**The English art of cookery, according to the present practice. Being a complete guide to all housekeepers, on a plan entirely new ... / With bills of fare for every month in the year, neatly and correctly engraved on twelve copper-plates.**

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Salt
Candles Brush
Pepper
Corn
Raisins
Currants
Rice
eggs
Soda
Sand
fullers earth
Blk lead

80272.

THE

# English Art of Cookery,

ACCORDING TO THE

## PRESENT PRACTICE;

BEING A

## Complete Guide to all Houſekeepers,

ON A

## PLAN ENTIRELY NEW;

CONSISTING OF

## THIRTY-EIGHT CHAPTERS.

CONTAINING,

Proper Directions for Marketing, and Truſſing of Poultry,
The making of Soups and Broths,
Dreſſing all Sorts of Fiſh,
Sauces for every Occaſion,
Boiling and Roaſting,
Baking, Broiling, and Frying,
Stews and Haſhes,
Made Diſhes of every Sort,
Ragous and Fricaſees,
Directions for dreſſing all Sorts of Roots and Vegetables,
All Sorts of Aumlets and Eggs,
Puddings, Pies, Tarts, &c.
Pancakes and Fritters,
Cheeſecakes and Cuſtards,
Blancmange, Jellies, and Syllabubs,
Directions for the Sick,
Directions for Seafaring Men,
Preſerving, Syrups, and Conſerves,
Drying and Candying,
All Sorts of Cakes,
Hogs Puddings, Sauſages, &c.
Potting, and little cold Diſhes,
The Art of Carving,
Collaring, Salting, and Souſing,
Pickling,
To keep Garden Vegetables, &c.
A Catalogue of Things in Seaſon,
Made Wines and Cordial Waters,
Brewing,
Engliſh and French Bread, &c.

WITH

## BILLS OF FARE

FOR

## EVERY MONTH IN THE YEAR.

Neatly and correctly engraved on TWELVE COPPER-PLATES.

---

THE THIRD EDITION.

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BY RICHARD BRIGGS,

MANY YEARS COOK AT THE WHITE-HART TAVERN, HOLBORN, TEMPLE COFFEE-HOUSE, AND OTHER TAVERNS IN LONDON.

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TO THE

# READER.

HAVING employed much of my Life in the Practice of Cookery in all its Branches, I preſume to offer the following Sheets to the Public, in hopes that they will find the Directions and Receipts more intelligible than in moſt Books of the Kind. I have beſtowed every Pains to render them eaſily practicable, and adapted to the Capacities of thoſe who may be ordered to uſe them. To waſte Language and high Terms on ſuch Subjects, appears to me to render the Art of Cookery embarraſſing, and to throw Difficulties in the Way of the Learner—nor can the Reader reaſonably expect any ſuperfluous Embelliſhments of Stile from one whoſe Habits of Life have been active, and not ſtudious.

The Errors and Imperfections of former Treatiſes firſt ſuggeſted to me that a Performance like the following would be acceptable to the Public. In one Article, that of truſſing Poultry, I have endeavoured to give particular and uſeful Directions, becauſe no Book of this Kind has contained ſuch, that Subject having been univerſally overlooked by them—and in this, as well as in all other

Branches of the Art of Cookery, I hope the Reader will find much Improvement, and many uſeful Hints. The Contents I have endeavoured to render as complete as poſſible, that the Learner may have immediate Recourſe to whatever Article may be wanted.

Aware, however, of the Difficulty of my Taſk, I ſubmit this Performance, with Deference and Reſpect, as I am conſcious that Errors will creep into the beſt Performances, and that the only Merit I can claim is, that of having corrected the Miſtakes of former Works, and added the moſt uſeful Improvements derived from my own Practice and Experience.

RICHARD BRIGGS.

Temple Coffee-Houſe,
Oct. 1, 1788.

CON-

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# MARKETING.

*Proper Rules to be obſerved in Marketing, for all Kinds of Proviſions.*

AS it is very intereſting to the houſe-keeper, cook, or any other perſon that goes to market, if not well acquainted with the nature of it, to have ample inſtructions, it is proper to give the beſt in our power; as very often by buying a thing that is not prime and good there are complaints againſt the dreſſing or ſauce, and therefore it would be well for a perſon to read this part of marketing, which is given, before they go to buy; by that means it may prevent them from making miſtakes, and give greater ſatisfaction to their employers and themſelves.

## *BEEF.*

IN chuſing of ox beef, obſerve that if the meat is young it will have a fine ſmooth open grain, of a pleaſing carnation red, and when you pinch it, will feel tender; the fat muſt be rather white than yellow, and the ſuet white and firm; if it is very yellow it has been fed with oil cakes, or it is not good meat; if it feels rough and ſpongy, and nips hard, it is old, or nearly ſo. Heifer, or young cow beef, is cloſer grained, and the fat whiter than the ox, but the lean has not ſo bright a red; if you can ſee the udder try if there is any milk, or the teat open, if not, you are ſure it is young; bull beef has ſtill a cloſer grain, and the lean of

a deep red, the fat is ſkinny and hard, and has a rank ſmell; be ſure to mind there are no bruiſes, if there is do not buy it, for if you ſalt it it will be ſure to ſtink.

The different pieces in a bullock contain the head, tongue, and palate, the intrails are the kidney, ſkirts, and tripe; there is the double, the roll, and the reed tripe, the heart, liver, and lights.

