and dredge it with baked flour; dissolve six ounces of butter in a stewpan, put in the fowl; shake the pan frequently, and let it simmer till nicely browned (about twenty minutes); clean twenty button mushrooms, chop two shalots, and one truffle; put them into the stewpan; add a teaspoonful of salt, a saltspoonful of white pepper, the tenth part of a nutmeg, grated, a teaspoonful of tarragon vinegar, a wineglassful of white wine, a tablespoonful of baked flour, and half a pint of any stock; simmer very gently twenty minutes longer, shaking the pan frequently; add the juice of half a lemon; place the fowl neatly on a hot dish; pour the sauce over, and serve immediately.

339. BROILED CHICKEN, WITH MUSHROOM SAUCE.

Split a chicken down the back, and press it flat. Have two sheets of white paper; spread each thickly with butter the exact size of the chicken (about two ounces on each); strew over each half a saltspoonful of salt, a quarter of a saltspoonful of white pepper, and a saltspoonful of finely-chopped parsley; lay the chicken on one, and cover it with the other; roll the edges securely to keep in the butter, and broil over a bright fire, at a distance, for half an hour. Clean twelve button mushrooms, put them into a small saucepan, with half a saltspoonful of salt, half a saltspoonful of loaf sugar, a teaspoonful of vinegar, a teaspoonful of brandy, and a teacupful of any good stock; boil quickly for ten minutes; take off the paper, lay the chicken on a hot dish, breast uppermost, pour the sauce over, and serve.

340. FOWL, FRICASSEED IN OIL.

Cut up a young fowl into joints, and put it into cold water for two hours; wipe it quite dry. Put a pint of the best salad oil into a bright stewpan, and when warm, put in the fowl, with a teaspoonful of salt, two moderate-sized mushrooms, and three

truffles, cleaned and cut up; one shalot, a sprig of thyme, four sprigs of parsley, and a bay leaf. Boil up quickly; then simmer till the fowl is a pale yellow colour (about three-quarters of an hour). Make the following sauce:—Clean twelve button mushrooms, chop two shalots and one truffle; put them into a saucepan with sufficient of the oil the fowl is cooked in to well moisten them; stir over a quick fire for ten minutes. Add a saltspoonful of salt, a saltspoonful of sifted sugar, the juice of a lemon (strained), and half a gill of Marsala. Drain the fowl on a cloth, place it neatly on a hot dish, pour the sauce over, and send to table immediately.

341. MARENGO OF FOWL.

Cut a fine young fowl into joints, divide the legs from the thighs, and the pinions from the wings; cut the breast off the bone in four neat slices. Put the prime pieces into a basin of cold water, with a teaspoonful of salt, half a clove of garlic, and a teaspoonful of tarragon vinegar; let them remain for three hours. Put the remainder of the fowl in a saucepan, with a small carrot and an onion, sliced, half a pound of gravy beef, a quarter of a pound of lean veal, two ounces of ham, one clove, a small blade of mace, and an ounce of butter; let it stand by the fire to brown the meat; add a quart of water, boil up quickly, skim; then simmer for three hours. Knead two ounces of butter with a tablespoonful of flour; stir it into the gravy and boil fast, till it is reduced to half a pint; then strain. Add twelve button mushrooms, nicely cleaned, and a wineglassful of Madeira or Marsala. Wipe the fowl dry, dredge it with baked flour, and fry it in butter (six ounces) till of a deep yellow colour (about half an hour). Boil six good-sized potatoes; mash them with a wooden spoon; add a saltspoonful of salt, two ounces of butter, and four tablespoonfuls of good cream; beat till quite light and smooth. Lay the potatoes in the centre of a hot dish in the form of a cone; place the fowl neatly round, resting on the potatoes; pour over the sauce, and serve immediately.

342. BRAISED FOWL, WITH TOMATOES.

Have a fine young fowl trussed for boiling; cover the breast with writing paper, thickly spread with butter (three ounces). Make a stewpan hot, rub the bottom three times across with a

piece of fresh-cut garlic; put in the fowl; pour over half a pint of strong veal gravy; boil up quickly, then place the pan where it will only just simmer. Slice six large ripe tomatoes; chop one shalot; season with a teaspoonful of salt, a saltspoonful of white pepper, a grain of cayenne, the sixth part of a nutmeg, grated, half a saltspoonful of flour of mustard, a quarter of a saltspoonful of powdered ginger; add the strained juice of two lemons, and a wineglassful of Marsala. Baste the fowl with the gravy frequently, and when it has simmered three-quarters of an hour, put in the tomatoes. Stir and boil up; then continue the slow simmering and basting for another hour and a quarter. Take the paper off the breast, lay the fowl on a hot dish, pour the sauce over, and serve immediately.

343. BRAISED FOWL AND WHITE SAUCE, WITH BRAISED BEEF AND CHESTNUTS.

Procure the following articles:—A fine fowl trussed for boiling, one pound and a half of the upper side of the round of beef, three-quarters of an inch thick, six rashers of ribs of bacon, the third of an inch thick (without bone or skin), butter, milk, a gill of cream, garlic, shalots, one carrot, one head of celery, fifteen chestnuts, two lemons, oil, &c. &c. Mix together a tablespoonful of salad oil, the strained juice of a lemon, a saltspoonful of salt, a saltspoonful of white pepper, a grain of cayenne, a saltspoonful of flour of mustard, the eighth part of a nutmeg, grated, a piece of garlic the size of a pea, bruised, and three tablespoonfuls of 'Cre-fydd Sauce.' Rub this well into the beef, and let it remain (closely-covered) for twenty-four hours. Clean and cut up *small*, the heart of the celery, the carrot, and two shalots. Put them into a stewpan with an ounce of butter. Lay in the beef, pour over the sauce, and three-quarters of a pint of cold water. Place the fowl upon the beef, with two ounces of butter spread over the breast, and the bacon laid over that. Peel the chestnuts with a sharp knife, and lay them round the fowl. Boil up quickly, baste the fowl with the gravy, then simmer as *gently as possible* for two hours and a half. Mix a tablespoonful of baked flour into half a pint of new milk; boil ten minutes; add the cream; place the fowl on a hot dish, with the bacon round it, pour the white sauce over. Lay the beef on a hot dish; pour

over the gravy and vegetables; add the strained juice of a lemon, and send both dishes to table immediately.

NOTE.—If you have no Cre-fydd sauce, use instead a tablespoonful of port wine, a teaspoonful of soy, a teaspoonful of brandy, and a saltspoonful of chutney.

344. PLAIN BOILED RICE FOR CURRIES.

Wash ten ounces of rice; put it into a quart of cold water with a teaspoonful of salt, and boil for half an hour, taking care it does not settle to the bottom. Drain on a sieve, and separate each grain by stirring with a wooden fork, while drying before the fire or in the oven.

345. CALCUTTA RECEIPT FOR CURRY.

A teaspoonful of turmeric, a tablespoonful of coriander-seed, a tablespoonful of poppy-seed, half a teaspoonful of ginger, a quarter of a teaspoonful of red chili, half a teaspoonful of cumin-seed, all well pounded; mix the powder with three ounces of butter, and fry it with two sliced onions for ten minutes. Cut up a young fowl; put it into the pan, and simmer for a quarter of an hour; add the milk of one cocoa-nut and a saltspoonful of salt, stir well, and simmer a quarter of an hour longer; stir in the juice of half a lime or a lemon, and serve, with plain boiled rice in a separate dish. *See* preceding receipt.

346. MADRAS RECEIPT FOR CURRY.

Knead two ounces of butter with two dessertspoonfuls of curry powder, and fry it with a sliced onion till slightly browned; cut up into pieces an inch square, fowl, rabbit, or any kind of meat (about one pound); put it into the pan, with a saltspoonful of salt, a teaspoonful of tamarind-paste, and a gill of gravy. Simmer gently and stir frequently for half an hour. Serve with plain boiled rice.

347. MADRAS RECEIPT FOR CURRY, NO. 2.

Two drachms of turmeric, four chillies, two grains of mustard-seed, two drachms of coriander-seed, two grains of cumin-seed, two drachms of poppy-seed, all well pounded and mixed; knead the powder with three ounces of butter. Slice two large onions and fry in the butter till tender, but not browned. Cut up a young

fowl or a rabbit into small pieces; put it into the pan with a teaspoonful of salt, stir till well covered with curry powder, and simmer for half an hour; add the strained juice of a lime or lemon, and four tablespoonfuls of the milk of a cocoa-nut. Serve immediately, with plain boiled rice in a separate dish.

348. CURRIED FOWL.

(Second dressing.)

Cut up about half a pound of cold fowl; stew the bones in a pint of water till reduced to half a gill; slice a large onion; mix three ounces of butter with a tablespoonful of curry powder, and fry the onion with it till browned and tender; put in the fowl (in small pieces); add the gravy, a saltspoonful and a half of salt, and a dessertspoonful of baked flour; simmer (stirring frequently) for twenty minutes; stir in half a gill of thick cream and the strained juice of a lemon; serve with a wall of plain boiled rice round the fowl; wash six ounces of rice, put it into a quart of cold water, and boil for half an hour. Drain on a sieve before the fire, and stir with a wooden fork to divide the grains.

349. FOWL, WITH SAVOURY MACARONI.

(Second dressing.)

Put six ounces of the best Genoa macaroni into three pints of cold water, and let it remain two hours. Cut up a cold fowl, put the bones and trimmings into a saucepan, with an onion, sliced, half a carrot, three sprigs of parsley, one clove, a teaspoonful of salt, a teaspoonful of flour of mustard, a dessertspoonful of grated cheese, a grain of cayenne, and a piece of garlic as big as a pea; pour in a quart of cold water, or any light stock; boil for two hours; then strain; lay the macaroni carefully into a stewpan, with three ounces of butter; pour over the gravy, and *simmer* till tender (about an hour and a half). Season the fowl (three quarters of a pound) with a saltspoonful of salt, the same of white pepper, and the eighth part of a nutmeg, grated; dredge it lightly with baked flour, and fry to a nice yellow colour (ten minutes) in olive oil (a gill) or dissolved butter (a quarter of a pound). Lay the macaroni round the dish in the form of a wall; add half a wineglassful of Marsala to the gravy; place the fowl in the centre; pour over the gravy, and send to table at once.

350. MINCED FOWL, WITH SAVOURY RICE.

(Second dressing.)

Cut up any cold fowl you may have; put the bones, skin, and rough pieces into a stewpan, with a quart of water, an onion, half a carrot, a piece of garlic the size of a pea, one clove, a teaspoonful of loaf sugar, a teaspoonful of salt, and a saltspoonful of pepper; boil for two hours; wash half a pound of the best rice; put it into a quart of cold water, and boil for a quarter of an hour; then strain *dry*; mince the fowl; season (one pound) with a saltspoonful and a half of salt, a saltspoonful of white pepper, a dessertspoonful of chopped parsley, a tablespoonful of baked flour, one large mushroom, cleaned and chopped, and the juice of half a lemon; put the mince into a stewpan, with sufficient gravy to well moisten it, and simmer very gently, stirring frequently, for eighteen minutes. Put the rice into a stewpan with two ounces of butter, and stir over the fire for five minutes; add the remainder of the gravy, and simmer (stirring constantly) for ten minutes; lay the rice round the dish, and the mince in the centre. Serve very hot.

351. MINCED FOWL PIE.

(Second dressing.)

Cut up some cold fowl; put the bones on in a pint of water, with a quarter of a clove of garlic and half a bay leaf; boil till reduced to a gill. Mince about three-quarters of a pound of fowl, two ounces of ham or tongue, and one truffle; season with a saltspoonful of white pepper, a saltspoonful and a half of salt, the twelfth part of a nutmeg, grated; add the gravy, and the yolks of two fresh eggs, well beaten. Make a paste as follows:—Mash five or six mealy potatoes; add a saltspoonful of salt, three ounces of butter, half a gill of good cream, and one well-beaten egg; beat with a wooden spoon till quite light; spread a third of the potato round a deep dish; lay in the mince, cover it with the remainder of the potato; smooth it over neatly with a knife, and bake in a moderately heated oven for three-quarters of an hour. Place the dish on another, and send to table uncovered.

352. RISSOLES OF FOWL.

(Second dressing.)

Cut up about half a pound of cold fowl; put the bones and trimmings into a saucepan, with a piece of garlic the size of a pea, an inch of *thin* lemon peel, an inch of laurel leaf, and a pint of stock or water; boil fast till reduced to a gill of strong gravy, then strain. Chop the fowl and two ounces of ham or tongue till quite fine; season with a saltspoonful of white pepper, a saltspoonful of chopped parsley, half a saltspoonful of salt, the eighth part of a nutmeg, grated, and a dessertspoonful of baked flour; stir in sufficient gravy to moisten the meat; put it into a basin, and let it stand three hours to become firm. Make the meat up into six equal sized balls; dredge them lightly with dry flour; dip them into beaten egg, then into dried crumbs (*see* receipt); do this a second time, then fry in boiling lard or clarified dripping (one pound) till of a pale yellow-brown colour (about eight minutes). Serve with a bunch of fried parsley in the centre. Lay the parsley in salt and water for an hour or more; drain; then dip it twice into the boiling fat, after the rissoles are done; put it before the fire on a sieve for two minutes.

NOTE.—A stewpan is better than a frying-pan for all things requiring to be boiled in fat, and where a proper pan is not possessed.

353. CROQUETS OF FOWL.

(Second dressing.)

Rub two ounces of fresh butter into six ounces of dried flour; beat the yolks of two fresh eggs with four tablespoonfuls of cold water, and stir into the flour till in a stiff paste; knead till quite smooth; roll it out twice; then let it stand in a cool place for five or six hours; cut up about half a pound of cold fowl (roast or boiled) free from skin; put the bones and trimmings into a saucepan, with a piece of garlic the size of a pea and half a pint of water, and stew for gravy; pound the fowl to paste; add two ounces of either ham, hung beef, or tongue, pounded; season with the sixth part of a nutmeg, grated, half a saltspoonful of white pepper, the grated rind of the quarter of a lemon, half a saltspoonful of flour of mustard, and a quarter of a saltspoonful of salt; add sufficient gravy to moisten. Continue to pound till all the ingredients are well mixed; roll out the paste the eighth of an inch

thick; divide it into eight equal sized pieces, about three inches square; brush over the surface with cold water; put an eighth part of the pounded meat into each piece, in the form of a sausage; fold the paste over; press the edges to make them adhere; then fry in plenty of boiling lard or clarified dripping (one pound) till of a yellow-brown colour (about ten minutes); drain on a sieve before the fire, and serve on a neatly folded napkin, with or without fried parsley in the centre.

354. MAYONNAISE OF FOWL.

Wash two fine fresh cut lettuces (or any salad in season) and four spring onions; leave them in water for two hours; boil four fresh eggs for twelve minutes, and when cold, pound the yolks to powder; season with a teaspoonful of flour of mustard and half a saltspoonful of salt; add the beaten yolks of two fresh eggs; pound till in a paste; then *drop in by degrees* six tablespoonfuls of the best salad oil, three teaspoonfuls of tarragon vinegar, and two tablespoonfuls of French vinegar; continue to stir till the sauce is like a thick smooth cream. Stand it in a cool place, or on ice, for an hour. Cut about ten ounces of cold boiled fowl into neat pieces a quarter of an inch thick and an inch and a half square. Wipe each leaf of the salad, and break it into inch pieces; cut the onions quite small; put half of the salad into a bowl; on that lay half of the fowl; then half of the sauce; then the remainder of the fowl; over that, the rest of the sauce; pile the salad on that; sprinkle the onions over the top; garnish with thin slices of beet-root and cucumber placed alternately, and send to table.

Note.—A few leaves of tarragon and a few of chervil, mixed with the salad, is a great improvement, if the flavour is not objected to; but many persons dislike it.

355. MOCK STRASBURG PIE.

Have a fine young fowl, two partridges, and a pheasant; cut the meat off, with a very sharp knife, in pieces about two inches long and a quarter of an inch thick; break up the bones and put them, with skin and trimmings, into a saucepan, with a quarter of a clove of garlic, two shalots, the eighth part of a nutmeg, grated, a teaspoonful of salt, one clove, and a teaspoonful of loaf sugar; boil till reduced to half a pint; then strain. Season the meat; to every pound allow a saltspoonful of dry salt, half a saltspoonful

of white pepper, three ounces of butter, and four truffles, peel the truffles and slice them the eighth of an inch thick; lay the meat, butter, and truffles, in alternate layers, in a fireproof covered dish, and bake in a *slow* oven for an hour; then add the gravy, with a dessertspoonful of brandy and a tablespoonful of Madeira; cover it quite close, and continue to bake for two hours more. Take off the cover till cold, when the butter will rise to the top.

NOTE.—If you have not a covered dish, bake the meat in a covered jar, and turn it out while hot into an ordinary pie-dish; but it is better served in the dish it is baked in, as the meat and truffles are in layers. When game is not in season, rabbit and pigeons may be substituted.

356. ROAST GOSLING, STUFFED.

Boil three or four onions in plenty of water for a quarter of an hour; drain and chop them small; mix with them two dessertspoonfuls of fine crumbs of bread, half a saltspoonful of powdered sage, same of pepper, a saltspoonful of salt, the same of loaf sugar, half a saltspoonful of flour of mustard, a teaspoonful of brandy, and an ounce of dissolved butter; mix well, and put this into the body of the gosling; cover the breast with paper, spread with an ounce of butter, and roast before a brisk fire for fifty minutes, basting constantly; ten minutes before serving, take off the paper; dredge the gosling slightly with baked flour, and baste till done. Serve with gravy and sauce made as follows:—Mix a tablespoonful of flour into three-quarters of a pint of stock (No. 1); add a teaspoonful of soy, half a grain of cayenne, half a saltspoonful of salt; boil fast for twenty minutes; add the gravy dripped from the gosling and the strained juice of half a lemon. Serve in a tureen. Put a pint and a half of green gooseberries into a saucepan, with half a gill of water and three tablespoonfuls of moist sugar; boil till quite soft (twenty minutes), then rub through a sieve. Serve in a tureen.

357. ROAST DUCKS AND DUCKLINGS, STUFFED.

Make a stuffing precisely as directed in the preceding receipt; the quantity given will be sufficient for two ducks; or the following stuffing may be preferred:—Put two ounces of dry crumbs of bread into a saucepan, with three shalots, two sprigs of parsley, a sprig of thyme, two sage leaves, one clove, a quarter of a salt-

spoonful of white pepper, half a saltspoonful of salt, a saltspoonful of loaf sugar, an inch of thin lemon peel, the eighth part of a nutmeg, grated, and half a pint of water; boil and stir for twenty minutes, till the water is all absorbed; then add two ounces of butter, and rub through a sieve; when cold, add a saltspoonful of fresh-chopped parsley, and stuff the ducks; roast before a quick fire, basting constantly till done. Ducklings require thirty-five minutes, and ducks fifty minutes. Must be sent to table hot, and with gravy, as directed for gosling in the preceding receipt.

358. BRAISED DUCK, WITH TURNIPS.

Peel eight or ten *small* turnips; sift a dessertspoonful of loaf sugar over them; dissolve six ounces of butter, and fry the turnips to a pale brown colour (in a stewpan); add two ounces more butter, and an onion, chopped; put in, breast downwards, a fine duck, and let it remain to brown, for twenty minutes. Take out the duck; stir into the butter two dessertspoonfuls of baked flour, a teaspoonful of soy, a saltspoonful of salt, half a saltspoonful of pepper, and three-quarters of a pint of any good stock; boil fast, and skim off all the fat; then add a wineglassful of Marsala and the strained juice of a lemon; put in the duck, breast uppermost, and simmer gently for twenty minutes; add the turnips, and continue to simmer twenty minutes more. Place the duck on a hot dish, the turnips round it, and the gravy poured over. Serve at once.

359. BRAISED DUCK, WITH YOUNG PEAS.

Chop quite small four spring onions, two sage leaves, and four sprigs of parsley; season with half a saltspoonful of salt, a quarter of a saltspoonful of pepper, and the tenth part of a nutmeg, grated. Knead these with an ounce of butter, and put it into the body of the duck; spread three ounces of butter over the breast; lay on the bottom of a stewpan four large leaves of fresh-cut lettuce; place the duck upon them, cover closely, and let it braise or simmer till of a pale brown colour (about half an hour); then add three-quarters of a pint of stock (No. 2), or plain veal gravy. Continue to simmer for twenty minutes; then take out the duck, and put it in a quick oven for ten minutes; skim the gravy, and rub it through a fine sieve; put it back into the

stewpan, with rather more than a pint of fresh-shelled young peas, a teaspoonful of loaf sugar, and a saltspoonful of salt; boil rapidly, uncovered, for ten minutes; put in the duck, and simmer gently for twenty-five minutes more. Place the duck on a hot dish; pull out the skewers; pour the peas and gravy into the dish, and serve at once.

360. BRAISED DUCK, WITH OLIVES.

Soak a teacupful and a half of olives in cold water for three hours; split them on one side, and take out the stone; press a quarter of a clove of garlic into an ounce of butter, dip it into white pepper, and put into the body of the duck; spread two ounces of butter over the breast, and on that lay a thin slice of fat bacon. Put it into a stewpan, with two onions, half a carrot, four sprigs of parsley, a bay leaf, one clove, and a saltspoonful of salt. Fry over the fire till the duck is browned slightly; then add three-quarters of a pint of strong stock, of any kind, and simmer for three quarters of an hour; baste the duck constantly with the gravy; take out the duck, put it into the oven for ten minutes; stir into the gravy a tablespoonful of flour; boil rapidly for ten minutes (without the lid). Skim off all the fat, and strain through a sieve; put the gravy back into the stewpan; wash and wipe the olives; put them into the gravy; boil up quickly. Put in the duck without the bacon, and simmer for twenty minutes. Place the duck on a hot dish, pour over the sauce, and serve.

361. HASHED DUCK.

(Second dressing.)

Cut up the remains of cold duck, about one pound, season it with a saltspoonful of pepper, a grain of cayenne, and a saltspoonful and a half of salt. Chop one large onion and a sour apple; put them into a stewpan with two ounces of butter, and fry till slightly brown; stir in a tablespoonful of flour, a saltspoonful of flour of mustard, and a teaspoonful of loaf sugar. When well mixed, add half a pint of strong stock, of any kind, the strained juice of half a lemon, and a tablespoonful of brandy. When nearly cold, put in the duck, and simmer gently for twenty minutes; skim, and serve very hot.

362. STEWED GIBLETS.

The giblets must be well cleaned and soaked in warm water for an hour. Wipe them dry, and cut them into neat pieces about two inches long; season (one set) with a saltspoonful and a half of white pepper, two saltspoonfuls of salt, a grain of cayenne, the eighth part of a nutmeg, grated, two chopped shalots, and a tablespoonful and a half of flour. Put them into a bright stew-pan (rubbed twice across the bottom with garlic), with a quarter of a pound of butter, and fry over a gentle fire till slightly browned; then add a pint and a half of any good stock, a wine-glassful of white wine, a tablespoonful of mushroom ketchup, and a dessertspoonful of Harvey-sauce; boil up slowly, skim, then simmer gently for two hours and a half, skimming occasionally. Serve very hot.

NOTE.—Truffles (three sliced), button mushrooms (twelve), or six button onions may be added with improvement.

363. GIBLET PIE.

Soak the giblets for an hour in warm water, wipe them dry, and cut them into neat pieces about two inches long. Season one set with a saltspoonful and a half of white pepper, two saltspoonfuls of salt, the eighth part of a nutmeg, grated, and a grain of cayenne; put them into a fire-proof covered jar, with just enough veal broth or cold water to well moisten them; cover closely, and bake in a slow oven for two hours; then let them get cold. Cut about one pound of either veal cutlet or rump steak into pieces, two inches square and the third of an inch thick; season it with a saltspoonful of salt and the same of pepper; lay it on the bottom of an eleven-inch pie-dish; put the giblets, with their gravy, upon the steak, and rub the edge of the dish with lard or butter. Make a paste as follows:—Moisten nine ounces of sifted flour with a teacupful of water, with the juice of a small lemon in it; knead till smooth; spread it out on the pasteboard, lay in seven ounces of good butter, fold over the sides, and roll out four times (always the same way), each time dredge over a little flour; roll it up, and set it in a cool place for two hours or more; cut off about a fifth part, roll it out the sixth of an inch thick; cut it into strips the

width of the edge of the dish; lay it on. Roll out the rest to the length and width of the dish; moisten the edge-paste with cold water; lay on the lid, press it round with the thumb to make it adhere. Trim off the rough edge with a sharp knife; notch it at inch distances; make a hole in the centre; ornament to fancy, and bake in a moderate oven for two hours. Serve immediately.

364. ROAST PIGEONS.

Knead together two ounces of butter, two dessertspoonfuls of dried fine crumbs of bread, a grain of cayenne, a quarter of a saltspoonful of salt, the same of pepper, a saltspoonful of chopped parsley, the tenth part of a nutmeg, grated, and one small shalot, finely chopped. Have two young pigeons, and put half of the stuffing into each; roast before a very quick fire for fifteen or eighteen minutes, basting constantly with butter. Serve with or without gravy.

365. STEWED PIGEONS.

Stuff the pigeons as directed in the preceding receipt, and roast them for ten minutes. Peel twelve button onions, and fry them till slightly browned in an ounce of butter; dredge in a tablespoonful of baked flour; stir till well mixed; then add half a pint of any good stock, a tablespoonful of mushroom ketchup, a teaspoonful of soy, a teaspoonful of vinegar, a saltspoonful of good anchovy-sauce, and two tablespoonfuls of port wine; put in the pigeons, and simmer *gently* for half an hour. Serve very hot.

366. BROILED PIGEONS.

The pigeons must be trussed flat. Knead rather more than an ounce of butter with a dessertspoonful of baked flour, a teaspoonful of chopped chives, half a teaspoonful of chopped parsley, a quarter of a saltspoonful of salt, the same of pepper; stir over the fire for five minutes; dip the pigeons (two) in while warm, but not hot, and continue to do so till the mixture all adheres to them. Let them stand for an hour; then broil over a bright fire for eighteen or twenty minutes. Serve with the following sauce in the dish:—Rub the bottom of a small saucepan twice across

with garlic; put in an ounce of butter, a dessertspoonful of baked flour, a quarter of a saltspoonful of pepper; stir till well mixed; then add a gill of either stock or water, a tablespoonful of mushroom ketchup, a tablespoonful of Marsala, the strained juice of a lemon, and two pickled gherkins, finely chopped; boil fast for eight minutes, then serve.

367. PIGEON PIE.

Two young pigeons, cut in quarters, one pound of rump steak, half an inch thick, cut into six pieces, four fresh eggs, boiled ten minutes; season the whole with two saltspoonfuls and a half of salt and two saltspoonfuls of pepper. Lay the steak at the bottom of a ten-inch pie-dish, the pigeons upon it, the yolks of the eggs at equal distances; add about a gill of gravy or water. Rub the edge of the dish with lard or butter; line it with strips of paste the sixth of an inch thick; moisten it with cold water; cover it with paste; press round to make it adhere; trim with a sharp knife; notch at inch distances; make a hole in the centre; ornament to fancy, and bake in a moderate oven for two hours and a quarter. Make the paste as follows:—Moisten nine ounces of flour with half a gill of cold water and the juice of half a lemon; knead flat; put in the centre half a pound of good butter; fold over; roll out four times; dredge flour over each time. Let it stand in a cool place two or three hours; then use as directed.

Note.—The exact quantity for the size of the dish is always given. If less or more be used, the time for baking must be altered.

GAME.

368. LARDED GUINEA-FOWL, ROASTED.

Have a fine young guinea-fowl thickly and deeply larded with good fat bacon; put it into a sheet of white paper thickly spread with butter (three ounces), and roast before a quick fire for thirty-five minutes, basting frequently; ten minutes before serving remove the paper, and baste with dissolved butter till of a light brown colour. Serve with a little gravy in the dish (not poured over the bird), and with gravy and bread-sauce in tureens. *See* following receipts.

NOTE.—Each receipt for Pheasant may be followed for Guinea-fowl.

369. GRAVY AND BREAD SAUCE.

Slice an onion, and fry in an ounce of butter till nicely browned; add, while frying, a tablespoonful of flour, half a saltspoonful of salt, the same of pepper, sugar, and mustard; stir in three-quarters of a pint of stock (No. 1), a tablespoonful of mushroom-ketchup, and two tablespoonfuls of port wine; boil fast for twenty-five minutes, then strain into a tureen.

Bread Sauce.—Put into a bright saucepan three ounces of stale crumbs of bread, two cloves, two allspice, a quarter of an inch of mace, three peppercorns, an onion, half a saltspoonful of salt, and three-quarters of a pint of new milk; boil gently, and stir constantly for twenty minutes; then rub through a fine sieve; put it back into the saucepan, and stir in either two tablespoonfuls of thick cream or an ounce of fresh butter. Serve in a tureen.

370. ROAST PHEASANT.

The hen is the nicer bird. Hang it before a brisk fire, and roast for half an hour, basting constantly with butter (a quarter of a pound). Serve with gravy and bread-sauce as directed in the preceding receipt.

NOTE.—Pheasants should be kept *unplucked* from ten to fifteen days according to weather.

371. BOILED PHEASANT, WITH CELERY SAUCE.

The pheasant must be trussed as a fowl for boiling. Put it into a stewpan, breast uppermost, and cover it with new milk (about three pints); boil up quickly, then simmer as gently as possible till done: a small young bird, thirty minutes; a large one, fifty minutes; and an old one, an hour; in each case from the time of boiling up. Wash and slice a fine head of white celery, and boil till quite soft in three-quarters of a pint of milk; rub it through a fine sieve; put it back into the saucepan, boil quickly for ten minutes, then stir in half a gill of thick cream Serve a little over the pheasant, and the rest in a tureen.

NOTE.—Reserve the milk in an earthen pan for soup.—*See* 'Economical' and other receipts. Reserve the pheasant bones also.

372. BRAISED PHEASANT AND BEEF, WITH CHESTNUTS.

Have ready one pound and a half of tender rump steak, three-quarters of an inch thick, a pheasant trussed for boiling, four slices of good bacon, a carrot, a small head of celery, shalots, garlic, butter, fifteen good chestnuts, and a lemon. Scald the chestnuts, and take off the skin; throw them into cold water to blanch; scoop the carrot into small balls, peel four shalots, slice the best part of the celery; make a stewpan hot, and rub it five times across with fresh-cut garlic; put in two ounces of butter, the steak, the carrot, shalot, and celery; season with a saltspoonful of loaf sugar, a saltspoonful and a half of white pepper, a saltspoonful of flour of mustard, a teaspoonful of soy, a teaspoonful of good anchovy-sauce, and a dessertspoonful of mushroom-ketchup. Put three slices of bacon on the beef; place the chestnuts round; pour over three-quarters of a pint of any stock or water; knead together two ounces of butter, three ounces of fine crumbs of bread, a quarter of a saltspoonful of salt, half a saltspoonful of pepper, half a grain of cayenne, and the eighth part of a nutmeg, grated; press this into the body of the pheasant; cover the breast with writing paper, thickly spread with butter (three ounces); over that lay a slice of fat bacon; put in the pheasant, breast uppermost, and simmer as gently as possible for three hours (after it comes to boiling heat). Take off the paper, pull out the skewers, strain a teacupful of the gravy over the pheasant.

Lay the beef on a hot dish, pour over the vegetables, nuts, and gravy; add the strained juice of a lemon, and serve both dishes very hot.

NOTE.—The bacon may be broiled for three minutes and served at breakfast.

373. PHEASANT WITH TRUFFLES.

(An Italian receipt.)

Wash, peel, and slice six large truffles; put the truffles into the body of a young pheasant, nicely trussed; pound the peel with half a clove of garlic, and knead it with one pound of fresh lard. Put the pheasant into an oval deep dish or pan, cover it with the lard; add three sprigs of parsley, one sprig of thyme, a bay leaf, a saltspoonful of salt, four peppercorns, the sixth part of a nutmeg, grated, one clove, three slices of carrot, and a wineglassful of rum; cover it closely, and put it into a moderate oven for three-quarters of an hour; then let it remain for two or three days to imbibe the flavour of the truffles. When required, take it out of the fat; envelope it in paper, spread thickly with butter, and bake in a moderate oven for three-quarters of an hour. Strain the gravy; add a teacupful of any stock, with a dessertspoonful of baked flour, half a saltspoonful of salt, the same of loaf sugar; boil ten minutes; take the paper off the pheasant; add the dripped gravy and the butter to the rest. Place the pheasant on a hot dish, remove the skewers, pour over the gravy, and serve at once.

374. PULLED PHEASANT, AND SAVOURY MACARONI.

(Second dressing.)

Divide, with two forks, the meat from the bones of any cold pheasants; pull it into pieces an inch long; stew the bones and skin for gravy, with a rub of garlic and one shalot; season the meat (half a pound) with a saltspoonful of salt, half a saltspoonful of pepper, a tablespoonful of baked flour, the twelfth part of a nutmeg, grated, a tablespoonful of mushroom-ketchup, a tablespoonful of Marsala and two ounces of dissolved butter; add sufficient gravy to moisten, and simmer gently for twenty minutes; soak a quarter of a pound of Genoa macaroni in cold water for two hours, then boil it till quite tender (two hours) in a pint and a quarter of good stock; season with a saltspoonful of

white pepper, a grain of cayenne, one teaspoonful of flour of mustard, the tenth part of a nutmeg, grated, a saltspoonful of salt, one ounce of butter, and a tablespoonful of grated Parmesan cheese; simmer a quarter of an hour longer; lay the macaroni round the dish, with the pulled pheasant in the centre. Serve very hot.

375. ROAST PARTRIDGES.

Hang the birds before a brisk fire; baste constantly with butter (a quarter of a pound for a brace) and roast for about eighteen minutes. Serve garnished with fried crumbs; and with gravy and bread sauce in tureens. Put three ounces of crumbs of bread into a small fryingpan or stewpan, with an ounce and a half of butter, and fry over a gentle fire (stirring all the time) till of a pale yellow-brown colour; drain on a sieve before the fire. Put a quarter of a pound of crumbs of bread into a stewpan, with one clove, two allspice, three shalots, and three-quarters of a pint of milk; boil, and stir for a quarter of an hour; then rub through a sieve. Put the sauce again into the saucepan; add either two tablespoonfuls of thick cream or an ounce of fresh butter; boil two minutes; then serve. Put a pint of stock (No. 1) into a saucepan with a teaspoonful of soy, a tablespoonful of Harvey-sauce, a tablespoonful of flour, half a saltspoonful of salt, half a saltspoonful of flour of mustard, and a grain of cayenne; boil quickly (uncovered) till reduced one-third (about twenty minutes); add a tablespoonful of port wine; strain and serve.

Note.—Partridges should be kept (unplucked) from ten to fifteen days, weather permitting.

376. BRAISED PARTRIDGES.

The partridges must be trussed as a fowl for boiling. Slice a small carrot, an onion, a quarter of a head of celery, chop four or five sprigs of parsley; put them into a stewpan, with an ounce of butter; lay in the partridges (breasts uppermost), cover them with fat bacon; add half a pint of good stock of any kind, and simmer very slowly for two hours. Cut a round of bread without crust, the third of an inch thick; spread it *thickly* with butter on both sides, and put it into the oven to brown slightly; if required, add more butter. Lay the partridges on the bread; rub the gravy through a fine sieve, vegetables also; add a wineglassful

of Marsala; boil up; pour it over the birds, and serve immediately.

377. BRAISED PARTRIDGES, WITH CABBAGE.

Trim and well wash a small savoy cabbage, and let it remain in cold water, with a tablespoonful of salt in it, for three hours; put it into cold water, and boil, *uncovered*, for twenty minutes; drain and press out all the water. Braise the partridges as directed in the preceding receipt, adding the cabbage, and three ounces of fresh butter, a teaspoonful of loaf sugar, a saltspoonful of pepper, two saltspoonfuls of salt, the eighth part of a nutmeg, grated. If the birds be old, two hours and a half will not be too long to simmer them. Add the strained juice of a lemon over the cabbage, and serve it round the dish, the bacon in the centre and the birds upon it.

NOTE.—Every receipt for pheasants may be followed for partridges, lessening the time if the birds be young.

378. PARTRIDGES.

(Cooked and served Italian fashion.)

Peel and chop three truffles, two large mushrooms, one onion, four slices of carrot, four sprigs of parsley, and six leaves of thyme. Saturate two sheets of white paper in salad oil or oiled butter. Put into the body of each bird half an ounce of very fine bread crumbs, kneaded with an ounce of butter, and seasoned with a quarter of a saltspoonful of white pepper, the same of salt, the strained juice of half a lemon, the twelfth part of a nutmeg, grated, and a saltspoonful of chopped parsley. Lay the chopped vegetables on the oiled paper (half on each sheet); put a partridge on each, cover the breast with good fat bacon; secure the paper well round it. Place the birds (breast uppermost) in a deep covered dish or pan, and bake in a *quick* oven for three-quarters of an hour (or an hour if the birds be large); baste twice with oil or butter. Put into three-quarters of a pint of stock (No. 1), a tablespoonful of baked flour, half of a small black onion (*see* receipt), and the trimmings of the truffles and mushrooms; boil quickly for half an hour; add two tablespoonfuls of claret, and strain; take out the birds; lay them on a hot dish without the bacon; put the vegetables into the gravy; boil up; then pour it over the partridges, and serve at once.

379. ROAST GROUSE.

These birds should be kept unplucked for ten or twelve days. Hang them before a brisk fire, and roast quickly, basting frequently, for eighteen or twenty minutes; ten minutes before serving, dredge them slightly with baked flour, and baste them with butter till done. Serve them on bread, *toasted under them* while roasting, or on fried crumbs, with good gravy in a tureen, and with or without bread-sauce.

380. LARKS.

Dip the larks into dissolved butter, and strew them over with fine crumbs of bread; do this twice, and roast before a very brisk fire, or bake in a hot oven for eight or ten minutes. Baste constantly with butter. Serve with good gravy in a tureen.

381. WOODCOCKS, QUAILS AND SNIPES.

Cut a strip of crumb of bread the size of the number of birds you have to send to table; toast it a pale brown colour; lay the birds upon the toast, baste them with dissolved butter, and bake on a tin dish in a very hot oven for fourteen or eighteen minutes, basting frequently with butter. Serve upon the toast, with or without the following gravy:—Knead two ounces of butter with a dessertspoonful of well-baked flour, half a grain of cayenne, the twelfth part of a nutmeg, grated, and a quarter of a saltspoonful of flour of mustard. Rub the bottom of a saucepan twice across with fresh-cut garlic; put in half a pint of stock (No. 1); stir in the butter, and boil fast for a quarter of an hour; add two tablespoonfuls of Marsala, and the strained juice of half a lemon. Serve in a tureen.

382. GOLDEN PLOVER.

Place the birds before a brisk fire, with a piece of crumb of bread, the third of an inch thick, under them. Baste with fresh butter till done (about sixteen or eighteen minutes). Serve on the bread, which should be nicely browned, and saturated with the butter and the trail. Gravy as directed for woodcocks in the preceding receipt, served in a tureen.

383. WILD DUCK.

Rub the liver over the breast till red; roast before a very brisk fire, basting frequently with butter (three ounces) till done, from sixteen to twenty-five minutes. Dissolve an ounce of fresh butter; add to it three grains of cayenne and the strained juice of two lemons (for two birds). Score the breast down to the bone at quarter-inch distances; pour the sauce over, and serve at once.

384. WIDGEONS AND TEAL.

Follow the preceding receipt.

385. HASHED WILD DUCK.

(Second dressing.)

Cut up the remains of wild duck, widgeon or teal; season slightly with salt and cayenne; put it into a stewpan with sufficient good gravy to moisten, two or three shalots, chopped, the strained juice of a lemon, and a wineglassful of Marsala; simmer very gently for ten minutes; then serve.

386. ROAST HARE.

Make a stuffing as follows:—Fry the liver and kidneys with one shalot in an ounce of butter till firm, then chop them small; chop half a pound of beef-suet; rub three ounces of crumb of bread into fine crumbs; chop enough parsley to fill a tablespoon; chop an ounce of lean ham; mix these ingredients together; add a saltspoonful of mixed sweet herbs, the sixth part of a nutmeg, grated, the grated rind of half a lemon, and the juice, a saltspoonful of white pepper, the same of salt and loaf sugar, a wineglassful of sherry or Marsala, and one beaten egg; mix well, and put it into the body of the hare; sew it up with a needle and thread; lay slices of fat bacon on the back, and fold the hare in a sheet of paper; hang it before a large brisk fire, and roast for an hour, or an hour and a half, according to the size; baste constantly; half an hour before serving, remove the paper; dredge the hare slightly with baked flour, and baste with dissolved butter (a quarter of a pound) till done. Mix a tablespoonful of dried flour and a teaspoonful of soy into three-quarters of a pint of stock (No. 1); boil for a quarter of an hour; add a large wine-

glassful of port wine; serve a little gravy in the dish, and the remainder in a tureen; serve currant jelly on a plate. The hare must be sent to table *very* hot, and the plates also should be *hot*.

387. HASHED HARE.

(Second dressing.)

Cut up the remains of a roast hare into neat pieces, and the stuffing into slices; put it into a stewpan with one chopped shalot and enough nicely seasoned gravy to well moisten; simmer gently for twenty minutes; add a small wineglassful of port wine, and serve at once, with currant jelly in a plate.

388. POTTED HARE.

(Second dressing.)

Cut up any cold hare; trim off all skin and hard pieces; pound the meat in a mortar till in a paste; season (three-quarters of a pound) with three-quarters of a saltspoonful of white pepper, half a saltspoonful of fine salt, a teaspoonful of good anchovy-sauce, half a saltspoonful of fresh-made mustard, a saltspoonful of loaf sugar, the tenth part of a nutmeg, grated; add a quarter of a pound of dissolved fresh butter, and two tablespoonfuls of good *cold* gravy, made by stewing the bones. Continue to pound till smooth and rather soft; press the meat into a raised pie-dish, smooth over the top with a knife, and pour over two ounces of dissolved fresh butter. Let it remain, uncovered, in a cool place for four or five hours before it is required for use.

389. HARE PUDDING.

(Second dressing.)

Boil a quarter of a pound of crumbs of bread in a pint of veal stock or water till in a paste; stir constantly with a wooden spoon; add an ounce of butter, a saltspoonful of salt, the same of loaf sugar, and half a saltspoonful of white pepper; put it in a plate to get cold. Cut up three-quarters of a pound of cold roast hare, perfectly free from skin and hard pieces; pound it in a mortar till quite smooth; season with the sixth part of a nutmeg, grated, the peel of half a lemon, grated, a saltspoonful of

white pepper, a saltspoonful and a half of salt, a dessertspoonful of currant jelly, dissolved, a tablespoonful of brandy, and an ounce of dissolved butter. Mix the bread with the hare, and continue to pound till the whole is incorporated; then add four well-beaten eggs, and beat for ten minutes with a wooden spoon; butter a mould, press in the mixture; cover it with writing paper, spread with a quarter of an ounce of butter; tie a cloth over; put it into plenty of boiling water, and boil fast for three-quarters of an hour. Turn out carefully and serve with the same gravy as for roast hare.

NOTE.—A pudding half the size may be made with two ounces of bread, half a pint of stock, six ounces of hare, one ounce of butter, and half the quantity of seasoning; boil half an hour.

390. JUGGED HARE.

Have a fine young hare cut into joints; wash and wipe each piece and dredge it over with dry flour. Peel, slice, and wash one onion, four moderate-sized mushrooms, one small carrot, half a head of celery, and six sprigs of parsley; put these into a stewpan with two cloves, half an inch of mace, a sprig of thyme, a small laurel leaf, and two thin slices of mild bacon (three ounces); lay the hare upon the vegetables, and on that put six ounces of butter in three slices. Stand the stewpan by the side of the fire, and let it simmer till the hare is firm and well-flavoured with the ingredients; shake frequently. Take out the hare, strain the gravy, and skim off all the butter; lay the hare again in the stewpan (leaving out the liver); season with two saltspoonfuls of salt, one saltspoonful and a half of pepper, a teaspoonful of moist sugar, and the eighth part of a nutmeg, grated; put in the gravy; add about a pint of good stock, mixed with a tablespoonful of baked flour and a quarter of a pint of port wine; cover closely; shake the stewpan frequently, and simmer *very* gently for an hour; then lay in the forcemeat-balls, made as follows:—Chop the following ingredients as fine as possible—The liver, half an ounce of lean (cooked) ham, three ounces of veal suet, enough parsley to fill a dessertspoon; add two ounces of fine crumbs of bread, two saltspoonfuls of mixed sweet herbs, a saltspoonful of pepper, the same of salt and loaf sugar, half a saltspoonful of flour of mustard, the tenth part of a nutmeg,

grated, the grated rind and strained juice of half a lemon, a tablespoonful of brandy, and two beaten eggs; beat with a wooden spoon till well mixed; then make it up into balls rather less than a small walnut; dredge them well with baked flour, and fry in the butter skimmed off the gravy till slightly browned; lay them in the stewpan with the hare, and continue to simmer for forty minutes. Serve very hot, and with plenty of currant jelly in a plate.

NOTE.—If not objected to, mix the blood of the hare with the stock; it thickens and much improves the gravy.