The fore-quarter contains the haunch, which includes the clod, marrow-bone, ſhin, and the ſticking pieces, that is, the neck end; the next is the leg of mutton piece, which has part of the blade-bone in, then the chuck, the briſket, the fore rib, and middle or chuck rib.

The hind quarter contains the ſirloin and rump, the thin and thick flank, the veiny piece, the ich bone, buttock, mouſe buttock, and leg.

## *MUTTON.*

IF the mutton is young, the fleſh will pinch tender, but if it is old it will pinch hard, and continue wrinkled, and the fat will be fibrous and clammy; if ewe mutton the fleſh is paler than weather, a cloſer grain, and eaſily parting; if ram mutton the grain is cloſer and the lean of a darker red, and the fat ſpongy; if there is a rot, the lean will be paliſh, and the fat a faint whitiſh colour, inclining to yellow, and if you ſqueeze it hard ſome drops of water will ſtand up like ſweat; the beſt method is to examine the liver; if it is clear from knots, ſmooth and ſound, you are ſure the meat is good. Mutton, except in very hot weather, is kept four or five days before it is dreſt, and moſt people chuſe the ſhort ſhanked mutton. The different joints in a ſheep are, the head and pluck, which includes the liver, lights, heart, melt, and ſweet-breads. The fore-quarter contains the ſhoulder, neck, and breaſt. The hind-quarter the leg and loin, though two loins together make a chine; the two necks and part of the ſhoulder cut on them are the ſaddle, which are two fine joints, if the mutton is ſmall and fat.

*LAMB.*

## *LAMB.*

IF the eye is bright and plump in the head, it is freſh, but if ſunk and wrinkled and the head looks dry, it is ſtale. Mind if the vein in the neck looks of a fine azure blue, if ſo it is freſh; if it is green or yellow, and the meat looks dry, it is ſtale; in the hind-quarter if there is a faint ſmell, and feels clammy, and the knuckle limber, it is not freſh. Houſe lamb is in ſeaſon from the 1ſt of September till July; graſs lamb from Eaſter to October. The lamb contains the head and pluck, that is, the liver, lights, heart, nut, and melt, and the fry, which conſiſts of the ſweet-bread, ſtones, ſkirts, with a little of the liver; the ſhoulder, neck, and breaſt together is the fore-quarter; the leg and loin the hind. In chuſing lamb, be ſure to mind it is very white; if it looks brown it will not dreſs half ſo well; be ſure to buy the ewe leg for boiling, as the udder makes it look handſomer than the ram lamb.

## *VEAL.*

IN the choice of veal be ſure to chuſe it fat and white, and obſerve when it is cut that the juices follow the knife, then you are ſure it is good meat and will dreſs well; if it is huſky and dry it will eat ſo. The fleſh of a cow-calf is whiter than bull, but the lean is not ſo firm; the fillet of the former is preferred on account of the udder. If the bloody vein in the ſhoulder looks blue or red, and when you ſqueeze it bleeds freely, it is freſh; but if it looks black or yellow, and the knuckle withered and dry, it is ſtale. The breaſt and neck taints firſt at the upper end, which you will know by its looking yellow or green; rub your finger on, and if it ſmells muſty don't buy it, but if it look red or blueiſh and has a good ſmell it is freſh; the leg is known by its ſtiffneſs in the knuckle joint; if limber, and the fleſh feels clammy, with yellow or green ſpecks on, it is ſtale; if you ſmell under the fat or udder, it will ſmell of an agreeable flavour if freſh, if ſtale it will ſmell muſty; the loin taints firſt under the kidnies. Put

a ſkewer under the kidney, and if it comes out clean, and ſmells well, it is freſh; if ſlimy and ſmells muſty, it is ſtale. Be ſure to buy the cloſe ſide if you can, as it dreſſes better, and eats mellower than the open ſide. If the head is freſh, the eyes will be plump, and the veins in the neck end will look red; if otherwiſe it is ſtale. The pieces in a calf, are the head and inwards, which contains the heart, liver, lights, nut, and melt; the ſkirts, the throat, ſweet-bread, and the wind-pipe, or heart ſweet-bread, which is the beſt; the fore-quarter is the ſhoulder, neck, and breaſt; the hind-quarter is the leg, which contains the fillet, knuckle, and loin.

## *PORK.*

YOU muſt be particularly careful in the choice of pork, for when it is meaſly it is very dangerous to be eat. You will know whether it is meaſly by the following maxim: take and ſqueeze the lean between your hands, and if it is meaſly there will appear little ſpecks like fiſhes eyes, and the inſide of the throat, the liver and lights will be full of them, and the fat a very pale white; if young and good, the lean will break on pinching it, the ſkin very thin, and will dent by nipping it with your finger and thumb; the fat and lean of a fine white, like veal, and ſoft as velvet. If the lean is red and tough, and the fat flabby and ſpongy, and feels rough, it is old. If off a young boar, or a hog gelded, at its full growth, the lean will be hard, tough, red, and of a rank rammiſh ſmell. If the meat is cool, ſtiff, and ſmooth, it is freſh; if clammy or ſlimy, it is ſtale. Be ſure to run your finger under the twiſt of the leg; if it is freſh, you may be aſſured that the reſt is ſo, as it gets muſty there ſooneſt. The pieces in a porker are the head and inwards, which is the heart, liver, lights, crow, kidnies, and ſkirt; the maw and the guts, which are either made chitterlings, or cleanſed for hog's puddings. The fore-quarter is the fore-loin and ſpring. The hind-quarter is the leg and hind-loin, or cut thus; cut a ſparib off the fore-quarter and the hand; cut the leg like a ham; then cut

off the belly-piece to ſalt, and with a chopper cut it about an inch from the chine; cut it all through and take off the rind; the chine-bone makes a fine griſkin, and the other the ſweet-bone. A bacon hog is cut different for making hams and bacon; you can cut bald or ſparibs, chines and griſkins, and plenty of flake, for hogs-lard; the haſlet is very good roaſted, and the feet and ears dreſt ſeveral ways. Pork is in ſeaſon from the 1ſt of September till May.

## *VENISON.*

AS veniſon is the deareſt article that is bought of fleſh kind, ſo you ſhould be more circumſpect in the choice of it; the haunch is undoubtedly the fineſt. Run a ſkewer under the bone, and if it ſmells ſweet, it is good; but be ſure that the thick part or cuſhion does not look green, if it does it is ſtruck and ſtinks all through; the inſide of the ſhoulder will look red if freſh, if ſtale it will look black and green; the neck part ſtinks firſt on the ſide, and looks very green and clammy; run a ſkewer into the thick part of the neck, and if it ſmells ſweet the neck is ſo; be ſure chooſe it with the fat white and very thick on the haunch and neck; if you have occaſion to keep it any length of time, and have an ice-well, wipe it dry with a cloth, and pepper the inſide well; put a ſheet of paper all over it, and put it on the ice, and when it comes out hang it in the air two or three hours to take of the damp. If you ſhould have it hanging in the air, and you perceive it is likely to lighten, be ſure to carry it into a cellar where no lightening can get to it, for if it ſtrikes it, it will ſtink in a few hours; the different parts are the head and umbles, the fry and chine, which is very good to make ſoup with; the haunch, the ſhoulder, and the ſide, which is the neck and breaſt. Buck veniſon comes in ſeaſon the 1ſt of June, and laſts till the middle of September. Doe veniſon comes in about the middle of October, and laſts till January; likewiſe the heifer, which is a buck fawn cut while it is young. A buck ſhould never be killed under ſeven years old, nor above nine.

## *BRAWN.*

THERE are four ſorts of brawn, the Canterbury, Oxford, London, and Shrewſbury; the Shrewſbury is a very red colour, and the rolls thicker than any of the others. Canterbury is eſteemed the fineſt, and is a pale colour; ſo is the Oxford and London. It is known to be old by the thickneſs of the rind; if thick and hard it is old, but if moderate it is young. The rind and fat of barrow or ſow brawn is very tender.

## *HAMS.*

THE Weſtphalia hams are cut longer, and are thinner than the Engliſh hams. The Weſtmoreland and Yorkſhire are choſe by the ſhortneſs of the ſhank and thickneſs in the cuſhion; put your trying or penknife under the bone, and if it comes out clean and has a good ſmell, it is ſweet and good; but if it is daubed and has a rank ſmell, it is tainted or ruſty, and be ſure not to buy it.

## *BACON.*

THE Hampſhire, Wiltſhire, and Berkſhire bacon is eſteemed the beſt; if the lean is of a fine red, and ſticks cloſe to the bone, and the fat of a clear white, without any yellow ſtreaks, and the rind thin, it is young and good; if any yellowneſs, or the fat of a faint duſky white, and feels ſoft, it is ruſty, or ſoon will be ſo.

## *TURKIES.*

IF the cock turkey is young, it will have ſmooth black legs with the ſpur juſt appearing; if freſh the eyes will look full and bright, and the velvet of a fine red, and the feet moiſt and limber. Be careful to obſerve that the ſpurs are not cut, or ſcraped over to deceive you. If the eyes are ſunk, and the head looks black, the feet dry and ſtiff, it is ſtale. The ſame rule will hold good for a hen; when old, her legs are rough and red; if with egg, the vent will be ſoft and open, but if not with egg, the vent will be cloſe and hard.

## *CAPON.*

A true capon, if young, his ſpurs are ſhort and thick, his legs ſmooth, the comb large and pale, with a fat vein on each ſide his breaſt; very fat down the back and rump, and a thick belly, his body larger than any common fowl; if new a hard cloſe vent, and the fat moiſt and limber; if ſtale a looſe open vent, and the fat dry and ſtiff. A capon is the better for keeping four or five days.

## *FOWLS.*

A young cock has very ſhort ſpurs, his legs ſmooth, but take the ſame precaution as in turkies; if old his ſpurs will be long and ſharp, and an open vent; if ſtale its feet will be dry and ſtiff; if freſh the vent cloſe and hard, the feet limber and moiſt, and ſo of a hen for newneſs or ſtaleneſs; if old her legs and comb are rough, with long hairs all over the body; a pullet with egg is eſteemed the beſt, a little before ſhe begins to lay them ſhe has a large open vent.

## *CHICKENS.*

THE breaſt of the chickens, if well fed, have a fat vein on each ſide of it; a fat rump, and the breaſt feels as ſoft as velvet; if freſh the feet are moiſt and limber; if ſtale, dry and ſtiff, and the whiter they are the better.

## *GEESE.*

A young gooſe has got a yellow bill and feet, with no hairs but ſtubs on them; when freſh the feet are limber, when ſtale dry and ſtiff; when old the bill and feet are very red, with long hairs all over the body. Green geeſe come in ſeaſon in May, and laſt till Midſummer; the others are in ſeaſon till Chriſtmas. The green geeſe ſhould be ſcalded, and the ſtubble geeſe picked dry. The ſame rules will hold good for a wild or bran gooſe, only this difference, their fleſh is a great deal blacker.