391. JUGGED HARE.

(Yorkshire fashion.)

Cut the hare up into joints; wash and wipe it dry; dredge it over with three tablespoonfuls of flour; season with a teaspoonful of salt, two saltspoonfuls of pepper, the sixth part of a nutmeg, grated, the grated rind of half a lemon, and four shalots, finely chopped. Make a forcemeat as follows:—Quarter of a pound of beef-suet, the liver, a tablespoonful of parsley, a teaspoonful of mixed sweet herbs, two ounces of crumbs of bread, a saltspoonful of salt, half a saltspoonful of pepper, the eighth part of a nutmeg, grated, the grated rind and the juice of half a lemon, and two beaten eggs. Chop and mix these ingredients; make up the forcemeat into balls the size of a walnut, and dredge them with flour. Lay the hare in a covered dish or jar with the balls; add a pint of stock (No. 1), the blood of the hare, and a gill of port wine; put on the lid, tie it closely down, and bake in a slow oven for two hours and a half. Dish carefully, so as not to break the balls, and send to table very hot, with currant jelly on a plate.

392. BRAISED HARE.

The following receipt for leverets will also answer for hare, simmering three-quarters of an hour longer.

393. BRAISED LEVERET.

Make a stuffing as follows:—Season two ounces of fine crumbs of bread with a teaspoonful of chopped parsley, a saltspoonful of mixed sweet herbs, half a saltspoonful of white pepper, a salt-

spoonful of salt, the same of loaf sugar, the tenth part of a nutmeg, grated, the grated peel of a quarter of a lemon, one shalot, finely chopped; add a dessertspoonful of rum or brandy, and, when soaked into the bread, two ounces of dissolved butter; put the stuffing into the body of the leveret, sew it up with a needle and thread. Peel and slice two shalots, one small carrot, and three mushrooms; put them into a stewpan with a slice of mild bacon; lay the leveret in, back uppermost; add half a pint of stock (No. 1) or gravy, a gill of Marsala, and two ounces of butter over the back; simmer very gently for an hour and three-quarters; baste frequently with the gravy; take out the leveret; rub the gravy and vegetables through a fine sieve, mix a dessertspoonful of baked flour into it, put it back into the stewpan with the leveret, and simmer twenty minutes more; then serve, with currant jelly on a plate.

394. ROAST LEVERET.

Leverets may be stuffed or not, either is equally correct. If stuffed, prepare the following:—Chop two ounces of veal-suet, and enough parsley to fill a teaspoon; mix it with an ounce of fine crumbs of bread, the tenth part of a nutmeg, grated, half a saltspoonful of salt, a quarter of a saltspoonful of white pepper, the peel of a quarter of a lemon, grated, a dessertspoonful of rum, and one fresh egg; beat well, and put it into the body of the leveret; sew it up. Spread a sheet of paper thickly with butter (a quarter of a pound), secure it round the leveret, and roast before a *very* brisk fire for three-quarters of an hour; baste frequently with fresh lard (a quarter of a pound); ten minutes before serving, remove the paper, dredge lightly with baked flour, and baste with fresh butter. Serve very hot, with the following gravy:—Boil three-quarters of a pint of stock (No. 1) for ten minutes; stir in an ounce of butter, kneaded with a tablespoonful of baked flour; boil fast ten minutes more; add a wineglassful of port wine; serve a little in the dish, and the rest in a tureen; send currant jelly to table also.

Note.—Every receipt for 'second dressing' given for hare may be followed for leveret.

395. BROWN FRICASSEE OF RABBIT.

Cut a young rabbit into joints, put it into cold water with a clove of garlic, and let it remain an hour; wipe it dry, and dredge each piece with baked flour. Peel twelve button onions and twenty button mushrooms, and fry them in butter (a quarter of a pound) till slightly browned; then drain. Fry the rabbit in the same butter, till of a pale brown colour; then drain. Mix into the butter one tablespoonful of flour, a saltspoonful of pepper, a saltspoonful of salt, a saltspoonful of sugar, a teaspoonful of chopped parsley, half a saltspoonful of mixed sweet herbs, a tablespoonful of Harvey-sauce, and three-quarters of a pint of any stock; boil fast for ten minutes; then stand it aside for the butter to rise; skim and strain. Cut into inch pieces a quarter of a pound of good *mild* streaky bacon, put it into the gravy with the rabbit, and simmer gently for twenty-five minutes; then add the mushrooms, onions, a wineglassful of Marsala or sherry, and the juice of a lemon; continue to simmer fifteen or twenty minutes. Serve very hot.

396. WHITE FRICASSEE OF RABBIT.

Cut the rabbit into joints and soak it in cold water for two hours. Put into a stewpan three or four slices of fat bacon, half a carrot, a large onion, half a clove of garlic, half a head of celery, a bunch of parsley, a bay leaf, a laurel leaf, and two sprigs of thyme, all cut up; lay in the rabbit, and on that put three or four slices of bacon; stand the stewpan by the side of the fire for an hour. The rabbit should be firm and perfectly white. Make a sauce as follows:—Half a pint of stock (No. 2), a saltspoonful of loaf sugar, a saltspoonful of salt, the tenth part of a nutmeg, grated, and a dessertspoonful of baked flour; boil up, put in the rabbit, and simmer for twenty minutes. Beat the yolks of two fresh eggs with a gill of good cream; lay the rabbit neatly on a hot dish; pour the juice of a lemon over it; stir the cream and eggs into the sauce for two minutes; pour it over the rabbit, and serve. The bacon may be rolled, browned before the fire, and used to garnish the dish.

397. CURRIED RABBIT.

Peel and slice three good-sized onions; dredge them with two tablespoonfuls of curry powder, a dessertspoonful of dried flour, and fry in three ounces of good butter till of a delicate brown colour. Put them into a stewpan with a rabbit, cut into small pieces, a quarter of a clove of garlic, and sufficient stock to moisten; simmer very gently, stirring frequently, for an hour and a half; add the strained juice of a lemon and half a gill of cocoa-nut milk (or good cream), and serve at once, with a separate dish of plain boiled rice. Wash half a pound of best rice; put it into three pints of cold water, and boil for half an hour; drain on a sieve before the fire or in the oven; separate the grains by stirring with a wooden fork.

398. RABBIT PIE.

Make a paste as follows:—Moisten half a pound of sifted flour with about half a gill of cold water and the juice of half a lemon; knead it out flat; lay in half a pound of good butter; fold over the sides, and roll out four times; each time dredge it with flour; fold it into a bolster form and let it stand two hours in a cool place. Have ready a young rabbit, three-quarters of a pound of veal cutlet, a quarter of an inch thick, and three ounces of mild bacon, very thin; cut up the rabbit, each joint into two or three pieces, the veal into two inch squares, and the bacon into strips. Season with the tenth part of a nutmeg, grated, the rind of half a lemon, grated, two saltspoonfuls of white pepper, a grain of cayenne, and a teaspoonful of dry salt. Take the fifth part of the paste, roll it out the sixth of an inch thick, and cut it into strips an inch and a quarter wide; grease the edge of a pie-dish, and line it with the paste; lay in the veal, then the rabbit and bacon; add a gill of stock or water; roll the paste out to the size of the dish; wet the edge; cover over; press it round with the thumb to make it adhere; trim off the rough edge with a sharp knife; notch it round at half-inch distances; make a small hole in the centre, to let out the steam; ornament to fancy, and bake in a moderate oven for two hours and a quarter.

NOTE.—Three truffles, sliced, will be found a great improvement. Force-meat-balls or the yolks of hard-boiled eggs may be added, if liked—of either, six.

399. RABBIT PUDDING.

Cut up and season a rabbit with a piled saltspoonful of pepper, the same of salt, and a grain of cayenne; cut into strips three ounces of streaky bacon. Make a paste as follows:—Half a pound of beef-suet, finely chopped, half a pound of flour, a quarter of a saltspoonful of salt, and half a gill of cold water; knead into a stiff paste; grease a basin, roll out the paste (keeping a small piece for the top); line the basin; lay in the rabbit and the bacon; add a teacupful of stock or water; roll the piece of paste to the size required; wet it, and press it round so as to make both edges adhere; dip a cloth into boiling water; dredge it with flour; tie over the pudding; put it into plenty of boiling water, and boil for three hours and a half or four hours. Loosen the edge with a knife, turn out carefully, and serve.

VEGETABLES.

400. NEW POTATOES.

Rub off the skin with a rough cloth; let them stand half an hour in cold water; put them into boiling water with a saltspoonful of salt, and boil about ten minutes. Drain quite dry, and serve with an ounce of fresh butter in the centre of the potatoes, or on a hot napkin, neatly folded.

401. TO RE-DRESS NEW POTATOES.

Cut the cold potatoes into slices as thick as a halfcrown; put them into a stewpan, with an ounce of butter to the pound, a saltspoonful of salt, a teaspoonful of chopped parsley, a saltspoonful of chopped chives, and a teaspoonful of white vinegar; shake the pan till the potatoes are quite hot; then pour over half a gill of cream, and in five minutes serve.

402. POTATOES, PLAIN.

Pare the potatoes neatly; place them on a plate; put a pint and a half of water into a deep saucepan; turn a half-pint saucer or pot upside down, and place the plate with the potatoes on it on the saucer; let the water boil rapidly. Good-sized potatoes require half an hour to steam thus. Serve on a hot napkin and as quickly as possible, that they may be mealy and white. An ordinary steamer may be used, but this mode will be found as good.

403. MASHED POTATOES.

Pare the potatoes, and steam them half an hour; turn them into a hot basin, and with a wooden spoon bruise them to flour; to three pounds add three saltspoonfuls of salt, three ounces of fresh butter, and a gill of thick cream, made hot. Stand the basin over a saucepan of boiling water, and beat the potatoes for five minutes. Serve on a very hot dish, either in a rough cone-shape or smoothed over with a knife.

404. POTATO BALLS.

Mash the potatoes as in the foregoing receipt; make them up into balls the size of a potato; brush each one over with beaten egg, and brown them either in a quick oven or before the fire.

405. FRIED POTATOES.

Pare the potatoes and cut them into four quarters, and divide each quarter into two; let them stand in cold water ten minutes; drain, and wipe them quite dry; throw them into a stewpan half filled with boiling fat, and fry to a pale brown colour. Take them out with a slice, and place them on a sheet of white blotting paper on a sieve, to absorb the fat before serving.

NOTE.—There are wire nets made to fit stewpans, expressly for frying potatoes, into which they are placed and plunged into the fat, and when done quickly withdrawn. This mode insures the potatoes being better done and with less trouble.

406. GREEN PEAS, PLAIN.

The peas must be young, fresh gathered, and fresh shelled. A pint and a half of peas will require three pints of water, with a tablespoonful of sugar and a teaspoonful of salt dissolved in it. Put the peas in, with a good sprig of fresh mint, while the water boils rapidly; keep the lid off the saucepan, and boil fast for fifteen or twenty minutes; drain in a colander, take out the mint, turn the peas on to a hot dish, put an ounce of fresh butter in the centre, and send to table immediately.

407. GREEN PEAS À LA FRANÇAISE.

(French fashion.)

Put into a stewpan the heart of a lettuce, pulled apart, two spring onions, a pint and a half of young fresh-shelled peas, two tablespoonfuls of loaf sugar, a teaspoonful of salt, half an ounce of fresh butter, and a teacupful of water; simmer gently for half an hour, shaking the saucepan constantly. Take out the lettuce and onions, drain off the water, and put in an ounce of fresh butter; shake till well mixed with the peas, and serve very hot.

NOTE.—It is better to shake the saucepan than to stir the peas with a spoon, as they would be mashed by the spoon.

408. ASPARAGUS.

Scrape off the outer skin, cut off the end of the stalk, leaving the asparagus about seven inches long; tie it up into bundles with tape, and let it remain in cold water for two hours. Put it into plenty of boiling water, with a tablespoonful of salt, and boil, uncovered, for twenty minutes or half an hour, according to the size of the asparagus. Cut a round of bread half an inch thick, take off the crust, toast the bread, pour over it while on the fork a cupful of the water the asparagus is boiling in, spread it with butter on both sides, and serve the asparagus on it, taking off the tape; serve melted butter in a tureen. Knead three ounces of butter with a teaspoonful of baked flour, and stir into half a pint of boiling water; boil a quarter of an hour.

409. SEA-KALE, WITH WHITE SAUCE.

The kale must be perfectly fresh; well wash it; take off the outer leaves, trim the root; tie it into bundles, and put it into cold water for an hour; put it into a saucepan of boiling water, with a dessertspoonful of salt, and boil rapidly (uncovered) for twenty minutes or half an hour, according to the size of the kale. Serve upon buttered toast (without crust). Knead a tablespoonful of baked flour with two ounces of butter, and stir into half a pint of boiling new milk; boil ten minutes, and serve in a tureen.

410. SEA-KALE, WITH PARMESAN CHEESE.

(Second dressing.)

Sprinkle each piece of kale with a teaspoonful of grated Parmesan cheese, a quarter of a saltspoonful of flour of mustard, and the same of pepper; lay the kale on a flat dish; strew the top thickly with Parmesan; pour over an ounce of dissolved butter, and bake in a quick oven, or before the fire, for a quarter of an hour. Serve in the same dish.

411. FRENCH OR SCARLET BEANS, PLAIN.

Strip off the strings by breaking off each end; cut the beans into shreds an inch and a half long and the sixth of an inch thick; throw them into cold water, with a teaspoonful of salt in it, and let them remain an hour; drain, and put them into fast-

boiling water, with a tablespoonful of salt, and boil very fast (uncovered) for twenty minutes. If the beans are not perfectly fresh and young, they will require five or ten minutes longer. Drain in a colander, and serve at once.

412. FRIED FRENCH BEANS.

Boil the beans either whole or cut; drain off the water, then fry them in dissolved butter till they are slightly browned; sprinkle over a little pepper, and serve. Cold beans are quite as good as fresh boiled dressed thus.

413. FRENCH BEANS À LA FRANÇAISE.

(French way.)

The beans must be quite fresh and young; strip off the strings and ends, and put the beans into cold water for an hour; drain, and throw them into a saucepan of boiling water, with a dessertspoonful of salt, and boil rapidly (uncovered) for a quarter of an hour; drain quite dry. For one quarten (or one pound) of beans, knead together three ounces of butter, a teaspoonful of chopped parsley, and a saltspoonful of chopped chives; put the beans and the butter into a stewpan, and fry till tender, about a quarter of an hour; add the strained juice of a lemon, and serve immediately.

414. BROAD BEANS WITH PARSLEY SAUCE.

Put three pints of fresh-shelled young broad beans into three quarts of boiling water, with two tablespoonfuls of salt, and boil (uncovered) for twenty-five minutes; drain, and serve with the following sauce in a tureen:—Knead a dessertspoonful of baked flour with three ounces of butter, and stir into the third of a pint of boiling water; add a tablespoonful of chopped parsley, and boil quickly for five minutes.

Note.—If the beans are to be skinned, drain them when half done, skin them, and put them again into the water and boil till tender.

415. BROAD BEANS À LA FRANÇAISE.

(French way.)

Boil and skin the beans as directed in the preceding receipt; put them into a stewpan, with a quarter of a pound of butter, a

dessertspoonful of finely-chopped parsley, a teaspoonful of chopped chives, and a gill of new milk; simmer (shaking the stewpan frequently) for a quarter of an hour; add the yolk of one egg beaten with half a gill of thick cream; stir in carefully, and serve immediately.

416. HARICOT BEANS.

Soak the beans all night; put them on in plenty of cold water, and let them boil slowly till tender, which will take two or three hours; drain off the water, and stir in a saltspoonful of salt, a saltspoonful of pepper, a teaspoonful of chopped parsley, a piled teaspoonful of chopped chives or shalots, two tablespoonfuls of lemon juice, strained, and three ounces of butter; put on the lid of the saucepan, and simmer half an hour, shaking it constantly; add two tablespoonfuls of cream, and serve.

NOTE.—Haricot beans are very nice mashed; in that case, boil almost to pulp, mash with a wooden spoon, rub through a fine wire sieve, and use rather more cream; in all other respects follow the receipt.

417. ARTICHOKES.

Take off the outer leaves, trim the stem, cut off the point of each leaf with a pair of scissors; wash the artichokes, and leave them in cold water for an hour. Put a wineglassful of vinegar and a tablespoonful of salt into two quarts of water, when boiling; put in the artichokes, and boil (uncovered) for nearly an hour. Drain off all the water, and serve on a napkin, with melted butter in a tureen. Knead three ounces of butter with a tablespoonful of baked flour, stir it into half a pint of boiling water, and boil ten minutes.

418. HOW TO DRESS LAVER.

Put the laver into a bright stewpan with fresh butter (three ounces to one pound); stir over a brisk fire with a wooden fork for a quarter of an hour. Serve boiling hot, over either a spirit lamp or a hot-water dish.

NOTE.—Laver is best eaten with roast mutton.

419. JERUSALEM ARTICHOKES.

Pare them neatly and wash them in cold water, with a teacupful of vinegar in it; boil in plenty of water (put them in while

the water boils) for about twenty minutes. Drain on a sieve, and serve with white sauce poured over them. Knead together three ounces of butter and a tablespoonful of flour; stir it into half a pint of boiling milk, and boil ten minutes; add half a gill of thick cream.

420. JERUSALEM ARTICHOKES, FRIED.

Boil them as in the foregoing receipt. Beat two eggs, season two ounces of fine crumbs of bread with a grain of pepper, a quarter of a grain of cayenne, and a tablespoonful of Parmesan cheese; dip the artichokes into the egg, and strew them over with the crumbs; fry in butter to a pale brown colour, eight minutes, and serve *uncovered.*

421. MUSHROOMS, BAKED.

The mushrooms must be perfectly fresh, and of a moderate size. Peal them, and pull out the stems; wash them quickly in cold water, and wipe them quite dry; fill the black side with butter, and on that sprinkle a grain of salt, a grain of pepper, and a quarter of a grain of cayenne, *on each mushroom.* Place the mushrooms, butter uppermost, on a dish, and cover them with another dish; bake in a quick oven about twenty minutes, and serve very hot, with their own gravy poured over them.

422. BROILED OR FRIED MUSHROOMS.

Prepare them as in the foregoing receipt, and cook them either on a gridiron or in a fryingpan, keeping the butter uppermost all the time; a quarter of an hour will do them.

423. STEWED MUSHROOMS.

Take off the skin and stems, wash the mushrooms quickly, place them in a stewpan (an earthen one is best), with two ounces of butter, a tablespoonful of water, a teaspoonful of vinegar, a saltspoonful of pepper, a teaspoonful of salt; simmer for twenty minutes, throw in half a gill of cream, and serve very hot.

NOTE.—The cream may be omitted, and a dessertspoonful of brandy added. The receipt is for twelve moderate-sized mushrooms.

424. SPINACH.

Pick off the stem of each leaf and avoid using any that are old or discoloured; wash the spinach in several waters, and put it into a quart of boiling water, with a dessertspoonful of salt; press it down, and let it boil rapidly (uncovered) for ten or twelve minutes; drain it through a sieve, and press out all the water; mince quite fine, and put it into a stewpan, with two ounces of butter, a saltspoonful of salt, half the quantity of white pepper, and a teaspoonful of sifted sugar; stir for six or eight minutes. Place the spinach on a vegetable-dish, smooth it over with a knife, and cut it into triangles; garnish with fried sippets. Cut a slice of bread into small three-cornered pieces, and fry to a pale brown colour in plenty of butter or oil.

425. SPINACH, WITH POACHED EGGS.

Pick, wash, and boil the spinach as directed in the preceding receipt; press out all the water, and rub the *spinach* through a fine wire sieve; add two ounces of fresh butter, a dessertspoonful of sifted sugar, a saltspoonful of salt, the eighth part of a nutmeg, grated, half a grain of cayenne, and stir over a quick fire for ten minutes; mix in half a gill of thick cream, and serve immediately. Break four *fresh* eggs into separate cups; have a small bright omelet pan full of boiling water, put in a saltspoonful of salt and a teaspoonful of vinegar; pour in carefully one egg at the time; as one sets put in another; they will require three minutes; take them out with a slice, wipe off the water, and place the eggs neatly on the spinach, having smoothed it over with a knife.

426. STEWED ENDIVE.

Cut off the stem and the outer leaves, wash it in several waters. Put it into boiling water, and boil quickly for a quarter of an hour; drain, and press out all the water; put it into a stewpan, with an ounce of butter, a saltspoonful of salt, the same of pepper; stir in a gill of thick cream, and serve.

427. SORREL.

Take off the stems, and wash the leaves in several waters. Put it into boiling water, with a tablespoonful of salt, and boil

rapidly (uncovered) for a quarter of an hour; strain off all the water, and rub the sorrel through a fine wire sieve. Put it into a stewpan, with two ounces of butter, half a saltspoonful of pepper, a dessertspoonful of baked flour, and stir till boiling; then mix in either the beaten yolks of two eggs or half a gill of cream, and serve, garnished with hard-boiled eggs cut into quarters, lengthways.

428. CUCUMBER.

(To dress.)

Pare the cucumber, and cut it into slices the eighth of an inch thick; put it on a plate, and strew over it a dessertspoonful of salt; let it remain two hours; throw it into a quart of cold water, and drain immediately on a napkin. Place the slices (which will have become quite thin) on a dish, neatly; sprinkle over white pepper (half a saltspoonful), and half a grain of cayenne; add two tablespoonfuls of the best salad-oil (Lucca), and two dessertspoonfuls of vinegar.

429. STEWED CUCUMBERS, WHITE.

Take two large cucumbers, fresh cut; peel them and cut them into four pieces, lengthways, and again each piece into two, slanting the knife that the ends may be pointed. Put them into a quart of cold water with a tablespoonful of salt in it, and let them remain half an hour; drain them; take out the seeds, and place the pieces of cucumber in a stewpan, with half a pint of veal stock (No. 2), a dessertspoonful of white vinegar, a teaspoonful of sifted sugar; simmer gently for half an hour. Beat the yolks of two fresh eggs with a gill of thick cream; take out the cucumbers, place them on a dish; stir the eggs into the sauce for two minutes, then pour it over the cucumbers, and serve immediately.

430. STEWED CUCUMBERS, BROWN.

Prepare the cucumbers as directed in the foregoing receipt; place them in a stewpan, with two shalots, finely chopped, a teaspoonful of brown sugar, half a saltspoonful of white pepper, a tablespoonful of brown vinegar, a saltspoonful of salt, two ounces of butter, and half a pint of stock (No. 1); simmer gently for half an hour, and serve.

431. TURNIPS, PLAIN BOILED.

Select moderate-sized turnips, pare them neatly, and put them into cold water to blanch for half an hour; then put them into plenty of boiling water, and boil about half an hour; drain, and serve, either as garnish to boiled mutton or in a vegetable-dish.

432. MASHED TURNIPS.

Prepare and boil six turnips as directed in the foregoing receipt; press out all the water, and rub the turnips through a wire sieve; put them into a stewpan, with half a gill of thick cream and a saltspoonful of salt; stir till boiling hot; then serve. Smooth over the top with a knife, and cut into triangles.

NOTE.—A teaspoonful of sifted sugar is an improvement, if not objected to.

433. SPRING CARROTS.

Rub the carrots with a coarse cloth, and cut off the ends; put them into boiling water, with a dessertspoonful of salt and a tablespoonful of loaf sugar, a laurel leaf and a sprig of parsley; boil about half an hour; drain on a colander, and serve, with a gill of hot cream thrown over the carrots, which must be placed neatly on a vegetable dish, the small ends all to the centre.

434. WINTER CARROTS, PLAIN.

Scrape the carrots, and cut them in halves and the thick ends into four; put them into cold water for an hour; boil in plenty of water for two hours; drain, and serve, either as garnish to boiled beef or in a vegetable-dish.

435. CARROTS À LA FRANÇAISE.

(French way.)

Scrape the carrots, cut the small ends into two, and the large ends into eight pieces; boil in water, with a dessertspoonful of salt and two tablespoonfuls of sugar, for one hour; drain on a cloth; place them in a stewpan, with two ounces of butter, and shake them till the butter is nearly absorbed by the carrots; pour in half a pint of new milk, and simmer gently for an hour. Beat the yolks of two eggs; place the carrots on a vegetable-dish, stir the eggs into the milk, simmer two minutes; pour the sauce over the carrots, and serve.

436. STEWED CELERY, WHITE.

Take three fine heads of celery, fresh gathered, cut off all the coarse outer leaves, and trim the stem, cutting it across one inch down; wash well, and let it remain in cold water with a little salt in it for several hours; put it into a stewpan, and pour over three-quarters of a pint of veal stock (No. 2); simmer very gently an hour and a half. Take out the celery, and stir into the gravy the beaten yolks of two eggs and half a gill of good cream; when set (two minutes will suffice), pour the sauce over the celery, and serve.

437. STEWED CELERY, BROWN.

Wash and trim the celery as directed in the foregoing receipt; put it into a stewpan, with three ounces of good butter, and simmer till slightly brown; dredge over two dessertspoonfuls of dried flour, a teaspoonful of sifted sugar, a saltspoonful of salt, the twelfth part of a nutmeg, and a saltspoonful of pepper; shake the pan, then pour over by degrees a pint of stock (No. 1); simmer gently an hour and a half; add the strained juice of a lemon, and serve.

438. SALSIFIS.

Scrape and cut off the ends of each, throw them into cold water, with a wineglassful of vinegar, a teaspoonful of salt, and let them remain ten minutes; put them into boiling water, with a tablespoonful of vinegar and a teaspoonful of salt, and boil quickly about twenty minutes. Serve, with white sauce poured over. Knead two ounces of butter with a tablespoonful of dry flour, and stir into half a pint of boiling milk; boil ten minutes, add half a gill of thick cream.

439. FRIED SALSIFIS.

Make a batter with two eggs, rather more than half a pint of milk, three tablespoonfuls of flour, well beaten together for twenty minutes; dip each (cold boiled) salsifis into the batter, and fry to a light brown colour in either butter or oil, and serve them very hot.

440. PARSNIPS.

Scrape and wash the parsnips; cut off the small end, and divide the thick part into four, and if very large, into six pieces, lengthways; put them into boiling water, with a teaspoonful of salt and a teaspoonful of sugar, and boil moderately fast for about three-quarters of an hour.

441. FRIED PARSNIPS.

Make a batter with two eggs, the third of a quart of milk, and three tablespoonfuls of flour, well beaten together; dip the pieces of *cold boiled* parsnip into the batter, and fry, in butter or oil, to a light brown colour, and serve very hot; or the parsnips may be simply dredged with baked flour, and fried; ten minutes will fry them.

442. VEGETABLE MARROW, WITH WHITE SAUCE.

Pare the marrows neatly; cut them into quarters lengthways; take out the seeds and wipe the marrows with a clean cloth; put them into boiling water, with a teaspoonful of salt, and boil for ten or fifteen minutes. Toast a round of bread, without crust; pour over a cupful of the vegetable water, and butter the toast. Serve the marrows upon it, with the following melted butter poured over. Knead three ounces of butter with a tablespoonful of flour, and stir into half a pint of boiling milk. Boil a quarter of an hour, stirring all the time.

443. STUFFED VEGETABLE MARROWS.

Have two moderate-sized fresh-cut marrows; rub the skin with a coarse cloth; cut off each end, about half an inch deep; scoop out all the seeds, and fill the vacancy with pork sausage meat pressed tightly in; rub the bottom of a stewpan six times across with fresh garlic; lay in the marrows; add half a pint of stock (No. 1), a finely chopped shalot, the juice of six large tomatoes, squeezed through coarse muslin, a tablespoonful of vinegar, half a grain of cayenne, a saltspoonful of pepper, the same of salt, the eighth part of a nutmeg, grated, and an ounce of butter on each marrow; simmer gently for four hours; baste the marrows frequently with the sauce; skim off the fat, and serve; with the sauce poured over the marrows.

444. PORTUGAL ONIONS, STEWED.

Peel the onions and place them in a stewpan; for each onion knead together half an ounce of butter and a saltspoonful of sifted sugar; put it on the onions, and let them slowly become slightly browned; then pour over each a teaspoonful of tomato-sauce and a tablespoonful of gravy, or stock; simmer gently for three hours, basting the onions frequently with the gravy. Serve very hot.

445. BOILED ONIONS.

Peel the onions, and boil them in salt and water for ten minutes; throw them into cold water for half an hour; then put them into a saucepan, and well cover them with cold water and let them boil gently for one hour. Drain, and serve with or without dissolved butter over them.

446. PORTUGAL ONIONS, ROASTED.

Peel the onions, and place them in a Dutch oven before a good fire; baste them frequently with dissolved butter (an ounce for each), and roast for an hour and a half. Serve with or without their own sauce.

447. STUFFED ONIONS.

Take two very large Portugal onions; peel them and scoop out the centre, making a hole two inches across; fill them with pork sausage meat and place them in a stewpan; pare, core, and chop quite fine two apples; knead a tablespoonful of baked flour with two ounces of butter; put half on each onion; put in the apples and half a pint of stock (No. 1); simmer very slowly for three hours and a half; baste the onions frequently with the gravy; strain the juice of two lemons; add a tablespoonful of brandy; pour these over the onions, and in five minutes skim off the butter, and serve; with the sauce poured over the onions.

448. FRIED ONIONS.

Peel and slice the onions quite thin: fry them in plenty of boiling butter, or olive oil, till of a pale brown colour, fifteen to twenty minutes. Drain on a sieve before the fire for five minutes.

449. BOILED LEEKS, WITH WHITE SAUCE.

Trim off the root and the outer leaves; cut the green ends off, leaving the leeks six inches long; wash them well, put them into boiling water, with a tablespoonful of salt and a dessert-spoonful of vinegar, and boil (uncovered) for three-quarters of an hour. Serve upon hot buttered toast, without crust, and with the following sauce poured over them:—Knead a tablespoonful of baked flour with three ounces of butter, and stir into half a pint of boiling new milk; boil ten minutes.

450. STEWED LEEKS.

Trim and wash the leeks as directed in the preceding receipt, and stew them in a pint of stock (No. 1) for an hour and a half; add half a gill of vinegar, and serve.

451. BEETROOT.

Wash off the mould, being careful not to rub the skin; place the beetroot in a moderate oven, and bake about two hours. When cold, take off the skin, and use the beetroot as may be required. It is very good dressed as cucumber, and served with fish or cold meat thus:—Cut the beetroot into thin slices, sprinkle over a saltspoonful of pepper, the same of salt, two tablespoonfuls of oil, and one of vinegar.

452. STEWED BEETROOT.

Bake the beetroot an hour, and when cold take off the skin; cut it into slices a quarter of an inch thick; put it into a stewpan, with half a pint of any stock, a saltspoonful of salt, the same of pepper, half a grain of cayenne, a shalot, chopped, two sprigs of parsley, chopped; simmer three-quarters of an hour; add a wine-glassful of vinegar, and serve.

453. CAULIFLOWER, PLAIN.

Choose a cauliflower that is white, firm, but not hard; trim off the stem and outer leaves, wash carefully, and leave it in a pan of cold water for three hours. Put it into plenty of boiling water, with a tablespoonful of salt, and boil (uncovered) for twenty-five minutes; drain on a sieve. Serve with melted

butter in a tureen. Knead a tablespoonful of baked flour with three ounces of butter, and stir into half a pint of boiling water; boil for ten minutes.

454. CAULIFLOWER, WITH PARMESAN CHEESE.

Boil the cauliflower as directed in the preceding receipt; divide it into pieces the size of a walnut, leaving out the stem and leaves. Grate two ounces of Parmesan cheese; season it with a teaspoonful of flour of mustard, a saltspoonful of white pepper, and half a grain of cayenne; dip each piece of cauliflower into the cheese, and place them closely on a flat dish; strew over the top the remainder of the cheese, baste with two ounces of dissolved butter, and bake in a quick oven for a quarter of an hour. Serve immediately.

455. CAULIFLOWER À LA FRANÇAISE.

(French way.)

Trim and wash the cauliflower, divide it into branches, and leave it in cold water for two hours. Place the flower upon a drainer; put it into boiling water, with a tablespoonful of salt, and boil (uncovered) for a quarter of an hour; drain and serve, with the following sauce poured over:—Beat the yolks of two fresh eggs with half a gill of thick cream, and stir into the third of a pint of boiling milk for three minutes.

456. BROCOLI.

Trim off the outer leaves and stems; wash very carefully, and leave the brocoli in cold water for two hours. Put them into boiling water, with a tablespoonful of salt, and boil (uncovered) for a quarter of an hour; drain, and serve, with or without melted butter in a tureen. If with, knead a dessertspoonful of dried flour with two ounces of butter, and stir into the third of a pint of boiling water for ten minutes.

NOTE.—Brocoli may be served with white sauce or with Parmesan cheese. *See* the preceding receipts for cauliflower, and follow them exactly.

457. BRUSSELS SPROUTS, GREENS, AND SCOTCH-KALE.

Every kind of greens must be quite fresh. Trim off the stems and tough outside leaves, wash with care, and leave the sprouts

in cold water for two hours. Put them into boiling water, with two tablespoonfuls of salt, and boil *rapidly* (uncovered) for twenty minutes; drain in a colander; press a hot plate on them to force out the water. Place them neatly on a dish, and serve quite hot.

458. CABBAGE.

Summer cabbage should be small and light; winter cabbage of moderate size, firm but not hard. Trim off the outer leaves and stem, and divide the cabbage into four quarters; wash carefully, and leave it in cold water, with a handful of salt in it, for two hours. Put it into fast-boiling water, with a tablespoonful of salt, and boil rapidly (uncovered) for twenty minutes for a summer, half an hour for a winter cabbage, and forty minutes for a large savoy; drain in a colander, press out the water with a plate. Place the cabbage neatly on a dish, and serve quite hot.

459. STUFFED CABBAGE.

Have a moderate-sized young firm cabbage, trim and well wash it; put it into warm water with a handful of salt and a wineglassful of vinegar, and let it remain two hours. Make a stuffing as follows:—Three-quarters of a pound of pork sausage meat, a quarter of a pound of beef or veal suet, finely chopped, four shalots and four sprigs of parsley, finely chopped, the peel of half a lemon, grated, the eighth part of a nutmeg, grated, a saltspoonful of mixed sweet herbs, in powder, half a saltspoonful of salt, half a saltspoonful of flour of mustard, and one well-beaten egg; all well mixed together; cut the stem off the cabbage, and with a sharp knife scoop out sufficient of the heart to make space for the stuffing; press in the stuffing, bind the cabbage with a piece of tape; put it into a stewpan, with three-quarters of a pint of any stock, or gravy, and two ounces of butter (on the cabbage); simmer gently for three hours and a half; add the strained juice of two large lemons; take off the tape, and serve at once, with the gravy in the dish.

460. SALADS GENERALLY USED.

Cos lettuces, cabbage lettuces, endive, beetroot (boiled), celery, cucumber, spring onions, shalots, watercresses, radishes, tarragon, chervil, chives, mustard and cress, &c. Every kind of salad must

be quite fresh cut; it must be trimmed, and carefully washed in two or three waters; then put into a coarse cloth and dried, by shaking it up and down; cut or break the salad into pieces half an inch broad; then add the dressing as directed in the following receipt; or it may be served with oil and vinegar, two tablespoonfuls of oil to one of vinegar, a saltspoonful of salt, and half a saltspoonful of white pepper.

461. SALAD DRESSING.

Boil three fresh eggs for ten minutes; when cold, rub the yolks to powder; season with half a saltspoonful of white pepper, a saltspoonful of salt, a teaspoonful of flour of mustard, a saltspoonful of sifted loaf sugar; mix in the beaten yolk of one egg; add by degrees four tablespoonfuls of salad (Lucca) oil, and drop by drop two teaspoonfuls of tarragon vinegar, and one tablespoonful and a half of vinegar. Be careful to stir the same way all the time. The dressing should look like rich cream. Pour it on to the salad; stir lightly with a fork and spoon, and serve immediately. This quantity will be sufficient for four persons.

462. SALAD DRESSING, WITH CREAM AND LEMON JUICE.

Follow the foregoing receipt, using cream and strained lemon juice instead of oil and vinegar.

463. TOMATO TOAST.

Have four or six large ripe tomatoes; rub the skin with a soft cloth; divide them in halves; take out the seeds; knead two ounces of fresh butter with a grain of cayenne, half a saltspoonful of white pepper, a saltspoonful of salt, and the eighth part of a nutmeg, grated. Place the tomatoes on a dish, the cut side uppermost; put part of the butter on to each, and bake in a quick oven for twenty minutes; add the strained juice of a large lemon, and serve upon hot buttered toast (half an inch thick), without crust; pour the sauce over. Send to table as soon as done, and very hot.

PUDDINGS, PASTRY, JELLIES, CREAMS,

ETC. ETC.

464. PLUM PUDDING, CHRISTMAS.

Half a pound of beef-suet, chopped fine, ten ounces of fine raisins, carefully stoned, half a pound of new currants, *well* washed and rubbed in a clean coarse cloth, six ounces of mixed candied peel, chopped, half a pound of moist sugar, the grated rind of a lemon, half a drachm of powdered cinnamon, three grains of powdered cloves, the sixth part of a nutmeg, grated, six ounces of sifted flour, and two ounces of sifted crumbs of bread; mix these ingredients well together; add the strained juice of a lemon and half a gill of brandy; stir for five minutes; then add four beaten (fresh) eggs, and nearly a gill of new milk. Beat the mixture with a wooden spoon for twenty minutes or more; put it into a quart basin or mould, well rubbed with butter; tie it over with a cloth dredged with flour; put it into plenty of boiling water, and boil fast for six hours. Turn out carefully, and serve with brandy (a gill) burning in the dish, or with brandy-sauce.

NOTE.—This pudding is sufficiently large to serve for twelve persons. If the size be increased, the time for boiling must be so too, according to the quantity added.

465. BRANDY SAUCE.

Knead three ounces of fresh butter with a tablespoonful of baked flour, and stir into a gill and a half of boiling water; add a tablespoonful of moist sugar; simmer ten minutes; then add three-quarters of a gill of brandy, and serve at once, in a tureen.

466. A RICH PLUM PUDDING SAUCE.

Dissolve four ounces of loaf sugar in half a gill of new milk; boil rapidly for ten minutes; then add, whisking briskly, the yolks of four fresh eggs beaten with half a pint of cream; con-

tinue to whisk till smooth; add quickly three-quarters of a gill of brandy. Serve immediately.

467. PINE-APPLE PUDDING.

Rub six ounces of the crumb of a stale pound-cake to powder, cut six ounces of preserved pine-apple into quarter-inch pieces; beat six fresh eggs; mix these together; add an ounce of sifted loaf sugar, half a gill of new milk, and half a gill of cream; beat well for fifteen minutes; butter a mould; put in the mixture; tie it over with writing paper spread with butter, and steam over *fast*-boiling water for an hour and a half. Turn out carefully, and serve, with the following sauce in the dish.

468. PINE-APPLE SAUCE.

Put into a small saucepan four tablespoonfuls of pine-apple syrup, two tablespoonfuls of apple jelly, a teaspoonful of sifted sugar, and a wineglassful of cold water. Moisten a teaspoonful of arrowroot with a little cold water; mix it with the syrup, when boiling hot; stir over the fire for two minutes; add a tablespoonful of rum, and serve.

469. BRANDY BREAD PUDDING.

Cut a quarter of a pound of the crumb of a stale French loaf into thin slices; place them one on the other, and pour over half a gill of good brandy. Stone six ounces of table raisins, chop two ounces of candied orange peel, boil six ounces of loaf sugar in half a pint of milk, and add to six well-beaten eggs, while *warm*, but not hot; let it get cold. Butter a pint and a half basin, lay in the bread, custard, and fruit in layers till quite full; let it stand a quarter of an hour to soak; tie over buttered writing paper, and steam over fast-boiling water for an hour and three-quarters. Turn out carefully, and serve, with the following sauce poured over.

470. CLARIFIED SUGAR.

Dissolve three ounces of loaf sugar in a teacupful of water, and boil till it becomes a bright syrup; skim off the froth that rises; let it get nearly cold; then add two tablespoonfuls of brandy and twenty drops of essence of vanilla or any other flavouring.

471. VICTORIA'S PUDDING.

Three ounces of stale French roll in fine crumbs, two ounces of sweet almonds, blanched and pounded, half an ounce of ratafias, three ounces of loaf sugar, two ounces of beef marrow, chopped, one ounce of baked flour, half a pint of milk, and three fresh eggs; mix these ingredients, and beat them briskly for ten minutes, then let it stand in a cool place for an hour; beat again for ten minutes, put it into a mould rubbed well with butter, and tastefully stuck with dried cherries or raisins (stoned); tie a cloth over, put it into plenty of boiling water, and boil fast for two hours and a half. Serve with the following sauce poured over.

472. VICTORIA'S SAUCE FOR PUDDINGS.

Dissolve three ounces of loaf sugar in a wineglassful of water; boil till in a syrup; then add, whisking rapidly, the yolks of three fresh eggs beaten with a gill of cream, and a wineglassful of brandy. Serve at once.

NOTE.—The sauce should have the appearance of rich smooth cream.

473. CHESTNUT PUDDING.

Boil twenty or thirty chestnuts in water till they feel tender, then dry them in the oven; take off the shells and skins, and pound the nuts to powder. To six ounces, add four ounces of butter beaten to cream, three ounces of loaf sugar, six fresh eggs, and a gill of new milk. Butter a mould, stick it tastefully with either cherries or raisins; put in the pudding; cover it with writing paper spread with butter, and steam over fast-boiling water for an hour and a half; or bake in a quick oven a quarter of an hour less. Serve with clarified sugar or with sauce, as directed in the preceding receipt.

474. CHESTNUT PUDDING, ICED.

Boil half a pint of new milk with a quarter of a pound of loaf sugar and two inches of stick vanilla, till well flavoured; moisten a quarter of a pound of chestnuts in powder (prepared as directed in the foregoing receipt) with a gill of new milk; strain the boiling milk over, put the mixture into a saucepan, and stir over the fire till quite smooth; then add the yolks of seven well-

beaten eggs; continue to stir for three minutes. When nearly cold, add half a pint of thick cream, beat for ten minutes, put the pudding into a pint and a half mould, and stand it on ice till quite firm, about two hours.

475. LEMON-BREAD PUDDING.

Quarter of a pound of sifted crumbs of bread, quarter of a pound of beef-marrow, or suet, chopped, quarter of a pound of moist sugar, the grated rind and strained juice of a lemon, a tablespoonful of dry flour, two eggs, and a gill of new milk; mix these ingredients together, and let it stand for twenty minutes; butter a pint basin, stick it tastefully with candied lemon peel, cut very thin. Beat the pudding for ten minutes, put it in the basin, tie it over with a cloth, put it into boiling water, and boil fast for three hours; serve with lemon sauce in the dish.

476. LEMON SAUCE.

Boil three ounces of loaf sugar and the thin rind of a lemon in half a gill of water for a quarter of an hour; then add the strained juice of a lemon and two tablespoonfuls of gin; strain and serve.

477. RAISIN PUDDING.

Quarter of a pound of flour, two ounces of ground rice, half a pound of beef-suet, chopped fine, quarter of a pound of moist sugar, quarter of a pound of Sultana raisins, the strained juice and grated rind of one lemon, one well-beaten egg, and a quarter of a pint of milk; mix these ingredients, beat with a wooden spoon for five minutes; butter a plain mould, put in the pudding, tie it closely down; well cover it with boiling water, and boil rapidly for three hours. Serve with sifted sugar over the top.

478. BAKED COCOA-NUT PUDDING.

Two-thirds of a cocoa-nut, grated, a quarter of a pound of loaf sugar, three ounces of beef-marrow, chopped, three ounces of dried crumbs of bread, six ounces of any dried fruit, a quarter of a pint of new milk, two fresh eggs, the milk of the cocoa-nut, and the juice of a lemon; beat these ingredients well together; butter a pie-dish or a mould; put in the pudding, and bake in a

moderate oven about an hour and a quarter. Turn out carefully, and serve.

NOTE.—This pudding may also be boiled; it requires three hours. Serve with thick cream, and sugar sifted over.

479. ANNETTE'S PUDDING.

Three ounces of sweet, and four bitter almonds, blanched and pounded, two ounces of ground rice, two ounces of dried flour, four ounces of loaf sugar, the grated rind of half a lemon, six ounces of candied fruit, cut up, two tablespoonfuls of brandy, three fresh eggs, well beaten, a gill of new milk, and half a pound of fresh butter. Beat the butter till it becomes cream; then mix in all the ingredients by degrees, the eggs and milk last; beat for ten minutes. Butter a mould, put in the pudding, tie it down, plunge it in plenty of boiling water, and boil fast for three hours. Serve with sugar sifted over it, or with either of the preceding sauces.

480. A PUDDING FOR A PRINCE.

Blanch six bitter, and two ounces of sweet almonds, boil them twenty minutes in the third of a pint of new milk, then pound them to a paste; when the milk is nearly cold, add four well-beaten fresh eggs, half a gill of thick cream, and two tablespoonfuls of brandy; rub six ounces of stale sponge-cake to crumbs. Mix these ingredients well, and beat for ten minutes; stir in two ounces of sifted loaf sugar. Butter a mould; stick it round in vandykes with dried cherries; pour in the mixture, tie it over with writing paper spread with butter, and steam over fast-boiling water for an hour and three-quarters. Turn out carefully, and serve immediately, with the following sauce in the dish or in a tureen.

481. CHERRY SAUCE.

Moisten a teaspoonful of arrowroot with a tablespoonful of cold milk, and add to a gill of boiling milk; stir in a dessert-spoonful of sifted loaf sugar, boil two minutes. Dissolve a quarter of a pound pot of cherry jelly, and stir in by degrees; stir till quite smooth (off the fire), then serve as directed.

NOTE.—The sauce should be of the consistency of thick cream, and of a bright rose colour.

482. CLARENCE PUDDING.

Boil three-quarters of a pint of new milk with five ounces of loaf sugar, a quarter of an inch of vanilla, and the sixth part of a nutmeg, grated. When the sugar is dissolved, set it aside to cool. Beat five fresh eggs, and strain the milk over them, beating all the time; cut two French rolls into thin slices, without crust, and spread both sides with fresh butter (two ounces); wash half a pound of Sultana raisins. Butter a plain mould, and stick it in lines crossing each other at the top, with raisins; lay in the bread and butter, raisins, and custard in layers, till the mould is full; let it stand for the bread to swell, tie a cloth over dredged with flour; put the pudding into fast-boiling water, and boil quickly for an hour and three-quarters. Serve, with the following sauce poured over.

483. VANILLA SAUCE FOR PUDDINGS.

Boil two ounces of loaf sugar, and a quarter of an inch of stick vanilla in the third of a pint of water for twelve minutes; moisten a dessertspoonful of arrowroot with a tablespoonful of cold water; mix them together, and boil three minutes; add two tablespoonfuls of rum. Take out the vanilla, and serve.

484. LADY BETTY'S DELIGHT.

(A good pudding.)

Grate the third of a fine new cocoa-nut, stone six ounces of Muscadel raisins, chop a quarter of a pound of fresh beef-marrow, strain the juice and grate the rind of a small lemon, grate the sixth part of a nutmeg. Make a custard as follows:—Boil three ounces of loaf sugar in half a pint of new milk; beat two large or three small fresh eggs; mix them with the milk while hot, but not boiling; add a tablespoonful of the milk of the cocoa-nut; stir till nearly cold. Cut six *very thin* slices of bread, a day old (about four ounces); butter a plain mould thickly and stick it with raisins in the form of a cross. Divide all the ingredients into five parts, and lay them in the mould in the following order till it is full:—Bread, marrow, raisins, cocoa-nut, lemon juice, peel, and nutmeg, custard; finish with bread and custard. Let it stand to soak for half an hour; tie it closely over, and boil

fast in plenty of water for three hours and a half. Turn out carefully, and serve, with the following sauce in the dish.

NOTE.—A pint mould will be required.

485. COCOA-NUT CREAM.

(A sauce for puddings.)

Put two ounces of loaf sugar into a saucepan, with a wineglass of water, an inch of cinnamon, one clove, and two inches of thin lemon peel; boil till in a thick syrup. Mix a dessertspoonful of Oswego with two tablespoonfuls of cocoa-nut milk, strain the syrup to it, and boil up for one minute; add two tablespoonfuls of cream; stir till cold; then add one tablespoonful of brandy and twenty-five drops of the essence of vanilla. Serve cold.

486. LEMON PUDDING.

Half a pound of fresh butter beaten to cream, half a pound of sifted loaf sugar, the grated rind and strained juice of two lemons, four tablespoonfuls of Oswego, and six fresh eggs; beat the whole together for twenty minutes. Make a paste as follows:— Six ounces of sifted flour, six ounces of butter, a teaspoonful of loaf sugar, the yolk of an egg, beaten with a wineglassful of cold water. Rub the butter into flour till quite mixed, add the liquid, and knead to a paste; roll it out the sixth of an inch thick. Line a pie-dish, ornament the edge to taste, put in the pudding, and bake in a quick oven for thirty-five or forty minutes. Serve hot or cold.

487. CONSERVATIVE PUDDING.

Four ounces of sponge-cake, half an ounce of ratafias, an ounce and a half of macaroons; put them into a basin, and pour over half a gill of rum and a gill of good cream; add six well-beaten eggs; beat for ten minutes. Butter a pint mould, stick it tastefully with preserved cherries; put in the pudding, tie it over with writing paper spread with butter, and steam over fast-boiling water for an hour and a half. Turn out carefully, and serve with clarified sugar (flavoured with almond) in the dish, not poured over the pudding. Three ounces of loaf sugar, a laurel leaf, and half a gill of water, boiled ten minutes, will make the sauce.

488. JUNIOR UNITED PUDDING.

Cut into slices, a quarter of an inch thick, half a pound of sponge-cake two days old; spread one side with fresh butter (three ounces for the whole) and the other with marmalade (half a pound for the pudding). Boil two ounces of loaf sugar in half a pint of new milk; beat four fresh eggs; add the milk to the eggs while hot, but not boiling. Butter a plain tin pint and a half mould; lay in the cake (buttered side next the tin) and custard alternately to full. Let it stand half an hour to soak; then bake in a well-heated oven for an hour and ten minutes. Turn out carefully, and serve, with or without the following sauce in the dish.

489. ORANGE CREAM FOR PUDDINGS.

Boil two ounces of loaf sugar and two inches of the peel of a Seville orange in half a gill of water for ten minutes; add the strained juice of a sweet orange and a tablespoonful of rum; boil fast for three minutes; then beat it into a gill of thick cream. It must be very smooth, and beaten till nearly cold.

490. PRINCE ALBERT'S PUDDING.

Half a pound of butter beaten to cream, half a pound of dried flour, a quarter of a pound of sifted loaf sugar, half a pound of raisins—stoned and chopped, a quarter of a pound of mixed candied peel, chopped, half a wineglassful of brandy, the grated rind of half a lemon, a gill of new milk, and four beaten eggs; mix these ingredients and beat for ten minutes. Butter a mould; put in the mixture, tie a cloth over, and boil fast for two hours; serve with clarified sugar, flavoured with brandy. Boil three ounces of sugar in a wineglassful of water for ten minutes; add a wineglassful of brandy. Pour the sauce over the pudding.

491. PRINCE OF WALES'S PUDDING.

Dissolve a quarter of a pound of fresh butter till of a creamy substance; beat six fresh eggs, leaving out two of the whites; break up into coarse crumbs, two ounces of macaroons and one ounce of ratafias; mix these ingredients; add two ounces of sifted loaf sugar and a wineglassful of good brandy; beat the mixture for ten minutes; butter a tin mould, pour it in, and

bake in a quick oven for twenty minutes; turn out carefully, and serve, hot or cold. If cold, garnish with any kind of preserves.

492. CABINET PUDDING.

Eight ounces of stale sponge-cake, one ounce of ratafias, seven ounces of candied fruit, eight fresh eggs, half a pint of new milk, a gill of cream, a wineglassful of Curaçâo or brandy, and two ounces of loaf sugar; boil the sugar in the milk; beat the eggs; add them to the milk while it is warm, but not boiling. Let it get cold; then put in the spirit and the cream; cut the cake into thin slices; butter a quart mould, stick it tastefully with three ounces of the fruit; lay in the cake, fruit, ratafias, and custard, in the order they are named, till it is quite full. Let it stand for an hour, that the cake may soak in the custard; then cover it with buttered writing paper; tie a cloth over that, and steam over fast-boiling water for an hour and a half. Turn out carefully, and serve, with the following sauce in the dish.

493. CURAÇÂO SAUCE.

Boil three ounces of loaf sugar and the rind of half a lemon in a gill of water; moisten a dessertspoonful of arrowroot with half a gill of cold water, and add to the rest; stir over the fire for three minutes; add a wineglassful of Curaçâo. Take out the peel, and serve as directed.

494. MARROW PUDDING, BOILED.

Mix together the following ingredients:—A quarter of a pound of baked flour (or biscuit powder), a quarter of a pound of sugar, a quarter of a pound of currants, well washed and dried by rubbing in a cloth, an ounce of sweet almonds, blanched and pounded, the grated rind and strained juice of a lemon, the eighth part of a nutmeg, grated, six ounces of beef-marrow, finely chopped, two beaten eggs, and a quarter of a pint of milk; beat the mixture for ten minutes; butter a mould; put in the pudding; tie a cloth over; plunge it into boiling water, and boil fast for three hours. Turn out carefully; sift loaf sugar over the top, and serve.

Note.—The same pudding may be made with either dried cherries, preserved ginger, raisins, or candied peel, instead of currants. In either case, chopped small, or it may be made without fruit.

495. POTATO PUDDING.

Bake four or five mealy potatoes, and press them out of the skin as soon as they are done, that the steam may evaporate; when cold, bruise them, and rub them through a *fine* wire sieve with a wooden spoon. To six ounces of potato, add six ounces of sifted loaf sugar, the grated rind and strained juice of a lemon, two tablespoonfuls of brandy, a gill of thick cream, or a quarter of a pound of fresh butter beaten to cream; and four fresh eggs, yolks and whites beaten separately; beat for a quarter of an hour; butter a plain tin mould; stick it with candied peel cut into thin half circles; put in the pudding, and bake in a quick oven for three-quarters of an hour; turn out, and serve immediately; or the pudding may be steamed over fast-boiling water for an hour, and served with any of the preceding sauces.

496. ALMOND AND POTATO PUDDING.

Blanch a quarter of a pound of sweet almonds and boil them in half a pint of new milk for twenty minutes, then pound them to a soft paste; dissolve in the milk a quarter of a pound of fresh butter and six ounces of loaf sugar. Rub six ounces of cold mealy potatoes (roasted or steamed) to a fine powder; grate the rind and strain the juice of a large lemon; grate the sixth part of a nutmeg; beat five fresh eggs, yolks and whites separately. Mix these ingredients together, adding the whites of the eggs last; beat for a quarter of an hour or longer; butter a tin mould, put in the mixture, and bake in a quick oven for forty minutes; turn out carefully, and serve at once.

NOTE.—If baked in a pie-dish, ten minutes longer will be necessary, and the top may be strewed over with sweet almonds chopped to the size of split peas.

497. MOGGINA'S PUDDING.

Grate half a pound of fresh cocoa-nut; beat half a pound of fresh butter to cream; beat the whites of six fresh eggs to froth; mix these together; add half a pound of sifted loaf sugar; butter a tin mould, put in the mixture, and bake in a quick oven for twenty minutes; turn out, and serve, hot or cold; or the mould may be lined with a rich puff paste; or the paste made as in the following receipt. In either case, bake in a moderate oven an hour or rather more.

498. BRAZILIAN PUDDING.

Pound to a soft paste half a pound of new Brazil nuts; beat six ounces of fresh butter to cream; beat six fresh eggs; mix these together; add a quarter of a pound of loaf sugar in fine powder and a wineglassful of brandy; beat for twenty minutes. Make a paste as follows:—Beat six ounces of fresh butter to cream, add to it four ounces of baked flour, an ounce of rice flour, an ounce of sifted sugar, and two well-beaten eggs; knead well; butter a mould, line it with the paste, put in the mixture, and bake in a moderate oven an hour, or rather more. Turn out carefully, and serve, either hot or cold.

499. ZANDRINA PUDDING.

Beat six ounces of butter to cream; stir into it, by degrees, six ounces of dried flour, six ounces of sifted sugar, and the beaten yolks of six fresh eggs; when well mixed, add the whites of the eggs beaten to a froth, and a wineglassful of raspberry syrup; beat for ten minutes. Butter a mould, pour in the mixture, tie a cloth over, and boil fast for an hour and a half; or bake in a moderate oven a quarter of an hour less. Serve, with raspberry cream poured over the pudding.

500. RASPBERRY CREAM FOR PUDDINGS.

Whip a gill and a half of good cream with a small pot of raspberry jam; strain through a sieve to take out the pips; whip again, and serve as directed.

501. COLLEGE PUDDING.

Six ounces of fresh butter, beaten to a cream, six ounces of baked flour, six ounces of sifted sugar, a quarter of a pound of currants, washed and rubbed dry, the grated rind of half a lemon, three fresh eggs, and half a gill of milk; mix these together, and beat with a wooden spoon for a quarter of an hour. Butter a pint basin, put in the mixture, tie it closely over, put it into boiling water, and boil rapidly for an hour and a half; or bake in a quick oven rather less. Serve with brandy, cream, or any of the preceding sauces.

502. BRANDY CREAM FOR PUDDINGS.

Dissolve three ounces of loaf sugar in a wineglassful of water; boil till in a clear thick syrup; then beat it into a gill of good cream; add, by degrees, a wineglassful of brandy. Serve *over* the pudding.

503. ALMOND PUDDING.

Six ounces of sweet almonds, blanched, and pounded to a paste, six ounces of loaf sugar, in powder, half a pound of mixed candied fruit, cut into small pieces, half a gill of good cream, the yolks of six and whites of four fresh eggs, beaten separately; beat these ingredients well together, adding the whites last. Butter a dish or mould, put in the mixture, and bake in a quick oven for three-quarters of an hour, or rather more. Turn out carefully, and serve either hot or cold.

504. COLLEGIATE PUDDING.

Make a paste as follows:—Five ounces of dried flour, an ounce of ground rice, two ounces of sifted loaf sugar, and six ounces of fresh butter, well rubbed together; moisten with the yolks of two fresh eggs beaten with the juice of half a lemon; knead; then roll out the sixth of an inch thick. Butter a *pint* pie-dish, and line it with the paste; ornament the edge by clipping it in notches with a paste-cutter. Spread the bottom half an inch thick with any kind of sweetmeats, jams, or marmalade. Blanch and pound three ounces of sweet and six bitter almonds; mix with them six ounces of sifted sugar and four ounces of dissolved fresh butter; add the yolks of six eggs, beaten with two tablespoonfuls of brandy, and the whites of three eggs beaten to a froth. Beat the mixture for ten minutes, pour it over the fruit, and bake in a quick oven for an hour and a quarter.

505. PARADISE PUDDING.

Six moderate-sized apples and a quarter of a pound of beef-suet, finely chopped, a quarter of a pound of fine crumbs of bread, eight ounces of moist sugar, the grated rind and strained juice of a Seville orange, the eighth part of a nutmeg, grated, four fresh eggs, and a tablespoonful of rum; mix these ingredients, and beat with a wooden spoon for ten minutes. Butter a

basin, put in the mixture, tie a cloth over, put it into fast-boiling water, and boil rapidly for three hours; or bake in a moderate oven for an hour and a half. Serve with the following apple cream.

506. APPLE CREAM.

Dissolve two tablespoonfuls of apple jelly in two tablespoonfuls of rum, and beat it into half a gill of cream till smooth. Serve *over* the pudding.

507. MELBOURNE PUDDING.

Put a pint of the juice of red currants and a pound and a half of loaf sugar into a brass skillet, and boil till quite bright; skim often; then put in a pint of fine raspberries and a teacupful of fine currants, whole; boil very gently for ten minutes. The fruit must not break. Cut some crumb of bread into slices a quarter of an inch thick; rub a quart plain tin mould with fresh butter; cut some of the bread into triangles, and fit them into the bottom of the tin, making the points meet at the centre. Line the sides with strips of bread half an inch broad, pour in the fruit while boiling hot, and let it remain in a cool place till firmly set. Serve in a glass dish, with a pint of fresh cream or rich custard poured over.

NOTE.—This pudding should be made the day before it is wanted, or it must be put on ice for two hours.

508. JERSEY PUDDING.

Half a pound of fresh butter beaten to cream, a quarter of a pound of ground rice, six ounces of sugar, a quarter of a pound of raisins, stoned and chopped, two ounces of orange-peel, chopped, one ounce of flour, and six fresh eggs, well beaten; add three tablespoonfuls of new milk; beat the mixture for twenty minutes. Butter a basin, put in the pudding, tie it closely over, plunge in fast-boiling water, and boil rapidly for an hour and three-quarters, and serve with lemon sauce.

509. LEMON SAUCE FOR PUDDINGS.

Rub the rind of two lemons with loaf sugar, three ounces, to imbibe the essence. Put the sugar into a saucepan, with a wineglassful of gin, a wineglassful of water, and the juice of the lemons, and boil till in a syrup; then serve.

510. SAVOY PUDDING.

Rub six ounces of Savoy cakes to crumbs, cut into small pieces a quarter of a pound of mixed candied peel, beat the yolks of four fresh eggs, beat a quarter of a pound of fresh butter to cream; mix these ingredients well together; add two ounces of sifted loaf sugar, two tablespoonfuls of brandy or rum, and a quarter of a pint of new milk; beat for ten minutes. Let it stand an hour to soak, then beat ten minutes more. Butter a pie-dish, put in the pudding, and bake in a quick oven for half an hour. Whisk the whites of the eggs to a stiff froth, and place over the top of the pudding; put it again into the oven for five minutes; then serve.

511. BAKED MARROW PUDDING.

Cut two French rolls into thin slices, without crust, chop as small as possible six ounces of fresh beef-marrow, wash and rub in a coarse cloth six ounces of currants, chop three ounces of candied orange-peel, beat three fresh eggs with three-quarters of a pint of new milk and six ounces of sugar; add the sixth part of a nutmeg, grated. Butter a pie-dish, and place in the ingredients in the following order:—Bread, marrow, fruit, custard, and so continue till the dish is full. Let it stand twenty minutes for the bread to soak; then bake in a *moderate* oven for an hour and three-quarters. Serve hot.

512. GERMAN PUDDING.

Dissolve a quarter of a pound of butter in a wineglassful of new milk, and stir it into a quarter of a pound of dried flour; add a quarter of a pound of sifted loaf sugar, the grated rind of a lemon, and four beaten eggs; beat for a quarter of an hour. Butter a mould, pour in the pudding, and boil fast for forty minutes, or bake in a quick oven for half an hour. Serve with clarified sugar flavoured with lemon. Three ounces of sugar, two tablespoonfuls of water, the juice and rind of two lemons; boil fast for ten minutes; pour it over the pudding, if boiled, and in the dish, if baked.

513. BAKEWELL PUDDING.

Blanch three ounces of sweet almonds, and boil them in half a pint of new milk for ten minutes; then pound them to a smooth

paste. Cut a French roll into *thin* slices, without crust, and pour the milk over it. Butter a pie-dish, and lay the bread in as a lining, and on that place any kind of jam, marmalade, or sweetmeats, three-quarters of an inch thick. Dissolve six ounces of fresh butter, and mix with the almonds; add six ounces of sifted loaf sugar, the yolks of six and the whites of three fresh eggs; beat well for a quarter of an hour. Pour the mixture over the fruit, and bake in a quick oven for fifty minutes or an hour.

NOTE.—The dish may be lined with a rich puff paste instead of bread, if preferred.

514. SWISS PUDDING.

Four ounces of bread crumbs, dried and pounded to a fine powder, four ounces of loaf sugar, two ounces of grated cocoa-nut, six ounces of any kind of preserved fruit, six ounces of beef marrow or suet, the milk of the cocoa-nut, or half a gill of new milk, and three beaten eggs; beat well, and let it stand one hour. Butter a basin; beat the mixture again for ten minutes; put it into the basin; tie a cloth over, plunge it into fast-boiling water, and boil rapidly for three hours and a half. Turn out carefully, and serve, with the following sauce poured over.

515. COCOA-NUT SAUCE.

Boil two ounces of grated cocoa-nut and two ounces of loaf sugar in a gill of water for a quarter of an hour, then rub through a fine sieve; add the beaten yolk of an egg and half a gill of thick cream.

516. BATH PUDDING.

One ounce of ground rice, four ounces of flour, one ounce of sweet almonds, blanched and pounded, one ounce of lemon, and two ounces of orange candied peel, four ounces of moist sugar, four ounces of currants, a quarter of a drachm of powdered cinnamon, half a drachm of powdered ginger, three eggs, well beaten, six ounces of beef-suet, chopped, and a gill of new milk; mix these ingredients, and beat for twenty minutes. Butter a basin; put in the mixture; tie it over with a cloth; plunge it into fast-boiling water, and boil rapidly for three hours and a half. Serve, with loaf sugar sifted over, or with brandy burning in the dish (a wineglassful).

517. MADEIRA PUDDING.

Beat five ounces of fresh butter to cream; add to it a quarter of a pound of dry sifted flour, a quarter of a pound of loaf sugar in powder, four beaten eggs, and a quarter of a pound of citron cut into half-inch pieces; beat for ten minutes. When the ingredients are well mixed, butter a mould, stick the top with thin slices of citron (two ounces); put in the pudding, tie it closely over, and boil in plenty of water, as fast as possible, for an hour and a half. Turn out carefully, and serve, with sifted sugar over the top.

518. GUERNSEY PUDDING.

Peel, core, and quarter six moderate-sized apples; put them into a saucepan, with half a pound of loaf sugar, the thin rind of a lemon, two cloves, an inch of cinnamon, the sixth part of a nutmeg, grated, and a wineglassful of white wine. Boil fast, and stir till they become a rich marmalade; then take out the spice and peel, and put the apples in a basin to cool. Wash three ounces of the best rice, and boil twenty-five minutes in a pint of new milk; drain; sweeten the rice with two ounces of sifted sugar. Cut into shreds six ounces of mixed candied peel; beat five fresh eggs, whites and yolks separately. Mix all the ingredients together, adding the whites (well frothed) last; beat ten minutes. Make a puff paste, line a plain mould, put in the mixture, and bake in a moderate oven an hour and a quarter. Turn out carefully, and serve.

519. AMSTERDAM PUDDING.

Half a pound of sweet, and six bitter almonds, blanched and pounded to paste, half a pound of fresh butter, beaten to cream, half a pound of loaf sugar, clarified by boiling in the juice of two oranges, a quarter of a pound of raisins, stoned and chopped, a quarter of a pound of mixed candied peel, chopped, half a pound of sweet apples, chopped, a quarter of a pound of currants, washed and rubbed dry, half a pound of orange marmalade, half a pint of thick cream, a wineglassful of Schiedam, and six fresh eggs, well beaten. Mix the almonds, butter, half of the sugar, the cream, and eggs, and beat till in a smooth soft paste. Mix all the fruit together; add the remainder of the

sugar and the spirit. Butter a tin cake-mould, and lay in the almond mixture and fruit in alternate layers till all used up; bake in a moderate oven about two hours. Turn out carefully, and serve, hot or cold.

520. MATRIMONY PUDDING.

Pare and core one pound and a half of apples, and boil with three-quarters of a pound of loaf sugar, the grated rind and strained juice of a lemon, and the sixth part of a nutmeg, grated; stir till they become a rich marmalade; then let it get cold. Make a custard as follows: —Moisten a tablespoonful of Oswego with half a gill of new milk; boil a quarter of a pound of loaf sugar in half a pint of milk, and stir into the Oswego while boiling; add four well-beaten eggs and half a gill of thick cream. Butter a pie-dish, lay in the custard and marmalade in alternate layers till the dish is full; bake in a quick oven for twenty-five minutes. Serve, hot or cold.

521. CUMBERLAND PUDDING.

Four ounces of apples, finely chopped, three ounces of fine crumbs of bread, four ounces of moist sugar, four ounces of well-washed currants, four ounces of beef marrow or suet, finely chopped, the grated rind and strained juice of half a lemon, the sixth part of a nutmeg, grated, three well-beaten eggs, a tablespoonful of dried flour, and half a gill of milk; mix these ingredients well together; beat for ten minutes; butter a basin; put in the mixture; tie a cloth over; put it into plenty of boiling water, and boil fast for three hours, or bake in a moderate oven an hour and a half. Serve, with sifted sugar over.

522. RATAFIA PUDDING.

Four ounces of fine crumbs of bread, soaked in half a pint of boiling milk, four ounces of sifted sugar, four well-beaten fresh eggs, half a gill of cream, half a wineglassful of ratafia, and two ounces of sweet almonds, blanched and split in halves. When the bread has absorbed the milk, mix in all the ingredients, except the almonds, and beat with a wooden spoon for ten minutes; butter a basin and stick it in lines with the almonds; put in the pudding, cover it closely over with writing paper spread with

butter, and steam over fast-boiling water for an hour and three-quarters. Turn out carefully, and serve, with the following sauce in the dish.

523. RATAFIA SAUCE.

Moisten a dessertspoonful of arrowroot with a wineglassful of cold water, add a gill of boiling water; stir in two dessertspoonfuls of loaf sugar and a tablespoonful of ratafia. Serve as directed.

524. BELGIAN PUDDING.

A quarter of a pound of beef-suet, chopped, a quarter of a pound of currants, well washed, a quarter of a pound of sugar, a quarter of a pound of mixed candied peel, chopped, the grated rind and strained juice of a lemon, the eighth part of a nutmeg, grated, two ounces of sifted flour, two ounces of fine dry crumbs of bread, two beaten eggs, and a gill of milk; mix these ingredients together; beat for ten minutes; let it stand half an hour; butter a basin; put in the pudding; tie it over with a cloth dredged with flour; put it into boiling water, and boil fast for three hours and a half. Serve with sugar sifted over.

525. GINGER AND BREAD PUDDING.

Soak four ounces of crumb of French roll in half a pint of milk for two hours; cut into quarter-inch pieces four ounces of preserved ginger; beat four fresh eggs; mix these ingredients together; add four ounces of loaf sugar in powder, and two teaspoonfuls of ginger syrup; beat the mixture for twenty minutes; pour it into a mould rubbed with butter; tie buttered writing paper over, and steam over fast-boiling water for an hour and a half. Turn out with care, and serve the following sauce over the pudding.

526. GINGER SAUCE.

Put three ounces of loaf sugar and an inch of bruised ginger into a saucepan with half a gill of water, and boil till well-flavoured. Then add the strained juice of a lemon, a tablespoonful of ginger syrup, and a wineglassful of rum or brandy. Strain and serve.

527. UNITED STATES PUDDING.

Six ounces of apricot and six ounces of greengage jam; or any other preferred. Make a paste as follows:—Boil a quarter of a pound of sugar (loaf) and a quarter of a pound of fresh butter in three-quarters of a pint of new milk; stir in six ounces of Oswego flour; stir (off the fire) for ten minutes; then add the beaten yolks of five fresh eggs, and the whites beaten to a firm froth, added last. Divide the paste into three parts; butter a mould and lay in the paste and jam in layers; cover over with writing paper spread with butter, and steam over fast-boiling water for an hour, or bake in a quick oven for three-quarters of an hour. Turn out with great care, and serve, with or without the following sauce in a tureen.

528. UNITED STATES SAUCE.

Dissolve three ounces of loaf sugar in a gill of brandy; beat three ounces of fresh butter to cream; mix these together, and beat till smooth.

529. FIG PUDDING.

Six ounces of figs, chopped, half a pound of flour, half a pound of beef-suet, chopped, a quarter of a pound of sugar, two eggs, and half a gill of milk; beat well, and boil in a basin for four hours.

530. CURRANT PUDDING.

Half a pound of currants, well washed and rubbed dry, half a pound of moist sugar, half a pound of flour, half a pound of beef-suet, chopped, the strained juice and grated peel of half a lemon, two eggs, and a gill of milk; beat these together, and boil in a basin for three hours and a half.

531. FRESH FRUIT PUDDING.

Make the paste with equal quantities of finely chopped beef-suet and sifted dry flour; moisen with cold water, and knead to a firm paste; roll out the sixth of an inch thick. Butter a basin, and line it of an equal thickness all over; put in the fruit and

sugar, cover closely over with a round piece of paste, tie a cloth over that, and boil fast for two hours and a half. Half a pound of each will make a pudding for a pint and a half basin. The fruit must be sweetened as follows, and water must never be put in the pudding:—Currants, raspberries, and cherries, half their weight of sugar; plums, rather more; and damsons, three-quarters.

532. ROLLED JAM PUDDING.

Make a paste as directed in the foregoing receipt for fruit puddings; roll it out the sixth of an inch thick, and spread it with jam, leaving a quarter of an inch all round; brush the edge with water; roll the pudding to the form of a bolster; press the edges to make them adhere; roll it tightly in a cloth, tie both ends, put it into fast-boiling water, and boil rapidly for two hours. Cut it into six slices three-quarters of an inch thick, and serve at once.

533. WHITE PUDDINGS.

One pound of fresh (pork) kidney fat, chopped, half a pound of flour, a quarter of a pound of ground rice, half a pound of loaf sugar, half a pound of currants, well washed, two ounces of sweet, and eight bitter almonds, blanched and chopped, two ounces of orange and two ounces of lemon-peel (candied), chopped, the fourth part of a nutmeg, grated, half a saltspoonful of salt, two eggs, and a gill of new milk; beat these ingredients well together for twenty minutes: put the mixture into pig skins that have been well cleansed, leaving room for the pudding to swell, tie both ends, put them into boiling water, and boil slowly for two hours and a half. Serve hot or cold; in either case, remove the skin. When made for keeping, hang them up separately; and when required, put them into hot water and boil up slowly for ten minutes.

534. ALMOND AND BREAD PUDDING.

Blanch three ounces of sweet and four bitter almonds, and boil them ten minutes in half a pint of milk; then pound them to a paste. Chop four ounces of beef-marrow, beat two eggs, and add to the milk the almonds were boiled in; rub three ounces of bread a day old to crumbs; mix these ingredients together;

add half a pound of moist sugar, the strained juice and grated rind of a lemon, the sixth part of a nutmeg, grated, and two tablespoonfuls of flour. Let it stand to soak the bread for half an hour; then beat with a wooden spoon for a quarter of an hour. Butter a mould, put in the pudding, tie it closely over, and boil fast for three hours. Serve, either with sugar sifted over it, or with the following sauce.

535. ALMOND SAUCE FOR PUDDINGS.

Moisten a dessertspoonful of arrowroot with a little cold water; boil three dessertspoonfuls of sugar in a gill of water for ten minutes; mix it with the arrowroot; stir it over the fire for two minutes; add two tablespoonfuls of brandy and twenty drops of the essence of sweet almonds. Serve in the dish, not poured over the pudding.

536. SUMMER PUDDING.

Make a batter as follows:—Moisten five tablespoonfuls of dry flour with a gill of new milk; stir till quite smooth; then add three-quarters of a pint of boiling milk and five ounces of sugar. Boil five minutes. Beat three fresh eggs, and add to the batter while warm, but not boiling; beat for ten minutes; stir in three-quarters of a pint of any kind of summer fruit. Butter a basin, put in the pudding, tie a cloth (dredged with flour) over securely, plunge the basin into plenty of boiling water, and boil *fast* for an hour and a half. Turn out carefully, and serve *immediately*, with sweet sauce poured over.

537. SWEET SAUCE, SIMPLE.

Knead two ounces of butter with a tablespoonful of baked flour, and stir into the third of a pint of boiling milk; add two tablespoonfuls of moist sugar. Boil five minutes.

538. MARMALADE PUDDING, BAKED.

Six ounces of fresh beef-suet, chopped, four ounces of dried crumbs of bread (see receipt), four ounces of moist sugar, two beaten eggs, and a gill of milk; mix these ingredients together, and beat with a wooden spoon for ten minutes, then let it stand

in a cool place for an hour. Beat again for ten minutes. Butter a plain tin mould, and lay in the mixture and orange marmalade in layers (about a one-pound pot will be required); bake in a moderate oven for an hour and three-quarters. Turn out carefully, and serve.

539. REGENT PUDDING.

Two ounces of flour, the same of bread crumbs, currants, washed, raisins, stoned, sugar, and grated cocoa-nut; four ounces of suet, chopped, two eggs, and half a gill of milk; beat the whole together for ten minutes; put it into a basin, tie a cloth over, and boil fast for three hours. Serve, with the following sauce.

540. REGENT SAUCE.

A gill of cream, the yolk of an egg, an ounce of sifted sugar, a tablespoonful of rum, and ten drops of vanilla; beat the whole together till quite smooth, then pour it over the pudding.

541. GROUND RICE CUP PUDDINGS.

Moisten two ounces of ground rice with half a gill of new milk, and add a gill of boiling milk; stir over the fire for ten minutes, then let it get cold. Beat two ounces of fresh butter to cream; beat three fresh eggs; mix these well into the rice; add the grated rind of half a lemon and three ounces of sifted loaf sugar. Beat the mixture for twenty minutes; butter six small moulds; put an equal quantity into each, and bake in a quick oven about eighteen minutes. Serve immediately, with loaf sugar sifted over.

542. BOILED BATTER PUDDING.

Beat three fresh eggs; mix with them four tablespoonfuls of *dried* flour and a pint of new milk, by degrees, that the batter may be smooth; beat with a wooden spoon for a quarter of an hour. Butter a basin; pour in the batter; dip a cloth into boiling water, dredge it with flour, and tie over the basin; plunge it into fast-boiling water; move it quickly up and down for a few minutes, then boil fast for an hour and a quarter. Serve, with sweet sauce.

543. SWEET SAUCE.

Knead an ounce of fresh butter with a tablespoonful of baked flour, and stir into the third of a pint of boiling milk; add two tablespoonfuls of moist sugar; boil ten minutes; then stir in two tablespoonfuls of cream, and pour the sauce over the pudding.

544. DERBYSHIRE PUDDING.

Mix two tablespoonfuls of flour with a pint of new milk, and boil till it thickens. When quite cold, add three ounces of butter beaten to a cream, a quarter of a pound of sifted sugar, the grated rind of a lemon, the yolks of four and the whites of two eggs, well beaten. Butter a dish, put an ornamental thin paste round the edge; mix the pudding well, pour it into the dish, and bake in a quick oven about twenty-five minutes. Serve either hot or cold, with sifted sugar over the top.

545. HASTY PUDDING, YORKSHIRE.

Put a pint and a half of new milk into a bright skillet, take a large cup of well-dried flour, shake it into the milk while boiling, stirring quickly all the time; boil ten minutes; add four well-beaten eggs; stir for four minutes more, and serve, with a jug of thick cream, or small pats of fresh butter. Preserves or sugar according to taste.

546. YORKSHIRE PUDDING.

Three eggs, a pint of milk, four tablespoonfuls of flour, and half a saltspoonful of salt; beat the eggs, mix in the flour, add the milk by degrees, and beat the batter for a quarter of an hour. Grease a tin dish, pour in the batter, and place it before a large fire, over a chafing-dish, under the meat you are roasting, an hour before serving. If you have no chafing-dish, an hour and a half will be necessary; and the pudding must be turned to brown both sides. Cut it down the centre lengthwise, and each piece into four, and serve at the same time as the meat. Beef is the most usual and the best.

547. GOOSE-BLOOD PUDDING, YORKSHIRE.

The goose must be bled into a quarter of a pint of prepared groats; add to this a quarter of a pound of well-washed currants,

a quarter of a pound of moist sugar, the sixth part of a nutmeg, grated, four beaten eggs, and a pint of new milk; beat for a quarter of an hour; then bake (as directed for Yorkshire pudding) under the goose. Cut up and serve with the goose.

548. TAPIOCA PUDDING.

Four ounces of the best tapioca boiled in a pint and a half of new milk for two hours; add two ounces of fresh butter, or half a gill of thick cream, four ounces of loaf sugar, an ounce of ratafia cakes; beat well for ten minutes; then stir in briskly five fresh eggs, well beaten; butter a mould; pour in the pudding; tie it over with writing paper spread with butter, and steam over fast-boiling water for an hour and a half. Turn out carefully, and serve, with the following sauce poured over.

549. FRUIT SAUCE FOR PUDDINGS.

Half a pint of any kind of summer fruit, a quarter of a pound of loaf sugar, and a wineglassful of water; boil and skim till the juice is a rich syrup; then strain it over the pudding; jam or jelly may be dissolved and strained, when fresh fruit is not to be had.

550. SEMOLINA PUDDING.

Blanch and pound to a soft paste six bitter and an ounce of sweet almonds; put them into an enamelled saucepan, with six ounces of semolina, five ounces of loaf sugar, and a pint of new milk; boil, stirring constantly, for three-quarters of an hour; add two ounces of fresh butter, stir off the fire for ten minutes, then add five well-beaten eggs. Butter a mould; pour in the pudding; tie it over with writing paper spread with butter, and steam over fast-boiling water for an hour and a half, or bake in a moderate oven for an hour. Turn out carefully, and serve with the preceding sauce poured over.

551. SAGO PUDDING.

Follow the preceding receipts both for pudding and sauce; adding to the sauce two tablespoonfuls of brandy.

552. BAKED TAPIOCA PUDDING.

Boil three tablespoonfuls of tapioca and the thin rind of a lemon, in a pint and a half of new milk for an hour and three-quarters; stir in a quarter of a pound of sugar; let it get cold; take out the peel; add three well-beaten eggs; beat for ten minutes; butter a pie-dish, put in the pudding, and bake in a quick oven for half an hour. The edge may be lined with paste if preferred.

553. TAPIOCA, PORTUGUESE.

Boil three tablespoonfuls of the best tapioca in a pint and a half of new milk till quite tender (about two hours); stir frequently; add six ounces of loaf sugar and an ounce of fresh butter; when well mixed, stand the saucepan off the fire for ten minutes, then stir in, by degrees, six well-beaten fresh eggs; stir over the fire till at boiling heat, then let it get cool; add twenty drops of the essence of vanilla, or any other flavouring. Turn it into a glass dish, and let it stand in a cold place for two hours. Just before serving, sift evenly over the top a dessertspoonful of powdered cinnamon.

554. MACARONI, PORTUGUESE.

Break three ounces of the best macaroni into inch lengths, and soak it in a quart of cold water for one hour; drain on a sieve; put it into an enamelled saucepan, with a pint and a half of new milk and an inch of vanilla, and simmer gently for two hours. Take out the vanilla, add a quarter of a pound of loaf sugar in powder, and half a gill more milk; continue to simmer twenty minutes; stand it off the fire for ten minutes, then stir in, by degrees, five well-beaten eggs; stir over the fire till at boiling heat, then add a wineglassful of brandy and half a gill of thick cream. When nearly cold, put it into a glass dish, and let it stand in a cold place for two hours. Just before serving, pound to a fine dust an ounce of macaroons, and sift over the surface.

555. VERMICELLI, PORTUGUESE.

Follow the preceding receipt, allowing three-quarters of an hour less time and half a pint less milk.

556. BAKED MACARONI PUDDING.

Break two ounces of macaroni into inch lengths, and soak it in cold milk for two hours (a pint and a half); simmer gently for an hour and a half; then stir in an ounce of fresh butter, three ounces of sugar, and three beaten eggs. Butter a pie-dish; put in the pudding; grate over the top the eighth part of a nutmeg, and bake in a moderate oven three-quarters of an hour.

557. BAKED VERMICELLI PUDDING.

Follow the preceding receipt; using a gill less milk, and boiling half an hour less.

558. BAKED RICE PUDDINGS.

Wash three tablespoonfuls of rice, and boil it in a pint and a quarter of new milk for half an hour; stir in three tablespoonfuls of sugar, then let it get cold; add two well-beaten eggs; butter a pie-dish; put in the pudding; grate the sixth part of a nutmeg over the top; put it into a quick oven and bake three-quarters of an hour. To vary the pudding, the eggs may be omitted, and two ounces of beef-suet, chopped, substituted; a quarter of a pound of currants, or six ounces of chopped apples, with two tablespoonfuls more sugar, may also be added for change, *with the suet.* The pudding then must be baked in a slow oven an hour and a half.

559. GROUND RICE PUDDING.

Boil a laurel or peach leaf in a pint of new milk; moisten three tablespoonfuls of ground rice with half a pint of cold milk; pour the boiling milk over the rice by degrees; then stir it over the fire for a quarter of an hour. Take out the leaf; add a quarter of a pound of sugar; let it get nearly cold, then add three beaten fresh eggs. Butter a pie-dish; put in the pudding; grate the eighth part of a nutmeg over the top, and bake in a quick oven for twenty-five or thirty minutes.

NOTE.—The edge of the dish may be lined with paste if preferred.

560. SWEET RICE, PORTUGUESE.

Wash three ounces of rice, and boil it in a pint and a quarter of new milk, with a quarter of a pound of loaf sugar and a

laurel leaf, till quite soft (an hour and a half). Take out the leaf, and let the rice stand off the fire for five minutes; then stir in, by degrees, four fresh eggs, well beaten, and half a gill of thick cream. Stir over the fire till at boiling heat; then let it stand, and stir it occasionally till nearly cold. Put it into a glass dish (or a pie-dish), and stand it in a cold place for two hours. Just before serving, sift over the surface a teaspoonful of powdered cinnamon or burnt almond dust.

561. BURNT ALMOND DUST FOR PUDDINGS.

Blanch two ounces of sweet almonds, and bake them in a moderate oven till browned through, then pound them to dust.

562. DIPLOMATIC PUDDING.

Put half a pint of cream, four ounces of loaf sugar, and the grated rind of a lemon into an enamelled saucepan, and place it over a gentle fire; when nearly boiling, stir in six ounces of crumbs of bread, one ounce of flour, three ounces of beef-suet, and one ounce of beef-marrow, chopped; stir over the fire for ten minutes; then turn it into a basin to get cold. Stone and mince two ounces of Muscadel raisins, chop two ounces of candied orange-peel, wash and rub dry two ounces of currants and one ounce of sultana raisins, beat four fresh eggs; mix these ingredients together; add the sixth part of a nutmeg, grated, a wineglassful of rum, and a wineglassful of orange wine; beat the mixture for a quarter of an hour, or longer. Butter a mould, stick it fancifully with Muscadel raisins, put in the pudding, tie it closely over, and boil rapidly for three hours, or bake in a moderate oven for two hours. Serve with the following sauce in the dish:—Dissolve three ounces of loaf sugar in the strained juice of two sweet oranges; boil till it becomes a thick syrup; then add three tablespoonfuls of rum.

563. PARISIAN PUDDING.

Mix two ounces of ground rice with a pint of good cream, and stir it over a slow fire till it thickens; beat the whites of four and the yolks of six fresh eggs, and add to the cream while it is *warm*, but not hot. Let the mixture get cold, then add the following ingredients:—Two ounces of beef-suet, one ounce of beef-

marrow, four sweet apples (peeled and cored), two ounces of candied orange-peel, one ounce of citron, one ounce of angelica, all finely chopped, an ounce of sweet almonds, blanched and pounded, a teaspoonful of vanilla sugar, in powder, the eighth part of a nutmeg, grated, two ounces of apricot jam, two ounces of sultana raisins, two ounces of rusks, pounded, a wineglassful of Maraschino, and three ounces of sifted loaf sugar; beat the mixture for a quarter of an hour, put it into a plain mould (rubbed over with fresh butter), cover it with writing paper spread with butter, tie a cloth over that, plunge it into fast-boiling water, and boil for two hours and a half, or bake in a moderate oven for two hours. Turn out carefully, and serve with the following sauce in a tureen.

564. PARISIAN SAUCE.

Beat the yolks of three fresh eggs; add two ounces of sifted loaf sugar and half a pint of Marsala; stir over a slow fire till it thickens; add half a gill of cream, stirred in by degrees. Serve immediately.

565. MIXED FRUIT PUDDING.

Peel, core, and cut up six or eight good cooking apples; put them into a skillet, with the grated rind and strained juice of a lemon, the sixth part of a nutmeg, grated, a grain of powdered cloves, eight ounces of loaf sugar, and one ounce of fresh butter; stir over the fire till it becomes a rich marmalade; let it get cold, then add two ounces of sultana raisins, two ounces of currants, both well washed and dried, three ounces of Muscadel raisins, stoned, and two ounces of orange marmalade. Make a paste as follows:—Beat six ounces of fresh butter to cream, and stir it into six ounces of well-dried flour; add four ounces of sifted loaf sugar; moisten with five well-beaten eggs. Butter a tin mould, line it with this paste, put in the fruit mixture, cover closely over with a lid of the paste, and bake in a moderate oven for an hour and a half. Turn out carefully, and serve, either hot or cold.

566. LEMON DUMPLINGS OR PUDDING.

Half a pound of beef-suet, finely chopped, half a pound of flour, half a pound of moist sugar, the grated peel of one and strained

juice of two lemons, one beaten egg, and half a gill of milk or water; mix these ingredients, and beat with a wooden spoon for ten minutes. Wring a cloth out of hot water, dredge it with flour, divide the paste into four or five equal parts, make each up in the form of a ball, tie them in the cloth separately, put them into boiling water, and boil fast for an hour. Serve *hot*, with loaf sugar sifted over them.

567. RICH LEMON DUMPLINGS.

Six ounces of sifted crumbs of bread, half a pound of beef-marrow, chopped, six ounces of loaf sugar, the grated rind and strained juice of two lemons, two beaten eggs, and half a gill of milk; mix these ingredients, and let it stand for half an hour; then beat the mixture for ten minutes, divide it into five or six equal parts, tie each in a cloth; plunge them in fast-boiling water, and boil fast for an hour. Serve with blanched sweet almonds, finely chopped (an ounce), strewed over, or with sifted sugar.

NOTE.—Either of these mixtures may be made into a pudding; in that case, boil in a basin for three hours.

568. HASTY PUFFS.

Put three-quarters of a pint of new milk into a saucepan, with the thin rind of half a lemon and an inch of cinnamon, and boil up; then stir in quickly three ounces of flour; when well mixed, add three ounces of butter and three tablespoonfuls of sugar; when nearly cold, add three well-beaten eggs. Take out the peel and cinnamon, beat for five minutes. Butter six small cups; put a sixth part of the mixture into each, and bake in a quick oven for ten or twelve minutes. Turn out, and serve, with any kind of preserve placed round the dish.