## *DUCKS and DUCKLINGS.*

THE breaſts of ducklings or young ducks, if properly fed, will be plump and fleſhy; by handling them you will know if they are ſo by the ſubſtance, becauſe the poulterers flatten them on the breaſt, to make them look wider over; if freſh the feet will be limber; if ſtale dry and ſtiff. Old ducks legs are very red, with hard ſcales at the bottom, and their bodies full of long hairs and yellow. Ducklings come in ſeaſon in February, and ſhould be ſcalded till May, and picked dry after that time.

## *WILD DUCKS.*

A wild duck's feet are very ſmall and red, the belly very plump, and if good the fat on the rump is hard and white; if very yellow, it eats ſtrong and fiſhy; if it is freſh the feet are moiſt and limber, if ſtale the feet are dry and ſtiff, and the body looks black.

Eaſterlings, pintails, dun birds and teal are choſen the ſame way, only the feet are black.

## *PHEASANTS.*

THE cock pheaſant is the moſt beautiful wild bird that ever was bred in England, and both cock and hen are of a fine flavour; the cock if young has ſhort dubbed ſpurs, but if old long and very ſharp; the hen has none, but moſt valued; when with egg the vent is large and open; if the vents are looſe and green they are ſtale. As this is game by act of parliament, they are not allowed to be in ſeaſon only from the 1ſt of October to the 1ſt of February. Heathcocks and hens are known whether new or ſtale in the ſame manner.

## *PARTRIDGES.*

THE cock bird is the largeſt of the two, has dark red feathers on both ſides the breaſt and wings, and when young the bills are of a dark colour, the legs yellowiſh; if they are freſh the vent will be firm, but if ſtale it will look green, and the ſkin will peel off

when

when rubbed with the finger; if they are old the bills will be of a light colour, and the legs blue; be ſure as you get them to draw the crop out, for if they have fed on green wheat they ſoon will ſtink. This game is allowed from the 1ſt of September to the 14th of February.

## *WOODCOCKS and SNIPES.*

THESE are birds of paſſage, and found in this country only in winter; they are better after a month's reſt from their long paſſage over the ocean; and eſpecially in froſty weather, as they feed by the clear ſprings that don't freeze; when fat they are firm and thick, with a fat vein on each ſide the breaſt, the thigh and rump fat, and a cloſe vent; a lean one will have a looſe vent; if freſh killed their feet will be limber, and the head and throat clean; if you open the bill and ſmell at the throat, it will ſoon tell whether it is freſh or ſtale.

## *BUSTARDS.*

THESE are the real wild turkey, and a very large heavy bird, and very ſhy to come near to kill; conſequently are very ſcarce. The ſame rules will hold good for the choice of theſe curious birds as is given for turkies.

## *PIGEONS.*

WHEN young they are not full feathered, their legs are of a dark colour, full and fat at the vent, and the feet limber; if the vent is looſe and green they are ſtale; when old the legs are large and red. The Turnham Green pigeon is the fineſt and biggeſt of any. The tame pigeon is larger, and preferable to the wild; is very fat and tender, but the wild pigeon is not ſo fat. Wood pigeons are larger than the tame, and the feathers blueiſh, but in other reſpects like them.

## *WHEAT EARS, LARKS, &c.*

ALL ſorts of ſmall birds are choſen by the fatneſs of the breaſt and rump; and for newneſs or ſtaleneſs by

by the feet being limber, if new; dry and ſtiff, if ſtale.

## *HARES.*

WHEN a hare is freſh it will look of a pale colour, and ſtiff; if it is ſtale, the fleſh black, and the body limber; if the cleft in her lips ſpread very much, and the claws blunt and rugged, ſhe is old; if the hare is young the claws will be ſmooth and ſharp, the ears tear eaſily, and the cleft in the lips not ſpread much. The only diſtinction between a hare and a leveret is, that a leveret has a knob, or ſmall bone near the foot on the fore leg, if not it is a hare.

Hare hunting begins the 1ſt of October, and laſts till the 1ſt of March.

## *RABBITS.*

THE wool and claws of a rabbit when young are ſmooth; if old the claws are very long and rough, with grey hairs intermixt with the wool; if freſh it is ſtiff, and the fleſh white and dry; and when ſtale the body will be limber, the fleſh look blue, with a ſlime upon it. Wild rabbits are in ſeaſon from July to December. Tame ones all the year.

## *FISH.*

THE beſt method to diſcover whether fiſh is new or ſtale is by looking at the gills; if they look of a lively red, and open tight, with the eyes ſtanding plump in their heads, the body of the fiſh ſtiff, and the fins ſtand firm, you are ſure the fiſh is freſh; but if the eyes are ſunk, and the gills look dim, black, or muddy, it is not good; and be ſure to ſmell it at the gills or mouth. Freſh water fiſh is the beſt that are caught in running water. Pond fiſh is liable to eat muddy.

## *TURBOT.*

YOU muſt chuſe a turbot by the thickneſs and plumpneſs of the belly, the gills of a fine red, and the belly of a bright cream colour; if it is thin and looks bluiſh,

bluiſh, it will not dreſs or eat well. Turbot are in high ſeaſon from April to the latter end of Auguſt.