569. PUDDINGS IN HASTE.

An equal quantity of fine crumbs of bread, beef-suet, chopped, and currants, well washed; half the quantity of sugar, eggs, and milk; mix well. Dip some small cloths in hot water; wring them dry; dredge well with flour, put a teacupful of the mixture into each, tie them up tightly, throw them into boiling water, and boil fast for twenty minutes. Turn out carefully, sift loaf sugar over, and serve at once.

570. POTATO PUFFS.

Dissolve two ounces of fresh butter and two ounces of loaf sugar in a wineglassful of new milk; rub three ounces of mealy potato (boiled) to a fine powder; mix these together; add the grated rind of a small lemon and the yolks of three fresh eggs; beat for ten minutes; then add the whites, beaten to a froth. Butter five small tin moulds; put a fifth part of the mixture into each, and bake in a quick oven about eighteen minutes. Serve immediately, with sugar sifted over them.

571. CLIFTON PUFFETS.

A quarter of a pound of apples, chopped, a quarter of a pound of raisins, stoned and chopped, a quarter of a pound of currants, well washed, a quarter of a pound of moist sugar, three ounces of candied orange peel, chopped, two ounces of sweet almonds, blanched and chopped, the sixth part of a nutmeg, grated, a drachm of powdered cinnamon, a grain of powdered cloves, and a glass of sherry; mix these ingredients well together, cover the basin with a plate, and let it stand for two or three hours. Make a paste as follows:—An ounce of sweet almonds, blanched and pounded to paste, an ounce of rice flour, six ounces of baked flour, an ounce of loaf sugar; mix these together, and moisten with half a gill of water and the strained juice of a large lemon. Knead and lay it flat on the slab; put in the centre half a pound of fresh butter, turn over the sides, roll out three times, and let it stand in a cool place for two or three hours. Roll out the sixth of an inch thick; cut it into twelve equal-sized square pieces, brush them over lightly with cold water; put a twelfth part of the fruit into each; turn over one corner, press round the edge to make it adhere; place them on a tin dish, and bake in a moderately heated oven for an hour and a quarter. Beat the whites of two eggs to a stiff froth; add thirty drops of essence of vanilla or orange flower, and three ounces of finely pounded loaf sugar; beat for ten minutes with a whisk; pour it over the puffs, put them again into the oven for ten or twelve minutes; then serve.

572. GERMAN PUFFS.

Two ounces of fresh butter, dissolved in two tablespoonfuls of

new milk, two fresh eggs, beaten, two ounces of sifted sugar, and two ounces of dried flour; mix the eggs with the flour, then add the rest, and beat for a quarter of an hour. Butter four or five small moulds; rather more than half fill them, and bake in a quick oven for eighteen or twenty minutes. Serve, with clarified sugar flavoured to taste, or with the following sauce in the dish.

573. MARASCHINO SYRUP.

Put three ounces of loaf sugar into a saucepan with four bitter almonds, blanched and chopped, the thin rind of a quarter of a lemon, the strained juice of a sweet orange, and a wineglassful of water; boil and skim till quite bright and thick; then strain; add a wineglassful of Maraschino, and serve.

574. CUP PUDDINGS.

Beat three ounces of fresh butter to cream; mix with it three ounces of baked flour, three ounces of sifted loaf sugar, three ounces of currants, or chopped raisins, and three tablespoonfuls of cream; beat ten minutes. Butter six or seven small moulds, three parts fill them, and bake in a quick oven for twenty minutes. Turn out, and serve, with the preceding sauce poured over.

575. ITALIAN (JAM) ROLL.

Put half a pint of new milk and four ounces of fresh butter into a saucepan; place it over a slow fire, and, when nearly boiling, stir in six ounces of sifted flour, four ounces of loaf sugar, in fine powder, and the grated rind of a lemon; when well mixed, add four beaten fresh eggs; stir till it becomes a paste; then turn it on to a paste-board, and let it get cold. Dredge it with baked flour, and roll it out a quarter of an inch thick. Spread it with any kind of jam or marmalade, roll it over to the form of a bolster, and bake on a tin in a moderate oven for twenty or twenty-five minutes. Sift loaf sugar thickly over, and, when cold, serve either whole or cut into neat slices three-quarters of an inch thick, the cut side turned upwards.

576. ITALIAN (ALMOND) SANDWICHES.

Put into a basin four ounces of baked flour, two ounces of fresh butter, an ounce and a half of sifted sugar, and half a teaspoonful of powdered cinnamon; rub the butter into the flour

till quite mixed; moisten with the yolk of an egg, beaten with three-quarters of a gill of cold water; knead to a firm paste, roll out the sixth of an inch thick, cut it into strips an inch broad and four inches long; let it stand in a cool airy place for four or five hours to dry. Blanch and pound two ounces of sweet and twelve bitter almonds; when in a soft paste, add two ounces of sifted loaf sugar and the whites of three eggs beaten to froth; beat till in a soft smooth paste. Spread half the number of biscuits with this paste, and the others place upon them, and bake in a moderate oven about eighteen minutes. They should be of a pale brown colour, and crisp.

577. MINCE-MEAT

(Made early in November).

Two pounds of currants, well washed, carefully picked, and rubbed dry, half of them slightly chopped, two pounds of raisins, stoned and finely chopped, three-quarters of a pound of mixed candied peel, chopped, one pound of good apples, carefully cored, peeled, and chopped, one pound of fresh beef-suet, chopped, three-quarters of a pound of the under-side of the sirloin of beef (roasted, but not overdone) or fillet of veal, chopped, the grated rinds and strained juice of two lemons and one Seville orange, a pound and a half of moist sugar, half a nutmeg, grated, half a teaspoonful of powdered cinnamon, half a saltspoonful of powdered ginger, two grains of powdered cloves, and a pint of brandy; mix these ingredients well together; put the mince in stone jars, tie them over with bladder, and keep in a cool dry place till wanted. It will keep a year, or longer, and should always be made six weeks before it is required. *New* fruit must be used.

578. MINCE-PIES.

Make a puff paste as directed in the following receipt:—Roll it out the fifth of an inch thick; rub the patty-pans slightly with butter, line them with the paste, put two tablespoonfuls of mince-meat into each, moisten the edge with water, cover over with paste, trim round the edge with a sharp knife, make a small hole in the centre, and bake in a moderately-heated oven for twenty-five or thirty minutes. Serve hot.

Note.—The quantity of paste given will make six mince-pies in tin circular patty-pans, measuring three and a half inches across.

579. PUFF PASTE.

Moisten half a pound of sifted dry flour with half a gill of cold water and the strained juice of a *small* lemon ; knead it flat, and lay in half a pound of fresh butter, fold over the four sides, and roll out; dredge it slightly with flour, and roll out four times ; then fold it over in the form of a bolster, and let it stand in a cool place for two hours or longer.

NOTE.—If required for a tart, six ounces is sufficient. Flour used for pastry must be well dried and sifted, or when cold it is heavy and leady, consequently unwholesome. Borwick's baking-powder renders pastry and puddings light, and is economical. To be had of all druggists, grocers, and corn-chandlers, with full directions for use.

580. SHORT PASTE FOR TARTS.

Rub six ounces of fresh butter into six ounces of dried and sifted flour; add a teaspoonful of sifted sugar ; moisten with the yolk of an egg beaten with half a gill of cold water ; knead to a smooth paste.

NOTE.—The quantity given is sufficient for a pint and a half of picked fruit.

581. FRUIT TARTS.

Put a narrow strip of paste, made according to either of the preceding receipts, on the edge of a pie-dish; moisten it with cold water, that the crust may adhere ; put in the fruit and sugar (*no water*), roll out the paste to the size of the dish, cover over, press round the edge with the thumb, make an incision with a knife at each end to let the steam escape, then put it into a moderately heated oven for an hour, or rather more, according to the paste used. Ten minutes before it is done, brush it over with the white of an egg, well beaten, and sift loaf sugar over that ; put it again in the oven to finish. Serve hot or cold as preferred. Sweeten the fruit as follows :—Currants, raspberries, cherries, and ripe apricots, half their weight of sugar ; plums, rather more; and damsons, three-quarters ; apples and gooseberries are given in plain cooking.

582. LEMON CHEESECAKE MIXTURE.

Dissolve one pound of loaf sugar in the strained juice of three lemons and three tablespoonfuls of brandy ; stir in half a pound of fresh butter till dissolved, but not oiled ; then add the grated

rind of the lemons, the yolks of eight and the whites of four fresh eggs, well beaten; stir rapidly over a gentle fire till the mixture is of the consistency of honey. Put it into a jar, and, when cold, tie it over with thick writing paper, and keep it in a cool place.

583. ORANGE CHEESECAKE MIXTURE.

Strain the juice of four Seville oranges and two lemons into two quarts of milk, and put it into a slack oven till a solid curd is formed; when cold, strain off the whey. Pound the curd with three-quarters of a pound of fine new honey; add the grated rind of three of the oranges, the beaten yolks of eight eggs, the sixth part of a nutmeg, grated, six ounces of fresh butter, beaten to cream, and a wineglassful of brandy; beat the mixture till it becomes the consistency of a thick cream; put it into a jar, tie it down, and keep it in a cool place.

584. ALMOND CHEESECAKE MIXTURE.

Blanch and pound to a soft paste a quarter of a pound of sweet almonds, dissolve half a pound of loaf sugar and six ounces of fresh butter with two tablespoonfuls of ratafia; stir till nearly cold, but not set; put in the almonds, add the beaten yolks of six fresh eggs; stir over a gentle fire till the mixture begins to thicken, then rub through a fine sieve; put it into a jar, and, when cold, tie it down and keep it in a cool place.

585. CHEESECAKES.

Line small tartlet tins with paste made as directed in the following receipt: fill the centre with either of the foregoing mixtures; smooth over with a knife, and bake in a moderately-heated oven for eighteen minutes. Serve, hot or cold. Currants may be added to the lemon or almond, and candied orange peel to the orange, when preferred.

586. JAM TARTS AND TARTLETS.

Make a paste as follows: —Rub a quarter of a pound of fresh butter and a teaspoonful of sifted loaf sugar into half a pound of well-dried flour; moisten with the yolk of an egg beaten with a teacupful of cold water. Knead to a firm paste; roll out, a quarter of an inch thick, twice, and each time spread over two

ounces of fresh butter; fold over, and let it stand two hours in a cool place; roll out again twice, and each time dredge over a littly dry flour; rub the tins slightly with butter, and line them with the paste, the sixth of an inch thick; trim round the edge; fill the centre with jam; ornament with narrow strips of paste, laid on in cross-bars, or with leaves tastefully arranged, and bake in a moderate oven for half an hour. *Tartlets* may be ornamented with a small crescent of paste in the centre, and baked a quarter of an hour or eighteen minutes. The quantity given will make two tarts (ten inches by seven) or twelve tartlets.

587. OPEN APPLE TART.

Peel and core eight or ten good apples; put them into a saucepan, with half their weight of loaf sugar, the grated rind and strained juice of a large lemon, the sixth part of a nutmeg, grated, and a wineglassful of white wine; stir over a quick fire till they become a rich marmalade. When nearly cold, add four beaten eggs and a gill of good cream; beat till quite cold; line a tart-tin with paste made as directed in the preceding receipt (a quarter of an inch thick), put in the apple mixture, and bake in a moderately-heated oven for thirty-five or forty minutes. Serve hot.

588. GROUND RICE CHEESECAKE.

Knead two tablespoonfuls of ground rice with two ounces of fresh butter, and stir into half a pint of new milk, boiling; add six ounces of loaf sugar, the strained juice and grated rind of a large lemon; stir over the fire for a quarter of an hour; then let it get nearly cold. Make a paste as follows:—Four ounces of baked flour, half an ounce of ground rice, and five ounces of fresh butter, rubbed together; add a dessertspoonful of loaf sugar; moisten with the yolk of an egg beaten with a wineglassful of cold water; knead to a smooth paste; roll it out to the size of the dish (eleven-inch oval tin dish), put it in, trim round the edge. Beat the yolks of six eggs; add them to the mixture; beat ten minutes, put it on the paste; grate the rind of a lemon over the top, and bake in a quick oven for half an hour. Serve hot.

589. CHARLOTTE RUSSE.

Beat the yolks of five fresh eggs, and strain them into half a pint of good cream; put this into an enamelled saucepan, and stir over

a slow fire till it begins to thicken, but not to boil. Turn it into a basin to get quite cold. Dissolve five ounces of loaf sugar and three-quarters of an ounce of the best isinglass in three-quarters of a pint of new milk; add two ounces of sweet almonds, blanched and pounded to paste, two inches of vanilla, and boil slowly for twelve minutes, then rub through a sieve, and stir it into the eggs while warm; whip three-quarters of a pint of cream, and add to the rest; stir till it begins to thicken. Trim off the ends of eighteen or twenty new Savoy biscuits; rub a plain quart mould with fresh butter; stick the biscuits round in an upright position, close to each other, so as to form a wall (the flat side inwards), place the mould in a pan of ice, pour in the cream, cover over, and let it remain till quite firmly set. When about to serve, dip the mould in hot water, wipe off the droppings, and turn out carefully.

590. APPLE CHARLOTTE, COLD.

Pare and cut up eighteen good cooking apples; put them into a skillet, with two-thirds their weight of loaf sugar, the grated rind and strained juice of two lemons, the fourth part of a nutmeg, grated, two cloves, and a wineglassful of Marsala; boil, and stir till in a rich marmalade, then rub through a fine sieve. Cut off the ends of eighteen Savoy biscuits; butter a plain mould, and stick the biscuits closely round it in an upright position, the flat side inwards. Pour in the marmalade while hot; press it well in; cover with a dish, and let it remain in a cool place (or put it on ice) till firmly set. Turn out carefully; cover the top with Devonshire cream, or the following whip, and send to table at once. Strain the juice of two lemons into half a pint of thick cream, and whip with a whisk to a creamy froth.

591. GOOSEBERRY, GREENGAGE, OR APRICOT CHARLOTTE.

Equal weight of gooseberries and loaf sugar; boil and stir till in a soft rich pulp, then rub through a fine sieve. Prepare the mould, finish, and serve as directed in the preceding receipt. Stone the plums, blanch the kernels, put them with the fruit, and two-thirds of the weight of loaf sugar, and boil till in a rich jam (whether greengages or apricots). Prepare the mould, finish, and serve as directed in the preceding receipt.

592. JAM OR MARMALADE CHARLOTTE.

Cut five slices of bread a quarter of an inch thick, trim off the crust and outside; lay it on a dish and pour over six ounces of dissolved fresh butter; put it in the oven for ten minutes; when the butter is all absorbed and the bread is cold, spread each piece a quarter of an inch thick with any kind of jam or marmalade, and over that a teaspoonful of sifted loaf sugar. Blanch and chop two ounces of sweet almonds; butter a plain mould, strew the almonds over; lay in the bread and jam; place a dish over, and bake in a quick oven for twenty-five or thirty minutes. Turn out carefully, and serve, with or without three-quarters of a pint of thick cream or rich custard poured over.

593. APPLE CHARLOTTE, HOT.

Peel, core, and cut up twelve good apples; put them into a stewpan with two-thirds their weight of sugar, the grated rind and strained juice of a lemon, and the sixth part of a nutmeg, grated; boil and stir till in a marmalade; then add two ounces of fresh butter. Cut four slices of bread the sixth of an inch thick; cut them into two-inch squares, and then across into triangles; put them on a dish, and pour over four ounces of dissolved fresh butter. When well saturated and cold, butter a plain mould; stick in the bread so that the points meet in the centre; fit one piece in the other round the sides; press in the apple, cover with a dish, and bake in a quick oven for three-quarters of an hour. Turn out carefully, and serve.

594. RHUBARB MOULD.

Skin and cut into small pieces enough fresh young rhubarb to fill a quart measure; put it into a skillet, with a pound and a quarter of loaf sugar, the grated rind and strained juice of half a lemon, and twelve bitter almonds, blanched and chopped; boil fast; skim and stir till it becomes a rich marmalade. Add half an ounce of isinglass dissolved in two tablespoonfuls of boiling water; rub a mould with sweet almond oil, put in the fruit, and let it stand in a cool place till firmly set. Turn out, and serve with Devonshire cream round it.

595. GREENGAGE MOULD.

Follow the preceding receipt, using three pints of greengages, and the kernels, blanched, instead of rhubarb and almonds; whip a pint of sweet cream to a froth, and pour over; garnish with macaroons.

596. FRUIT TRANSPARENCY.

Press out the juice of a quart of red or white currants; strain it through a fine sieve into a brass skillet; add three-quarters of a pound of loaf sugar and half an ounce of isinglass; boil and skim till it is perfectly bright and rather thick, about twenty minutes; pour it into a pretty mould, and stir in a pint of fine fresh fruit; put it in a cool place, or on ice, till quite firm. Turn out carefully, and serve, with or without Devonshire or other cream round as a garnish.

NOTE.—If red currant juice be used, then let the whole fruit be either red currants, raspberries, or red cherries. If white currant, either strawberries or white currants.

597. CURDS AND CREAM.

Put two quarts of the previous day's milk into a cool oven, and let it remain till a firm curd is formed; when quite cold strain it through muslin; tie it up tight, and put it under a heavy weight to press out the whey; let it remain for two hours; two hours before it is required, put it on a glass dish, and pour over it three-quarters of a pint of good sweet cream. This will be found a nice dish to serve with fruit moulds of any kind.

598. SPONGE-CAKES, WITH APPLE SNOW.

Put six sponge-cakes into a glass dish, and pour over them three-quarters of a pint of good cream, or custard, made as directed in the following receipt; let them soak for two or three hours. Roast eight large apples till quite soft, take away the skin and core, and add to half a pound of apple pulp, half a pound of finely pounded loaf sugar, the strained juice of a lemon, and the whites of two eggs; beat with a whisk till in a snow-like froth. Place it on the cakes, and serve at once.

599. CUSTARD.

A pint of new milk, three ounces of loaf sugar, and the thin

rind of half a lemon boiled in an enamelled saucepan for three minutes; take it off the fire for five minutes; beat eight eggs, leaving out four of the whites; add the milk to the eggs, stirring quickly as it is poured in. Put the custard again into the saucepan, and stir over a gentle fire till it begins to thicken; then strain through a fine sieve into a basin; add half a gill of good cream, and any of the following flavouring:—Brandy, Curaçâo, Maraschino, or rum, of either two tablespoonfuls; ratafia, one tablespoonful; essence of vanilla or lemon, twenty drops; orange-flower water, a teaspoonful.

600. APPLE MOULD.

Peel, core, and cut up twelve good cooking apples; to each pound of apple add three-quarters of a pound of loaf sugar, a quarter of an ounce of isinglass, the grated rind and strained juice of a lemon, and a wineglassful of rum. Boil in a skillet till in a rich jam, then rub through a fine wire sieve; rub the mould slightly with salad oil, or with dissolved fresh butter; press in the apple, smooth over the bottom with a knife, and let it stand in a cold place, or on ice, till quite firm. Turn out carefully, and serve, with custard made as directed in the foregoing receipt (omitting the flavouring), poured over.

601. RICE AND ALMOND MOULD.

Blanch two ounces of sweet and six bitter almonds, and pound them to a soft paste; wash six ounces of rice; put them into an enamelled saucepan, with six ounces of sugar and a quart of milk, and simmer gently till perfectly tender (about an hour and a quarter); dip a mould into cold water, press in the rice, put a plate over with a weight upon it, and let it stand in a cold place for four or five hours. Turn out carefully; put a border of any kind of jam or marmalade round the rice; pour over a gill of good cream, and serve.

602. LEMON RICE MOULD.

Wash six ounces of rice and boil it in a quart of new milk, with six ounces of sugar and the grated rind of two lemons, till tender (an hour and a quarter); press it into a mould, and let it

stand in a cold place for four or five hours. Serve, with lemon marmalade round, and a gill of cream poured over.

NOTE.—To vary the flavour, either vanilla (an inch) or cinnamon (two inches) may be boiled with the rice instead of lemon. To be served with cream only.

603. OMELET, WITH PRESERVE.

Beat the yolks of seven and the whites of four new laid eggs; add three tablespoonfuls of thick cream; dissolve an ounce of fresh butter in a small omelet-pan over a very slow fire; pour in the eggs, and stir quickly till they begin to set; let them continue over a *very* slow heat for three minutes; spread the upper side with any kind of jam or marmalade; fold it over in three; dredge it with finely powdered loaf sugar. Pass a red hot salamander or fire-shovel over the sugar, and send to table immediately.

604. SWEET OMELET.

Follow the preceding receipt, adding to the eggs while beating them, the grated rind of half a lemon, with the strained juice, and two tablespoonfuls of loaf sugar. Serve as directed, omitting the jam.

605. GROUND RICE OMELET.

Moisten three tablespoonfuls of ground rice with a gill of cold milk, and stir it into half a pint of boiling milk; simmer for twenty minutes, then turn it into a basin and let it get quite cold; beat three fresh eggs, mix them into the rice; add three tablespoonfuls of loaf sugar, the grated rind of half a lemon, and a tablespoonful of juice. Beat for ten minutes; divide it into three parts, and fry in butter (three-quarters of an ounce for each) till of a pale brown colour. Serve hot.

606. POTATO OMELET.

Three ounces of mealy potatoes, two ounces of loaf sugar, a quarter of a saltspoonful of powdered cinnamon, the strained juice of two oranges, three-quarters of a pint of new milk, and three fresh eggs. Beat the eggs separately, and the other ingredients together, then add the eggs and beat for a quarter of an hour; fry in a small omelet-pan in fresh butter till of a golden colour. The quantity is enough for three, and an ounce of butter for each is necessary; may be served plain, or with sifted sugar, or with marmalade between. If with marmalade, the orange juice may be left out.

607. OMELET SOUFFLÉ.

Break ten new laid eggs, put the yolks into one basin and the whites into another; add to the yolks five ounces of *very* finely pounded loaf sugar, the grated rind of half a lemon, and twenty drops of the essence of vanilla; beat fast for ten minutes; beat the whites to a stiff froth; add them to the rest, and continue to beat for ten minutes. Butter a plain tin mould, put in the mixture, and bake immediately in a very quick oven for about twelve minutes; sift loaf sugar over the top; roll a hot napkin round the tin, and send to table at once.

NOTE.—A hot salamander or shovel should be held over the soufflé in taking it from the oven to the dining-room, to prevent it sinking. This applies to all soufflés.

608. GROUND RICE SOUFFLÉ.

Moisten three ounces of ground rice with a gill of new milk, and stir it into half a pint of boiling milk; add three ounces of fresh butter and four ounces of sifted loaf sugar; boil and stir for twelve minutes; then put it into a basin to get cold; beat the yolks of six new laid eggs with a dessertspoonful of orange-flower water. When well frothed, stir them into the rice, whisk the whites to a stiff froth, and add to the rest; beat for ten minutes. Butter a plain tin mould, three parts fill it with the mixture, and bake in a quick oven for a quarter of an hour. Sift loaf sugar thickly over the top; roll a hot napkin round the tin, and serve immediately.

609. ARROWROOT SOUFFLÉ.

Follow the preceding receipt, using arrowroot instead of rice, and the grated rind of a lemon instead of orange-flower water. Serve as therein directed.

610. PANCAKES.

Beat three fresh eggs, and stir into three tablespoonfuls of dried flour till in a smooth paste; add three-quarters of a pint of new milk; beat with a wooden spoon for a quarter of an hour; stand the batter in a cool place for two hours or longer; beat again for ten minutes, and fry in butter (an ounce for each) or in olive oil (Lucca) till of a *pale* brown colour on both sides; about

eight minutes for each pancake. Serve as quickly as done, with cut lemon and sugar separate.

NOTE.—The quantity given will make four pancakes of a moderate size, or six small ones.

611. APPLE FRITTERS.

Make a batter as directed for pancakes in the preceding receipt. Pare two or three large (cooking) apples; cut them into seven or eight slices the third of an inch thick; scoop out the core neatly, making a round hole in the centre of each slice; lay them in a stewpan, with three ounces of sifted loaf sugar, the strained juice of a lemon, and the grated rind, and simmer (uncovered) for ten minutes; place them on a plate; pour the syrup over, and let them stand to imbibe the sugar for two hours or longer; wipe each piece; dip it into the batter, and fry in butter or oil till of a golden colour; drain on a sieve before the fire; sift sugar over, and serve on a neatly folded napkin. Must be sent to table quickly, and very hot.

612. ORANGE FRITTERS.

Pare three large ripe oranges; free them entirely from the white skin; divide each into four parts; take out the pips with a sharp penknife. Dissolve three ounces of loaf sugar in the juice of one orange and a tablespoonful of rum; boil till in a thick syrup, and pour over the oranges; let them stand for two hours; divide partially, each quarter, so as to form a round fritter; then proceed as directed in the preceding receipt.

613. RICE FRITTERS.

Wash and drain dry three ounces of the best rice; put it into a saucepan with three ounces of sugar, the thin rind of half a lemon, an inch of cinnamon, and nearly a pint of milk; boil (stirring frequently) for three-quarters of an hour; then rub through a fine wire sieve. Beat three fresh eggs, yolks and whites separately; add the yolks; beat for ten minutes; then add the whites; beat five minutes more; then fry in butter (in a small omelet-pan) till of a golden colour on both sides. Drain before the fire; sift fine loaf sugar over, and serve on a neatly folded napkin.

NOTE.—The quantity given will make five fritters; three-quarters of an ounce of butter will be required for each.

614. RICE CROQUETS.

Boil the rice as directed in the foregoing receipt, and drain dry; add the eggs to the rice. Make it up into balls the size of a large walnut; dip each into beaten egg, then into sifted loaf sugar, and fry in butter till of a pale brown colour. Serve on neatly folded writing paper.

NOTE.—Croquets must be covered well with the butter they are fried in (about six ounces), that they may be equally browned. A stewpan is best for the purpose.

615. BREAD PANCAKES.

Put into an enamelled saucepan three ounces of fine crumbs of bread, three ounces of loaf sugar, an inch of cinnamon, the thin rind of half a lemon, and three-quarters of a pint of new milk; boil, and stir till in a stiff smooth paste; then turn it into a basin. When quite cold, add four well-beaten eggs and half a gill of thick cream; divide the mixture into four parts, and fry each in an ounce of butter till of a golden colour on both sides. Serve on a neatly folded napkin, with jam or marmalade spread on each.

NOTE.—Before adding the eggs, take out the cinnamon and peel.

616. JAM SANDWICHES.

Beat the yolks of three fresh eggs with a gill of thick cream; stir in an ounce of sifted sugar, and three tablespoonfuls of Oswego flour; add half a pint of new milk; beat for ten minutes; whisk the whites of the eggs to a stiff froth and stir into the mixture; divide it into four parts. Butter four round tin moulds, or four pie-plates; put in the mixture, and bake in a quick oven about a quarter of an hour. Serve, with layers of jam between, and loaf sugar sifted over the top. Hot or cold.

617. APPLE SOUFFLÉ.

Peel, core, and slice four apples; put them into a saucepan, with four ounces of loaf sugar, the grated rind and strained juice of a lemon, and boil till in a rich marmalade; add a wineglassful of rum and two ounces of dried crumbs of bread; stir over the fire for ten minutes; then turn it into a basin. When quite cold, add the yolks of four eggs beaten with half a gill of cream; beat

the mixture briskly for a quarter of an hour, or longer; whisk the whites of the eggs to a stiff froth; add them; continue to beat for ten minutes. Butter a tin mould, put in the mixture, and bake in a quick oven about twenty minutes. Sift loaf sugar over, and serve immediately.

618. ITALIAN SWEETMEAT.

Six ounces of mixed candied peel, four ounces of candied pine-apple, two ounces of angelica, all cut into fine shreds, three-quarters of a pound of sweet and twelve bitter almonds, blanched and pounded to paste, sixteen new laid eggs, the yolks stirred (not beaten) and strained, and a pound and a quarter of loaf sugar. Put the sugar into a saucepan with half a pint of water, and boil fast, skimming constantly, for ten minutes; add three table-spoonfuls of orange-flower water, and boil five minutes more. Pour off a fourth part into a basin to get cold. Take a small tin funnel (the pipe just big enough for a good-sized pea to pass through); hold it over the boiling sugar, and drop the strained yolks through, so as to form small balls; as they set, take them out, and drain on a sieve. When the egg is all thus prepared, stir the almonds into the sugar, and simmer till it forms a soft paste; then add two tablespoonfuls of brandy, and rub through a sieve. Butter a pie-dish, and put in the almond paste, candied fruit, and egg balls, in layers. Beat five whites of eggs, and add to the clarified sugar; beat to a froth, and pour it over the whole; bake in a quick oven about eighteen minutes. Serve hot or cold, but better cold. Turn out carefully.

619. TIPSY CAKE, OR TRIFLE.

To prepare a tipsy cake for ten or twelve persons the following articles must be in readiness eight hours before it is wanted:—A pound sponge-cake, one day old, a quarter of a pound of greengage, a quarter of a pound of raspberry, a quarter of a pound of apricot jams, a quarter of a pound of orange marmalade, half a pint of Madeira or sherry, a wineglassful of French brandy, a wine-glassful of rum, a wineglassful of ginger wine, a wineglassful of Curaçâo, five ounces of loaf sugar, six new laid eggs, a pint of new milk, half a pint of Devonshire or other thick cream, two ounces of blanched sweet almonds, an ounce of ratafias and

essence of vanilla. Have a sharp knife, and cut the cake into five slices. Put the top slice aside, and spread the other four with the jam; put two ounces of the sugar into the wine; mix the spirits with it; lay the ratafias in a glass dish, and on them the bottom slice of the cake; pour over a sixth part of the wine mixture; do this till the cake is built up, and over the top pour the remainder; baste it frequently till the wine, &c., is absorbed. Make a custard as follows:—Boil three ounces of sugar in the milk; beat the eggs; add the milk while hot, but not boiling; stir over a slow fire till it thickens (about five minutes); stir in the cream; then let it get quite cold; add thirty drops of the essence of vanilla; cut the almonds into pointed pieces; stick the top of the cake tastefully with them; pour half of the custard over three hours before serving, and the remainder at the last moment.

620. GOOSEBERRY TRIFLE.

Cut up six ounces of sponge-cake into slices half an inch thick; lay it on the bottom of a glass dish that will hold three pints. Mix together a wineglassful and a half of brandy, half a wineglassful of whiskey, half a wineglassful of gin, and a tablespoonful of sifted loaf sugar; pour this equally over the cake, and let it soak while the following preparations are made. Pick, wash, and wipe dry a quart of fine green gooseberries; put them into a brass skillet, with three-quarters of a pound of loaf sugar, and simmer over a very slow fire till they are quite tender but not broken; turn them into a basin to get cold. Boil a quarter of a pound of loaf sugar and the thin peel of half a lemon in a pint of new milk; moisten two tablespoonfuls of Oswego flour, with half a gill of cold milk; add four well-beaten fresh eggs; beat for five minutes; then stir in the milk while hot, but *not* boiling; pour the mixture into the skillet, and stir over a very slow fire till it begins to thicken; then pour it into a basin. Take out the peel; stir frequently, and when nearly cold add thirty drops of the essence of vanilla; lay the gooseberries on the cake, smooth the surface and pour over the cream; let it stand in a cool place three hours before serving.

621. GOOSEBERRY CREAM.

A pint of gooseberries, three-quarters of a pound of loaf sugar,

the juice of a small lemon, and half the peel, very thin; boil till quite in a pulp; then rub through a hair sieve; add a pint of good cream, and whisk it quickly till it thickens. Serve in a glass dish or small glass cups.

622. MIXED FRESH FRUIT CREAM.

A teacupful of red currants, the same of Kentish cherries, half a teacupful of white currants, and three-quarters of a pound of loaf sugar; boil quickly and skim often for twenty minutes; add a teacupful of raspberries and the same of strawberries; simmer two minutes; then press the whole through a sieve; stir the syrup into a pint of rich cream, and whisk it quickly till it thickens. Serve in glass cups.

NOTE.—Both the preceding creams should be made two hours before required, and kept in a cold place.

623. SWISS CREAM.

Boil six ounces of loaf sugar and the thin rind of half a lemon in half a pint of new milk; let it get cold; then stir in a tablespoonful of Oswego flour and a pint of good cream; put it into an enamelled saucepan, and stir over a gentle fire till boiling; strain into a basin, and when nearly cold, add the strained juice of a large lemon. Have ready one ounce of ratafias, three ounces of macaroons, half a pound of mixed preserved fruit or one pound of any kind of jam; lay the cakes in a glass dish, the fruit upon them, and pour the cream over. Let it stand in a cool place for three or four hours before serving.

624. VELVET CREAM.

Boil a pint and a gill of new milk with a quarter of a pound of loaf sugar, the thin rind of half a lemon, and an inch of cinnamon; beat four fresh eggs, and mix them with two dessertspoonfuls of Oswego flour till quite smooth; let the milk stand off the fire for ten minutes, then strain it into the eggs, stirring quickly all the time. Put the mixture into a saucepan, and stir it over a slow fire till it thickens; pour it into a basin, and when nearly cold, add thirty drops of essence of vanilla. Serve, either as directed in the preceding receipt, or as follows:—Stone a pint of greengages or any other plums; put them into a skillet, with six ounces of moist sugar and the strained juice of a lemon; boil

fast; skim and stir for twenty minutes. Cut four or five sponge-cakes through the centre; put them in a glass dish; pour over three wineglassfuls of ginger or orange wine; place the fruit round, pour the cream over, and let remain in a cool place for two or three hours.

625. GINGER CREAM.

Cut four ounces of preserved ginger into half-inch pieces, make a cream as directed in the following receipt, and add the ginger and a dessertspoonful of syrup instead of the vanilla; finish, and serve as directed.

626. ITALIAN CREAM.

Dissolve three-quarters of an ounce of the best isinglass and five ounces of loaf sugar in three-quarters of a pint of new milk, by boiling it slowly for ten minutes; strain it into a basin, and add a pint of rich cream and thirty-five drops of the essence of vanilla; turn it rapidly with a whisk till it begins to thicken. Dip a mould in cold water, put in the cream, and place it on ice till firmly set. Turn out carefully, and serve immediately.

627. RASPBERRY CREAM.

Pick three-quarters of a pint of fresh raspberries, put them into a saucepan with three ounces of loaf sugar; boil fast and skim for a quarter of an hour, then strain through muslin. Make a cream as directed in the preceding receipt, and add the juice of the raspberries instead of the vanilla; finish as directed. When fresh raspberries are not to be had, jam, dissolved in two table-spoonfuls of water and strained, may be substituted.

628. STRAWBERRY CREAM.

Follow the preceding receipts, substituting strawberries or jam.

629. LEMON CREAM.

Dissolve half a pound of loaf sugar and three-quarters of an ounce of isinglass in a gill of water; add the thin rind and strained juice of two lemons; boil and skim till it becomes a bright rich syrup, then strain, and whisk it into a pint and a gill of thick sweet cream till it begins to thicken; pour it into a mould, and place it on ice till firmly set.

630. PINEAPPLE CREAM.

Pare off the rough outside of a *small ripe* pine apple, then peel it sufficiently thick to take off all the eyes; put the peel into a saucepan with half a pint of water, and boil till the flavour is extracted; then strain and let the liquor get cold. Cut the pine into half-inch square pieces, and strew over it nine ounces of loaf sugar, in powder, and two tablespoonfuls of brandy; let it saturate for two hours; put the pine, sugar, &c., into the liquor, and boil fast for ten minutes, skimming constantly; add three-quarters of an ounce of isinglass; boil ten minutes more; pour it into a basin and stir into it (with a whisk) a pint and a gill of rich cream; stir briskly till the mixture begins to thicken; then pour it into a mould and place it on ice till firmly set. Stir for ten minutes after placing it on the ice, to prevent the fruit sinking.

Preserved pineapple may be used instead of fresh—half a pound and the syrup. In this case, three ounces of sugar boiled with the isinglass in half a pint of water will be sufficient.

631. MILANESE CREAM.

A pint of new milk and five ounces of loaf sugar, boiled, three-quarters of an ounce of isinglass dissolved in a gill of water, the yolks of eight fresh eggs, well beaten; add the milk to the eggs while hot, but not boiling; stir over a gentle fire till at boiling heat; strain into a basin; stir in the isinglass and a gill of thick cream; flavour with twenty-five drops of any kind of essence, or with three tablespoonfuls of Maraschino, Curaçâo, or rum. Pour the mixture into a mould slightly rubbed with oil of sweet almonds, and let it stand in a cool place till firmly set.

632. VENETIAN CREAM.

Make a cream as directed in the foregoing receipt, but instead of flavouring add eight ounces of apricot jam, or any kind of preserved or candied fruit cut into small pieces. Stir till the cream begins to set, that the fruit may not sink to the bottom.

633. FRANCHIPANE CREAM.

Put into an enamelled saucepan the yolks of five fresh eggs, a tablespoonful of baked flour, three ounces of sifted loaf sugar, the grated rind of a lemon, half a teaspoonful of orange flowers

(fresh or candied), chopped fine; beat with a wooden spoon till well mixed, then add half a pint of new milk; stir over a gentle fire for ten minutes after it boils. Blanch and pound to a soft paste an ounce of sweet and seven bitter almonds. When the mixture is nearly cold, add the almonds and half a gill of thick sweet cream; stir rapidly till quite cold. May be served in a glass dish as an accompaniment to fruit tarts, or may be made into tartlets as cheesecakes. It is also good, and makes a pretty dish, placed in compartments with different coloured jam or marmalade.

634. CHOCOLATE CREAM.

Make a cream as directed in the preceding receipt, substituting vanilla chocolate for almonds, one ounce in fine powder. Serve in a glass dish or in glass cups.

635. NESSELRODE PUDDING.

Put into an enamelled saucepan one ounce of the best isinglass, five ounces of loaf sugar, two inches of stick vanilla, and a pint of new milk; boil gently for ten minutes. Beat the yolks of six fresh eggs, and stir into the milk while hot, but not boiling; stir over the fire till at boiling heat, then strain into a basin. Cut the following fruits into half-inch squares: four ounces of preserved pineapple, one ounce of angelica, two ounces of candied apricots without stones, two ounces of candied cherries, two ounces of orange peel, and one ounce of ginger; pour over the fruit either Maraschino, Curaçâo, or brandy, a wineglassful, and let it stand half an hour. Beat a pint of double cream to froth; stir it into the custard when nearly cold; put in the fruit, and stir the mixture rapidly for five minutes. Rinse a mould in *cold* water; put in the pudding, and place it in a pan, on, and surrounded by rough ice. Stir till it begins to set, to prevent the fruit sinking to the bottom. Let it remain till quite firm; then turn it on to a glass dish and serve immediately.

Note.—The quantity given is sufficient to serve to a party of twelve or fourteen.

636. RHEINISH CREAM.

Blanch and pound to paste twelve bitter and two ounces of sweet almonds; add by degrees, while pounding, half a pint of cold water; let this stand for an hour to extract the flavour.

Dissolve seven ounces of loaf sugar and an ounce of isinglass in a pint of water; add the grated rind of half a Seville orange and one lemon, with the strained juice of both, and the almonds. Simmer for ten minutes; then strain into a basin; beat the yolks of seven fresh eggs, add these, and stir over the fire till at boiling heat. Strain the mixture into a mould, and let it remain in a cool place till it is firmly set.

637. BLANCMANGE.

Have ready the following ingredients, and proceed as directed: one ounce of the best isinglass, five ounces of loaf sugar, two inches of stick vanilla, two inches of cinnamon, a pint of new milk, a gill of rich cream, ten bitter and two ounces of sweet almonds; blanch the almonds and pound them to paste; add by degrees, while pounding, the third of a pint of cold water; let it stand for two hours, then strain off the liquid. Put the milk, sugar, cinnamon, and vanilla into an enamelled saucepan, and boil slowly till the sugar is dissolved, then stir in the isinglass. When that is dissolved, strain into a basin; stir in the milk of almonds and the cream; when cool pour the mixture into a mould, and let it remain in a cold place till firmly set, or put it on ice for an hour.

638. AMERICAN BLANCMANGE.

Peel and pound to a soft paste eight or ten Brazil nuts; add a gill of water while pounding; let this stand for two hours to extract the flavour. Beat four fresh eggs and mix them into five tablespoonfuls of Oswego flour; dissolve four ounces of loaf sugar in a pint of new milk; add the nuts; simmer for five minutes; let it stand off the fire for five minutes; then strain it into the eggs, stirring them quickly as the milk is added; stir over a slow fire till it thickens. Pour the mixture into a mould, and let it remain in a cool place till firmly set. Turn out carefully, and garnish with preserved mango, guava jelly, or preserved ginger.

639. RICE BLANCMANGE.

Blanch and pound to paste ten bitter and two ounces of sweet almonds; add while pounding half a pint of cold water; let this stand for two hours. Boil three ounces of the best rice, six ounces of loaf sugar, the thin rind of half a lemon, two inches of

cinnamon, and an inch of stick vanilla in a pint and a half of new milk. When the rice is in a pulp, put in the almonds with the liquid; simmer gently ten minutes; then add three-quarters of an ounce of isinglass, and when dissolved, rub the whole through a fine hair sieve. Put it into a mould, and let it remain in a cool place till firm. Serve, with or without cream poured over it.

640. FREEZING.

All things to be frozen must be *quite* cold beforehand; ice must be placed under, and closely round the mould; and the pan or tub containing it covered with thick flannel, such as is used for ironing blankets. This mode of freezing requires two hours or longer.

641. GELATINE.

In most receipts where isinglass is ordered, gelatine may be substituted, but it is not so nutritious in quality nor so delicate in flavour. Economy is its only recommendation.

642. ISINGLASS.

To dissolve isinglass it must be boiled slowly and stirred; it requires from ten to thirty minutes, according to the quality: the best requires the most boiling.

643. TO CLARIFY JELLY.

If jelly is not bright after twice straining, put it into a stewpan, and when nearly boiling throw in the whites of eggs well-beaten; whisk rapidly, and boil fast for five minutes; then simmer five more; let it settle for ten minutes; then strain. Allow two whites for every pint.

644. MARASCHINO JELLY.

Make the jelly precisely as directed in the following receipt, using half a gill of Maraschino instead of the wine.

645. CALF'S-FOOT JELLY.

Well wash and split two fine feet; put them into a stewpan with five pints of cold water; boil up quickly, skim, then simmer very gently, skimming frequently, for six hours; strain into an

earthen (uncovered) pan, and let it remain in a cool place till the next day. Take off the fat carefully, and wipe the surface of the jelly with a soft hot cloth, to absorb any that may remain. Put the jelly into a bright stewpan, with the strained juice of four and the thin rind of two large lemons, two inches of cinnamon, and fourteen ounces of loaf sugar; boil up; beat the whites of six eggs with half a gill of cold water, throw them into the jelly, and stir rapidly with a wire whisk for twenty minutes, boiling as fast as possible all the time. Draw it aside, and let it simmer (uncovered) for twenty minutes more; strain through a jelly bag; add either a gill of Madeira or brown sherry, and, if not sufficiently dark in colour, a few drops of burnt sugar. If not quite bright, strain a second time. Put the jelly into a mould or moulds, and let it stand in a cool place till firmly set, or on ice for an hour.

646. CURAÇÂO JELLY.

Follow the preceding receipt, adding the thin rind of half a Seville orange, and the strained juice of a whole one, and substituting half a gill of Curaçâo for the wine.

647. PINEAPPLE JELLY.

Peel and cut into thin slices three-quarters of a pound of fresh pineapple; put it into a skillet, with ten ounces of loaf sugar and a pint of cold water; boil up, skim, and simmer for twenty-five minutes; then strain off the juice. Dissolve an ounce and a quarter of isinglass in half a pint of water; mix this with the juice; add a wineglassful of rum, and strain through a jelly-bag. Decorate the top of a mould with thin *inch* pieces of pine, pour in the jelly, and let it stand in a cool place till firmly set.

NOTE.—If not sufficiently coloured, add a few drops of burnt sugar.

648. LEMON JELLY.

Rub ten ounces of loaf sugar on the rinds of eight lemons, to extract the essence; express and strain the juice; put the juice and the sugar into a pint of water, and boil (skimming carefully) till it becomes quite bright; add a few drops of burnt sugar to colour it. Dissolve an ounce and a quarter of isinglass in a gill

of water; mix this with the rest, add a wineglassful of whiskey or gin, and strain through a jelly-bag. Put the jelly into a mould or moulds, and let it stand in a cool place till set, or on ice for an hour.

649. ORANGE JELLY.

Follow the preceding receipt, using three lemons, four sweet oranges, and one Seville orange, instead of '*eight lemons*;' and rum or brandy instead of 'whiskey or gin.'

650. PUNCH JELLY.

The following ingredients will be required for a quart-mould:—Ten ounces of loaf sugar, five lemons, one Seville and three sweet oranges, a slice of pineapple, a wineglassful of Madeira (or rich brown sherry), three wineglassfuls of rum, half a wineglassful of brandy, a tablespoonful of noyeau, an ounce and three-quarters of isinglass, a teaspoonful of fine green tea, and a pint of water. Pour the water, boiling, over the tea, and let it infuse for twenty minutes, then strain through muslin; rub the sugar on the rinds of the Seville orange and the lemons, to extract the essence; bruise the pineapple, and press out the juice; express and strain the juice of all the oranges and lemons; put the sugar and the juice into the tea, boil up, skim carefully, add the isinglass, and stir *rapidly* till it is quite dissolved, then strain through a jelly-bag; add the spirits and wine, pour the mixture from one basin to another *rapidly*, to soften the flavour; put it into a mould, and let it remain in a cool place till set, or an hour on ice will improve it.

NOTE.—Calf-foot's stock may be used. In this case, three-quarters of an ounce of isinglass will be sufficient.

651. GRAPE JELLY.

Dissolve half a pound of loaf sugar and an ounce and a quarter of isinglass in half a pint of water; add to this three-quarters of a pint of the strained juice of ripe grapes, a few drops of burnt sugar, and a wineglassful of brandy. Ornament the top of a mould with fine grapes, strain the jelly till bright, pour it into the mould, and let it remain in a cold place till firmly set, or put it on ice for an hour.

652. RASPBERRY JELLY.

Pick and wash in cold water half a pint of ripe red currants and a pint and a half of ripe raspberries; squeeze out the juice without bruising the seeds (as that would make the juice bitter); strain through muslin. Dissolve nine ounces of loaf sugar and an ounce and a half of isinglass in three-quarters of a pint of water; add this to the juice while hot, but not boiling; add, when nearly cold, a small wineglassful of any kind of spirit; strain through a jelly-bag till quite bright. Ornament the top of the mould with fine raspberries, pour in the jelly, and let it remain in a cool place, or on ice, till firmly set.

653. STRAWBERRY JELLY.

Follow the preceding receipt, substituting strawberries (the small red ones are the best) for raspberries, and half a pound of the acid red cherries for the currants. Finish as directed therein.

654. BOILED EGGS.

Eggs for boiling must be quite fresh. Put them into boiling water and boil slowly till done—three minutes, lightly done; four and a half minutes, well set; six minutes, hard. If the shell is not quite clean, the egg should be washed before it is sent to table.

655. POACHED EGGS.

Half fill a bright frying-pan with boiling water; add a salt-spoonful of salt and two teaspoonfuls of vinegar; break each egg separately into a cup, pour them carefully into the water while boiling; with a small slice throw the white over the yolk; drain for half a minute, then serve either on hot buttered toast, or on spinach or sorrel. Two and a half or three minutes will be sufficient time to give them.

656. BUTTERED EGGS.

Break four or five eggs carefully into separate cups; put two ounces of good butter into a bright tin dish, and put it into the oven. When the butter boils, lay in the eggs carefully, and over each sprinkle white pepper and salt very lightly; put them in the oven for five or six minutes. Serve in the dish they are cooked in.

657. SAVOURY EGGS.

Break four or five eggs into a basin; season with a grain of cayenne, a quarter of a saltspoonful of white pepper, half a saltspoonful of salt; beat them well. Rub a small saucepan twice across the bottom with garlic; put in two ounces of butter, and when it is boiling hot put in the eggs. Stir quickly till done (about four minutes). Turn on to a hot dish, and send to table immediately.

658. OMELETS, PLAIN OR SAVOURY.

Eight yolks and four whites of quite fresh eggs, beaten with three tablespoonfuls of cream or new milk. Put an ounce and a half of good butter into a small omelet-pan and let it come to boiling heat over a *slow* fire; pour in the eggs, and stir them quickly till they begin to set; when sufficiently firm, fold it over in three and send to table *immediately*. Care must be taken that the heat used be gentle, or the butter will discolour, and the omelet will be brown, which it should not be. It must not be too much done either, or it will be hard (four or five minutes will be quite enough).

To make a savoury omelet merely add to the eggs, while beating them, a grain of cayenne, three-quarters of a saltspoonful of white pepper, and a saltspoonful and a half of fine salt.

A herb omelet. Add (as well as the seasoning) a teaspoonful of finely-chopped parsley, half a saltspoonful of chopped chives or shalot, and a saltspoonful of mixed sweet herbs in fine powder.

A ham, tongue, hung-beef, or cheese omelet. Add four tablespoonfuls of *either*, *grated*, and a teaspoonful of mustard, and omit the other seasoning.

659. SAVOURY MACARONI.

(Genoa receipt.)

Put into an enamelled saucepan eight ounces of Genoa macaroni, three pints of cold water, and a dessertspoonful of salt; place it over a gentle fire and simmer for twenty minutes, then drain on a sieve. Put the macaroni again into the saucepan with a quart of stock (No. 2), and simmer till it is quite tender (about an hour and three-quarters); stir in an ounce of butter, three ounces of grated Parmesan cheese, two teaspoonfuls of flour

of mustard, two grains of cayenne, and a saltspoonful of white pepper; lay it on a dish, and sift grated Parmesan cheese thickly over (three ounces); on that lay an ounce of butter in small pieces; bake in a quick oven, or before the fire, till of a pale brown colour (from twelve to fifteen minutes). Serve very hot.

660. SAVOURY MACARONI.

(Naples receipt.)

Blanch six ounces of Naples macaroni in two quarts of boiling water with a tablespoonful of salt in it; let it remain till cold, then drain on a sieve. Put it into an enamelled saucepan with two ounces of butter, and stir over the fire till the butter is absorbed; then add a quart of new milk and simmer very gently till quite tender (about an hour and a half); add a teaspoonful of flour of mustard, a saltspoonful of white pepper, the sixth part of a nutmeg, grated, a grain of cayenne, three ounces of grated Parmesan cheese, and two fresh eggs, beaten with a gill of thick cream; place it on a dish, and sift grated Parmesan cheese thickly over (three ounces); on that lay an ounce of butter in small pieces; bake in a quick oven, or before the fire, till of a pale brown colour (from twelve to fifteen minutes). Serve very hot.

661. CHEESE SOUFFLÉ, OR FONDU.

Grate six ounces of rich cheese (Parmesan is the best); put it into an enamelled saucepan, with a teaspoonful of flour of mustard, a saltspoonful of white pepper, a grain of cayenne, the sixth part of a nutmeg, grated, two ounces of butter, two tablespoonfuls of baked flour, and a gill of new milk; stir it over a slow fire till it becomes like smooth thick cream (but it must not boil); add the well-beaten yolks of six eggs; beat for ten minutes; then add the whites of the eggs beaten to a stiff froth; pour the mixture into a tin, or a cardboard mould, and bake in a quick oven for twenty minutes. Serve immediately.

662. BREAD-AND-CHEESE PUDDING.

Six ounces of rich cheese, grated, four ounces of fine crumbs of bread, two ounces of dissolved butter, a teaspoonful of flour of mustard, a saltspoonful of white pepper, a grain of cayenne, the sixth part of a nutmeg, grated, a gill of new milk, and three

beaten eggs; mix these ingredients together, and beat with a wooden spoon for ten minutes; put the mixture into a pie dish, and bake in a moderate oven for three-quarters of an hour. Serve very hot.

663. CHEESE BISCUITS.

A quarter of a pound of fresh butter beaten to cream, a quarter of a pound of baked flour, five ounces of rich cheese, grated, (Parmesan is the best), a teaspoonful of flour of mustard, a saltspoonful of cayenne, the yolks of two eggs, well beaten, and two tablespoonfuls of cold water; mix these ingredients together, and knead till in a firm paste; roll it out the eighth of an inch thick, and cut it into biscuits three inches long, and one inch broad; bake in a quick oven for twelve minutes. Serve very hot.

664. CHEESIKINS.

Three ounces of dried fine crumbs of bread, four ounces of grated cheese, two ounces of butter, dissolved, a teaspoonful of flour of mustard, a saltspoonful of cayenne, a saltspoonful of white pepper, two beaten eggs; mix these ingredients together; let it stand an hour; knead and roll out as thin as possible; cut the paste into triangles, and bake in a quick oven for sixteen or eighteen minutes. Serve hot.

665. STEWED CHEESE.

Three-quarters of a pound of rich cheese cut into thin slices (the rind taken off); season it with a teaspoonful of flour of mustard, half a saltspoonful of white pepper, and a cayenne saltspoonful of cayenne; put it into a pie-dish; pour over a wineglassful of sherry, put an ounce of butter in small pieces on the top, and bake in a quick oven till the cheese is dissolved (about twelve minutes); then add the yolks of two small eggs, well beaten; when well mixed, pour it into a tin dish, and bake for ten minutes. till the top is of a pale brown colour. Serve very hot, with a rack of fresh-made dry toast, very hot also.

666. WELSH RABBIT.

Cut a round of bread, half an inch thick, off a two pound loaf; trim off the crust and outside edges; spread it thickly with

butter. Cut up half a pound of rich cheese into *thin* slices; knead a teaspoonful of flour of mustard, and a grain of cayenne with an ounce and a half of butter; stir it before the fire till of a creamy substance. Lay half of the cheese upon the bread, pour half of the butter equally over it, put the rest of the cheese upon that, then the remainder of the butter. Place it in a cheese toaster before the fire for about twenty minutes. Serve very hot.

NOTE.—The bread should swell to nearly double its thickness, and the cheese should be of a creamy substance.

667. DEVILLED BISCUITS, DRY.

The thin plain biscuits, known as cheese biscuits, are the best for devilling. Dip them twice into warm water, then dredge them with cayenne (for six biscuits use a saltspoonful), and bake till quite crisp in a slow oven. Serve hot, either in a rack or piled on a napkin.

668. DEVILLED BISCUITS, BUTTERED.

Knead together an ounce and a half of butter, a saltspoonful of cayenne, and a saltspoonful of flour of mustard; dip the biscuits twice into warm milk; spread them with the butter, and bake in a slow oven till crisp. Serve hot.

669. BREAD NUTS, OR PULLED BREAD.

Take the crust off a new loaf while warm, and pull the crumb into rough pieces, measuring about two inches each way; lay them on a sheet of paper, and bake in a slow oven till crisp through, and of a golden brown colour.

CAKES.

670. MACAROON CAKES.

Blanch and pound one ounce of sweet and a quarter of an ounce of bitter almonds; add, while pounding, a teaspoonful of brandy and the whites of two eggs; beat till in a stiff froth; blanch two ounces of sweet almonds, and chop them into small pieces; pound ten ounces of loaf sugar; mix these all together; add the grated rind of a lemon, and the whites of three eggs, beaten to froth. Beat the mixture till it becomes a firm paste; then lay it on writing paper, in pieces the size of a walnut; press them into small round cakes, and bake in a moderate oven till of a pale cinnamon colour all over; about eighteen minutes.

671. RATAFIA CAKES.

Blanch and pound two ounces of sweet and three-quarters of an ounce of bitter almonds; add, while pounding, the whites of two eggs beaten to froth; then add nine ounces of loaf sugar in fine powder, twenty drops of orange-flower water, and two or three or more whites of eggs, beaten; continue to beat the mixture till it becomes a firm paste; lay it on writing paper in pieces the size of a nut, and press them into the form of round cakes the size of a halfpenny-piece. Bake them in a moderate oven about twelve minutes.

672. CHANTILLY CAKE.

Beat the yolks of eight eggs with eight ounces of finely-pounded sugar and thirty drops of the essence of vanilla till in a stiff froth; beat the whites of six eggs till in a firm froth; mix them with the yolks; then stir in by degrees six ounces of well-dried and sifted flour; beat the mixture for ten minutes. Rub a mould (with a hollow centre) slightly with butter, half fill it with the mixture, and bake in a moderate oven about an hour. Turn out, and, when quite cold, fill the centre with cream whipped as follows:—Three-quarters of a pint of good cream, four ounces

of loaf sugar, in *fine* powder, and twenty drops of vanilla; beat with a wire whisk till in a firm froth. Devonshire cream and any kind of marmalade may be used instead of whipped cream.

673. QUEEN'S CAKES.

Half a pound of dry flour, half a pound of sifted loaf sugar, six ounces of currants, well washed and rubbed in a coarse cloth, six beaten fresh eggs, half a pound of good butter, dissolved, but not in oil, the grated rind of half a lemon and two tablespoonfuls of brandy; mix these ingredients together in the order they are mentioned, and beat the mixture for ten minutes; pour it into small moulds of various forms, and bake in a quick oven about fifteen minutes.

674. RICH PLUM CAKE.

Put the following ingredients into a pan (or large basin) in the order in which they are given, then proceed as directed:— Three-quarters of a pound of good butter, beaten to cream, half a pound of richest moist sugar, three-quarters of a pound of currants, well washed and dried, three-quarters of a pound of raisins, carefully stoned, six ounces of mixed candied peel, finely chopped, six bitter and one ounce of sweet almonds, blanched and pounded, the grated rind of a lemon and the strained juice, a grain of powdered cloves, two grains of powdered cinnamon, the sixth part of a nutmeg, grated, fourteen ounces of sifted flour, half a gill of new milk, the yolks of six eggs, beaten with a wineglassful of brandy; beat the whole together till well mixed; then add the whites of the eggs, beaten to froth; continue to beat rapidly for twenty minutes. Turn the mixture into a large cake-tin lined with buttered paper, and bake in a moderate oven about two hours and a half. Turn the cake out carefully, and when cold, ice it according to the directions in the following receipt, or it may be used plain.

675. ALMOND PASTE AND ICING.

(For rich cakes.)

Blanch and pound to a fine paste twelve bitter and seven ounces of sweet almonds; add ten ounces of sifted loaf sugar, a tablespoonful of orange-flower water, and the whites of eight eggs, beaten to a froth; stir the mixture till it becomes a soft

smooth paste, then spread it over the cake about the sixth of an inch thick; let it stand in an airy place to dry while the icing is being prepared. Pound to the finest possible powder one pound of loaf sugar, add the whites of five fresh eggs, and the strained juice of half a lemon; stir till it becomes a thick moist substance. When the almond paste is dry, spread the icing over it about a quarter of an inch thick, and let the cake remain until it is quite set. The quantity given is sufficient for the preceding cake.

676. GENOA CAKE.

One pound of dried flour, three-quarters of a pound of loaf sugar, pounded, half a pound of currants, washed and dried, half a pound of sultana raisins, picked and rubbed in a cloth, six ounces of mixed candied peel, chopped, the fourth part of a nutmeg, grated, the grated peel and strained juice of a lemon, two tablespoonfuls of rum, and eight fresh eggs, beaten. Mix the above well together; then add one pound of fresh butter, dissolved, but not quite oiled. Beat the mixture for a quarter of an hour. Put it into a tin, nine inches square, and two inches deep, and bake in a moderate oven an hour and a quarter. Blanch and chop three ounces of sweet almonds; beat the white of an egg with two dessertspoonfuls of powdered loaf sugar and twenty drops of orange-flower water; brush the top of the cake over with this, strew it with the almonds, and bake about a quarter of an hour longer.

677. GUERNSEY CAKE.

Three-quarters of a pound of fresh butter, half a pound of dried flour, a quarter of a pound of finely-ground rice, three-quarters of a pound of loaf sugar, in powder, a quarter of a pound of dried cherries, slightly chopped, two ounces of sweet almonds, blanched and pounded, two ounces of candied orange peel, chopped, two ounces of angelica, chopped, the yolks of eight, and whites of three, fresh eggs, well beaten, and two tablespoonfuls of brandy. Beat the butter to cream, then mix in the ingredients in the order they are mentioned; beat the mixture for ten minutes; put it into a tin lined with buttered paper, and bake in a well-heated oven for an hour and twenty minutes. Turn out the cake to get cold.

678. SPONGE CAKE.

Beat seven eggs with half a pound of sifted loaf sugar; add six ounces of dried and sifted flour, the grated rind and strained juice of half a lemon; beat for fifteen minutes; line a tin with buttered paper; put in the mixture, and bake in a moderate oven about three-quarters of an hour.

679. MADEIRA CAKE.

Beat six eggs, leaving out two whites; add to them four ounces of sifted loaf sugar, two ounces of baked flour, two ounces of arrowroot, a tablespoonful of brandy, and two ounces of citron, cut into thin slices; beat the mixture for ten minutes or longer; put it into a tin lined with buttered paper, and bake in a moderate oven for three-quarters of an hour.

680. POUND CAKE.

One pound of fresh butter, one pound of loaf sugar in powder, one pound of dried and sifted flour, eight fresh eggs, beaten, the grated rind and strained juice of a small lemon, and a tablespoonful of brandy. Beat the butter with a wooden spoon till it becomes cream, then add the ingredients in the order they are given; beat the mixture for fifteen minutes; put it into a tin lined with buttered paper, and bake in a moderate oven about an hour and three-quarters.

681. RICE CAKE.

One pound of fresh butter, beaten to cream, one pound of sifted loaf sugar, one pound of finely-ground rice, the grated rind of a small lemon, the yolks of twelve, and the whites of eight fresh eggs, beaten separately; mix these ingredients together, and beat rapidly for a quarter of an hour; put the mixture into a tin lined with buttered paper, and bake in a *quick* oven for an hour and three-quarters. Turn out carefully.

682. OSWEGO CAKES.

Six ounces of Oswego flour, seven ounces of sifted loaf sugar, five ounces of fresh butter, beaten to cream, three fresh eggs, beaten, and a tablespoonful of new milk; mix these ingredients

together and beat for ten minutes. Butter some small tin moulds, half fill them with the mixture, and bake in a quick oven for eight or ten minutes. Currants, chopped, candied peel, or caraway seeds may be added.

683. MADELENA CAKES.

Two ounces of citron, chopped, two ounces of sweet almonds, blanched and pounded, three ounces of currants, washed and rubbed dry, six ounces of finely-pounded loaf sugar, six ounces of baked flour, sifted, six well-beaten fresh eggs; mix these ingredients well together; then add six ounces of fresh butter, dissolved, but not quite in oil, two tablespoonfuls of Curaçâo, and thirty drops of the essence of vanilla; beat the mixture for ten minutes; put it into small fluted moulds (three parts fill them) rubbed with butter, and bake in a quick oven about twenty minutes. Beat the white of an egg with two tablespoonfuls of *finely*-powdered loaf sugar, and five drops of vanilla; spread this over the top of the cakes five minutes before they are done. Turn out carefully, and serve, either hot or cold.

684. SEED CAKE, PLAIN.

Beat six ounces of butter with six ounces of moist sugar and a saltspoonful of caraway seeds, and mix into three-quarters of a pound of flour; add three eggs beaten with half a gill of milk; put the cake into a tin and bake in a moderate oven about fifty minutes. Turn out to cool.

685. YULE CAKE.

Put one pound of sifted flour into a large basin; add a saltspoonful of salt; dissolve a quarter of an ounce of German yeast in half a pint of tepid water, and stir into the flour with a wooden spoon; cover the basin with a thick cloth, and let it stand in a warm place for an hour to rise. Add half a pound of good butter, beaten to cream, half a pound of moist sugar, the sixth part of a nutmeg, grated; three-quarters of a pound of currants, well washed and dried, four ounces of mixed candied peel, chopped, and two beaten fresh eggs; when well mixed, put the cake into a tin that will hold twice the quantity, and bake in a moderate oven *about* an hour and three quarters or two hours. Turn it out of the tin to get cold.

686. SODA CAKE.

One pound of dried flour, half a pound of butter, half a pound of currants, well cleansed, three ounces of candied peel, chopped, the sixth part of a nutmeg, grated, two beaten eggs, the third of a pint of new milk (tepid), and a small teaspoonful of carbonate of soda. Rub the butter into the flour; add half a saltspoonful of salt; mix in the other ingredients, putting in the milk (with the soda in it) last. Beat for five minutes; turn the dough into a cake tin rubbed with butter, and bake in a moderate oven about an hour and three quarters. Turn out the cake to get cold.

687. TEA CAKES.

Dry and sift one pound of the best flour; reserve a teacupful, and put the rest into a large basin with a saltspoonful of salt. Mix a teaspoonful of good yeast (or a quarter of an ounce of German yeast) into rather more than a gill of tepid water, and stir it into the flour till in a soft paste; cover the basin with a clean cloth, and let it stand on the hearth, at a distance from the fire, about an hour, to rise; then add the following ingredients: a quarter of a pound of sifted loaf sugar, the sixth part of a nutmeg, grated, six ounces of butter, beaten to cream, and three fresh eggs, well beaten. Divide the dough into eight cakes. Use the reserved dry flour for making up. Place them on a tin, and bake in a quick oven till nicely browned; about twenty minutes. Cut through the centre, spread with fresh butter, and serve very hot.

688. BUNS.

Follow the preceding receipt—adding a grain of powdered cloves, three grains of powdered cinnamon, and two ounces more sugar. Currants and candied peel may also be added.

689. SCOTCH SPICED BUN.

Mix well together the following ingredients:—One pound of raisins, stoned and chopped, one pound of currants, well washed and dried, six ounces of mixed candied peel, chopped, three ounces of sweet almonds, blanched and chopped, six ounces of moist sugar, a saltspoonful of powdered ginger, the same of powdered cinnamon, half a saltspoonful of powdered cloves, a saltspoonful of

caraway seeds, a grain of cayenne, and a saltspoonful of white pepper; add two fresh eggs beaten with a tablespoonful of brandy. Make a dough as follows:—Rub six ounces of lard into one pound of flour, add a saltspoonful of salt; moisten with the third of a pint of tepid water, with a small teaspoonful of carbonate of soda dissolved in it; knead to a dough; roll out the third of an inch thick, and line a long plain cake tin; press the corners, that the crust may be of equal thickness all over; put in the fruit, press it down closely; cover over with dough; notch the edge round with a knife, and bake in a slow oven for nearly three hours. When cold, turn it out of the tin.

690. SCOTCH SHORT-BREAD.

Put into a basin half a pound of dry sifted flour, a quarter of a pound of rice flour, a quarter of a pound of sifted loaf sugar, an ounce of sweet almonds, blanched and pounded, and three-quarters of a pound of fresh butter; rub the ingredients together till the butter is well mixed in. Add two ounces of candied orange peel, chopped small, and the yolks of two *small* fresh eggs; knead to a firm smooth paste, roll out the third of an inch thick, and cut it into four square cakes; notch round the edge with a knife, prick them over with a skewer, strew the top with large caraway comfits, and bake, upon paper, in a moderate oven till of a pale brown colour all over; about three quarters of an hour.

691. SODA SCONES.

Rub five ounces of fresh lard into ten ounces of dry flour; add half a saltspoonful of salt; moisten with a gill of tepid water, or milk, with half a saltspoonful of carbonate of soda dissolved in it; knead to a paste; roll out half an inch thick, and cut it into four triangular pieces. Bake over the fire on a girdle, or on a thick frying-pan, about eighteen minutes. Cut through the centre, and spread them with good butter. Serve very hot.

692. GINGER-BREAD NUTS.

One pound of sifted flour, three-quarters of an ounce of finely-powdered ginger, the grated rind of a lemon, and five ounces of good butter. Rub the butter into the flour, then add the strained

juice of the lemon, two ounces of honey, and half a pound of good treacle, slightly warmed; knead to a firm paste, and let it stand in a cool place for an hour or longer. Roll out a quarter of an inch thick, and cut into small round cakes; either with a wine-glass or dredger-lid (if proper cutters are not at hand), and bake in a quick oven till quite crisp; about fifteen minutes.

ITEMS FOR INVALIDS.

(All such delicacies as invalids require must be quite fresh made, therefore the receipts are given for just sufficient for once.)

693. SAGO.

Put half an ounce of sago into an enamelled saucepan with three-quarters of a pint of cold water, and boil gently for an hour and a quarter. Skim when it comes to the boil, and stir frequently. Sweeten with a dessertspoonful of sifted loaf sugar. *If wine be ordered*, two dessertspoonfuls; and *if brandy*, one dessertspoonful.

694. TAPIOCA MILK.

Half an ounce of the best tapioca to a pint and a quarter of new milk. Simmer gently for two hours and a quarter, stirring frequently. Sweeten with a dessertspoonful of sifted sugar.

695. RICE MILK.

Wash a tablespoonful of the best rice, and boil it an hour and a half in a pint of new milk; rub through a fine sieve. Sweeten with a dessertspoonful of sifted sugar. Boil up again for two minutes.

696. ARROWROOT.

Mix two teaspoonfuls of the best arrowroot with half a wineglassful of cold water; add half a pint of boiling water; put it into an enamelled saucepan, and stir over the fire for three minutes. Sweeten with three teaspoonfuls of sifted loaf sugar. Add (if permitted to take it) either a wineglassful of white wine or a tablespoonful of brandy.

697. ARROWROOT MILK.

Mix two teaspoonfuls of arrowroot with a wineglassful of new milk; add half a pint of boiling milk; put it into an enamelled saucepan, and stir over the fire for three minutes. Sweeten with a dessertspoonful of sifted loaf sugar.

698. INDIAN CORN FLOUR.

Mix a dessertspoonful of 'Brown & Polson's' Indian corn flour with a wineglassful of new milk; add half a pint of boiling milk, and stir over the fire for four minutes. Sweeten with a teaspoonful of sifted loaf sugar. Add (if permitted) a tablespoonful of good cream.

699. COCOA NIBS.

Two ounces will make two moderate-sized breakfast cups. Put it into a tin coffeepot (bright inside) with a quart of water, and boil for five hours. Pour it into a jug, and when cold take off the fat; boil up the cocoa, and send to table with boiling milk.

If prepared cocoa be used, 'Cocoatina' will be found the best. It requires double the quantity given in the 'Directions for use.' Prepared by Schweitzer & Co., 86 King's road, Brighton, and to be had of Newbery & Sons, 45 St. Paul's Churchyard.

700. GRUEL.

Mix a dessertspoonful of 'Robinson's Patent Groats' with a little cold water; when quite smooth, pour over three-quarters of a pint of boiling water; put it into an enamelled saucepan, and stir till it boils. Let it boil ten minutes. The 'Directions for use' are given on each packet; but it will be found that the quantity given is too large, and the time for boiling not sufficient.

701. BARLEY WATER.

Put an ounce of pearl barley into an enamelled saucepan with a quart of cold water, and boil for *two hours and a half*. Stir it occasionally, and skim frequently. Strain through muslin into a jug; sweeten with sugarcandy dust; and, if *the invalid may take acids*, add the strained juice of a lemon.

702. RICE WATER.

Put two ounces of rice into an enamelled saucepan with three pints of water, and boil for two hours and a half. Stir it frequently, and skim. Strain into a jug, through a *fine* wire sieve; rub through the part that is glutinous, but not what may be firm. Put in no flavouring, unless ordered by the medical man.

703. WHITE WINE WHEY.

Boil half a pint of new milk with a dessertspoonful of sifted sugar. Pour in a wineglassful of sherry or Madeira. Should be taken quite hot.

704. WHITE WINE WHEY, WITH EGGS.

Beat the yolks of two new-laid eggs with a dessertspoonful of sifted sugar, and stir into a quarter of a pint of boiling white wine. To be taken hot.

705. TREACLE POSSET.

Boil half a pint of new milk, and while boiling stir in two tablespoonfuls of treacle. To be taken hot.

706. LINSEED TEA.

Put an ounce of linseed and half an ounce of Spanish liquorice into a jug; pour over a pint and a half of boiling water; cover close, and let it stand till cold. Strain off. To be made hot as wanted, or taken cold.

707. LEMONADE.

Four lemons, quarter of a pound of loaf sugar, and three pints of boiling water; rub some sugar on the rinds of two of the lemons till it is yellow. Strain the juice of the four; put the sugar and juice into a jug, and pour over the water. Cover it till cold.

708. CREAM OF TARTAR.

(A cooling drink.)

Put half an ounce of cream of tartar, the juice of one lemon, and two tablespoonfuls of sifted sugar into a jug, and pour over a quart of boiling water. Cover till cold.

709. TOAST WATER.

Toast a piece of bread, two inches square, till perfectly brown through, but not at all burnt; put it into a jug, and pour over it a quart of boiling spring or filtered water. Cover till cold.

710. MUTTON TEA.

Cut up into small pieces three pounds of lean mutton; put it into an enamelled stewpan with an ounce of Scotch barley and

a quart of cold water; stir it frequently till it boils; then skim with care. Simmer for three hours; add a saltspoonful of salt. Take out the mutton, and strain off the tea, rubbing as much of the pulpy part of the barley through the sieve as will pass without much pressure. Skim off every particle of fat before serving.

NOTE.—The mutton may be served in the kitchen as follows:—Season the barley with a saltspoonful of salt, the same of pepper, a teaspoonful of vinegar, and a finely-chopped onion. Mince the mutton, put an ounce of dripping into a saucepan, and when dissolved put in the mutton and barley to become quite hot.

711. MUTTON BROTH.

Three pounds of scrag of mutton, one turnip, a sprig of parsley, the heart of a white lettuce, a teaspoonful of salt, and three pints of cold water; put these on in an enamelled saucepan, and simmer for three hours and a half, skimming constantly. If rice or tapioca be added, it must be boiled separately till tender, and put into the broth after it is strained, then boiled for ten minutes.

712. CHICKEN BROTH.

Cut up a fowl, and break the leg bones; put it into a stewpan, with a quart of cold water, a teaspoonful of salt, and a teaspoonful of loaf sugar. Boil gently, skimming constantly, for four hours. Strain into a basin. When cold, take off the fat. Make a cupful hot when required.

NOTE.—With this broth a little tender macaroni may be served for a change. Boil the macaroni in plenty of water, with half a saltspoonful of salt in it, till quite tender, drain on a sieve, and cut into half-inch lengths.

713. VEAL TEA.

Cut up, into small pieces, three pounds of lean veal; put it into an enamelled saucepan, with three pints of cold water and a saltspoonful of salt. When it boils, skim very carefully. Simmer for three hours. Strain into a basin, and when cold remove every particle of fat. When required, pour half a pint, while boiling, on to a teaspoonful of arrowroot mixed with a dessertspoonful of the cold veal tea.

714. VEAL BROTH.

Make the broth exactly as the tea preceding, adding the white heart of a lettuce, two white leaves of endive, half a turnip, and

a sprig of parsley. Omit the arrowroot, and serve with fresh-toasted bread, cut into small dice.

NOTE.—The veal is good cold, eaten with salad dressed with pepper, salt, oil, and vinegar, for the kitchen.

715. CALF'S FOOT BROTH.

Split a calf's foot, and put it into a fireproof jar, with a pint and a half of new milk and the same quantity of water, a saltspoonful of salt, and a teaspoonful of sifted sugar; tie down the jar, and bake in a slow oven for eight hours. Strain through a sieve into a basin, and when cold remove the fat. This broth may be served either sweet (sugar and lemon juice) or savoury (salt and lemon juice).

NOTE.—The meat makes a savoury dish as follows:—Remove all the bones, cut up the meat into small pieces, season with a shalot, finely chopped, half a saltspoonful of salt, a quarter of a saltspoonful of pepper, a quarter of a grain of cayenne, a grate of nutmeg, a quarter of the peel of one lemon, grated, the whole of the juice, strained, ten drops of tarragon vinegar; put it into a stewpan with two ounces of butter, and stir for a quarter of an hour. Serve, either hot, or press it into a mould to serve cold at breakfast.

716. BEEF TEA.

The beef must be very fresh. Take four pounds of the upper side of the round, cut it into small pieces (leave out every bit of fat), put it into a jar with a saltspoonful of salt and three pints of cold water; tie it closely down, place it in a saucepan of water, and let it boil gently for five hours. Strain and serve with fresh-made dry toast cut into fingers. The precaution of passing a piece of stale crumb of bread over the surface, lest there be any particle of fat, will be well observed.

NOTE.—Boiled rice or tapioca may be added if liked.

717. MIXED MEAT TEA.

One pound of lean beef, one pound of lean veal, one pound of lean mutton, all *very fresh*, and cut up into small pieces. Put the meat into a bright stewpan with three pints of water, a saltspoonful of salt, and simmer gently, skimming often, for four hours, then strain. Twenty minutes before serving moisten a teaspoonful of Du Barry's Revalenta Arabica with a wineglassful

of cold water, and stir into half a pint of the tea; boil slowly for twenty minutes.

NOTE.—Du Barry's Revalenta Arabica will be found an excellent food for invalids and convalescents.

PUDDINGS FOR INVALIDS.

(Must have no flavouring, but sugar, wine, brandy, or cream may be added *only* when ordered by the doctor. Extreme care must be used in the making; and *strict* attention paid to the quantities and time given in the receipts, which will always ensure success.)

718. ARROWROOT PUDDING.

Beat the yolks of two new-laid eggs, boil the third of a pint of new milk with an ounce of loaf sugar in it. Mix a large teaspoonful of arrowroot with a dessertspoonful of cold milk; pour over the boiling milk; let it get nearly cold, then beat in the eggs. Put it into a basin, tie it closely over, and boil quickly for twenty minutes, or it may be baked in a quick oven for ten minutes or a quarter of an hour.

719. GROUND RICE PUDDING.

Mix a teaspoonful of finely-ground rice with a dessertspoonful of cold milk, pour over half a pint of boiling (new) milk; put it into an enamelled saucepan, and stir over the fire for half an hour. Sweeten with three teaspoonfuls of sifted sugar. Set the saucepan aside for five minutes. Beat the yolk of one new-laid egg, add it to the rice, and stir over the fire for one minute after it comes to boiling heat. This pudding may be served either hot or cold.

720. TAPIOCA PUDDING.

Boil a dessertspoonful of fine *fresh* tapioca in three-quarters of a pint of new milk for two hours, stirring frequently; add four teaspoonfuls of sifted sugar. Beat the yolks of two new-laid eggs. Stand the saucepan aside for five minutes, then add the eggs, and stir quickly over a gentle fire for one minute after it comes to boiling heat. Serve hot or cold.

721. SEMOLINA OR SAGO PUDDING.

Make either exactly as tapioca, boiling only an hour and a quarter, instead of two hours.

722. RICE PUDDING.

Wash carefully a dessertspoonful of the best rice, boil it in half a pint of new milk for an hour and a half (longer, if not perfectly tender), stirring frequently; sweeten with four teaspoonfuls of sifted sugar. Beat the yolks of two *new-laid* eggs for ten minutes, during which time let the rice be off the fire; stir in the eggs, and, when well mixed, stir it over a gentle fire for one minute after it is at boiling heat. Serve, either hot or cold, as the invalid may prefer.

723. OSWEGO PUDDING.

Boil a dessertspoonful of loaf sugar in a gill and a half of new milk, moisten a tablespoonful of Oswego flour with half a gill of cold milk and one new-laid egg, well beaten; add the sweetened milk while hot, but not boiling. Rub a small basin slightly with fresh butter, pour in the mixture, tie a cloth over; plunge the basin into fast-boiling water, and boil *fast* for eighteen minutes. Turn out, and serve immediately.

724. HASTY PUDDING OF OSWEGO.

Boil three-quarters of a pint of new milk; stir in two tablespoonfuls of Oswego flour; boil five minutes; add one new-laid egg, well beaten; boil one minute more. Turn the pudding on to a hot plate, and serve immediately, with honey or cream, as may be permitted by the doctor.

725. ISINGLASS AND EGGS.

Boil in the third of a pint of water the third of an ounce of the best isinglass and a dessertspoonful of sifted loaf sugar; when quite dissolved, add three drops of orange-flower water and the yolks of two new-laid eggs, well beaten; boil up for one minute. Strain through muslin into a small mould, and when cold serve.

726. CRUMB PUDDING, WITH ARROWROOT SAUCE.

Put an ounce of bread without crust into a cool oven till perfectly dry, but not coloured; pound it to a fine dust; mix with it an ounce of loaf sugar, a quarter of a pint of new milk, and one fresh egg, well beaten; beat for twenty minutes. Butter a

basin, pour in the pudding, tie it over, and boil rapidly for half an hour. Make a sauce as follows :—Mix a saltspoonful of arrow-root with a teaspoonful of cold water, pour over half a gill of boiling water, stir in two teaspoonfuls of sifted sugar; beat the yolk of a new-laid egg, add it to the sauce, and beat it over the fire for one minute after it is at boiling heat. Serve over the pudding.

NOTE.—The pudding is excellent without sauce, but less nutritious.

727. A LIGHT PUDDING.

Beat the white of one and the yolks of two fresh eggs; mix in two tablespoonfuls of *well-baked* flour and half a pint of new milk; beat the batter for twenty minutes, cover it over, and let it stand two hours in a cold place. Butter a basin, beat the batter again for ten minutes, and pour it in. Dip a cloth into boiling water, dredge the centre with flour, the size of the basin, tie it over, and plunge it into plenty of boiling water; shake it in the water for a few minutes, then boil fast for half an hour. Mix a quarter of a pint of new milk with a dessertspoonful of baked flour and a tablespoonful of moist sugar; stir over the fire till it thickens, then simmer ten minutes. Take up the pudding, pour over the sauce, and serve immediately, *uncovered*.

728. MINCED CHICKEN.

Cut the meat off a small chicken, free it from skin and sinews, and crack the bones. Put the bones and trimmings into an enamelled saucepan with a pint of water and a saltspoonful of salt, and simmer, skimming frequently, for two hours and a half; then strain and skim off all the fat. Mince the meat, and dredge over it a teaspoonful of Oswego flour; put it into the gravy, and simmer (stirring often) for twenty-five minutes; then serve, with toasted bread sippets. Cooked chicken may be used; in that case omit the Oswego, and add the well-beaten yolk of a new-laid egg, stirred in for one minute before serving, and simmer only for ten minutes.

729. FILLET OF SOLE.

Have one fillet of a fine fresh sole, put it into a bright stewpan with a teacupful of cold water, let it simmer ten minutes after

it boils; beat the yolk of a new-laid egg; place the sole on a hot plate, stir the egg into the water till it thickens, and pour over the sole as sauce. Serve at once.

730. CONVALESCENT'S SOUP.

A small sheep's head nicely washed and split; two pounds of fresh lean beef, half of a small turnip, half of a small lettuce, or endive, a saltspoonful of salt, a saltspoonful of loaf sugar, a saltspoonful of fresh made mustard, and three pints of cold water. Simmer gently, skimming frequently for two hours. Take out the head, cut the meat off the cheeks in neat half-inch pieces, free from fat; put the bones and trimmings back into the soup. Moisten two dessertspoonfuls of fine dry oatmeal with half a gill of cold water, stir it into the soup, and continue to simmer for two hours, then strain. Put the pieces of meat into the soup; simmer three-quarters of an hour longer, skim off every particle of fat, add two tablespoonfuls of port wine, and serve the quantity required immediately. There will be about a pint and a half of soup.

731. BOILED EEL FOR CONVALESCENTS.

The eel should weigh about three-quarters of a pound. Skin it and cut off the fins. Place it on a gridiron over a bright fire at a distance for ten or twelve minutes to draw out the oily fat; then scrape it well, and wash it in warm water. Put it into a quart of hot water, with a small teaspoonful of salt, and a bunch of parsley, and simmer gently for eighteen or twenty minutes. Serve with a little of the water, with a few parsley leaves in it, poured over.

732. STEWED EEL FOR CONVALESCENTS.

Prepare the eel as directed in the preceding receipt; cut it into pieces two inches long, and stew in beef-tea (see receipt) half a pint, for twenty-five minutes, simmering very gently. Skim off the fat, add a tablespoonful of port wine, and serve immediately.

733. TRIPE FOR CONVALESCENTS.

About one pound of fresh (dressed) tripe; wash it in cold water, and cut it into neat square pieces; take out nearly all the fat. Put it into a bright stewpan, with one pound of fresh lean

beef cut into small pieces, a small saltspoonful of salt, the same of sifted sugar, and of fresh-made mustard, and about a pint of cold water. Boil up slowly, skim, then simmer gently for three hours. Skim and stir frequently, to prevent the tripe burning to the bottom. Mix a small dessertspoonful of Oswego flour with a wineglassful of cold water, and stir in; simmer five minutes longer. Take out the tripe, place it on a hot dish, strain the gravy over, and serve immediately.

734. TRIPE STEWED IN MILK.

Follow the preceding receipt, substituting milk for water and leaving out the beef.

735. COW HEEL FOR CONVALESCENTS.

Wash a fresh-~~boiled~~ killed cow heel in cold water, cut the meat off the bones in neat square pieces; put it into a bright stewpan with one pound of lean veal, uncut, a saltspoonful of salt, a saltspoonful of sifted sugar, a mustardspoonful of fresh-made mustard, and a pint of cold water. Boil up slowly, skim, then simmer gently for three hours; skim and stir frequently. Mix a teaspoonful of arrowroot with a wineglassful of cold water; take out the veal, and stir in the arrowroot, add two tablespoonfuls of good brown sherry, and serve immediately.

736. COW HEEL STEWED IN MILK.

Follow the preceding receipt, omitting the veal and substituting milk for water. Half an hour before serving, mix a dessertspoonful of arrowroot with half a gill of cold milk, and stir in; omit the sherry.

PLAIN COOKERY.

737. BOILED BRISKET OF BEEF AND BRUIS.

This part should be in pickle ten days. Have a neatly-cut square piece; put it into an iron pot, and well cover it with water. Let it come slowly to the boil, then simmer as gently as possible till done, skimming frequently. Allow half an hour to the pound *after it boils*. One hour before the beef is done, cut a round of bread three-quarters of an inch thick, and put it into the liquor to boil. Serve the beef with some of the liquor poured over it, and carrots or greens round the dish. Place the bread (bruis) on a dish, skim off a teacupful of fat from the liquor, pour it over, sprinkle it with pepper, and serve with the beef.

NOTE.—Reserve the liquor in an earthen uncovered pan for soup.

738. SILVER SIDE OF THE ROUND OF BEEF, BOILED.

Let the beef be in pickle for one week. Put it into cold water. When it boils, skim. Simmer very *gently* till done, allowing fourteen minutes to the pound. If carrots be boiled with the beef, allow two hours for them.

NOTE.—Reserve the liquor in an earthen pan.

739. BUBBLE AND SQUEAK.

(Second dressing.)

Mash four potatoes, chop a plateful of cold greens, season with a small saltspoonful of salt and the same of pepper; mix well together, and fry in dissolved dripping or butter (three ounces), stirring all the time. Cut about three-quarters of a pound of cold boiled beef into neat thin slices. Fry slightly, over a slow fire, six minutes. Put the vegetables round the dish and the meat in the centre. Serve very hot.

740. COL-CANNON.

(Second dressing.)

Chop fine, cold carrots, potatoes, and greens; season with a half a saltspoonful of salt and pepper; rub through a wire sieve.

Fry in dissolved dripping or butter, stirring all the time. Cut some thin slices of cold boiled beef, fry slightly. Place the vegetables in a cone-shape in the centre of the dish, and the beef round it. Serve very hot.

741. ECONOMICAL SOUP, No. 1.

Skim the fat off the liquor the beef was boiled in; put it into a cloth and press out the moisture. Slice three onions and one head of celery, and fry them in the fat to a pale brown colour. Boil a quart of split peas in a quart of water till tender; beat them with a wooden spoon, pour over the beef liquor, add the vegetables, and boil six hours, keeping it well stirred. Mix four tablespoonfuls of dry flour, a teaspoonful of flour of mustard, a saltspoonful of black pepper, half a grain of cayenne, a tablespoonful of moist sugar, a teaspoonful of dried mint, in fine powder, a dessertspoonful of vinegar, and three-quarters of a pint of cold water; pour it into the soup, and stir till it thickens. Boil an hour longer. Cut some slices of bread a quarter of an inch thick into dice, and fry in plenty of good dripping or butter till brown. Drain before the fire on a sieve. Pour the soup into a tureen, throw in the fried bread, and serve immediately, with finely-powdered mint on a plate.

742. UPPER SIDE OF THE ROUND OF BEEF, ROASTED.

Hang the beef before a good fire; dredge it with flour; let it be rather close to the fire for a quarter of an hour, then withdraw it to a little distance and roast slowly. Baste constantly till done; allowing a quarter of an hour to the pound. Dish the beef, pour off the dripping, mix the gravy which is under it with a cup of boiling water and a saltspoonful of salt; pour it over the beef, and serve with hard dumplings.

743. HARD DUMPLINGS.

One pound of well-dried flour, a saltspoonful of salt, and sufficient cold water to make a stiff paste; knead it well for ten minutes. Make it up into six dumplings; throw them into boiling water, and boil rapidly, stirring them from the bottom, for three-quarters of an hour. Serve immediately.

744. SUSSEX PUDDING.

Make a dough as in the preceding receipt; roll it in the form of a bolster, and boil in a cloth for an hour. Cut it into slices half an inch thick, and place them under any joint that is roasting for twenty minutes. They should be saturated with dripping, and slightly browned.

745. STEWED BEEF, WITH VEGETABLES.

(Second dressing.)

Trim the cold roast beef neatly; peel and slice two onions, one carrot, one turnip; put them into a stewpan, with two ounces of beef dripping (or butter), and fry to a light brown colour. Dredge over a tablespoonful of flour, a saltspoonful of salt, the same of pepper and mustard; add the cold gravy and a cup of water. Put in the beef. Pour over a dessertspoonful of vinegar and the same of mushroom-ketchup, and simmer gently for an hour. Serve with the vegetables round the beef, and with dough dumplings in another dish.

746. DOUGH DUMPLINGS.

One pound of bread dough. Let it stand near the fire till wanted. Make it up into six dumplings, throw them into boiling water, boil twenty minutes, and serve *immediately*.