## *COD.*

CHUSE a large or ſmall cod that is thick and round in the body, and feels firm, the eyes bright and plump, and the gills of a lively red, and the fleſh looks white and clear when it is cut, then you are ſure the fiſh is good; if it feels flabby, the eyes ſunk, and the gills dim or muddy, it is not good nor freſh. Cod is in ſeaſon all the winter.

## *WHITING.*

THE ſilver whiting when freſh, ſhines bright, and as white as ſilver, the eyes plump and lively, the gills of a fine red, and tight, the body ſtiff and firm; when ſtale looks dim, the eyes ſhrunk, and the head withered and black, the gills black, and the body limber and flabby.

## *HADDOCKS.*

WHEN freſh they have a lively hue, rather inclined to black, their eyes full, bright and plump, they have a black ſpot on each ſide the back like the mark of a finger and thumb, their gills red and hard to open, and their bodies ſtiff; when ſtale the eyes are ſhrunk, and the head withered, the gills black, the body limber, and of a flat duſky colour.

## *SCAITE, or THORNBACK.*

CHUSE the thickeſt and whiteſt you can get; in cold weather it will be better the ſecond or third day after it is brought to market alive, but in hot weather it muſt be eat freſh, it ſo ſoon ſtinks, and then it is very diſagreeable, it ſmells ſo ſtrong.

## *SALMON.*

THE ſcales of this fiſh when freſh and in high ſeaſon, are very bright and clear, and the fins red, the fleſh feels firm and of a fine red, head ſmall, with very little

little ſpawn in the inſide; when out of ſeaſon it is full of red or yellow ſpots, the fleſh pale and flabby, with the belly full of roe or melt, the head long, and the jaws turning at the ends, in that ſtate it is not good. Salmon eats mellower when kept two or three days, than when it is quite freſh, for it boils curdly when juſt dead. The Severn and the Wye ſalmon are eſteemed very much, but whether that or the Thames is beſt, is a matter of doubt, and moſtly depends upon fancy.

## *STURGEON.*

WHEN ſturgeon is freſh the meat cuts very white, firm, and without crumbling, the veins and griſtles of a fine blue, the ſkin tender, good coloured and ſoft, of a fine pleaſant ſmell; but when the veins and griſtles are brown or yellow, the ſkin harſh, tough, and dry, of a ſtrong diſagreeable ſmell, the fiſh is not good.

## *SOLES.*

WHEN you buy ſoles chuſe them that are the thickeſt towards the head, and firm, the bellies of a fine cream colour, and alive if you can get them; if inclined to be bluiſh or flabby they are not good, nor will not eat well.

## *TROUT.*

FRESH water trout is eſteemed the beſt, they are red and yellow; the female is the beſt, which is known by the ſmallneſs of the head, and the belly deeper than the male; when freſh they look of a fine bright colour, their eyes plump and bright, and the gills red. The Berwick trout is long and ſtrait, with fine bright ſcales, the fleſh firm and red; this is eſteemed the fineſt fiſh of the kind; they both come in ſeaſon at the beginning of June, and laſt till September.

## *CARP and TENCH.*

THESE fiſh ſhould always be dreſt alive, for if they die in the water they are good for little; if out of the water

water mind the gills are freſh and red, and hard to open. The carp ſhould be thick and plump, and the ſcales of a bright hue; the tench if good is of a gold colour; the ſame rules will hold good for pike, perch, and all ſorts of freſh water fiſh except eels. The Thames eel is the beſt, having a fine ſilver belly; the Dutch and the Iſle of Ely in general are not good, eat muddy and ſtrong; they ſhould always be dreſſed alive.

## *SMELTS.*

WHEN freſh, are of a fine ſilver hue, firm and ſtiff, with an agreeable ſmell reſembling that of a cucumber; thoſe caught in the river Thames are the beſt.

## *HERRINGS.*

WHEN their heads are of a fine red, the ſcales ſhine bright, and the body ſtiff, they are new; if the head is black and the ſcales dim, the body limber, they are ſtale. The Britiſh pickled herrings are fat, thick, and the ſcales ſhine like glaſs that is broken; the red herrings are red, firm and dry, and all herrings ſhould be full of roe, for when ſhotten they are good for nothing; freſh herrings are in ſeaſon at Michaelmas, and when the mackarel firſt come in.

## *MACKAREL.*

THIS is a very tender fiſh, and muſt be handled but very little; when freſh it looks of a moſt beautiful ſhining green, the eyes bright and full, the body firm and ſtiff, and the gills red and full of roe; when ſtale the body looks black, flabby and thin, the eyes ſhrunk and withered, and the gills black; the ſoft roe is eſteemed the beſt; it is in ſeaſon from April to July.

## *FLOUNDERS and PLAICE.*

THESE fiſh ought to be dreſſed alive; the flounder caught in the river Thames is the beſt, but ſome are caught in other rivers and the ſea; if dead and freſh the bellies will look of a cream colour, the eyes plump,

and

and the gills red, and hard to open, the body ſtiff and clean; when ſtale the bellies look bluiſh, the eyes ſhrunk and withered, the gills dim, and the body limber and ſlimy; they are in ſeaſon from January till March, and from June till September.

## *RED MULLET.*

THIS is a very fine fiſh, and when freſh is of a fine gold colour, almoſt equal to gold fiſh, the eyes bright and the body ſtiff; if ſtale the body looks faded and the eyes ſhrunk and withered.