747. HASHED BEEF, WITH SUET DUMPLINGS.

(Second dressing.)

Cut up the cold stewed or roast beef into neat slices; season with a saltspoonful of pepper and a small teaspoonful of salt (*for one pound*). Dredge both sides of the beef with dry flour. Put it into a stewpan, with a sliced onion, half a pint of gravy or water, and let it simmer, very gently, *twenty minutes*. Chop quite fine three ounces of beef suet, mix it with six ounces of dry flour, add enough cold water to make it into a stiff paste. Make it up into small balls (less than a walnut), throw them into the hash as soon as it is boiling hot, and serve, when done, in the same dish, placing them round the meat.

NOTE.—The dumplings require twenty minutes' boiling.

748. STEWED SHIN OF BEEF.

Have a shin of beef about six pounds weight, divided into six pieces. Slice two onions, two carrots, one turnip, one head of celery. Tie in a piece of muslin four cloves, six allspice, eight peppercorns, a laurel leaf, a bay leaf, two sprigs of parsley, one of thyme, one of marjoram. Put the whole into an iron pot with three pints of water, and simmer as gently as possible for *four hours*. As soon as it begins to boil, skim very carefully, and continue to do so till done. When it has simmered for two hours, put in a tablespoonful of moist sugar, a dessertspoonful of salt, two teaspoonfuls of fresh-made mustard, a teaspoonful of black pepper, half a grain of cayenne, a dessertspoonful of good anchovy-sauce, and a tablespoonful of vinegar. When done, skim off all the fat, and take out the muslin bag, and serve.

749. SHIN OF BEEF, WITH CABBAGE.

(Second dressing.)

Take out the bones of what remains of the stew, cut up the meat into small pieces, chop a cupful of pickled red cabbage, mix it with the meat, and put it with the gravy into a stewpan. Simmer ten minutes, and serve.

750. BEEF STEAK AND ONIONS.

Cut three or four onions into thin slices, and steep them in cold water, with a teaspoonful of salt in it, for two hours. Drain off the water, and spread the onions on a cloth before the fire to dry. Put three ounces of good dripping into a fryingpan, and when it is melted put in the onions. Sprinkle over a saltspoonful of pepper and a saltspoonful of salt; turn them constantly, and fry to a nice brown colour. Have the steak off the buttock, and cut half an inch thick; broil it over a brisk fire for ten or fifteen minutes; turn it twice with steak-tongs or by placing a fork in the fat or skin. Serve the steak on a very hot dish, with the onions strewed over it.

751. BEEF STEAK PIE.

About two pounds and a half of steak, half an inch thick, cut into pieces three inches long and two broad; season with three

saltspoonfuls of pepper, and two teaspoonfuls of salt. Make a paste as follows:—Mix eleven ounces of flour with a teacupful of cold water and a pinch of salt; knead it well, roll it out, and put in the centre half a pound of good dripping; turn over the sides and roll out six times; line the edge of the dish with strips, of paste; moisten with cold water; put in the steak with a gill of cold water; roll the rest of the paste out to the size of the dish; put it over; press round the edge to make it adhere; trim round with a sharp knife; notch the edge at inch distances. Make a hole in the centre, and bake in a slow oven for two hours and three-quarters.

NOTE.—This pie is large enough for four or five persons.

752. BEEF STEAK PUDDING.

Cut up about a pound and a quarter of beef steak into pieces an inch broad and three inches long; season with a good saltspoonful of pepper and a *small* teaspoonful of salt. Make a crust with three-quarters of a pound of flour, and either half a pound of dripping or six ounces of chopped suet, and sufficient cold water to make it into a stiff paste; roll it out; rub a basin with dripping; line it with the paste; press it flat where it folds over; put in the steak and half a teacupful of water; cover over with a small round piece of paste; press it to make it adhere; tie over a cloth, and plunge the basin into a saucepan of boiling water; boil fast for three hours and a half if the crust be made of dripping, and four hours if of suet. Loosen round the edge with a knife, turn out carefully, and serve hot.

NOTE.—Beef-skirt may be used instead of steak; take off all the skin, and boil the pudding one hour longer.

753. STEWED OX KIDNEY.

Cut up the kidney into pieces half an inch thick; take off the skin and pith, sprinkle over a saltspoonful of pepper, a small teaspoonful of salt, a quarter of a grain of cayenne, and a tablespoonful of dried flour; put it into a stewpan with a small onion, finely chopped, and sufficient water to well wet the kidney; shake the pan frequently, and let it simmer three-quarters of an hour. Pour in a dessertspoonful of vinegar, and serve very hot.

754. OX KIDNEY IRISH STEW.

Trim off the skin and pith, and cut the kidney into twelve equal sized pieces; season with a saltspoonful of pepper, a teaspoonful of salt, a grain of cayenne; put it into a stewpan with a large onion, chopped, and a quarter of a pint of water; boil up and skim. Pare five or six potatoes, and place them round the pan; simmer gently for three-quarters of an hour, or rather more, if the potatoes be large. Serve, neatly arranged on the dish, and *very* hot.

755. OX KIDNEY PUDDING.

Cut up and season the kidney as directed in the preceding receipt; rub half a pound of good dripping, or six ounces of finely-chopped suet, into three-quarters of a pound of flour; moisten with cold water and knead into a firm paste; roll out a quarter of an inch thick; grease a pudding basin and line it with the paste, pressing it flat where it folds over; put in the kidney and a teacupful of cold water; cover the top with a circular piece of paste; press it to make it adhere; tie over a cloth; plunge the basin in a saucepan of boiling water, and boil fast for three hours and a half if dripping be used, four hours if suet. Loosen round the edge with a knife, turn out the pudding, and serve very hot.

756. OX HEART, ROASTED.

Well wash the heart and free it from blood; wipe it quite dry, Make a stuffing as follows:—Chop fine a quarter of a pound of beef-suet; mix with it two ounces of bread crumbs, a tablespoonful of chopped parsley, a saltspoonful of mixed herbs in fine powder, a quarter of a grain of cayenne, a grate of nutmeg, one shalot, finely chopped, half a saltspoonful of salt, the same of black pepper, stir in one beaten egg; fill the heart; spread a sheet of paper thickly with good dripping, tie it over the heart, and roast before a good fire, not very near, for two hours, constantly basting; remove the paper; pour off the dripping; add a teacupful of boiling water and a saltspoonful of salt to the gravy dripped from the heart. Place the heart on a *very* hot dish, pour over the gravy, and serve, with a pot of currant jelly on a plate.

757. HASHED OX HEART.

Cut the heart into slices a quarter of an inch thick, sprinkle both sides *slightly* with pepper, salt, and dried flour; chop quite fine half a small onion; put it into a stewpan, with a teaspoonful of coarse brown sugar, and a dessertspoonful of vinegar; when the sugar is dissolved, pour in a quarter of a pint of either gravy or water; put in the heart; shake the pan; put it near a slow fire, and simmer gently for twenty minutes. Serve very hot.

758. SAUSAGE MEAT PIE.

Mince quite fine one pound of sheep's liver, one pound of lean beef, half a pound of fat pork, and three onions; season with two teaspoonfuls of salt, two saltspoonfuls of pepper, a grain of cayenne, a teaspoonful of flour of mustard, and a teaspoonful of sugar. Rub two ounces of bread through a wire sieve; mix all together; add two tablespoonfuls of cold water; press the mince into a pie-dish, put a thin slice of fat pork on the top, and bake in a slow oven for an hour and three-quarters. May be served either hot or cold.

759. BEEF SAUSAGE PUDDING.

Make a paste with one pound of flour and half a pound of dripping. Line a basin, put in a pound and a half of beef sausages; roll out a circular piece, wet the edges, and make it adhere to the lining paste; boil rapidly for two hours and a half. Turn out carefully, and serve very hot.

760. BOILED LEG OF MUTTON, WITH CAPER SAUCE.

Put the mutton into an iron pot, and cover it well with cold water; boil up quickly; skim, then simmer gently till done, allowing a quarter of an hour to the pound. Knead an ounce of butter with a tablespoonful of dried flour, and stir into half a pint of the liquor the mutton is boiled in; add a tablespoonful of chopped capers or gherkins, a teaspoonful of vinegar, boil ten minutes and pour over the mutton. Carrots and turnips may be boiled with the mutton: the carrots require two hours, the turnips one. Reserve the liquor in an earthen uncovered pan for the following soup.

761. ECONOMICAL SOUP, No. 2.

Put into a saucepan one pound of pieces of stale bread, three large onions, sliced, any cold vegetables, a tablespoonful of salt, a teaspoonful of pepper, a bunch of parsley, a sprig of marjoram, a sprig of thyme, a bay leaf, and half a clove of garlic; take off the fat, and pour over the mutton liquor; boil for two hours; rub through a fine hair sieve; add a pint of new milk, boil up, and serve at once.

762. HASHED BOILED MUTTON.

(Second Dressing.)

Cut some slices of cold boiled mutton a quarter of an inch thick; season each side with pepper and salt, and dredge both sides with flour; let the meat remain an hour to receive the seasoning. Fry in mutton fat two onions till quite brown; drain off the fat before the fire; fry the meat slightly in the same fat; put the meat, the onions, and half a pint of either gravy or water into a stewpan with two picked walnuts, chopped fine, and a tablespoonful of the vinegar; simmer very gently for half an hour; garnish with three-cornered sippets of toasted bread placed at equal distances. Serve quite hot.

763. CURRIED BOILED MUTTON.

Cut into neat slices three-quarters of a pound of cold boiled mutton; sprinkle over it a teaspoonful of salt, two dessertspoonfuls of curry-powder, and a tablespoonful of flour; chop one onion quite fine; add that. Put the mutton into a stewpan with half a pint of gravy, if you have it, and if not, water; shake the pan frequently, and let it simmer very gently for an hour and a half. Wash half a pound of rice, and boil it in a quart of water for twenty-five minutes; drain it on a sieve, and put it into the oven for five minutes to dry. Place the rice round the dish neatly, and put the curry in the centre. Serve very hot, and with it a glass of mixed pickles separate.

764. LEG OF MUTTON, ROASTED.

A leg of mutton should be kept ten days. Hang it before a large brisk fire, quite near, for a quarter of hour, baste it well, withdraw it to a distance, and let it roast slowly, basting it

constantly: a quarter of an hour to the pound will be required. Half an hour before serving, dredge it slightly with dried flour, and sprinkle over a saltspoonful of salt; continue to baste. Serve on a very hot dish. Pour off the dripping; add a teacupful of boiling water to the gravy that has dripped from the mutton, and pour into the dish.

NOTE.—If the weather be frosty, eighteen minutes must be added to the time.

765. ROAST SHOULDER OF MUTTON.

Cut out the vein from the under part; allow sixteen minutes to the pound, as a shoulder is generally liked well done; hang it before a good fire, and baste constantly. Half an hour before serving, dredge it with a little dried flour, sprinkle over half a saltspoonful of salt, and continue to baste; pour off all the fat; add a teacupful of boiling water to the gravy that has dripped from the mutton, pour it on the dish, and serve very hot. If onion sauce be ordered, make it as follows:—Boil four onions in plenty of water, with a teaspoonful of salt in it, for half an hour; press out the water, chop the onions quite fine, boil them small; add half an ounce of butter. Serve in a tureen.

766. HASHED ROAST MUTTON.

Peel and slice a large onion, put it into a stewpan, with a dessertspoonful of brown sugar and a tablespoonful of vinegar; simmer till quite brown. Cut into neat slices about three-quarters of a pound of cold roast mutton; sprinkle over a saltspoonful of salt, a saltspoonful of black pepper, half a grain of cayenne, and two dessertspoonfuls of dried flour. Put it into the stewpan with the onions; pour over a quarter of a pint of either gravy or water, two tablespoonfuls of walnut-ketchup, and simmer for half an hour; shake the pan frequently. Garnish with toasted bread, cut into three-cornered sippets and placed at equal distances round the hash. Serve very hot.

767. MUTTON AND POTATO PIE.

Cut up about three-quarters of a pound of cold roast mutton, season with a saltspoonful of pepper and a saltspoonful of salt. Mash two pounds of potatoes to a powder; add three ounces of

dissolved dripping, a saltspoonful of salt, and mix them into a paste. Line a flat dish with a thin layer of potato; put in the mutton; pour over a cupful of made gravy; cover over with the potato; smooth the top with a knife, and bake in a moderate oven for three-quarters of an hour. Turn it once or twice, that it may be equally browned.

768. PLAIN GRAVY FROM BONES.

Chop the bones of any cold meat, poultry, or game into small pieces. Fry an onion with a teaspoonful of brown sugar till of a good dark colour. Put the bones, the onion, a saltspoonful of salt, four peppercorns, two allspice, one clove, one bay leaf, and a pint and a half of cold water into a stewpan; simmer for three hours. Mix a tablespoonful of dried flour, a mustardspoonful of fresh-made mustard, half a saltspoonful of black pepper, a teaspoonful of anchovy sauce, and a teacupful of cold water; stir it into the gravy, and continue to simmer half an hour longer. Strain.

769. SEA PIE.

Sea pie is better made with raw meat, but it is very good with either cold roast mutton or beef. Cut up about a pound into slices a quarter of an inch thick; season with a teaspoonful of salt and a *large* saltspoonful of pepper. Chop fine two onions. Make a paste with a pound of flour and half a pound of either suet or dripping. Line a tin cake mould with the crust; put in the mutton, with half a pint of gravy; cover over the top neatly with the paste, and steam for three hours. Turn it out carefully on to a very hot dish, and serve immediately.

NOTE.—If raw meat be used, gravy is unnecessary, water will do, and it must then be steamed four hours. Ox kidneys or sheep's hearts make a good sea pie.

770. HARICOT OF MUTTON.

Cut up into small dice one carrot, one turnip, a small head of celery, the white part of two leeks, and let them be in cold water, with a spoonful of salt in it, for two hours. Drain off the water. Have three or four chump chops, trim off some of the fat, put it into a fryingpan, and when hot put in the chops; fry over a quick fire for four minutes, turning them once. Take out the chops, and put in the vegetables, and fry them ten minutes,

moving them that they may be browned all over. Dredge the chops with a dessertspoonful of dried flour; season with a teaspoonful of salt, a teaspoonful of black pepper, and half a grain of cayenne. Put the chops and the vegetables into a stewpan, with half a pint of gravy, a teaspoonful of soy, a tablespoonful of mushroom-ketchup, and a teaspoonful of vinegar; simmer as gently as possible for an hour and three-quarters. Serve very hot.

771. STEWED BREAST OF MUTTON, WITH VEGETABLES.

Cut into dice, a quarter of an inch square, two carrots, one turnip, three potatoes, two leeks, one parsnip. Cut the mutton into pieces three inches long and two broad; fry it till brown; then, in the fat that comes from it, fry the vegetables. Put all into a stewpan, with a teaspoonful of sugar, a teaspoonful of salt, the same of black pepper, and three-quarters of a pint of water; let it come quickly to the boil; skim very carefully; add half a pint more water; skim, and then let it simmer gently for two hours. Skim off all the fat; throw in half a wineglassful of vinegar; simmer ten minutes more, and serve very hot, the meat in the centre and the vegetables round.

772. TOAD IN A HOLE.

Beat two eggs, stir in four tablespoonfuls of dried flour, add half a saltspoonful of salt and a pint and a quarter of milk; beat the batter for twenty minutes. Grease a pie-dish, and pour it in; bury in the batter a piece of beef or mutton (about *a pound and a half*); bake in a moderate oven for an hour and three-quarters.

773. MUTTON PUDDING.

Cut up into three-inch pieces either slices from the leg, or chops from the neck; take off nearly all the fat; season a pound and a quarter of mutton with a teaspoonful of salt, *piled*, and two saltspoonfuls of pepper. Make a crust with three-quarters of a pound of flour, half a pound of dripping, or six ounces of suet. Line a basin with the crust a quarter of an inch thick, put in the meat and a teacupful of cold water, cover closely with a lid of paste, tie over a cloth, put it into boiling water, and boil fast for four hours; loosen round the edge with a knife, and turn out carefully. Serve very hot.

774. MUTTON PIE.

Cut up and season the mutton as directed in the preceding receipt, and make a crust with dripping as directed; roll it out six times, and let it stand in a cold place before making the pie; bake it in a moderate oven for two hours.

775. IRISH STEW.

About two pounds of the best end of a neck of mutton cut into neat chops; season with three saltspoonfuls of black pepper and the same of salt; slice thin three onions, put them into a stewpan; place the mutton closely over; pour in just sufficient cold water to reach, but not quite cover the mutton; let it boil up; skim, and simmer very gently for an hour and a quarter. Peel two pounds of mealy potatoes, all the same size; wash them, and place them on the mutton; simmer half an hour longer, and serve on a very hot dish.

776. BAKED IRISH STEW.

Have about two pounds of mutton, neck or loin; peel and slice four onions; peel three pounds of potatoes, and cut them in halves; season the whole with two teaspoonfuls of salt and three saltspoonfuls of black pepper; lay them in a deep dish or pan in layers; add about three-quarters of a pint of water; cover with another dish, and bake in a moderate oven for an hour and three-quarters or two hours.

Note.—Beef steak, ox kidneys, or sheep's hearts may be used for Irish stew, either boiled or baked.

777. BARLEY BROTH AND SHEEP'S HEAD, WITH MASHED POTATOES.

Well wash a sheep's head; put it into a stewpan, with two onions, one turnip, one carrot, one leek, all thinly sliced, two ounces of Scotch barley, a dessertspoonful of salt, a saltspoonful of sugar, a saltspoonful of pepper, two sprigs of parsley, one of thyme, one of majoram, tied together; pour over two quarts of water; stir the barley from the bottom frequently, and skim with care; simmer two hours and a half. Take out the head; skin the tongue; mash eight or nine potatoes with a wooden spoon;

add two ounces of dripping and a teacupful of boiling milk; place the potatoes on a flat dish; put the head on the potatoes; sprinkle over a saltspoonful of salt, half the quantity of pepper, and a tablespoonful of fine crumbs of bread. Put about an ounce of dripping in small pieces on the head to baste it; put it into a quick oven, and bake half an hour. Serve in the same dish it is baked on. The potatoes and the head should both be a nice brown colour. Take out the herbs, skim off all the fat, and serve the barley broth in a tureen.

778. TO CLARIFY DRIPPING.

Put the dripping into a saucepan of cold water, and let it stand by the side of the fire till dissolved; then boil up for a quarter of an hour, and pour it into an earthen pan; when cold, break it into pieces, squeeze out all the water, and put the dripping into a bright saucepan; boil and skim for ten minutes; strain into a pan.

NOTE.—Dripping thus clarified is fit for almost any use; for frying fish and making *family* pastry, it will be found as good as butter or lard.

779. FILLET OF VEAL, STUFFED AND ROASTED.

Make a stuffing as follows:—Chop fine a quarter of a pound of beef-suet and three sprigs of parsley; rub through a wire sieve an ounce and a half of crumb of bread; beat one egg with a tablespoonful of milk or water; mix these together; add a saltspoonful of mixed sweet herbs, in fine powder, half a saltspoonful of salt, half a saltspoonful of pepper, the tenth part of a nutmeg, the grated peel of half a lemon; place the stuffing under the flap; secure it by two or three skewers; spread a sheet of white paper thickly with good dripping, tie it over the veal, and hang it before a good fire, for the first quarter of an hour near, then withdraw it to double the distance you would roast either beef or mutton; baste constantly and let it roast very slowly, allowing twenty-eight minutes to the pound (and in frosty weather half an hour). Half an hour before serving, take off the paper, dredge the veal *slightly* with baked flour; put it nearer the fire, and baste it well. Knead a tablespoonful of baked flour with an ounce of butter and a saltspoonful of salt; stir into it half a pint of boiling water; boil ten minutes; pour off the dripping; add the gravy that has dripped

from the veal to the melted butter. Place the veal on a hot dish; pull out the skewers; pour the gravy over, and serve, with a cut lemon on a plate.

780. SHOULDER OF VEAL, STUFFED AND ROASTED.

Stuff, roast, and serve a shoulder precisely as a fillet of veal in the preceding receipt.

781. BOILED BACON.

The ribs and the gammon are the best parts for boiling. Have a compact square piece, about four pounds. Wash it and scrape the under part quite clean; put it into plenty of cold water; boil up slowly, skim, and draw the saucepan aside; let it simmer as gently as possible for two hours. Pull off the skin, and sprinkle the top over with light brown crumbs of bread, that have been dried in the oven and pounded to fine dust. Garnish with greens, broad beans, or cauliflower in sprigs.

782. HASHED OR MINCED VEAL.

(Second dressing.)

Chop quite fine one onion; cut some thin slices of cold veal, about one pound; season with a small teaspoonful of salt, a saltspoonful of pepper, a teaspoonful of vinegar. Dredge over a tablespoonful of dried flour. Put it into a stewpan with half a pint of water, or gravy if you have it. Shake the pan frequently, and simmer for three-quarters of an hour. If to be mince, chop the veal into pieces the size of a split pea; serve with fresh-toasted bread, cut into three-cornered sippets, placed round the dish at equal distances.

783. WHITE MINCED VEAL.

(Second dressing.)

Follow the preceding receipt, leaving out the vinegar, and using half a pint of new milk. Serve without sippets, and cut lemons on a plate.

784. PLAIN VEAL CURRY.

(Second dressing.)

Cut some cold roast veal into pieces a quarter of an inch thick, one inch broad, and two inches long (about 1 lb.); season with

two dessertspoonfuls of curry powder, a teaspoonful of salt, a tablespoonful of baked flour, and a teaspoonful of vinegar. Slice three onions, and fry them to a pale brown colour in veal dripping; drain off the fat, and put them into a stewpan with the veal; stir in half a pint of gravy or water, or half a pint of new milk. Simmer very gently, and stir constantly for an hour and a quarter. Boil half a pound of rice in a quart of water for twenty-five minutes; drain on a sieve, and dry before the fire, or in the oven, for five minutes. Place the rice round a dish in the form of a wall, and serve the curry in the centre. Chutney or mixed pickles should be served with curry.

785. KNUCKLE OF VEAL, BOILED.

Put a knuckle of veal, about five pounds weight, into a stewpan; cover it with water, and simmer *gently*, skimming frequently, for two hours and a half after it boils. Serve, either plain or with parsley and butter. Reserve the liquor for soup.

786. KNUCKLE OF VEAL, STEWED WITH RICE.

Put the veal into a stewpan, with two chopped onions, three saltspoonfuls of salt, one of pepper, a teaspoonful of sugar, and a quart of water; boil up, and skim carefully; simmer very gently for an hour and a half, skimming frequently. Wash half a pound of rice, put it with the veal, and continue to simmer for another hour. Serve very hot; garnish with sliced lemon.

787. STEWED KNUCKLE OF VEAL, WITH PEAS OR BEANS.

Fry two onions to a light brown colour in fresh dripping; put them into a stewpan, with a tablespoonful of vinegar, a teaspoonful of sugar, a saltspoonful of pepper, three saltspoonfuls of salt; dredge in a tablespoonful of flour, and add, by degrees, a pint and a half of water. Let the knuckle of veal be divided into six parts; put it into the pan, and simmer very gently, skimming frequently, for two hours and a half; add a quart of fresh-shelled green peas, or one pound of French beans, whole, a dessertspoonful of loaf sugar, and continue to simmer for three-quarters of an hour longer. Place the veal neatly on a dish, and pour the peas or beans over it. Serve hot.

788. CALF'S HEAD STEWED, WITH OYSTER-SAUCE.

Soak half of a small calf's head (without the skin) for one hour in cold water, with a teacupful of vinegar in it. Well wash it in two or three waters; put it into a stewpan, with two onions, a bay leaf, a laurel leaf, a sprig of thyme, a sprig of marjoram, two sage leaves, four sprigs of parsley, two cloves, four allspice, six black peppercorns, half of a carrot, and a pint and a half of cold water. Boil up quickly; skim; then simmer gently for an hour and a half, skimming constantly. Take out the head, strain the liquor; add to it three tablespoonfuls of baked flour and the strained liquor of three dozen of oysters; boil up; put the head in again, and continue to simmer for three-quarters of an hour longer; add three dozen of oysters, simmer seven minutes, and serve.

789. CALF'S HEAD, BOILED.

Prepare the head as directed in the foregoing receipt, and simmer in three quarts of water for one hour and a half. Serve, with parsley and butter poured over, and the tongue and brains in a separate dish. Mince the brains; season with a quarter of a saltspoonful of pepper, half a saltspoonful of salt, a teaspoonful of baked flour, and half an ounce of butter; stir over the fire for seven minutes. Skin the tongue, place it on a dish, and the brains round it.

NOTE.—Reserve the liquor for soup.

790. PARSLEY AND BUTTER.

Dip three or four sprigs of parsley into boiling salt and water for one minute; chop the leaves quite fine; knead two ounces of butter with a tablespoonful of dried flour, and stir into half a pint of boiling water. Simmer for ten minutes; stir in the parsley, and serve at once.

791. VEAL COLLOPS, WITH BACON.

Have some slices of veal cut from either the shoulder or the fillet; divide them into pieces three inches long and two broad; beat them with a chopper; dredge each side with baked flour. Cut up about half a pound of bacon, take off the skin and the edge of the lean (the rashers should be a quarter of an inch

thick). Fry the bacon, place it on a dish before the fire. Fry the veal in the bacon fat over a slow fire: it should take twenty minutes. When nicely browned on both sides, place it on the dish with the bacon round. Pour off the fat, dredge a dessertspoonful of baked flour into the frying-pan, put in half an ounce of butter, shake the pan, and add a gill of water; boil up for a few minutes, add half a saltspoonful of salt, and serve in the dish with the veal and bacon.

792. VEGETABLE SOUP.

Put into the liquor in which a knuckle of veal, or any other fresh meat, has been boiled, one carrot, one turnip, two onions, one lettuce, all cut into small pieces; add a dessertspoonful of salt, the same of sugar, a saltspoonful of pepper, and a quarter of a grain of cayenne. Boil for one hour; then put in a pint, or more, of peas, and continue to boil till they are tender, which will be, according to the age, from twenty minutes to three-quarters of an hour.

NOTE.—A nice soup may always be made from any fresh bones, using vegetables as directed above in the summer, and in the winter split-peas, as directed in the first receipt for soup in Plain Cookery.

793. LEG OF PORK, STUFFED AND ROASTED.

Chop fine three onions, rub to powder six sage leaves, add half a saltspoonful of pepper and a saltspoonful of salt; mix well together. Have a leg of pork, about five pounds' weight. Loosen the flap from the meat with a sharp knife; make a division large enough to contain the stuffing; put it in; fasten down the flap with two small skewers. Rub the skin of the pork with dripping; hang it before a good fire, at a distance; let it roast very slowly, and baste it constantly, for two hours and a half. Take out the skewers; put the pork on a very hot dish, *skin upwards*. Pour off the dripping; add a teacupful of boiling water and half a saltspoonful of salt to the gravy that has dripped from the meat; pour it into the dish, *not over the pork*, and serve.

NOTE.—The skin of the pork must be scored with a sharp knife, each line half an inch apart.

794. PORK PILOT.

Slice two onions and two apples; put them into a stewpan, with a wineglassful of vinegar, a teaspoonful of sugar, a saltspoonful of salt, a tablespoonful of curry-powder, half a grain of cayenne, and a teacupful of water; stir over the fire for ten minutes; stir in by degrees a dessertspoonful of dried flour. Cut about three-quarters of a pound of cold roast pork into pieces, an inch and a half broad and three inches long. Put them into the sauce; stir that each piece may be covered, and let it simmer gently for three-quarters of an hour. Boil half a pound of rice, in a quart of water, for twenty-five minutes; drain on a sieve, and dry before the fire, or in the oven, for five minutes. Chop quite small a teacupful of mixed pickles or red cabbage. Put the pork upon a dish, strew over the pickles, place the rice round as a wall, and serve at once.

795. ROLLED PORK, OR A PIG WITHOUT A HEAD.

Take a thin piece of the streaky part, about ten inches long and six wide; salt it, and let it remain for twenty-four hours. Chop small three onions and two apples; mix with them a small teaspoonful of dried sage, in fine powder, a saltspoonful of pepper, and a small teaspoonful of sugar. Dip the pork into cold water; wipe it dry; lay it on a board, skin downwards; cut out all the bones, and remove the loose underneath fat. Spread the stuffing equally over; roll the pork as tightly as possible; sew it up with fine white twine. Rub the skin well with dripping. Hang the pork before a *good* fire, at a distance; baste constantly, and let it roast slowly for two hours and a half. Place the pork upon a hot dish; cut the twine in the middle, pull it out from each end; pour off the dripping; add half a teacupful of boiling water to the gravy dripped from the meat; pour it into the dish, and serve immediately.

796. PORK CHOPS.

The chops should be rather less than half an inch thick. Broil them over a clear fire, at a distance, that they may be done through. They will require twenty-five minutes, and frequent turning. Sprinkle them slightly with pepper and salt, and, if it be liked, either finely-powdered sage or tarragon. Serve very hot.

797. PORK SAUSAGES.

Either broil over a clear slow fire for eighteen minutes, constantly rolling them, to brown them all over and to prevent bursting, or fry them in a little fat for twenty minutes, moving them the whole time. Care must be taken not to prick them, or they will be dry and tasteless. Serve very hot in either of the following ways:—on fresh toasted bread, or placed in an upright position round nicely mashed potatoes, or placed round a dish with apple sauce in the centre.

798. BOILED PICKLED PORK.

The hand and spring will require four days to salt; a leg of six pounds, five days; the streaky parts, about two days, unless it is liked much flavoured; in that case, let it remain twenty-four or thirty hours longer; put it into plenty of cold water, skin uppermost; let it come slowly to the boil; skim, then simmer gently till done. A hand weighing about five pounds will require two hours and a half; a leg of the same weight, two hours and a quarter; and streaky, two hours; all small pieces, half an hour to the pound; in each case, after the water is at boiling heat, the time is to be reckoned. Serve with greens or parsnips and peas pudding.

NOTE.—Reserve the liquor in an earthen pan for soup.—*See* Receipts.

799. PEAS PUDDING.

Soak a pint of split peas in cold water for three hours; wash them, and take out any that are black; put them into a cloth with one raw potato (peeled); tie them up loosely; put them in plenty of cold water, and boil for four hours; then beat them with a wooden spoon till quite in a smooth paste; add an ounce of butter, two saltspoonfuls of salt, and one of white pepper; when well mixed, tie the pudding up tightly, and boil half an hour more. Serve either in the round form, or in a vegetable-dish, smoothed over the top with a knife.

800. PIG'S FEET.

The feet should be in salt six days. Split them down the centre, and boil in plenty of water as slowly as possible; if small,

for two hours; if large, three. Serve either with peas pudding or on turnip tops. Reserve the liquor for soup.

801. TURNIP TOPS.

Trim off the rough leaves and stems; wash in several waters; put them into a saucepan, with plenty of boiling water, with a tablespoonful of salt; boil rapidly, *uncovered*, for twenty minutes; drain and press out all the water. If to be served with pig's feet, place them on a flat dish, the feet in the centre; if alone, serve in a vegetable-dish.

802. PIG'S HEAD.

The head requires eight or nine days' pickling. Put it into cold water and simmer gently for two hours after boiling up; skim occasionally. Serve either with peas pudding or greens. Reserve the liquor for soup.

803. POTATO SOUP.

Put the liquor that the pork was boiled in into a saucepan, with three onions, one carrot, and two pounds of potatoes; boil for one hour, then rub the soup through a sieve; put it again into the saucepan. Mix three tablespoonfuls of baked flour with half a pint of cold water, and stir it into the soup till it unites with the potatoes. Boil ten minutes longer. Cut some pieces of bread into neat square pieces, fry in fat till of a pale brown colour; put them into the tureen, pour the soup over, and serve immediately.

NOTE.—If the soup be too salt, add a pint of milk just before serving.

804. SUCKING PIG.

Rub the skin with a cloth, and dredge it with dry flour; remove the fat about the kidneys. Make either of the following stuffings; fill the body, sew it up, place the pig on a tin baking-dish, put the fat on the back, and bake in a well-heated oven for two hours. Baste frequently by rubbing it over with butter tied (a quarter of a pound) in a piece of muslin. Soak three or four onions in salt and water for two hours; chop them very small; rub to powder six sage leaves; mix with these three ounces of dried bread crumbs; season with half a saltspoonful of salt and the

same of pepper; add one ounce of dissolved butter. With *this* stuffing, apple sauce must be served (*see* receipt). No. 2 stuffing:—Soak three ounces of dried bread crumbs in a quarter of a pint of milk for half an hour; mix with it four sage leaves, in powder; half a saltspoonful of salt, the same of pepper, a grate of nutmeg, the grated rind of half a lemon, and the strained juice, a saltspoonful of sifted loaf sugar, and one ounce of oiled butter. With *this* stuffing, prune sauce should be served, made thus:—Boil one pound of prunes in half a pint of water till quite soft; add a tablespoonful of moist sugar and a tablespoonful of either rum or brandy. Rub through a sieve, and serve in a tureen. Place the pig on a large hot dish, split it down the back, take off the head, divide the loins. Pour some gravy (*see* receipt) into the dish (*not over the pig*), and serve.

805. BOILED TRIPE AND ONIONS.

The tripe must be quite fresh and well washed. Cut it into pieces three inches long and two broad. Place it in a stewpan, with six or eight moderate-sized onions, a teaspoonful of salt (for two pounds), a pint of milk and half a pint of water; simmer gently for two hours and a half. Serve very hot, in a deep dish or tureen, tripe and onions together.

806. COW HEEL, WITH PARSLEY-SAUCE.

Split the cow heel, wash it, and place it in a stewpan with just enough water to cover it; simmer gently for three hours; chop enough parsley to fill a tablespoon; put it into the stewpan. Mix two tablespoonfuls of baked flour, a teaspoonful of salt, a saltspoonful of pepper, and a teacupful of cold water; pour it in, and stir till it thickens. Boil for ten minutes longer, then serve.

807. LIVER AND BACON.

Cut half a pound of ribs of bacon into thin rashers, and one pound of calf's or sheep's liver into slices the third of an inch thick. Put the bacon (having removed the bones and skin) into a fryingpan, and fry both sides brown; place it round a dish before the fire. Dredge flour on both sides of the liver, fry it slowly till brown (twenty minutes). Place it neatly on the dish. Pour away the fat, dredge about a dessertspoonful of dry flour

into the fryingpan, pour in a gill of boiling water, add a dash of pepper and half a saltspoonful of salt; shake the pan till the gravy thickens and browns; pour it over the liver and serve at once.

808. EGGS AND BACON.

Have some thin rashers of bacon, the part preferred; take off the bones and skin; put them into a fryingpan and fry both sides brown. Break as many eggs as you have rashers, each in a separate cup, and fry one at a time. Pour the egg carefully into the fat, tilt the pan, and with a slice constantly throw the boiling fat over the egg; three minutes will suffice for each egg. Place an egg on each rasher of bacon, and serve very hot.

809. STEWED RABBIT, STUFFED.

Carefully wash the rabbit, and truss it as for roasting. Boil the liver in a pint of water for ten minutes; chop it quite fine; chop three ounces of beef-suet; take one ounce of fine crumbs of bread; mix the liver, suet, and crumbs; add half a saltspoonful of salt, a quarter of a saltspoonful of pepper, a teaspoonful of finely-chopped parsley, a saltspoonful of mixed sweet herbs; mix them together with a teacupful of milk. Put it into the body of the rabbit, and sew it up. Place the rabbit on a dish, put three thin slices of bacon on the back, and put it into a quick oven for a quarter of an hour. Peel and slice one carrot, two onions, one leek, and two ounces of bacon; put them into a stewpan, and fry till browned; stir in a tablespoonful of flour, a saltspoonful of salt, same of pepper and mustard; add a dessertspoonful of vinegar, and the water the liver was boiled in; stir till well mixed. Then lay in the rabbit and bacon, and simmer gently for an hour and a half. Baste the rabbit frequently with the gravy. Place the rabbit on a hot dish; cut the bacon into strips; rub the gravy and vegetables through a fine wire sieve (skim off the fat); pour it over the rabbit, and serve at once with the strips of bacon in the gravy.

810. RABBIT SMOTHERED WITH ONIONS.

Well wash the rabbit, and truss it neatly. Place it in a stewpan, back upwards. Put on each side three moderate-sized onions; pour over a pint of milk and half a pint of water, and

let it simmer gently for an hour and a half. Take out the onions; chop them fine; add a teaspoonful of salt, a saltspoonful of pepper, two tablespoonfuls of *dried* flour, and an ounce of butter. Take out the rabbit, stir in the onions, boil for five minutes. Put in the rabbit again, simmer for five minutes, and serve, placing the rabbit on the dish and onions over it.

811. ROAST GOOSE.

Peel and slice two large onions; put them into a basin, with a teaspoonful of salt, and pour over boiling water, and let them remain two hours; then wash them in cold water, and chop fine. Mix with them a saltspoonful of sage, finely powdered or chopped, a saltspoonful of salt, a saltspoonful of black pepper. Put this stuffing into the body of the goose, hang it before a good fire, and roast for one hour and three-quarters (two hours, *if very large*), basting constantly. Make a gravy as follows:—Fry, in a little good dripping, one onion, sliced, and half a pound of gravy beef, till brown; while frying, dust over the onion a teaspoonful of brown sugar. Put the beef and onion into rather more than a pint of water (and if you have any bones, add them), and stew for two hours and a half. Pour off the dripping, and mix the gravy that has dripped from the goose with the rest, adding a quarter of a saltspoonful of pepper, half a saltspoonful of salt, and two dessert-spoonfuls of baked flour; stir till quite smooth, and strain through a sieve. Place the goose on a very hot dish, pour a little gravy into the dish, and serve the rest in a tureen. Apple sauce must also be sent to table.

812. APPLE SAUCE.

Pare and cut into small pieces six apples; put them into a saucepan, with two tablespoonfuls of moist sugar and one tablespoonful of cold water. Stand it by the side of the fire till the sugar dissolves; then stir over a brisk fire till quite in pulp, and serve.

813. CRANBERRY TART.

Put three pints of cranberries into a pan of cold water, and let them remain twelve hours. Wash them till the salt flavour is quite gone. Put them into a pie-dish, with the juice of a lemon and half a pound of moist sugar. Make a paste with three-

quarters of a pound of dried flour, a tablespoonful of sugar, half a pound of clarified beef dripping, and sufficient water to wet it; knead it till quite smooth; cut off a piece; roll it out a quarter of an inch thick; put it round the edge of the dish; wet it slightly. Roll out the remainder to the size of the dish; cover over; press round with the thumb; trim round the edge with a sharp knife; make a hole in the centre, and bake in a moderate oven for an hour. Serve hot or cold.

NOTE.—Fruit tarts should never be ornamented; and crust made with dripping requires a quarter of an hour (for this size) longer to bake than when made with butter.

814. APPLE TART.

Pare nine or twelve apples, according to size; cut them into quarters, and divide each quarter into two pieces; take out the core. Put the apples into a pie-dish, with half a pound of moist sugar, the grated rind of half a lemon, and two cloves. Make a puff paste as follows:—Mix three-quarters of a pound of well-dried flour with half a saltspoonful of carbonate of soda; make it into a stiff paste with cold water; knead it flat on a slab; put in the centre half a pound of clarified beef dripping (lard, or butter); turn over the sides; roll out the paste four or five times. Put an edge of paste a quarter of an inch thick round the dish; wet it with water; roll out the remainder to the size of the dish; cover over; trim round the edge with a sharp knife; make a hole in the centre, and bake for one hour in a moderately-heated oven.

815. FRUIT TARTS.

Rub three-quarters of a pound of clarified dripping into ten ounces of dry flour; add a teaspoonful of sugar and sufficient cold water to make it into rather a firm paste; roll it out three times. Put a piece of paste the eighth of an inch thick round the rim of the dish; put into the dish three pints of fruit and half a pound of moist sugar; roll out the paste as nearly as possible to the size of the dish; wet the paste edging; put on the cover; press it slightly round the edge with the thumb; trim with a sharp knife; make a hole in the centre, and bake in a moderate oven from an hour to an hour and a quarter, according to the fruit used.

NOTE.—This receipt will serve for all fruit tarts by adding to currants or damsons two ounces of sugar extra. Never put water with the fruit.

816. BAKED APPLE DUMPLINGS.

Pare five or six apples; scoop out the core; fill the vacancy with moist sugar. Make a paste with half a pound of fresh dripping and three-quarters of a pound of flour; divide it into five or six parts; roll out, and cover each apple with paste; press it, so as to make it the same thickness all round; place them in a tin dish, and bake in a moderate oven for three-quarters of an hour.

817. BOILED APPLE DUMPLINGS.

Make the dumplings exactly as directed in the preceding receipt (using suet, if preferred), leaving out the sugar. Tie each in a small cloth, and boil an hour and a quarter. Turn them out carefully, and serve, with small pats of butter on a plate.

818. PLUM PUDDING, PLAIN, WITHOUT EGGS.

Six ounces of flour; four ounces of crumbs of bread; six ounces of raisins, stoned; four ounces of currants, washed and rubbed in a coarse cloth; half a pound of suet, chopped; three tablespoonfuls of treacle; the grated rind and strained juice of a lemon; and half a gill of water. Mix these ingredients well together, grease a basin, put in the pudding, tie a cloth over, put it into boiling water, and boil fast for six hours. Turn out carefully, and serve with loaf sugar sifted over.

819. APPLE PUDDING.

Peel and cut the apples into quarters. Make a paste with three-quarters of a pound of flour, and either six ounces of suet or half a pound of dripping. Line a basin; put in half of the apples, then three ounces of moist sugar, a small piece of lemon-peel, chopped fine, and two cloves; put in the remainder of the apples. Roll out a circular piece of paste; wet the edge; cover over the pudding; tie it over with a cloth, and put it into boiling water; boil for three hours and a half. Loosen the edge of the paste with a knife; turn out the pudding carefully, and serve, with a slice of butter on a plate.

820. RHUBARB PUDDING.

Strip the skin off the rhubarb, and cut it into half-inch lengths. Make a paste with three-quarters of a pound of flour and six

ounces of either dripping or chopped suet. Line a basin; put in half the rhubarb, then a quarter of a pound of moist sugar, and the rest of the rhubarb; cover it closely with a circular piece of paste; press it down at the edge to make it adhere; tie over a cloth; put the pudding into plenty of boiling water, and boil for two hours and a half. Loosen round the top with a knife; turn out carefully, and serve.

821. BLACK CURRANT PUDDING.

Make the paste as directed in the preceding receipt. Use six ounces of sugar and a pint and a half of currants, nicely picked.

NOTE.—Damsons and red currants require six ounces of sugar to a pint and a half of fruit, but a quarter of a pound will be sufficient for cherries or plums.

822. JAM ROLLED PUDDING.

Make a paste with six ounces of finely-chopped suet and three-quarters of a pound of flour; roll it out a quarter of an inch thick; spread it over with half a pound of any kind of jam; wet the edge of the paste all round; roll it up into the form of a bolster; press the edge to make it adhere; tie it in a cloth; put it into a pan of boiling water, without bending it, and boil quickly for an hour and three quarters. Turn out carefully; cut the pudding into six pieces, and serve, the cut side uppermost.

NOTE.—Marmalade, chopped apples, lemon juice, and currants may be used instead of jam for a change.

823. SUET PUDDING.

Chop quite fine six ounces of suet; mix it with half a pound of flour, and two ounces of breadcrumbs; add half a saltspoonful of salt and sufficient cold water to make it into a soft dough. Dip a cloth into boiling water, dredge it with flour, put in the pudding, tie it quite tight, put it into plenty of boiling water, and boil three hours and a half, every now and then raising it from the bottom. Turn it out of the cloth on to a hot dish, and serve.

824. TREACLE PUDDING.

Make a paste with six ounces of dripping and ten ounces of flour; roll it out the third of an inch thick; spread over it half a pound of treacle; wet the edge all round with water; roll up

the pudding into a bolster form. Dip a cloth into boiling water, dredge it with flour, fold it well round the pudding, tie up both ends; lay it in boiling water, without bending, and boil quickly for an hour and three quarters. Take off the cloth carefully, cut the pudding into six pieces, turn the cut side upwards, and serve quite hot.

825. CURRANT DUMPLINGS.

A pound of dry flour, half a pound of well-washed currants, half a pound of beef-suet, finely chopped, half a saltspoonful of salt, and a tablespoonful of moist sugar, mixed with water into a dough; make up into eight or ten dumplings; put them into boiling water, and boil rapidly for three quarters of an hour, stirring them from the bottom constantly. Drain before the fire for five minutes before serving.

NOTE.—If preferred boiled in a cloth, tie each in a separate piece; but in that case it would be better to make a pudding, which would require boiling three hours and a half.

826. CHARLOTTE PUDDING.

Butter a large basin; strew it thickly with moist sugar; cut some thin slices of bread and butter without crust, peel and slice very thin three or four apples; have a pot of marmalade; put a layer of bread into the basin, butter downwards, then marmalade, then apples; continue to do this till the basin is quite full; press it well down; put a plate over, with a weight upon it, and bake in a quick oven for three quarters of an hour for a pint and a half basin, and an hour for a quart. Turn out carefully, and serve hot.

827. APPLE FRITTERS WITHOUT EGGS.

Peel some large apples; cut them into slices a quarter of an inch thick; take out the core. Make a batter with a pint of mild ale and four tablespoonfuls of dried flour; beat it for twenty minutes; dissolve some fresh dripping, dip each piece of apple into the batter, and fry to a pale brown colour. Serve very hot.

828. CURRANT FRITTERS, YORKSHIRE.

Make a batter as in the preceding receipt, or with milk and two eggs; put in three ounces of well-washed currants and one

ounce of sugar, and fry in small fritters. Serve very hot, half a teacupful for each fritter.

829. BUTTERMILK CAKES, OR SWEET SANDWICHES.

Mix one pound of flour with sufficient fresh buttermilk to make it into a stiff paste; roll it out a quarter of an inch thick, and cut it into pieces four inches long and two broad; fry in dripping to a pale brown colour. Put them before the fire to crisp; spread half of them with any kind of jam or marmalade; put the others on the top, so as to form a sandwich, and serve, nicely placed on the dish in a pyramidal form.

830. BOILED BREAD PUDDING.

Put any pieces of bread, crust and crumb, into a cool oven, and dry till hard, but not baked brown; pound them to fine dust; mix half a pound of this powder with a quarter of a pound of finely-chopped suet, five tablespoonfuls of moist sugar, the sixth part of a nutmeg, grated, half a pound of currants or half a pound of sultana raisins; pour over a pint of new milk; beat for ten minutes; then add three well-beaten eggs; beat ten minutes more. Grease a basin, pour in the pudding, and boil in plenty of water for four hours.

Note.—This is a pudding large enough for six persons. Half the quantity will make a nice sized pudding.

831. BAKED BREAD PUDDING, WITH MARMALADE OR JAM.

Put any pieces of bread into a cool oven and dry till hard; pound to a dust. Mix six ounces of this powder with four tablespoonfuls of moist sugar, a quarter of a pound of finely-chopped suet, the eighth part of a nutmeg, grated. Pour over three-quarters of a pint of new milk; beat the mixture for ten minutes; add two well-beaten eggs; continue to beat for a few minutes. Grease a pie-dish, put in a layer of the pudding half an inch thick, on that a layer of either apple or orange marmalade, gooseberry or black currant jam; then a layer of pudding, another of fruit, and filled up with the pudding. Bake in a slow oven for two hours.

832. BAKED BATTER PUDDING, WITH OR WITHOUT FRUIT.

Mix six tablespoonfuls of dried flour with three-quarters of a pint of cold milk till quite smooth; add three-quarters of a pint of boiling milk, with three ounces of moist sugar, and boil ten minutes, stirring all the time. Let it get cold, then add two well-beaten eggs. Grease a pie-dish, pour in the mixture, and bake in a quick oven for half an hour. Currants or raisins may be added, or any kind of fresh fruit; fresh fruit will require an ounce of sugar added. With fruit, an hour will be necessary for baking. This pudding is equally good boiled.

833. FAMILY YORKSHIRE PUDDING.

One egg, a pint and a half of new milk, six tablespoonfuls of dried flour, and a saltspoonful of salt, mixed into a batter, and beaten twenty minutes. Grease a tin pudding-dish, pour in the batter, and bake under any roasting joint, beef being the best. When one side is done, cut it down the centre; then each half into six pieces; turn each piece, that it may become brown. Serve with the meat. An hour and a quarter before a good fire will be required.

NOTE.—The same batter, adding another egg, may be boiled in a basin for an hour and a half; and be served with roast veal.

834. BAKED RICE PUDDING WITHOUT EGGS.

Five tablespoonfuls of well-washed rice, four tablespoonfuls of moist sugar, and a quart of new milk. Butter a pie-dish, put in the ingredients, grate a little nutmeg over the top, and bake in a moderate oven for two hours and three-quarters.

835. BOILED RICE PUDDING.

Wash half a pound of rice; boil it in three pints of water for half an hour; drain off the water. Stir into the rice a quarter of a pound of moist sugar, a quarter of a pint of new milk, and one egg. Press it into a basin, tie it over with a cloth, and boil quickly for an hour.

836. OSWEGO CUSTARD PUDDING.

Mix two large tablespoonfuls of Oswego flour with a gill of cold milk; add a pint and a quarter of boiling milk, two ounces of

moist sugar, the grated rind of a lemon; stir till nearly cold, then add two well-beaten eggs. Butter a dish, pour in the pudding, and bake in a quick oven for twenty minutes, or boil in a basin for half an hour. May be served hot or cold.

837. HASTY PUDDING WITHOUT EGGS.

Put a pint and a half of new milk into a skillet; when it boils, shake in a breakfastcup full of well-baked flour, stirring with a wooden spoon all the time. Boil ten minutes. Turn the pudding on to the dish; make a hole in the centre, and fill it with either treacle or marmalade, and serve.

838. SCOTCH HASTY PUDDING.

Dry before the fire or in the oven a breakfastcup full of Scotch oatmeal; boil a pint and a half of new milk; stir in the oatmeal; boil for a quarter of an hour. Turn the pudding into a dish; make a hole in the centre, and fill it with treacle. Serve very hot.

839. CUSTARD WITHOUT EGGS, WITH FRUIT.

Mix a large tablespoonful of Oswego and two tablespoonfuls of sugar with a little cold milk. Boil a pint of milk with the thin peel of half a lemon and a laurel leaf; let it stand off the fire for ten minutes; take out the peel and leaf, pour the milk over the Oswego, stirring all the time; put it into a saucepan, and boil for two minutes; turn it into a basin and stir it till it is cool. Put half a pound of marmalade, or sweetened summer fruit, into a dish; pour the custard over, and stand it in a cool place till wanted. Sweeten the fruit as follows:—A pint of fine red currants and a pint of fresh raspberries, both nicely picked; put them into a dish with a quarter of a pound of good moist sugar, and a tablespoonful of water, and let them saturate for six hours or longer. Stir them frequently, and use as directed.

840. PANCAKES WITHOUT EGGS.

Mix four tablespoonfuls of dried flour with a pint of mild ale; beat the batter for a quarter of an hour. Dissolve half an ounce of fresh dripping, or lard in a small fryingpan, pour in a fourth part of the batter, and fry both sides a pale brown colour. Place the pancakes one on the other, with a dessertspoonful of moist

sugar sprinkled between. Each pancake requires half an ounce of dripping, and ten minutes to fry.

841. BREAD AND CHEESE PUDDING.

Grate half a pound of cheese (any pieces will do); dry in the oven six ounces of bread, pound it to powder; mix the bread and cheese; add half a saltspoonful of salt, two teaspoonfuls of mustard, two cayenne-spoonfuls of cayenne, one egg, and half a pint of new milk; bake in a moderate oven for one hour.

842. TOASTED CHEESE.

Cut three-quarters of a pound of cheese into thin slices (without rind); season with two teaspoonfuls of fresh-made mustard; spread over in layers and a saltspoonful of black pepper. Put the cheese into a small tin toaster; pour over the top an ounce of dissolved butter; place it before a bright fire for about eighteen minutes. Serve very hot, and with a rack of fresh-made toast, also quite hot.

843. PLAIN SODA CAKE.

Rub three-quarters of a pound of clarified dripping into one pound of dry flour; mix in half a pound of moist sugar, half a pound of well-washed currants, the grated rind of a lemon, and the eighth part of a nutmeg grated. Dissolve a quarter of an ounce of carbonate of soda in three quarters of a pint of warm milk; stir it into the other ingredients till well mixed. Grease a cake-tin, put in the mixture, and bake at once in a well-heated oven for an hour and three-quarters. When done, turn it out of the tin, rest it on the edge of the crust against a basin, so that the evaporation may pass off, otherwise the cake would be heavy.

844. SODA SCONES.

A pound of dried flour, a quarter of an ounce of carbonate of soda mixed with buttermilk (or milk a day old) into a stiff paste; roll it out the third of an inch thick, and cut it with a sharp knife into triangles of three inches; bake over a bright fire on a girdle or a thick iron fryingpan; cut open, and butter. Serve hot.

845. YORKSHIRE BACKSTONE CAKES.

Half a pound of dried flour mixed into a dough with sour cream; roll it into a round cake, and bake over the fire on a backstone or thick iron fryingpan. Cut open and butter with fresh butter, and serve very hot.

846. OAT CAKES.

Half a pound of oatmeal, dried; rub into it an ounce of butter; mix into a stiff paste with cold water; roll out as thin as possible, and bake quite crisp over a bright fire on a girdle. Butter the surface with good butter.

CONDIMENT AND OTHER SAUCES, KETCHUP, AND PICKLES.

(In making all condiment sauces, attention must be paid to the most minute direction. The vessel used must be uncovered throughout the whole process, to let the steam pass off; without this, the sauce will not keep. The same remarks will apply to ketchups and pickles.)

847. TOMATO SAUCE.

(To be made in October.)

The tomatoes must be ripe, and gathered in dry weather. Half a sieve of tomatoes, four Spanish onions, two ounces of shalot, three-quarters of an ounce of garlic, a quarter of an ounce of mace, three-quarters of an ounce of bruised ginger, three drachms of cayenne, a quart of good vinegar, and a quart of strong old ale. Wipe the tomatoes with a soft cloth, and slice them; peel and slice the onions, shalot, and garlic; put them into a *bright* iron pot with the spice and the vinegar; skim and stir frequently, and simmer for two hours. Add the ale; then boil moderately fast for half an hour, or till the sauce thickens. Rub the whole, first through a coarse hair sieve, then through a fine one; put it into *dry* wide-mouthed bottles, and, when cold, cork it tightly, and seal over the top.

NOTE.—The expense of making this sauce is little more than one-third of that of buying it ready-made.

848. MOCK TOMATO SAUCE.

(Made at any time.)

Scrape nine good-sized carrots, cut them into pieces, and divide the red from the yellow part. Put the red part into a saucepan, with a dessertspoonful of moist sugar, a teaspoonful of salt, a tablespoonful of strong vinegar, and a quart of cold water; boil for an hour and three-quarters. Drain off the water, and rub the carrot through a hair sieve; put this pulp into a brass skillet, with half a pint of strong vinegar, the third of a pint of old ale, a sour apple, an onion, four shalots, and two cloves of

garlic, all peeled and cut up, a teaspoonful of fresh-ground ginger, half a saltspoonful of cayenne, a blade of mace, bruised, a saltspoonful of mustard, and a saltspoonful of salt; stir frequently, and simmer for three-quarters of an hour; then rub the whole through a hair sieve; put it into wide mouthed bottles, and, when cold, cork it down. It will keep for a month or six weeks. Many persons have preferred this sauce to the real. It may always be used as a substitute, and can be made when required.

849. PIQUANTE SAUCE.

(To be made in August.)

Half a sieve of large mushrooms and half a sieve of walnuts; put them each into an earthen pan, with one pound of salt, and let them remain for a week; turn them, and bruise them with a wooden spoon, frequently. At the end of the week, press out, and drain off the liquor. Boil them separately till scum ceases to rise, skimming constantly; then mix and measure the liquor, and to each quart add half a saltspoonful of mustard seed, a small blade of mace, four cloves, eight allspice, a saltspoonful of whole pepper, half an ounce of ginger, all slightly bruised, half a saltspoonful of cayenne, an ounce of garlic, an ounce of shalot, and a quart of strong vinegar. Continue to boil and skim for twenty-minutes; then pour the mixture into an earthen pan; when cold, strain and add to each quart a gill of port wine, half a gill of soy, and half a pint of claret. Put it into bottles, cork securely, and seal over the top. To be kept for three months or longer before using.

850. CHUTNEY SAUCE.

One pound of new raisins, stoned, one pound of tamarinds, stoned, three ounces of garlic, peeled (all minced quite fine), three pounds of sour apples, peeled and cored, one pound of coarse brown sugar, two quarts of vinegar, a quarter of a pound of salt, a quarter of an ounce of cayenne, two ounces of ground ginger, three ounces of yellow mustard seed, pounded. Boil the apples in half of the vinegar till in a soft pulp. Boil the sugar in the rest of the vinegar till in a clear syrup. When these are *quite* cold, mix the whole of the ingredients together, and stir well with a wooden spoon. Put the mixture into wide-mouthed

bottles, cork them closely; tie bladder over the corks, and place the bottles in a warm closet near the fire for three weeks; turn the bottles every day. To be kept six months before using. Should be served with curries.

851. ROSE SAUCE.

(For puddings, rice moulds, &c.)

Peel and slice a fine beetroot; put it into a bright saucepan with a pint and a half of water; boil gently for twenty minutes, then add two pounds and a half of loaf sugar, the thin rind and strained juice of a lemon, and half a stick of vanilla. Boil quickly, and skim constantly till the liquor becomes a rich thick syrup of a deep rose colour; then strain. When nearly cold, stir in a gill of French brandy; and when quite cold, bottle and cork it closely. It will keep any length of time, if properly made. The vanilla, if washed in cold water and dried, will serve for a second or third use. The beetroot dredged with pounded loaf sugar, and dried on a wire sieve in a cool oven, may be served as a sweetmeat.

852. MUSHROOM SAUCE.

Peel and trim half a pint of button mushrooms; put them into a saucepan with two ounces of butter, and shake it over the fire till they are slightly browned. Dredge in a tablespoonful of baked flour, add a saltspoonful of salt, half a saltspoonful of white pepper, the eighth part of a nutmeg, grated, and three-quarters of a pint of good stock or gravy. Simmer and skim for a quarter of an hour, stirring frequently. Add the strained juice of a half a lemon and two tablespoonfuls of brown sherry or Marsala. If pickled mushrooms be used, knead the butter, flour and seasoning together, and stir into the stock, then add sixteen mushrooms. Omit the lemon juice and wine.

853. TRUFFLE SAUCE.

Peel the truffles, and cut them into small dice about a quarter of an inch square. Then follow the preceding receipt for the *fresh* mushroom sauce in every respect.

854. MAYONNAISE SAUCE.

Boil nine fresh eggs for ten minutes; when quite cold, pound the yolks in a mortar; add, while pounding, a teaspoonful of dry salt, a teaspoonful of flour of mustard, a grain of cayenne, and the yolks of three raw eggs. When well mixed, stir in, drop by drop, half a pint of Lucca oil, two tablespoonfuls of tarragon vinegar, and four tablespoonfuls of French vinegar. Care must be taken to stir all the time, and always the same way. Cover the mortar and let it stand in a cool place for three hours, or on ice for an hour. The excellence of this sauce depends on the making. It should have the appearance of thick smooth cream. The quantity given is sufficient to dress a mayonnaise for eight or ten persons.

855. TARTAR SAUCE.

This sauce is made in the same way that mayonnaise is, only with this slight difference :—If the same quantity be required, use eight hard yolks and four raw ones, and add, when about to serve, a teaspoonful of finely-chopped chives, green onions, or shalot, with the same quantity of chopped gherkin. It should be very cold.

856. ONION SAUCE.

Peel and wash six onions; put them into a saucepan with plenty of water and a dessertspoonful of salt. Boil (uncovered) till tender—about half an hour. Press out the water, and rub the onions through a sieve. Put them into an enamelled saucepan; add a teaspoonful of lemon juice and half a gill of rich cream. Stir till boiling hot, then serve. Or the onions may be chopped, and an ounce of butter stirred in instead of cream. This way is sometimes preferred.

857. MELTED BUTTER.

Knead three ounces of good butter with a tablespoonful of baked flour, and stir it into half a pint of boiling water. Stir, and boil for ten minutes.

858. WHITE SAUCE.

(Two ways.)

Boil half a pint of new milk with half an inch of mace and two inches of thin peel of a lemon. Beat the yolks of two *fresh* eggs

with a gill of good cream. Strain the milk, and beat it by degrees into the eggs; then put the sauce into an enamelled saucepan, and stir over a gentle heat till it thickens. Serve immediately. Or, knead three ounces of fresh butter with a tablespoonful of baked flour, and stir into half a pint of boiling milk; boil ten minutes; add two tablespoonfuls of cream, and serve.

859. MUSHROOM KETCHUP.

(To be made in August or September.)

A sieve of large mushrooms; put them into an earthen pan, with one pound and a half of dry salt. Stir them, that the salt may be well mixed in. Let them stand for a week; then drain off the liquor by pressing through a hair sieve. To every quart of liquor add three-quarters of an ounce of bruised ginger, a quarter of a nutmeg, bruised, ten cloves, a saltspoonful of allspice, a teaspoonful of whole pepper, six corns of long pepper, a blade of mace, bruised, a *small* onion, a piece of garlic the size of a pea, and two inches of horseradish, cut into small pieces. Put the whole of these ingredients into a bright iron stewpan, and boil slowly, skimming frequently, for two hours. Then boil fast for twenty minutes, skimming constantly. Pour the ketchup into an earthen pan, and when quite cold, strain and bottle it. Cork closely, and keep it two months before using.

860. WALNUT KETCHUP.

(To be made in July.)

Two sieves of green walnuts; put them into an earthen pan, with two pounds of salt. Press and bruise them every day for ten days, when they will be quite black. Drain off the liquor; put it into a bright iron stewpan, and boil till scum ceases to rise, skimming constantly. Measure the liquor; and to every quart add two ounces of anchovies, three-quarters of an ounce of bruised ginger, a quarter of an ounce of whole pepper, a saltspoonful of allspice, ten cloves, a blade of mace, bruised, a teaspoonful of mustard seed, a saltspoonful of celery seed, a piece of garlic as big as a pea, and a gill of good vinegar. Boil moderately fast, and skim for half an hour; then pour it into an earthen pan.

When quite cold, strain and bottle it. Cork closely, and keep it for three months before using.

NOTE.—Ketchup may be made early in October with the husks of ripe nuts, but the flavour is not so good.

861. SUPERLATIVE MIXTURE.

(For gravies, stews, &c.)

An ounce of garlic, six pickled walnuts, and an ounce of anchovies, pounded, a tablespoonful of finely grated horseradish, the grated rind of a lemon, a saltspoonful of cayenne, a teaspoonful of ground ginger, a teaspoonful of yellow mustard seed, and a saltspoonful of celery seed, pounded, the fourth part of a nutmeg, grated, a tablespoonful of curry powder, a quart of mushroom-ketchup, half a pint of soy, the strained juice of three lemons, and a pint of port wine. Mix these ingredients together, bottle the mixture, cork it closely, and place it in a warm closet for three weeks. The longer it is kept, the better. Shake the bottle before using.

862. PICKLED WALNUTS.

(To be made in July.)

Half a sieve of young green walnuts. Boil three pounds of salt in two gallons of water for ten minutes; pour it into an earthen pan, and when cold put in the nuts and let them remain for six days; then pour off the brine and add some fresh, made in the same proportions, and let them stand six days longer. Drain off the brine, and lay the walnuts in the sun till they become black; turn them frequently. Boil a gallon of the best vinegar with an ounce of bruised ginger, six blades of mace, bruised, twenty cloves, half an ounce of whole pepper, three quarters of an ounce of mustard-seed, a clove of garlic, and six shalots. Place the walnuts in large jars; pour the vinegar over, boiling hot; put an equal quantity of the spice into each jar, and when cold tie them down and keep for three months or longer before using.

863. PICKLED ONIONS.

(To be made in August.)

Make a brine by boiling one pound and a half of salt in a gallon of water; put it into an earthen pan to get cold. The onions must be small and the white kind. Rub off the skins

with a coarse cloth, and throw the onions into the brine as they are done. Let them remain for twenty-four hours, then drain, and wipe them quite dry. Put them into wide-mouthed bottles or jars, and cover them with vinegar prepared as follows:—To every quart of *white* wine vinegar add a teaspoonful of white peppercorns, half a saltspoonful of white mustard seed, and a saltspoonful of coriander seed. Boil up slowly; let it simmer for three minutes, and when cold, pour it over the onions. Cork, and tie over with leather. To be kept three weeks or longer before using.

864. PICKLED RED CABBAGE.

(To be made in August or September.)

Trim off all the outside tough leaves and cut out the stalks; pull the cabbages to pieces, and wash and wipe each leaf; cut them up into shreds, lay them on a large sieve, and sprinkle them with salt, about a quarter of a pound to a large cabbage; stir with the hands, so that the salt may be well mixed with the cabbage. The next day, put it into a clean soft cloth, and wipe it quite dry. Put it into jars, and covered with vinegar prepared as follows:—To every quart of vinegar, add three-quarters of an ounce of bruised ginger, three cloves, eight allspice, a teaspoonful of black peppercorns, two long peppers, and a thick slice of boiled beetroot. Boil for three minutes, and pour it over the cabbage. When cold, tie it closely over and keep for six weeks before using.

865. PICKLED BEETROOT AND SPANISH ONIONS.

(To be made in October.)

Bake the beetroot in a moderately heated oven till tender (about two hours); when quite cold, peel, and slice it the sixth of an inch thick. Peel and slice, of the same thickness, an equal quantity of sound Spanish onions. Put them in jars in alternate layers, and cover them with vinegar prepared in the following manner:—To every quart of vinegar add a teaspoonful of salt, a small blade of mace, a quarter of an ounce of whole ginger, eight black peppercorns, two cloves, four allspice, and three grains of cayenne. Boil for three minutes, and when cold pour it over the vegetables. Put an equal quantity of the spice in each jar.

Tie closely over with thick brown paper, and keep for three weeks or longer before using.

866. PICKLED SHALOTS.

(To be made in October or November.)

Prepare the vinegar as directed in the preceding receipt; peel the shalots, put them into jars, cover them with the vinegar, with spice in each jar in equal division. Tie them over, and keep two months before using.

867. PICKLED PEARS.

(To be made in October.)

Twelve large stewing pears, five onions, three pints of good vinegar, a dessertspoonful of salt, a teaspoonful of whole pepper, black, fifteen cloves, twenty allspice, four blades of mace, an ounce of ginger, a teaspoonful of cayenne, a teaspoonful of coriander seed, a teaspoonful of mustard seed, three teaspoonfuls of turmeric, and three cloves of garlic; pull off the stems, and rub the pears with a dry cloth. Peel the onions; put them into a *tin* stewpan with the vinegar and salt, and simmer gently till the pears are tender through, but not broken (about an hour and a half). Take out the pears, and when they are cold peel them, and divide each into eight equal sized pieces; cut out the core. Put the spice and garlic into the vinegar, and boil for ten or twelve minutes; rub the onions through a *fine* sieve; stir them into the vinegar. Boil and skim for ten minutes more; place the pears neatly in pickle jars, and strain the vinegar over. Put the garlic and ginger at the top, and when cold, tie down with bladder.

868. CURRY POWDER.

(An Indian receipt.)

One ounce of poppy seed, one ounce of coriander seed, one ounce of turmeric, half an ounce of ginger, a quarter of an ounce of red chillies, eight grains of mustard seed, half a drachm of cinnamon, all pounded to a fine powder. Put it into a bottle and keep it closely corked.

869. MIXED SWEET HERBS.

Dry the following herbs:—Marjoram, thyme, lemon thyme, basil, winter savory, chervil, tarragon and parsley; rub them separately into fine powder, and sift them through a fine strainer. Mix in the following proportions:—Two ounces of marjoram, one ounce of thyme, one ounce of lemon thyme, one ounce of basil, one ounce of savory, two ounces of chervil, half an ounce of tarragon, and two ounces of parsley. Put the powder into a wide-mouthed bottle, and keep it closely corked.

870. MIXED SPICE.

Two nutmegs, grated, twelve cloves, a quarter of an ounce of mace, twenty-five allspice, all pounded, three ounces of white pepper, a saltspoonful of cayenne, and the dry rinds of three lemons, grated. To be kept in a corked bottle. To be used for stuffing or any savoury seasoning.

PRESERVES.

Every kind of preserve should be made in a copper or brass preserving-pan (uncovered). It must be scrupulously clean and bright inside. The pots or bottles must be sound, and perfectly clean and dry. Pots should be filled within a quarter of an inch of the top; and bottles, just above the shoulder. The following day, they must be closely covered with strong cap paper,* which must be made to adhere round the edge, and then brushed over with the white of egg, so as to exclude the air. Each pot should be written upon, to show its contents and date of making. Fruit for jellies and jams must be quite ripe, fresh, and gathered in dry weather. The proportions are given in each receipt; if they be used, and the directions strictly followed, the preserves cannot fail to be good, and the cost is something less than half that paid for those bought ready made. It may be well to know that the weight is reduced about one-third in making, and also that pots sold as 'pound pots' only hold thirteen ounces, and 'half pound pots,' seven ounces.

871. BLACK CURRANT JELLY.

Make this jelly as directed in the following receipt, only boiling it ten minutes longer.

872. RED CURRANT JELLY.

Press out the juice from the currants, and strain it. Take the same weight of loaf sugar as of juice (three-quarters of a pint weighs one pound). Put the juice into a preserving-pan; boil up, skim, and then put in the sugar; stir with a wooden spoon till it dissolves; skim constantly, and boil moderately fast for fifty minutes. Pour the jelly into pots, and the next day, cover them with cap paper, and brush that over with the white of egg. Two quarts of juice and five pounds of sugar will make sufficient jelly to fill twenty-four pots, six of each of the four first sizes.

* The thin kind of whitey-brown paper is called cap paper.

873. WHITE CURRANT JELLY.

Follow the preceding receipt, only boiling VERY fast all the time, in order to make the jelly quite bright. The quantity will be less in consequence.

874. MIXED FRUIT JELLY.

Equal quantities of the juice of sweet oranges and grapes, with half the quantity of juice of lemons. To every pound of juice allow eighteen ounces of loaf sugar. Put the whole into a preserving-pan, and stir with a wooden spoon till the sugar is dissolved; skim constantly, and boil fast for one hour. Pour the jelly into small fluted moulds, and the next day tie them down. To be served at dessert.

875. MOUNTAIN ASH-BERRY JELLY.

The fruit must be picked when quite red, and before it is touched by frost. Wash it in plenty of water; then put it into a preserving-pan, with sufficient water to cover it; boil gently, and skim carefully, till the water becomes red and bitter, and the fruit is quite soft; strain without breaking the fruit. To every three-quarters of a pint of liquor add one pound of loaf sugar, and boil *fast*, skimming constantly, for nearly an hour. Pour it into pots, and the next day tie it closely over. Served with venison or moor mutton.

876. MEDLER JELLY.

Put the medlers (which must be quite ripe) into a preserving-pan, with sufficient water to cover them, and simmer till in a pulp; then strain through a jelly bag. To every pint of liquor add one pound of loaf sugar; boil fast, skimming frequently, for an hour. Pour the jelly into ornamental earthen moulds or glasses, and the next day tie them down This jelly is served at dessert.

877. APPLE JELLY.

Peel, core, and quarter sound juicy apples; put them into a *large* jar, with the thin rind of a lemon, four cloves, two inches of cinnamon, and a pint of water; tie the jar closely over, and bake in a moderate oven for an hour and a half. Strain off the

juice without pressing the apples. To three-quarters of a pint of juice add one pound of loaf sugar and a tablespoonful of strained lemon juice; put it into a skillet, and boil *fast*, skimming frequently for forty-five minutes. Pour it into small earthen moulds or glasses, and the next day tie them down with paper, varnished over with the white of egg. The apples will make jam.

878. APPLE JAM.

To each pound of apple pulp add the strained juice of a lemon, the grated rind of half a Seville orange, and three-quarters of a pound of loaf sugar, in powder; stir, and simmer for fifteen minutes. Put the jam into pots, and the following day tie them down.

879. RHUBARB JAM.

Pull off the skin, and cut up into half-inch pieces five pounds of fresh young rhubarb; put it into a preserving-pan, with five pounds of loaf sugar, the strained juice of two lemons, and twelve bitter almonds, blanched and chopped; boil up slowly, stirring constantly; skim; then boil rather fast for three-quarters of an hour, skimming as long as scum rises. Put the jam into pots, and the following day tie them over with cap paper. The quantities mentioned will make jam enough to fill seven 'pound pots.'

880. STRAWBERRY JAM.

Make this jam as directed in the following receipt, substituting white currant juice for red, and strawberries for raspberries.

881. RASPBERRY JAM.

Pick four pounds of fresh-gathered raspberries; press out the juice of three pints of ripe red currants, and strain it into a preserving-pan; put in the raspberries; boil up; skim; then stir in four pounds of loaf sugar, stir, and skim frequently, and boil moderately fast for thirty-five minutes. Put the jam into pots (the quantities given will make six 'pound pots'), and the next day tie it over with thick cap paper, and brush that over with the white of egg.

882. GREENGAGE JAM.

The following receipt may be taken for greengage, magnum bonum, or Orleans plums, only putting into the jam half the kernels instead of all.

883. APRICOT JAM.

Peel, stone, and quarter *ripe* apricots; break the stones and blanch the kernels. Put them into a preserving pan with the same weight of loaf sugar; place the pan over a gentle heat till the sugar is dissolved; then boil up and skim; boil moderately fast, and skim constantly for three quarters of an hour. Put the jam into pots, and the next day tie it down.

884. PEACH JAM.

Follow the preceding receipt.

885. RIPE GOOSEBERRY JAM.

The following receipt may be adhered to in every way.

886. DAMSON JAM.

The damsons must be ripe and fresh gathered. Rub off the bloom, and pick out the stems, and any of the fruit that may be bad. Take equal weights of loaf sugar and fruit, put them into a preserving pan; place it over a gentle heat till the sugar is dissolved; stir and skim constantly; simmer for one hour; then rub the jam through a coarse wire sieve. Put it into pots, and the next day tie it down. Eight quarts of damsons and ten pounds of sugar will make eleven pound pots of jam. Moist sugar may be used, one pound to a quart of fruit; and it need not be rubbed through a sieve, if for common use. The same quantity will thus make fifteen pound pots of jam.

887. BLACK CURRANT JAM.

The preceding receipt may be followed in every respect.

888. PRESERVED CHERRIES.

Morella cherries are the best for preserving; they must be ripe and fresh gathered. Wipe them with a clean cloth; pull out the

stems and the stones, without breaking the cherries. Put six pounds, thus prepared, into a preserving-pan, with half a pint of red currant juice and a quarter of a pint of raspberry juice, and seven pounds of loaf sugar; boil up slowly, skim carefully, then boil *rather fast* for fifty minutes, skimming very carefully, whenever scum rises. Put the preserve into pots, and the next day tie them over with paper or bladder.

NOTE.—The quantity given will make ten half-pound pots.

889. PRESERVED GREEN GOOSEBERRIES.

The gooseberries should be almost of full size, but not ripe. Pick them, and rub them in a clean coarse cloth; to four quarts of gooseberries add four pounds of loaf sugar and the strained juice of three lemons. Put the whole into a preserving-pan, and let it stand by a gentle heat till the sugar is dissolved, then let it boil up slowly; skim constantly, and simmer very gently for an hour and a quarter. Care must be taken not to let the fruit break. Put the preserve into pots, and the following day tie them over with strong cap paper, and brush that over with the white of egg.

890. PRESERVED DAMSONS.

The damsons must be ripe and fresh-gathered. Rub off the bloom, pick off the stems, and leave out those that may be bad (six quarts). Put them into a preserving-pan with sufficient cold water to immerse them; boil up quickly; then add two tablespoonfuls of vinegar and a teaspoonful of salt. Put the pan off the fire, cover it with a cloth, and let it stand for a quarter of an hour; then wash them in cold water, changing it often, till they are quite cold; drain on a cloth. Put eight pounds of loaf sugar into the pan with a pint of cold water, boil up, and skim; boil fast for ten minutes; then put in the damsons, and simmer as gently as possible for three quarters of an hour, skimming constantly. Care must be taken not to break the skin. Put the fruit in jars. Boil the syrup quickly for five minutes, pour it over the fruit, and the next day tie the jars over with cap paper, and brush that over with the white of egg. Any kind of black plums may be preserved in this way. A quarter of an hour longer must be allowed for larger fruit.

891. PRESERVED APRICOTS.

The following receipt in every way may be adhered to.

892. PRESERVED PEACHES, WHOLE.

The peaches must be sound and not over-ripe. Wipe off the bloom, and throw them into a preserving-pan more than half filled with boiling water. Cover it with a cloth, and let it stand where it will keep hot, but not boil, for an hour. Then take them out, and put them into cold water. When they are cold, take off the peel, open the ends sufficiently to extract the stones, break the stones, and blanch the kernels. Weigh the peaches, and take the same weight of loaf sugar. Put the sugar into a preserving-pan, with sufficient water to moisten it, and boil till it is in syrup. Put in the peaches and kernels, and let them boil up for five minutes; then put them into a dish, and pour the syrup over them. Cover the dish with a sheet of paper, and let it remain till the next day. Drain off the syrup, boil it for three minutes, and pour it over the peaches. Do this every day for a week. The last time, put in the peaches, and boil fast for ten minutes. Put them carefully into pots, pour the syrup over, and put part of the kernels in each pot, and the next day tie them down.

893. PRESERVED NECTARINES.

Follow the preceding receipt, except that the peel may be left on.

894. PRESERVED PINE-APPLE.

The pines must be ripe and perfectly sound. Cut off the rough yellow outside skin as thin as possible; then pare them thickly enough to take out all the eyes; cut them into slices half an inch thick; then weigh, and to each pound of pine allow fourteen ounces of loaf sugar and half a gill of cold water. Put the thick parings into a piece of coarse muslin, and press out the juice. Put the sugar, the juice, and the water into a preserving-pan, and stir over a slow heat till it boils and the sugar is dissolved; then boil up quickly, and skim; put in the fruit, and boil gently for twenty minutes, skimming constantly. Lay the fruit in a deep dish or basin, pour the syrup over, and let it stand for two days. Put it again into the preserving-pan, and boil slowly

for a quarter of an hour, skimming if necessary. Lay it in the dish, and the next day put it into pots, and tie down.

NOTE.—The parings (not the outside) may be put into rum or brandy with half a pound of loaf sugar to one pound of parings, and kept for flavouring jellies, creams, or punch.

895. PRESERVED MELON.

The melons must be perfectly sound and not over-ripe. Pare and quarter them, and, if large, cut each quarter into two; take out the pulp; place it on a sieve, with a basin under, to receive the juice from it. Weigh the melon, and put it into an earthen pan; cover it with cold water, with salt and vinegar in it (a teaspoonful of salt and a dessertspoonful of French vinegar to three pints of water; let it remain in this pickle for twenty-six hours; then wash and drain it. Take the same weight of loaf sugar as of fruit; put it into a skillet with the juice from the pulp, and boil, skimming carefully, till it becomes a bright syrup. Put the melon into the syrup when cold; boil up slowly, skim, then simmer gently for a quarter of an hour. Put the melon carefully into a basin; pour the syrup over it, and let it remain for three days; each day drain off the syrup; boil it fast for three minutes; then pour it over the melon. The last time of boiling up the syrup, add one ounce of ginger, slightly bruised. Put the melon into a jar, pour the syrup over, and place the ginger on the top; the next day, tie it closely down.

NOTE.—Cucumbers may be preserved in this way and are excellent.

896. PRESERVED SIBERIAN CRAB APPLES.

Wipe the apples without breaking the skin, and prick each through three or four times with a fine needle; weigh them, and to every pound allow a pound of loaf sugar, two tablespoonfuls of gin, and the strained juice of half a lemon. Put the sugar, gin, and lemon-juice into a preserving-pan, and boil and skim till in a bright syrup; then put in the fruit, and simmer very gently till the skin is slightly cracked. Drain the fruit, and put it carefully into jars. Boil the syrup quickly for ten minutes, and when nearly cold, pour it over the fruit; the next day, tie the jars over with cap paper.

897. PRESERVED BEETROOT.

This preserve will be found very useful to cut up for garnish, and for colouring jellies, creams, and sauces. It is also very nice as a sweetmeat: it should be cut into small balls when so served. Wash and peel six well-shaped beetroots; put them into a skillet with a pint and a half of cold water; boil up, skim, then simmer for twenty minutes; add the thin rind of four lemons, the strained juice of six, an inch of vanilla, an inch of cinnamon, four cloves, and four pounds of loaf sugar; boil rather fast, and skim, till the beetroot is quite tender (about an hour). Place the beetroot in a jar; boil the syrup very fast, till it becomes rich and thick, then strain it over, and the next day tie it down.

NOTE.—Whenever cherry juice may be used, this may be substituted successfully.

898. ORANGE MARMALADE.

Four dozen of Seville oranges, three dozen of St. Michael, and one dozen of fine lemons; wipe them all with a clean cloth. Peel the oranges with a very sharp knife, only taking off the yellow part; put that into cold water, and boil till it is tender. Grate the peel of the lemons; take the white peel and pith off all the fruit; cut it into quarters, and take out the pips; strain out the juice; strain the peel, and cut it into shreds; put the pulp out of which the juice was extracted into the water the peel was boiled in, and boil till it is tender, then rub it through a fine sieve. Mix the shredded and grated peel, the pulp, and juice, and weigh out the same weight of loaf sugar. Put the whole into a preserving-pan, stir with a wooden spoon till the sugar dissolves, then skim, and boil till it becomes a rich marmalade (about an hour). Put the marmalade into pots, and the following day tie it over with cap paper, and brush that over with the white of egg.

899. DAMSON CHEESE.

The damsons must be quite ripe and fresh gathered. Rub off the bloom and pick off the stems; take the same weight of loaf sugar as of fruit, put both into a preserving-pan, and place it over a slow fire; stir frequently till it boils; skim constantly, and simmer for an hour and a half; then rub the fruit through a hair sieve. Put it into small moulds, and the next day tie them over.

900. BLACK CURRANT CHEESE.

Follow the preceding receipt.

901. CANDIED OR FROSTED CURRANTS.

Put two pounds of loaf sugar and half a gill of water into a skillet; boil up, skim, then boil rather fast for half an hour. Have about three pounds of fine ripe currants, red and white, in large bunches; dip each bunch twice into brandy (a gill), and then into the clarified sugar, while hot, but not boiling; do this a second time, then sift loaf sugar over them. Place them on a sieve in a dry warm place or in the sun, and let them remain till dry. They keep best in a paper box.

902. DRIED OR CANDIED FRUIT.

Greengages, Orleans plums, apricots, or peaches may be preserved as follows:—The fruit must be quite ripe and sound. Wipe off the bloom, cut them in half, and take out the stones. Have the same weight of loaf sugar as of fruit; put it into a preserving-pan, with half a gill of water to each pound; boil and skim for a quarter of an hour. Dip the fruit into brandy twice; put it into the syrup, and let it come slowly to the boil. Turn it carefully into a pan; pour the syrup over, and let it stand till the next day; then pour off the syrup; boil it quickly for five minutes, and pour it over the fruit while boiling hot. Do this every day for a week; the last time boil it ten minutes. Put in the fruit, and boil ten minutes more; when cold, lay the fruit on a hair sieve, dredge it over with pounded loaf sugar, and place it in a slack oven till the fruit is dry. Should be kept in a paper box, with strips of soft writing paper placed round each plum. Pears and cherries may also be preserved in the same way. Cherries only require three days, and *two minutes*' boiling on the last day.

903. ORANGE AND LEMON RINGS.

Cut Seville oranges and fine lemons into slices the sixth of an inch thick, then with a sharp-pointed knife cut out the pulp, leaving a very thin coating of the white pith on the peel; soak these rings for twenty-four hours in cold water, slightly flavoured with salt; wash them and boil them in sufficient water to let

them float in, till quite tender; drain, and when cold, dip them into brandy. Dissolve (slightly) loaf sugar with the water the rings were boiled in; boil, and skim, till it becomes a rich thick syrup; dip each ring in twice, and place them on a wire sieve to dry. Boil up the syrup, and dip the rings in while hot, but not boiling; do this twice a day till they become candied—one pound of loaf sugar for one dozen of oranges. The sugar that is left may be put into rum, and kept for flavouring puddings. Candied rings should be made at the same time as jelly or punch, when the fruit would be available.

904. PRESERVED CHESTNUTS.

Take off the shell and skin of some fine chestnuts; throw them into cold water to blanch; then boil them slowly in plenty of water for ten minutes; drain; take the same weight of loaf sugar as chestnuts; put it into an enamelled saucepan, with half a gill of water to every pound; boil and skim till in a bright syrup; put in the nuts and boil for ten minutes; put them into a basin, pour the syrup over, and let them remain for twenty-four hours. Pour off the syrup, boil it for five minutes, pour it again over the nuts, and let them remain till the following day. Then boil the syrup fast for ten minutes; put the nuts in carefully; boil ten minutes more; skim; then put them into jars, and when cold, tie them over.

905. COCOA-NUT CANDY.

Grate the cocoa-nuts; strain the milk; take the same weight of loaf sugar as cocoa-nut; put it into an enamelled saucepan with the milk; boil and skim; then put in the cocoa-nut, and stir till it becomes a paste; turn it on to a dish, and when cold, cut it into square pieces. Should be kept in a wooden box.

906. NORMANDY PIPPINS.

Nine pippins will make a nice little dish; let them be all of the same size. Wash them; put them into a brass skillet with sufficient cold water to cover them, boil up and simmer for a quarter of an hour; drain on a sieve, and let them get cold. Cut off the thin yellow peel of one lemon, half of a Seville orange, and one sweet orange; express and strain the juice. Wipe out

the skillet, put in the pippins, the juice, the peel, three cloves, three allspice, an inch of cinnamon, six ounces of loaf sugar, a gill of Marsala, and a gill of water. Simmer very gently, and skim often, till the pippins are *tender*, but not soft and pulpy. Take them out, put them in a pie-dish, boil the syrup till it thickens slightly, then strain it over the pippins. When quite cold serve. They should be of a rich dark brown colour *through*.

907. STEWED APPLES.

Dessert apples should be used; pare them neatly with a sharp knife, and scoop out the core; put them into a skillet, with half their weight of loaf sugar, one clove, an inch of cinnamon, the thin rind of half a lemon, and the strained juice, and three tablespoonfuls of cold water to every pound of apples; simmer very slowly, and skim frequently, till they are tender (about an hour and a quarter). Take them out carefully; place them neatly on a glass dish; boil the syrup quickly for ten minutes, and when nearly cold, strain it over the apples. To be served cold at dessert. A pint of whipped cream or Devonshire cream poured over the apples makes it a pretty dish for dinner or supper.

908. WHISKEY APPLES.

American pippins are the best, but any sweet, sound apples may be used. Peel them neatly, scoop out the core with a narrow sharp-pointed knife. To every pound of apples allow three-quarters of a pound of loaf sugar, the thin rind and strained juice of a lemon, two inches of cinnamon, two cloves, half an inch of bruised ginger, half a gill of whisky, and half an inch of stick vanilla. Put the whole into a skillet, place it over a slow heat, and simmer gently for an hour and a half. Turn the apples frequently with a silver spoon, and skim often. If carefully attended to, the apples become quite transparent, and will keep for more than a year; place them in large glazed jars; boil the syrup for five minutes; strain it over the apples, and when cold, tie them down. To be served at dessert.

909. STEWED PEARS.

The large hard pears are the best for this purpose. Put them into a *tin* stewpan with sufficient cold water to cover them, and

boil slowly till they begin to feel soft. Take them out; put them into cold water for a few minutes. Take off the skin neatly; split the pears, and scoop out the core. To each pound of pears allow six ounces of loaf sugar, two cloves, an inch of cinnamon, the thin rind of half a lemon, and half a gill of claret or port wine. Put the whole of the ingredients into a *tin* stewpan, and simmer very gently till the pears are quite tender; stir them frequently, and skim with a *pewter* spoon. Take out the pears; boil the syrup quickly for ten minutes; strain it over the pears, and when quite cold, serve them at dessert.

NOTE.—Wine is not indispensable, they are very good done in water, but better with wine.

910. ORANGES IN SYRUP.

Peel the oranges; then, with a small sharp knife, remove every particle of the white skin; be careful not to prick the transparent skin so as to let the juice escape, and spoil the shape of the orange. For eight oranges, boil one pound of loaf sugar in half a gill of water; when quite bright, add a wineglassful of rum; put the oranges into a pie-dish that will just contain them; pour the syrup over, and let them remain till cold; then turn the oranges, boil up the syrup, pour it over again, and let them remain till wanted. They are better made the previous day. Served at dessert.

NOTE.—If the oranges are *unripe* half a pound of sugar extra must be used, and the oranges must be simmered in the syrup for ten minutes.

911. ORANGE SALAD.

Wipe the oranges with a clean cloth; cut them into neat slices the sixth of an inch thick. For nine oranges have ready, one pound of finely-pounded loaf sugar, a wineglassful of Madeira or rich sherry, a wineglassful of brandy, and a wineglassful of whiskey or rum. Lay the oranges and sugar in layers; pour the wine and spirit over, and let it stand for six hours before serving. Baste the oranges frequently with the syrup, and use a silver spoon. Serve at dessert.

912. SUMMER FRUIT SALAD.

The fruit must be fine, quite ripe and fresh gathered. Strip off the stems. Mix in equal quantities red currants and rasp-

berries, or white currants and strawberries. To every pint of fruit add three tablespoonfuls of sifted sugar, a dessertspoonful of sherry, and a dessertspoonful of cold water. Stir frequently, with a silver spoon, and let it remain to saturate for six hours or longer. Serve either at dessert or instead of tart.