## *GREY MULLET.*

WHEN freſh the ſcales are of a fine ſparkling grey, the eyes full and plump, the gills red, and the belly ſtiff; if ſtale the ſcales look dim, the eyes ſhrunk, the gills black, and the body limber and ſlimy.

## *LOBSTERS.*

THIS fiſh will live till all the ſubſtance is waſted; the beſt method is to buy them alive, and boil them yourſelf; but be ſure to weigh them, if they are heavy and the tail ſtrikes quick and ſtrong, they are good; if weak and light, with a froth at the mouth, they are ſpent. When you chuſe a boiled one, put your finger and thumb on the body and pinch it, if it pinches tight, and the tail goes back with a ſtrong ſpring, the lobſter heavy, and a good bright red, it is good; if light and looſe, and the ſhell duſky, it is ſtale or ſpent. The cock lobſter is known by the narrowneſs of its tail, the two upper fins under the tail are hard and ſtiff; thoſe of the hen are ſoft, and the tail broader; the meat of the cock is firmer than the hen, but the hen is preferred on account of the ſpawn.

The ſame rule will hold good for crawfiſh, or a crab, only be ſure, if the crab is boiled, to ſmell under the tail, if ſweet it is good.

*SHRIMPS*

## *SHRIMPS and PRAWNS.*

THESE little ſhell-fiſh, when alive, are ſo clear that you may ſee through them; the prawns, when freſh boiled, are of a light red, their tails cloſe and ſtiff; if looſe and ſlimy, and ſmell ſtrong, they are ſtale; ſo of ſhrimps, only they look of a duſky red.

## *OYSTERS.*

THE Colcheſter, Pyfleet, and Milford, are the beſt barrel-oyſters, and eſteemed the fineſt flavour; they are fat and white, with the beards green; the native Milton is the next as the fatteſt, the ſhells are tranſparent and thin. In chuſing an oyſter take the deepeſt ſhell, and if you hold it up to the light and it looks clear and cloſe, bites keen to the knife, and opens as ſoon as the body is wounded, it is a good one.

## *CHEESE.*

CHESHIRE cheeſe is eſteemed the beſt when old and a fine blue mould, the coat of a fine ſmoothneſs, and the cheeſe feels firm, without any holes in it; if there are any holes, be ſure to try it to the bottom, to find whether there are any mites in it, and obſerve that it is white and clear where there is no blue mould, and taſtes mild; if it is of a duſky white, and taſtes ſtrong, it is not good. North Wiltſhire and double Glouceſter cheeſe ſhould be as yellow as gold, of a fine ſmooth coat, and the taſte a little ſharp; the way to make it mellow and fine is to put it into a cellar, and cut a hole in the middle, and feed it every day with mountain wine for one month, then it will be mellow and fine. Thin Glouceſter cheeſe is choſen by its cloſeneſs, and the colour inclining to yellow, the taſte mild, and the coat clear and ſmooth; if it is full of eyes and pale, or very yellow, it is poor. The Stilton cheeſe is made of cream, and is not good till it is quite ſoft and rotten.

*BUTTER.*

## *BUTTER.*

WHEN you buy freſh butter be ſure to put the knife in the middle and taſte it, if it taſtes mild and ſweet it is good; if you buy a caſk of ſalt butter have the caſk unhooped, and try it in the middle, for very often there is good butter at both ends and bad in the middle, owing to deceitful package; the Cambridge ſalt butter is the beſt, and often in winter better than freſh if managed properly, by working it up a little, and putting it in ſpring water for a few hours.

## *EGGS.*

TO chooſe eggs properly you muſt put the thick end to your tongue, if it feels warm it is new; if it is cold it is ſtale; and according to the heat or cold it is new or ſtale: the beſt method is to hold it up againſt the ſun, or before a candle, if the yolk appears round and the white clear it is good; but if the yolk is broken, or ſticks to the ſide, the white thick and muddy, it is ſtale. Another way to try is to put them in cold water, the freſher it is the ſooner it ſinks to the bottom; if addled or rotten it will ſwim on the ſurface of the water: the Hertfordſhire eggs are the largeſt and beſt. The beſt method to keep eggs for uſe is to bury them in ſalt; but the ſooner they are uſed the better.

As the poulterers in London always truſs all kinds of poultry, it will not be amiſs to give the young beginner a few inſtructions how to truſs poultry and game, as many are obliged to leave London to go with a family to their country-houſes for the ſummer, and may be very good cooks, but not proficient in drawing and truſſing. In the firſt place, be careful that all the ſtubs are picked out; and when you draw any kind of fowls, &c. be ſure you do not break the gall, as it will give the whole fowl a diſagreeable bitterneſs, that all the waſhing and wiping cannot remove.