913. BLACK CURRANT VINEGAR.

The currants must be quite ripe, and gathered in dry weather. Express the juice, and to every pint add a pint of good vinegar and three-quarters of a pound of honey; put the whole into a skillet and boil, skimming and stirring with a wooden spoon for three-quarters of an hour. When cold, put it into bottles; leave them uncorked and in a warm cupboard for ten days; then cork and seal. Excellent as a gargle.

914. RASPBERRY VINEGAR.

Put five pounds of ripe raspberries into a jar with four quarts of good vinegar; tie it over with a piece of muslin, and let it stand for a week; stir it with a wooden spoon every day. At the end of a week strain it through a fine sieve, and to every pint add one pound of loaf sugar; boil and skim for three-quarters of an hour. When cold, bottle, cork, and seal it.

915. MULBERRY VINEGAR.

The preceding receipt may be followed exactly.

PUNCH, LIQUEURS, ETC.

916. TURTLE PUNCH.

Follow the directions given for milk punch, omitting the spice and the milk, and substituting a quart of green tea, made thus: —Put two ounces of fine gunpowder tea into a jug, pour a quart of boiling water over it, cover the jug, and let it stand ten minutes; then strain. This punch also improves by keeping.

917. MILK PUNCH.

Have ready the following ingredients, and proceed as directed: —Three pounds of loaf sugar, sixteen fine lemons, four Seville oranges, three bottles of old rum, one bottle of French brandy, one bottle of old Madeira, three quarts of boiling water, half a drachm of grated nutmeg, four inches of cinnamon, and three pints of new milk; rub the sugar on the lemon and oranges to extract the essence from the peel; squeeze the fruit and strain the juice. Put the sugar and the juice into an earthen pan, and pour the *boiling* water over it. Take a quart jug in each hand; dip out the liquid, and pour it back rapidly, holding the jugs as high as possible; do this for twenty minutes; then add the spirit and wine, a bottle at a time, and continue the mixing process till the punch has a smooth soft flavour, which will take about three-quarters of an hour; boil the spice in the milk; pour it into the punch; stir it *once* quickly; then cover the pan with an earthen lid, with a thick cloth over that, and let it remain undisturbed for eight hours. Strain it twice through flannel, or three times, if it is not bright; put it into bottles, and cork it securely. Improves by keeping.

918. PINE-APPLE PUNCH.

Follow the preceding receipt for milk punch, substituting one pound of ripe pine-apple (cut into very thin slices) for the oranges, and a quart of rice water (made as follows) for the milk; boil half a pound of the best rice, in two quarts of water till it is quite soft and pulpy; then strain the water through a fine sieve.

919. HOT PUNCH.

A pint of rum, a wineglassful of brandy, a tablespoonful of noyeau, six ounces of loaf sugar, three lemons, and a pint and a half of boiling water; rub the sugar on the lemons to extract the essence; squeeze out and strain the juice; put the sugar and juice into a bowl with the *boiling* water; stir rapidly till the sugar is dissolved, then add the spirit; stir till well mixed.

920. WHISKEY PUNCH.

Follow the preceding receipt, using a pint of whiskey only, instead of the three spirits mentioned.

921. BISHOP.

Bishop is made either with claret or port; two bottles of wine, three Seville and three Tangerine oranges, ten ounces of loaf sugar, six cloves, a quarter of a nutmeg, two inches of cinnamon, and four allspice; put the oranges into a quick oven, and let them remain till the skin is crisp; put the other ingredients into the wine, and make it boiling hot. Put the oranges into a large china bowl; pour the wine over, and send to table immediately.

922. MULLED CLARET OR PORT.

A bottle of wine, five ounces of loaf sugar, three cloves, and the sixth part of a nutmeg, grated. Put these ingredients into a bright tin pot with a lid; place it over a gentle heat till nearly boiling; turn it into a hot silver jug with a lid, and send it to table.

923. NEGUS.

To a pint of wine, red or white, allow a pint of boiling water, three ounces of loaf sugar, one lemon, and the fourth part of a nutmeg, grated; rub the sugar on the peel of the lemon; squeeze out and strain the juice; then mix all the ingredients together. Good, hot or cold.

924. CURAÇÂO.

To make half a gallon, have ready the following ingredients:—Five Seville and six Tangerine oranges, two lemons, one pound and a half of fine sugarcandy, in powder, and three pints

and a quarter of French brandy. Peel the oranges and lemons with a sharp knife, only taking off the yellow part; squeeze out the juice, and strain it through muslin; put the peel, juice, sugarcandy and brandy into a half gallon spirit jar; cork it closely, and let it remain for three weeks; shake the bottle frequently; strain, and put it into long-necked glass bottles, cork securely, and keep it a year or longer before using.

925. ORANGE GIN.

Follow the preceding receipt, omitting the Tangerine oranges, using gin instead of brandy, and barley sugar instead of sugar-candy.

926. BLACK CURRANT GIN, CASSIS.

The currants must be quite ripe and fresh gathered. Strip off the stalks. To a quart of currants allow one pound of sugar-candy, two cloves, and a pint and a half of gin; put them into a stone spirit jar; cork closely and keep for a year or longer before using. For the first six weeks, shake the bottle frequently; when required, pour it off carefully, that it may be quite bright.

927. RASPBERRY GIN.

Follow the preceding receipt, allowing only half the quantity of sugar.

928. PEACHES IN BRANDY.

(To be made in August or September.)

The peaches must be sound and not quite ripe. Rub off the bloom with a coarse cloth, and prick each twice round with a darning-needle, and through to the stone. Have a preserving-pan half full of boiling water; throw in the peaches, and let them simmer gently till tender (about an hour and three-quarters;) then put them into cold water. Change the water constantly till they are cold; drain, and take off the skin carefully. Weigh the fruit, and to every pound allow ten ounces of loaf sugar and half a gill of water; put the sugar and water into a skillet, and boil and skim till it becomes a clear syrup; pour it over the peaches, and let them remain for twenty-four hours; then place the peaches carefully in glass jars. Add to every pint of syrup

a pint and a half of good French brandy; mix it well, and fill up the jars. The fruit should be more than an inch below the shoulder of the jar. Put in tight-fitting bungs, and seal the tops over securely. Keep for nine months or longer before using.

929. APRICOTS IN BRANDY.

(To be made in July.)

Follow the preceding receipt in every respect.

930. CHERRY BRANDY.

(To be made in July and August.)

Morella cherries; wipe them with a soft cloth, clip the stalks, leaving them half an inch long. To every pound of cherries add ten ounces of pounded sugarcandy. Put them into wide mouthed bottles, fill up with French brandy, cork securely, and seal over the top. To be kept nine months or longer before using.

931. CHERRY CORDIAL.

(To be made in June or July.)

Black cherries. Pull out the stalks. To every pound of cherries add twelve ounces of pounded loaf sugar; put them into wide mouthed bottles, and fill up with rum, brandy, and gin, in equal quantities; put into each bottle two cloves, a quarter of an inch of vanilla, and an inch of cinnamon; cork and seal securely. To be kept one year or longer, and strained when required.

932. SHERRY COBBLER.

A tumblerful of Wenham Lake ice, pounded, a tumblerful of fresh strawberries or raspberries, a large wineglassful of Curaçâo, six ounces of finely-pounded loaf sugar, and a pint of fine old sherry; put these ingredients into a glass mug; stir for eight minutes, then it is ready for use. Imbibe it through straws or small glass tubes.

933. GINGER BEER.

Three pounds and a half of loaf sugar, six ounces of bruised ginger, two ounces of cream of tartar, the thin rind and strained juice of four lemons, and two gallons of water; boil the ginger,

sugar, and lemon-peel in the water till the sugar is dissolved, then pour it into an earthen pan; put in the cream of tartar and lemon juice, and let it stand for twenty-four hours; then add a tablespoonful of good yeast; let it stand twenty-four hours longer, then bottle and cork securely; strain before bottling. It will be ready for use in a week.

A FEW THINGS WORTH KNOWING.

934. MEDICINAL STORES.

Every house should contain suitable medicines to administer in cases of sudden illness, accidents, colds, or slight ailments. To those who have not a medicine-chest, the following list may be useful. They should be kept in a cupboard or box, easy of access.

Prepared chalk
Oil of peppermint
Laudanum
Opiate and aromatic confections
Tincture of rhubarb
Dr. Collis Brown's chlorodyne
Dr. Gregory's powder
Turkish rhubarb
Calcined magnesia
Epsom salts—Senna
Flour of sulphur
Cream of tartar
Cold-drawn castor oil
Antibilious pills
Seidlitz powders
Carbonate of soda
Carbonate of potass
Sal-volatile
Camphor julep
Sweet spirit of nitre
Essence of ginger
Bitters
Brandy
Dr. Davis's Calorific and shield
Friar's balsam
Opium plaister
Eye lotion (*see* receipt)
Camomile flowers
Liquid blisters and a camel's-hair brush
Spermaceti ointment
Cold cream
Glycerine and rose water
Adhesive plaister
Court plaister
Caustic—Iodine
Compound camphor liniment
Olive oil
Tincture of Arnica, tincture of Calendula—both to be had, with directions for use, of G. Clayton, 315 Regent Street, and — Walker, 71 Grosvenor Street, Homœopathic Chemists.
Condy's Toilet and Disinfecting Fluids—Directions for use on the bottles.
Bandages, lint, linen rag, medicated cotton, oil silk, spongio piline, scissors, ivory knife, syringes, &c.

935. HEALTH.

A morning bath and daily exercise are proved to be promoters of health. When a bath cannot be obtained, a good substitute

is to rub the body with wet towels, and then with dry coarse ones, till the skin glows. A glass of cold water drunk immediately after the bath will be found beneficial.

936. BATHING.

Hot or cold baths should not be taken till three hours, or longer, after a meal.

937. MUSTARD PLAISTER.

Mix the mustard with cold water, and knead it to the consistency of putty. Spread it, the eighth of an inch thick, upon brown paper; warm it before the fire, and apply to the part affected. This plaister will be found more effectual than when made with hot water. If the skin is very sensitive, brush the surface of the plaister over slightly with salad oil.

938. CAMPHOR JULEP.

Put an ounce of camphor into a quart bottle, fill it with cold *boiled* water, cork it closely, and let it remain twenty-four hours; then strain, and keep it for use. A wineglassful is a dose.

939. FAINTING FITS.

If fainting be caused by an over-heated room or excitement, administer quickly a wineglassful of camphor julep, with a teaspoonful of sal-volatile in it, and let the patient recline on the back. If from debility, a large glass of sherry and a reclining position. If from disease of the heart, half a tumbler of rather strong brandy and water *cold*, and an upright sitting position.

940. SUDDEN LOSS OF SPEECH OR PARALYSIS.

Put the patient's feet, up to the middle of the calf, into hot water, with a handful of mustard in it, and keep them in for eighteen or twenty minutes. If hot water is not at hand, place a mustard plaister on the lower part of the calf of both legs (*see* the receipt). By this time, it is presumed a doctor will have arrived. These directions are only given to arrest the progress of the disease till other remedies can be obtained.

941. SPRAINS, WRENCHES, BRUISES, ETC.

Immediately after the accident, apply to the injured part a rag wetted with a lotion made with four-fifths of cold water and one-fifth of tincture of Arnica, and keep the rag wet for an hour. If a sprain, after the application of the lotion, the injured joint should be bound up, and placed in an easy position by a sling or a chair. Remove the bandage night and morning, and rub the *joint* gently with the lotion with the palm of the hand. Do this till the swelling goes down.

942. TO STOP BLEEDING, HEAL CUTS, ABRASIONS, ETC.

Apply a lotion of Calendula, according to the printed directions enclosed with the tincture. It will be found to be an excellent and effectual remedy.

943. EMBROCATIONS FOR RHEUMATISM.

Equal quantities of laudanum and sweet oil, and half the quantity of chloroform. Shake the bottle before using, and avoid inhaling the odour while rubbing. The bottle must be kept closely corked.

(Dr. Davis's Calorific will be found an excellent remedy for rheumatic pains. To be had, with full directions, of Gifford & Lindon, 104 Strand.)

944. DIARRHŒA OR CHOLERA.

A teaspoonful of prepared chalk, twenty drops of laudanum, one drop of oil of peppermint, in a wineglassful of cold water.

(Dr. Collis Brown's Chlorodyne may be safely given in cases of diarrhœa. Aromatic and opiate confections are also safe and excellent remedies. These are to be had, with directions, of Bell, 338 Oxford Street.)

945. BILES OR BOILS.

Cover the part with opium plaister; and if very painful and hard, put a hot linseed-meal poultice over that. Change the plaister frequently; and when the bile breaks, squeeze out the core, and bathe the part in hot water. If a succession of biles appear for any length of time, which is frequently the case, pitch and steel pills, taken daily, will be found an effectual remedy. Both pills and plaister may be had of any good chemist

When for the face, the plaister should be spread on black silk. A generous diet, with stout and port wine, is desirable.

946. AN EXCELLENT TONIC.

One ounce of gentian root, one ounce of Peruvian bark, one ounce of coriander seeds, and one ounce of the *yellow* peel of Seville orange; pound these ingredients, and put them into a bottle of good French brandy, and let them infuse for one week before using. For a dose, take one teaspoonful in a wineglassful of cold water half an hour before dinner.

947. HEADACHE FROM INDIGESTION.

Four grains of powdered rhubarb, sixteen grains of carbonate of potass, and a teaspoonful of sal-volatile, taken in a wineglassful of cold water.

948. COUGH MIXTURE.

Three drachms of tincture of tolu, one drachm of tincture of squills, one drachm of mucilage of gum arabic, seven ounces of almond milk, and twenty-eight drops of opium. A teaspoonful every two hours, if the cough is very troublesome.

(Dr. Collis Brown's Chlorodyne is an excellent remedy for colds. To be had, with full directions, of Davenport, 33 Great Russell Street, Bloomsbury.)

949. HEAT SPOTS ON THE SKIN.

An ounce of cream of tartar and half an ounce of flour of sulphur, mixed. Take a teaspoonful of the powder and a teaspoonful of strained lemon juice in half a tumbler of cold water, three times a day for a fortnight. Vegetable diet and cold bathing desirable.

950. INFLAMED EYES.

A bread poultice, made with boiling water, and put between *fine* linen rag, and applied when nearly cold, will be found an excellent and simple remedy. It should be put on at night, and a thick silk handkerchief tied over it, to keep off the cold air. The next morning, bathe the eyes with the lotion described in the next recipe. Let a small quantity enter the eyes once a day.

951. EYE LOTION.

Three grains of sulphate of zinc, in half a pint of elder-flower water. To be applied frequently externally. This lotion is to be used for bloodshot eyes, and when there is a sensation of sand in the eyes.

952. BURNS AND SCALDS.

If the skin is not broken, envelope the part immediately in medicated cotton. If that is not at hand, dredge the part thickly with flour. If the skin is broken, apply a poultice made of raw potatoes, finely scraped, and saturated with cold-drawn linseed oil. These remedies are only intended for slight accidents.

953. THE STING OF A WASP OR BEE.

Pull out the sting immediately, and rub the part with honey. Should that not be at hand, till it can be got, apply moist sugar, saturated with olive oil.

954. CHILBLAINS.

Burn two ounces of alum till in a white cinder; put it into a quart of boiling water, with a gill of spirit of wine. Steep the part affected frequently, using the application as hot as possible.

955. CORNS ON THE FEET.

Papier Fayard et Blayn, to be had of Foster, Chemist, King's Road, Brighton, and of Sanger, Oxford Street. This will be found a relieving remedy. Arnica opodeldoc, rubbed in night and morning, gives much relief.

956. BLISTERS ON THE FEET.

Put a teaspoonful of tincture of Arnica into a foot-bath, and bathe the feet. The next morning, draw a darning-needle, with white worsted in it, through the blister, and leave a piece of the worsted in, cutting it off within an eighth of an inch of the skin on each side. This remedy is simple, but it will be found to be effectual.

957. TOOTHACHE.

Clean the teeth with carbonate of soda. Saturate a small piece of cotton wool with laudanum; apply it to the tooth, and rub the cheek externally with compound camphor liniment.

958. SUN BURNS.

Glycerine and rose water, mixed in equal quantities; apply it with a soft rag, and when dry, powder the part affected with plain starch powder. This remedy will be found effectual in allaying irritation of the skin, frequently caused by sea bathing.

959. EMOLLIENT PASTE FOR THE SKIN.

Soak six ounces of crumb of bread in cold water for two hours; then wring it in a cloth. Blanch and pound three ounces of sweet almonds and twelve bitter ones; add, while pounding, three-quarters of a pint of cold *boiled* water, and let it stand three hours; then strain, and add to the milk a wineglassful of gin. Put the bread, with six ounces of honey, into an enamelled saucepan, and boil, stirring all the time, till it becomes a stiff paste; then let it get nearly cold, and add the milk of almonds to it. Stir till well mixed, and put it into toilet pots, and use instead of soap.

960. CAMPHOR WATER—A COSMETIC.

After washing the face in warm water, rinse it with camphor water; then rub till the skin glows. To make the camphor water, simply keep a large piece of camphor in a jug or bottle that is filled up with cold water every day.

961. OIL OF SWEET ALMONDS—A COSMETIC.

Wash the face in cold water; then rub it till the skin glows. Dip a piece of flannel into oil of almonds; rub it into the skin; then wipe it off with a soft cloth. This cosmetic must not be used when the skin is inclined to irritation.

962. ASTRINGENT LOTION FOR THE GUMS.

Half an ounce of borax, dissolved in three pints of boiling water; when cold, add a teaspoonful of tincture of myrrh. Wash the mouth with it, every other day, when the gums are tender and recede from the teeth.

963. TOOTH POWDER.

Three ounces of prepared chalk, one ounce of orris root in very fine powder, and three-quarters of an ounce of myrrh.

964. ALMOND PASTE FOR THE HANDS.

Blanch two ounces of sweet and half an ounce of bitter almonds; pound them to a soft paste; and while pounding, add half a pint of cold *boiled* water. Let this stand for three hours. Dissolve, by heat, three ounces of honey; add the strained juice of a large lemon. Strain off the milk of almonds, and mix it with the honey; then stir in sufficient fine oatmeal to make it into a firm paste. Put it into covered toilet pots.

965. ALMOND MILK.

Blanch and pound six ounces of sweet almonds and a quarter of an ounce of bitter ones; add, while pounding, a pint and a half of cold *boiled* water. Let it stand four hours; then strain; add two tablespoonfuls of gin to the milk, put it into bottles, and cork closely.

966. LIP SALVE.

Half an ounce of spermaceti, a drachm of gum benzoin, a drachm of alkanet root, and six raisins, without skin or stones; put these into an earthen jar, with an ounce of olive oil, a teaspoonful of lemon juice, and a dessertspoonful of port wine, and place it by the side of the fire till the solid materials are dissolved; then strain. When cold, scrape off all the sediment, dissolve the salve, and put it into small pots. Four drops of otto of roses improve it.

967. COLD CREAM.

Half an ounce of white wax and half an ounce of spermaceti dissolved in four ounces of oil of sweet almonds. When nearly cold, beat into it two ounces of rose water. When in a soft cream, drain off what water will leave it, and put it into covered pots. To be left uncovered till quite cold. Paste a strip of paper round the edge, so as to exclude the air.

968. ASTRINGENT LOTION FOR THE HAIR.

Two ounces of eau de Cologne, two drachms of tincture of cantharides, ten drops of oil of rosemary, and ten drops of oil of lavender; shake the bottle before using the lotion, and apply it with a small fine sponge, every other day, as long as required.

969. WASH FOR STRENGTHENING THE HAIR.

Half a pint of honey water, two ounces of spirit of rosemary, one ounce of pulverised sweet almonds, and one ounce of solution of ammonia. To be used occasionally.

970. MARROW POMATUM.

Wash and soak in cold water one pound of fresh beef-marrow; squeeze out the water, put the marrow into an earthen jar, and put it in boiling water till the marrow is dissolved; then strain it through muslin into a basin. When nearly cold, but not set, stir in by degrees six ounces of pure olive oil, more or less as it may be preferred firm or soft, and *either* of the following essential oils to perfume it:—Otto of roses, twenty drops; orange flowers, thirty drops; magnolia, twenty drops; lavender, forty drops; bergamot or lemon, forty drops.

971. COSMETIC FOR FIXING THE HAIR.

Take off the skin of half a pound of fresh mutton suet; pick out the pieces of bone and the discoloured parts of a quarter of a pound of fresh beef-suet; boil them down in an earthen jar till dissolved; then strain, and, when cool, but not set, add two drops of essential oil of nutmeg, two drops of essential oil of cinnamon, and eight drops of essential oil of orange flowers. Pour it into moulds four inches long, either round or any other form; and when cold, fold each in tinfoil or lead paper.

972. POMATUM FOR CHILDREN'S HAIR.

Pick carefully and wash a quarter of a pound of beef-marrow; put it into an earthen jar, with a quarter of a pound of fresh lard; stand it in boiling water till melted and clear; then strain it into a basin, add a gill of rose water. Stir it well, and let it get cold. Break it up, and squeeze it through the rose water till it begins to be soft; then press out the water, and beat it with a wooden fork; add one ounce of pure olive oil and half an ounce of violet-scented oil. Beat till it is quite smooth, and put it into covered toilet pots.

(The mixing every kind of pomatum is better to be done in a cool place; more particularly when castor oil is used.)

973. CASTOR OIL CREAM FOR THE HAIR.

Put half a pound of fresh lard into a basin, and pour a quart of boiling water over it; stir it, that it may be well melted. When cold, take it off the water, squeeze it dry, and beat it with a wooden fork till in a soft cream; then add, by degrees, an ounce and a half of fresh castor oil and twenty-five drops of essential oil of bergamot, or any other perfume preferred. Beat it till quite like a thick cream. Put it into covered toilet pots.

974. LAVENDER WATER.

Two quarts of spirit of wine, two ounces of oil of lavender, two ounces of essence of bergamot, two ounces of essence of musk, half an ounce of essence of ambergris, half an ounce of orris root in two pieces, six drops of oil of cinnamon, thirty drops of oil of nutmeg, ten drops of otto of roses, ten drops of oil of orange flowers, and a pint of distilled water; put these ingredients into a large glass bottle, cork it tightly, and let it remain for three months. Shake it frequently during that time. Filter it through blotting-paper, put it into bottles, and cork it closely. The longer it is kept the better it becomes.

975. SKIN POWDER.

Half a pound of the best starch, finely pounded, one ounce of camphor, pounded; add, while pounding, two drachms of spirit of wine, two drachms of oxide of zinc, and eight drops of otto of roses. Mix well together.

976. POT-POURRI.

Half a sack of rose leaves, a quart of lavender, two ounces of sweet marjoram, and two ounces of lemon thyme; spread these out on a table or a floor, and turn them every day, till they are quite dry, when they will have shrunk to half the quantity. When dry, put them into a jar (or jars), and mix with them the following ingredients:—Two grains of musk, one ounce of gum benzoin, one drachm of oil of cassia, one drachm of oil of cloves, two drachms of oil of lavender, one drachm of oil of cinnamon, a quarter of an ounce of bergamot, ten drops of oil of orange flowers, three ounces of orris root, in fine powder, three-quarters

of a pound of dried salt, in fine powder, half an ounce of bay salt, and two ounces of loaf sugar, in fine powder; mix the ingredients well together, and cover the jar with the lid. Another mode may be adopted. Sprinkle the rose leaves with salt, and press them tightly down into the jar, and leave them for ten days; then put them into a coarse cloth, and press out all the moisture. Pick the leaves apart, and finish in the same way as directed above. Will keep twenty years, or longer.

977. FURNITURE POLISH.

A pint of pure linseed oil, half a pint of vinegar, half an ounce of rose pink, in fine powder, a quarter of an ounce of resin, in powder, and a gill of good spirit of wine; dissolve the resin in the spirit; then mix all the ingredients together, put it into bottles, and keep it closely corked. Shake the bottle before using the polish, rub it on with a piece of soft flannel, and polish with a wash-leather or an old silk handkerchief.

978. PASTE FOR CLEANING POLISHED STEEL.

One ounce of fine emery, two ounces of lime dust, and four ounces of neat's-foot oil, mixed into a paste. When used, it must be *well* rubbed on with flannel, wiped off, and polished with a leather dipped into sifted lime dust.

979. PASTE FOR CLEANING TINS, COPPERS, ETC.

Half a pound of soft soap and a packet of rotten-stone mixed together; place it in the oven till in a liquid state; then stir in a large wineglassful of gin. Cover over, and keep for use. When used, moisten it with cold water, rub it on with a piece of flannel till the tarnish disappears, wipe it off, and polish with a leather dipped in rotten-stone or fine whiting.

980. PASTE FOR CLEANING MARBLE.

Three ounces of pearlash, a cake of whiting, and three pints of water; mix these together, and boil for ten minutes. Rub it well over the marble, and let it remain for twenty-four hours; then rub it off.

981. TO CLEAN GILT FRAMES, ETC.

A gill of good vinegar in a pint of cold water, a *large* camel's hair brush (a shaving brush will do), and clean soft cloths. The frame must be perfectly free from dust. Dip the brush into the liquid, and squeeze it slightly, that it may not be too wet; brush the gilding (a small piece at a time) lightly, up and down, till it is quite restored. The brush must be constantly washed; and in finishing, it should be squeezed dry, and the gilding brushed till dry. Frames and other gilt articles should be dusted daily with a soft brush, and never touched with a cloth. By observing this, and cleaning every two years, covering will be found quite unnecessary, and the gilding will always be in good order. The liquid must be renewed when dirty.

982. PASTE FOR CLEANING PLATE.

Break up two cakes of whiting into three pints of cold water, stir it well, so as to wash out all the grit, then let it stand till it settles to the bottom; pour off the water, and put the whiting into the oven to dry. Scrape off the sandy sediment. Dissolve three-quarters of a pound of soft soap; mix half of the whiting into it; add three-quarters of a gill of spirit of wine; stir till in a soft paste, then put it into covered pots; the rest of the whiting to be kept in a lump for polishing.

983. TO CLEAN PLATE.

The plate should be well washed in hot water (*without soda*). Dip a piece of soft flannel into cold water, then into the paste (*see* foregoing receipt); rub till all tarnish disappears; wipe off the past with a soft cloth, then polish with wash-leather and dry prepared whiting. Brush the carved edges and between the prongs of the forks; finish with a clean wash-leather. If plate be cleaned thus once a fortnight, and rubbed daily, it will always be in beautiful order.

984. MAGIC PASTE.

(For Vermin.)

For destroying beetles, crickets, rats, mice, &c.; to be had of James Brown, 27 Gordon Terrace, Wharf Road, King's Cross. It has been tried and found effective, and without disagreeable smell.

985. MOTH—PREVENTION.

The cuttings of Russia leather placed with furs, blankets, cloth, &c., will effectually prevent moth. Camphor is also a good thing. The article must be kept in a dry place, and free from dust.

986. FLEAS.

Boil a bunch of rue in a pail of water, and wash the rooms infected.

987. TO CLEAN HAIR BRUSHES.

Ivory, mother of pearl, and tortoise-shell-backed brushes should never be put into water; they should be cleaned with pipeclay. Rub the pipeclay well over the bristles till the brush is full, then rub one brush against another till the pipeclay is all out; then rub the brushes with a clean cloth.

988. TO WASH SILK STOCKINGS.

Wash silk stockings in cold water and with white soap; rinse them in cold water; lay them flat in a fine towel, roll it up tightly, and let them remain till dry; then rub them with a piece of dry flannel, to give them a gloss. As they must not be left in the water, it is better to wash one pair at a time. Silk stockings washed in this way will always look new, and never require colouring or mangling.

989. HINTS TO THE MISTRESS.

It is generally unwise to take servants from a position inferior to that they are expected to fill. When engaging them, their duties should be described, and not made to seem less than they are. In taking the character, questions should be put as to the morals, habits, cleanliness, capability, and health of the servant; and there should be no hesitation or prevarication in the answers. At the same time, it is necessary to observe the style and order of the house from which the character is taken, and also of the person giving it. It will be found a good plan to write down the daily work of each servant, and the hours for doing it, as well as the days on which extra cleaning is to be done. The hours for rising, meals, retiring, and all matters on which order and comfort depend, should also be written down.

The Hints to Servants will serve as a foundation to this plan, as it is impossible to lay down positive rules for every family. The merit or demerit of servants should never be made the subject of conversation. Servants should be forbidden to relate what they hear of neighbours and friends. Firmness, kindness, and punctuality in all relations between mistress and servant, will encourage obedience and respect. The kitchen and larder should be visited daily by the mistress; and every room in the house should be inspected by her, at least once a week. Great comfort will be found in the regular system of writing 'bills of fare;' they ensure the dinner ordered being served, and act as a check to tradesmen's books. They should be kept, and at the end of the week compared with the books. Errors are then easily detected. Receipts should be filed, and *kept at least* one year. A strict account of expenditure, with date of payment, should be kept; it is always satisfactory, and often useful as a reference to correct mistakes. The subjoined outline of a month's housekeeping expenses for four persons may in some degree guide the young housewife. The calculation is made on the prices of the best London tradesmen of the present period (1863), and admits of the 'bills of fare' being followed. The amount will frequently vary; but at the end of the year it will be found a tolerably accurate estimate on which diminution or increase may be made. The calculation admits of an occasional visitor.

Date	Baker and Confectioner			Butterman and Cheesemonger			Butcher and Pork Butcher			Fishmonger and Poulterer			Greengrocer and Fruiterer			Grocer and Oilman			Dairyman		
	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.
		4	8		9	1	1	2	10		7	0		6	10		11	6		2	2
		5	2½		8	10		18	0		10	0		5	4½	1	5	9		1	11
		4	4		10	0		19	3		8	6		5	10		7	6		2	9
		5	10		9	9	1	0	0		9	0		7	6		10	0		2	7
	1	0	0½	1	17	8	4	0	1	1	14	6	1	5	6½	2	14	9		9	5

990. STORE-CLOSETS, STORES, ETC.

Every good housekeeper will have her store-closets scrupulously clean, and stocked in moderation with everything likely to be required. All canisters, jars, boxes, and bottles should be

labelled, and arranged in order. The following list may serve as a guide : — Tea, coffee, cocoa, loaf sugar, moist sugar, sifted loaf sugar, pounded sugarcandy, whole rice, ground rice, tapioca, sago, semolina, pearl barley, Scotch barley, arrowroot, Oswego, Brown and Polson's Indian corn, Du Barry's Revalenta Arabica, macaroni, vermicelli, groats, oatmeal, lemons, currants, raisins, almonds, sweet and bitter, candied peel, vanilla, cinnamon, nutmegs, mace, allspice, cloves, whole pepper, ground pepper, black and white, cayenne, mustard, fine salt for table use, curry-powder, soy, anchovy-sauce, vinegar, Lucca oil, tarragon vinegar, Chili vinegar, Harvey-sauce, tomato-sauce, chutney, Cre-fydd's sauces (*see* notice following index), mushroom and walnut ketchups, capers, all kinds of herbs in bottles, closely corked, pickles, currant jelly, and other preserves, raspberry and black currant vinegar, dried and preserved fruit for dessert, biscuits in tin, &c. &c., soap, candles, night-lights, lamp-wicks, house flannel, wash-leathers, black-lead (Nixey's is the best), emery cloth, emery powder, rotten stone, cleaning pastes (*see* receipts), spirit of wine, wax lighters, Vestas, Dimond's cement, liquid glue, liquid gum, marking and writing ink, string, waste paper, tool-box, &c. &c. Regularity should be observed in giving out stores, whether it be done daily or weekly. The following practical observations may be useful, and may be depended on as correct : — Twenty-eight teaspoonfuls of tea are equal to a quarter of a pound; thirty-two moderate-sized lumps of sugar (about three-quarters of an inch square) are equal to half a pound. Tea, to be good, requires three teaspoonfuls to the breakfast-cup ; coffee, one ounce to the coffee-cup; composite candles, eight to the pound for bedroom use, burn four hours and a half. These minute details are intended to aid the inexperienced housewife in giving out the right quantities, according to the taste and habits of the consumers, and will be found useful if weights and scales are not at hand. Kitchen stores must depend on the use there is for them. Each servant requires, for personal use and cleaning purposes, three-quarters of a pound of soap a fortnight. All other stores are regulated by the receipts, as each contains the exact quantity required. A moderator lamp of good size, always in use, in the course of a year consumes fourteen gallons of the best oil, if burnt till eleven or half-past. Coals should be laid in

for the year in June, when they are cheap. In a house where three fires are in daily use, besides the kitchen, during the winter months, eleven tons will be consumed. Wood for lighting fires, at 4*s*. a hundred, 10*d*. a week during the winter. Gas always in use may be reckoned at 19*s*. a burner by the year.

991. KITCHEN STORES.

Stores for the week :—Baked flour, dried or prepared crumbs of bread, garlic, shalots, onions, black onions (*see* receipt), burnt sugar, stock, glaze, salt, mustard, pepper, cayenne, all kinds of spice, dried herbs, vinegar, oil, string, pudding-cloths, paper for roasting, paper for fried fish, &c. ; fish napkins, plenty of clean towels, oatmeal, groats, flour, split peas, which must be kept in wood, dripping, lard, butter, eggs, &c. &c. A cook should always have the foregoing articles in readiness. She should also have weights and scales at hand ; hammer, nails, screw-driver, pincers, &c. &c.

992. HINTS TO SERVANTS.

In small establishments, where only two house servants are kept, the work is generally divided thus :—The cook takes the dining-room, library, hall, steps, kitchen stairs, kitchen, larder, and all offices below ; the housemaid, all above the hall, her pantry, plate, china, and glass. Early rising will be found to add much to the comfort both of employers and servants. The work should be arranged in such a way that each day brings the same amount of labour. Every room and office should be thoroughly cleaned once a week, and a day set apart for each. On those occasions, windows and sills should be cleaned, curtains brushed, and marks taken off paint. In bedrooms, mattresses and beds beaten and brushed, and the boards under the bed scrubbed. By doing this, the house is always clean, and with very little labour. Both servants should be clean and neat in their work.

Things to be Remembered. — Answer bells *immediately*. Be careful not to drop lucifers about the house ; never strike them on the wall. Shut windows in foggy weather. Be careful to fasten all doors and windows at night. Do not let strangers into the house. Do not put plate where it can be seen by passers-by, Should any unpleasant smell arise from sink or other drains, throw

down a handful of chloride of lime, and let the water run. Never throw greenswater down drains; let it get cold, then throw it on the earth in the garden. Burn all vegetable matter, or send it away; if it be put into the dust-bin, it decays, and an unwholesome smell arises; put *nothing* into the dust-bin but ashes. Do not throw human hair down drains or *W.C.*; burn it. Do not throw bones into cellars or elsewhere, as they cause a bad smell. If kept for the purpose of selling, the precaution must be taken to boil them till quite bare, wash them in hot water, and dry them on the hearth; if not, burn them. Keep all firesides neat, and let each fire burn up the cinders it makes. Avoid putting things on the stairs or landings. Let everything have a place. Shut doors after you, *by the handle*, so as not to mark the paint. Use a fireside cloth and a housemaid's box for upstairs firesides. Always have a clean cloth expressly kept for chamber use. Wash out all utensils before wiping them. Put fresh water into jugs and bottles daily. Wear a large apron for bedmaking. Bedsteads should be taken down in spring and autumn, the woodwork and joints scrubbed, and the whole well cleansed; the furniture brushed, and cleaned with bread, or washed. Carpets are kept in nice order by cleaning them once a year with bread. Never use dirty brooms, brushes, or dusters. Wear gloves in all dirty work. After cleaning fire-irons and coal-scuttles (which should be *daily* in the winter), wipe them with a cloth, so that they may not soil the hands when used. Never dust gilt frames with anything but a soft brush. Careful daily dusting preserves the furniture, and makes a house always look clean. Never put a tablecloth on the table with a spot on it. When there are any marks, lay the cloth on a clean table, dip a piece of flannel into hot water, and rub them till they disappear; then fold the cloth smoothly, and put it into the press; frequent washing wears out the cloths, and accidents will occur daily. Do not use soda, except for lamp and gas globes, other ground-glass, and rough kitchen work. Do not let workmen go upstairs in their thick dirty shoes. A pair of carpet-slippers or a pair of India-rubber overshoes should be kept for the purpose. Lay down cloths where they are at work, if on a carpet. When rooms are swept, cover beds, sofas, &c. with sheets; old sheets should be kept for dusting-sheets. Never use kitchen-cloths

dusters, &c. but for what they are intended; and do not put them away wet, as they cause a fusty smell, and will become mildewed. Render a strict account of all money expended for your employers.

Chimneys.—The kitchen chimney should be swept every five weeks. The discomfort on those occasions may be much lessened by arranging the hour according to the habits of the family. The 'upstairs work' should be done before the sweep arrives, and that should be one hour before the family breakfast. A fire should be lighted elsewhere; and after sending up the breakfast, the cook can remain in the kitchen till the cleaning is finished. Other chimneys are generally swept once a year (in May); but the dining-room, if constantly used, will require sweeping in December also.

To Clean Varnished Paper Walls.—Wring a soft linen cloth out of very hot water (*without either soap or soda*), and rub the wall quickly (a small piece at the time); wipe it dry, and polish with a clean soft wash-leather.

Cisterns.—The water should be drawn off once a fortnight, and the cisterns should be cleaned out three times a year or oftener.

Filter.—The sponges should be washed in two or three waters, and the filter should be well rinsed out once a week.

Decanters.—Decanters and water-bottles should be cleaned with tea leaves and a bottle brush, and well rinsed with cold water, then turned upside down to drain. Be careful never to use soda, or any acid, it makes them look thick, cloudy, and white, instead of clear and brilliant.

China and Glass. Two clean tubs should be kept expressly for china and glass. Wash it well in warm water, and rinse in plenty of cold, and wipe with clean soft cloths. Be careful to keep the handles of cups and jugs clean. To take off tea stains use a little silver sand, or salt, but never soda.

Tea Urns.—When about to send the urn to table, nearly fill it with fast boiling water, put on the circular shelf, put in the heater, which must be *quite red hot*, put the small lid over it, put on the lid of the urn, and rub it quickly over with a wash-leather, that there may be no dust upon it. When taken away, take out the heater, draw off the water, wipe the inside quite dry, and polish the outside with a wash-leather.

Tea-Pots.—Tea will not be good unless the inside of the tea-pot be kept bright. After use, the leaves should be taken out immediately, the pot well rinsed with boiling water, and wiped quite dry. Once a week it should be scrubbed with fine salt; the spout cleaned with a piece of whalebone, and the holes cleared out with a small skewer.

Gas.—The gas should be turned off at every burner before it is turned off at the meter. The gasliers should be dusted with a brush every day, and the globes washed every week. When the meter and gasliers are hydraulic, it is better to fill them up with water on the same day every week; this will effectually prevent mistakes.

Lamps.—The oil, cottons, and all things used for lamps, must be kept in a warm dry place. The oil must be closely corked. Lamps should be trimmed at once, when removed from the table: they can then never be forgotten. Cut the wick close to the burner, and quite even; be careful not to drop it into the lamp. Fill the lamp with oil, within an inch of the top. Wipe the mouth of the lamp, the knobs, and the chimney holder; clean the chimney with a stick covered with wash-leather and a little rotten-stone; dust the foot of the lamp, and put on the glasses; care should be taken not to touch the ground side of the globe, as it would leave finger marks on it; once a month generally is enough to wash the globe; it must be perfectly dry before it is put on. Wind up the lamp ten minutes before lighting; turn up the cotton the third of an inch; light it all round with a wax lighter; put on the chimney; the shoulder of the chimney should be half an inch above the flame; when regulated put on the globe. The cotton must be changed every four days. These directions are given for a 'Moderator Lamp.'

Candles.—Candlesticks should be cleaned every morning. In fixing candles, cross two pieces of paper (two inches and a half long) over the socket, and force the candle in; they will then be perfectly upright and steady, and the paper not seen. If candles gutter, scrape off the waste.

Clocks.—Wind up clocks regularly; never turn the hands back to alter the time.

993. HINTS ON CARVING.

FISH.—*Salmon.*—Cut salmon lengthways, into slices the third of an inch thick and three inches long. A small piece of the thin part, which is the fat, should be sent to each guest. A sharp knife should be used.

Turbot and Brill.—Run the fish-knife along the middle of the fish, from head to tail; then cut the sides into pieces two inches broad. Serve a portion of the fin to each person. The white side of the fish is the best, and the thick part is the most esteemed.

John Dory and large *Tor Bay Soles* may be carved like as turbot, &c. The cheek of the dory is the epicure's piece.

Cod.—Pass the fish-knife through the back, to raise the fish from the bone, and serve it in flakes from the back (the thin part is woolly), with a portion of the liver and sound. *Haddock* is carved in the same way as cod.

MEAT.—*Mutton* should be cut a quarter of an inch thick, whether boiled or roasted. A little fat and gravy should be sent to each person.

Haunch.—Place the point of the knife over the bone, about four inches above the knuckle, and cut through the thick part of the leg; then cut slices lengthways. *Saddle.*—Cut the slices lengthways from each side of the backbone. *Leg.*—Make an incision through the thick part of the leg, and help slices from both sides; or it may be carved 'haunch fashion.' *Loin* may be either carved as the saddle or cut into chops. *Shoulder* is cut through the straight or lean side. *Lamb fore-quarter.*—The shoulder should be taken off by the cook, but replaced to send to table; or if not taken off by the cook, must be taken off by the carver, and placed on a separate dish. Carve lamb as directed for mutton.

Beef.—The underside of the sirloin should be cut across the bones into slices the third of an inch thick. The upper side, lengthways, and in slices the fifth of an inch thick. A little fat and gravy sent on each plate.

Ribs should be carved lengthways and cut thin.

Aitchbone.—Cut from the narrow and fat side and in as thin

slices as possible. The suet fat is best when hot. All salt beef should be cut thin.

Veal.—The fillet must be cut from the round part in very thin slices; stuffing and gravy should be served to each person.

Loin, *neck*, and *chump end of loin* should be cut into slices the sixth of an inch thick.

Pork.—Cut the leg through the middle, close to the bone. Serve slices a quarter of an inch thick. If stuffed, send stuffing and gravy on each plate. A boiled leg of pork, and all other parts salted, should be cut the sixth of an inch thick.

Ham should be cut as thin as possible, unless cooked in the Spanish way, when the slices should be a quarter of an inch thick. In either case, place the knife three inches above the knuckle, which should be to your left hand, slanting toward the knuckle; cut off the piece down to the knuckle; then carve the ham in very thin slices, fat and lean. A ham cut in this way looks better and goes farther than when cut as a leg of pork, as it often improperly is.

Bacon must always be cut thin.

Tongue.—Cut the thick part of the tongue down to the root, but not through, and serve slices a quarter of an inch thick.

Bath Chap.—Cut very thin slices from the thick part of the chap lengthways. A small piece of the tongue, if any, should be sent to each person.

Fowls.—Fix the fork in the middle of the breast, and do not remove it till the fowl is cut up. First take off the legs thus: Place the point of the knife flat under the thigh, cut through the skin, turn the leg back, and separate it from the body; then take off the wings by placing the knife down the side of the breast, in the line with the joint of the wing, and cut through to joint, and separate it. Place the knife across the breast, half an inch below the point of the breast-bone, slanting towards the neck, and remove the merrythought; then take off the small bones called the flyers, which present their points on each side of the neck; then cut through the ribs on both sides; pull up the fork with the breast. The back, if wanted, may be cut across into three pieces. Slices may be taken off the breast.

Ducks.—Slice the breast lengthways, and cut up in the same way as fowls.

Turkey is frequently boned, and stuffed with a tongue and forcemeat. Cut slices lengthways the fifth of an inch thick, and sufficiently deep to cut through the tongue and stuffing. If not boned, cut slices off the breast, legs, and wings. Disjoint as directed for fowls.

Goose is carved in the same way as ducks, after removing in slices the meat from the breast. The stuffing will be found in the body. Cut through the skin below the breast, and insert a spoon. Send stuffing on each plate.

Pheasants are carved like fowls.

Partridges.—If the birds are small, cut them through the breast and back lengthways, and then each half into two; or they may be carved like a fowl.

Grouse is carved like a partridge.

Hare.—Cut slices lengthways off the back and legs; the stuffing is in the body. Turn over the hare, and cut it open. Send stuffing on each plate. For inexperienced carvers, the better way is to order the hare to be boned.

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CRE-FYDD'S SAUCES,

MADE AND SOLD BY J. B. WESTRUP, CHEMIST,

76, Kensington-Park Road, w. London;

AND TO BE HAD OF CROSSE & BLACKWELL, SOHO SQUARE.

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Pumpkin ginger clxxxvii
Quince marmalade . . . clxxxvii
Quince sauce, to keep clxxxix
Ramakins. (*See Gruère cheese fondu.*) . . . clxxxi
Scollops of meat or poultry . . . clxxvi
Scotch scones or tea cakes . . . clxxx
Snow balls with custard clxxviii
Soles with mushrooms and oysters, or muscles clxxii
Soup for the poor . cxc
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Stuffed tomatoes clxxxiii
Summer soup . clxxi
Tarragon wine . clxxxiii
— vinegar . . clxxxiii
The skin cxci
Veal cutlets with mushrooms or truffles . . . clxxv
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Whitebait . . clxxiii
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