RULES

# RULES FOR TRUSSING.

## *TURKIES.*

AFTER they are properly picked, break the leg-bone close to the foot, and put it on a hook faſtened againſt a wall, and draw out the ſtrings from the thigh; cut the neck off cloſe to the back, but mind and leave the crop ſkin long enough to turn over to the back, take out the crop, and with your middle finger, looſen the liver and gut at the throat-end; cut off the vent and take out the gut, pull out the gizzard with a crooked ſharp-pointed iron, and the liver will follow, but be careful you do not break the gall, wipe the inſide out clean with a wet cloth, then with a large knife cut the breaſt-bone on each ſide cloſe to the back through, and draw the legs cloſe to the crops, put a cloth on the breaſt, and beat the high-bone down with a rolling-pin till it lays flat. When you truſs it for boiling cut the legs off, and put your middle-finger in the inſide and raiſe the ſkin of the legs, and put them under the apron of the turkey, put a ſkewer in the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing, put the liver and gizzard in the pinions, having firſt opened the gizzard and taken out the filth and the gall of the liver, and turn the ſmall end of the pinion on the back; tie a packthread over the ends of the legs to keep them in their places; for roaſting leave the legs on, put a ſkewer in the joint of the wing, put the legs cloſe up, and put the ſkewer through the middle of the leg and body, and ſo at the other ſide put another ſkewer in at the ſmall part of the leg, put it cloſe on the outſide of the ſideſman, and put the ſkewer through, and the ſame on the other ſide, put in the liver and gizzard in the pinion, and turn the point of the pinion on the back, then put another ſkewer through the body of the turkey cloſe above the pinions.

## *TURKEY POULTS.*

CUT the neck from the head and body, but leave on the neck-ſkin, draw them the ſame as a turkey, put a ſkewer through the joint of the pinion, put the legs cloſe up, run the ſkewer through the middle of the leg, through the body, and ſo on the other ſide; cut the under part of the bill off, twiſt the ſkin of the neck round, and put the head on the point of the ſkewer, with the bill-end forwards; put another ſkewer in the ſideſman, and put the legs in between the ſideſman and apron on each ſide, run the ſkewer through all, and cut the toe-nails off; theſe are moſt commonly larded on the breaſt; you may put the liver and gizzard in or not, as you pleaſe.

## *GEESE.*

WHEN they are picked and ſtubbed clean, cut the feet off at the joint, and the pinion off the firſt joint, cut the neck off almoſt cloſe to the back, leave the ſkin of the neck long enough to turn over to the back, pull the throat out, and tie a knot at the end, and with your middle finger looſen the liver, &c. at the breaſt-end, cut it open between the vent and the rump, draw out all the guts, gizzard, liver and heart, but leave in the ſoal, wipe it clean out with a wet cloth, and with a rolling-pin beat the breaſt-bone flat, put a ſkewer into the wing, and draw the legs cloſe up, put the ſkewer through the middle of the leg and through the body, and the ſame on the other ſide; put another ſkewer in the ſmall of the leg, put it down cloſe to the ſideſman, and run it through, and the ſame on the other ſide; cut the end of the vent off, and make a hole big enough for the rump to go through, as it holds the ſeaſoning the better.

## *DUCKS*

ARE drawn and truſſed the ſame way, only leave on the feet, and turn them cloſe to the legs.

## *FOWLS.*

PICK them clean, and cut the neck off close to the back, take out the crop, and with your middle finger looſen the liver and guts next the breaſt, cut off the vent and draw it clean; break the breaſt-bone flat with a rolling-pin; if for boiling, cut off the nails of the feet, and turn them down cloſe to the leg, put your finger into the inſide and raiſe the ſkin of the legs, cut a hole in the top of the ſkin and puſh the legs under, put a ſkewer in the firſt joint of the pinion, bring the middle of the leg cloſe to it, put the ſkewer through the middle of the leg and through the body, and the ſame on the other ſide, open the gizzard and take out the filth, take the gall out of the liver, put them in the pinions, and turn the point on the back; tie a ſtring round over the tops of the legs to keep them in their places; for roaſting, put a ſkewer in the firſt joint of the pinion, bring the middle of the leg cloſe to it, put the ſkewer through the middle of the leg and through the body, and the ſame on the other ſide; put another ſkewer in the ſmall of the leg and through the ſideſman, and the ſame on the other ſide; put another ſkewer through the ſkin of the feet, and cut off the nails.

## *CHICKENS.*

PICK and draw them the ſame as fowls; and for boiling cut the nails off, give the ſinews a nick on each ſide the joint, put the feet in at the vent, and put the rump in, draw the ſkin tight over the legs, put a ſkewer in the firſt joint of the pinion, bring the middle of the legs cloſe, put the ſkewer through the middle of the legs and through the body, and the ſame on the other ſide; clean the gizzard and take out the gall in the liver, put them in the pinions, and turn the points on the back; for roaſting cut off the feet, put a ſkewer in the firſt joint of the pinions, bring the middle of the leg cloſe, run the ſkewer through the middle of the leg and through the body, and the ſame on the other ſide; put another ſkewer in the ſideſman, and put the legs be-

tween the aporn and the ſideſman, and run the ſkewer through; clean the liver and gizzard, put them in the pinions, turn the points on the back, and pull the breaſt ſkin over the neck-end.

## *WILD FOWL of all Sorts.*

PICK them clean, cut off the neck cloſe to the back, and with your middle-finger looſen the liver and guts next the breaſt; cut the pinions off at the firſt joint, cut a ſlit between the vent and the rump, and draw them clean; clean them out with the long feathers on the wing, cut the nails off, and turn the feet cloſe to the legs, put a ſkewer in the pinion, with your hand pull the legs cloſe to the breaſt, and run the ſkewer through the legs, body, and the other pinion; cut the vent off and put the rump through.

## *PIGEONS.*

PICK them and cut the neck cloſe off to the back, take out the crop, cut off the vent, and draw the guts and gizzard out, but leave the liver in (a pigeon has no gall); for roaſting cut the toes off, and cut a ſlit in one of the legs, and put the other through with your finger and thumb, draw the legs tight to the pinion, put a ſkewer through the pinion, legs, and body, break the breaſt flat with the handle of a knife, clean the gizzard, and put in one pinion, and turn the point on the back; for a pye cut the feet off at the joint, turn the legs, and ſtick them in the ſides cloſe to the pinions; the ſame for ſtewing or boiling.

## *WOODCOCKS and SNIPES.*

THESE are very tender to pick, eſpecially when ſtale; you muſt handle them as little as poſſible, for the heat of your hand will peel the ſkin off, which will ſpoil the beauty of the bird; when you have picked them clean cut the pinions off the firſt joint, and with a rolling-pin break the breaſt-bone down flat, turn the legs cloſe to the thighs, and tie them together at the joints, put the thighs cloſe to the pinions, put a

ſkewer

ſkewer into the pinion, and run it through the thighs, body, and the other pinion; ſkin the head, take out the eyes, turn the head, put it on the point of a ſkewer, with the bill cloſe to the breaſt; never draw any woodcocks, ſnipes, or plovers, which are truſſed in the ſame manner.

## *WHEAT EARS, LARKS, &c.*

PICK them clean, cut off their heads, and the pinions off at the firſt joint; with the handle of a knife break the breaſt flat, turn the feet cloſe to the legs, and put one into the other, draw out the gizzard, and run a long ſkewer through the middle of the bodies of twelve, and tie them on a ſpit.

## *PHEASANTS and PARTRIDGES.*

WHEN you have picked them clean, cut a ſlit at the back of the neck, take out the crop, and with your middle-finger looſen the liver and gut next the breaſts, cut off the vent and draw them, cut the pinion off at the firſt joint, wipe out the inſide with the pinion you have cut off, (you never need pick them farther than the firſt joint on the pinion) break the breaſt-bone flat with a rolling-pin, put a ſkewer in the pinion, and bring the middle of the legs cloſe; run the ſkewer through the legs, body, and the other pinion; bring the head and put it on the end of the ſkewer, the bill fronting with the breaſt, put another ſkewer in the ſideſman, and put the legs cloſe on each ſide the apron, run the ſkewer through all; you ſhould leave the beautiful feathers on the head of the cock pheaſant, and put paper over to keep the fire off, and ſave the long feathers in the tail to ſtick in the rump when roaſted. Moor game of all ſorts is truſſed the ſame way.

When you truſs them to boil, put the legs the ſame as a fowl truſſed to boil.

## *HARES.*

CUT the four legs off at the firſt joints, raiſe the ſkin of the back, and draw it off the hind-legs, leave the tail whole, draw it over the back, and ſlip the fore legs out; with a knife cut the ſkin off the neck and head, but mind to leave the ears on and ſkin them, take out the liver, lights, &c. and be ſure to take the gut out of the vent, cut the ſinews underneath the hind-legs, bring them up to the fore-legs, put a ſkewer through the hind-leg, then through the fore-leg under the joint, run it through the body, and the ſame on the other ſide; put another ſkewer through the thick parts of the hind-legs and body, put the head between the ſhoulders, and run a ſkewer through to keep it up, and one in each ear to make them ſtand up; tie a ſtring round the middle of the body over the legs, and that will keep them in their place.

N. B. A young fawn is truſſed the ſame way, only the ears are cut off.

## *RABBITS.*

CASE the rabbits the ſame as the hares, only cut the ears off cloſe to the head, cut the vent open, and ſlit the legs about an inch upon each ſide the rump; make the hind-legs lay flat, and bring the ends to the fore-legs; put a ſkewer in the hind-leg, then in the fore-leg, and through the body, (the fore-leg and the hind-leg if for boiling) bring the head round, and put it on the ſkewer if for roaſting; leave the head looſe, and put a ſkewer through the thick part of the hind-legs and body; if you want to roaſt two together, truſs them at full length, with ſix ſkewers run through them both, ſo as the ſpit will faſten between the rabbits.

# CHAP. II.

# SOUPS.

## *Proper Rules to be obſerved in making Soups and Broths.*

IN the firſt place, take great care that your ſoup-pots and covers are kept very clean inſide and out, and well tinned, otherwiſe the verdigreaſe will get in them, which is the moſt pernicious thing of any to the health of thoſe who eat the different ſoups and broths you make, and give the ſoups, &c. a brackiſh, diſagreeable flavour. When you proceed to make any brown ſoups, ſuch as Gravie Vermiceli, or De Santea, always put a little lean ham or bacon at the bottom of your ſoup-pot or ſtew-pan, and cut your meat ſmall, as you ſooner get the virtue of the meat out, with a little water at the bottom; cut your roots and herbs as directed in the different receipts (be careful always to have them well picked and waſhed clean before you uſe them) put them over the meat, with the ſpices; cover your pot very cloſe, and ſtew it gently over a ſlow fire, till you find all the juices of the meat and herbs are drawn out; which will make your ſoup have a finer flavour, than by purſuing a contrary conduct; always be ſure to ſkim all the fat and ſcum clean off; ſoft water is much the beſt for all kinds of ſoups and broths, except green peas ſoup, and then hard water helps the green colour of your ſoup. In all white ſoups never put any fat in of any kind; and be ſure to boil your milk or cream before you put it into your ſoup, and put it in the laſt thing; boiling prevents it from curdling, which is often the caſe when put in raw. Gravy and all brown ſoups, by ſtanding, will have a ſkim on, which you muſt take off, and peas ſoup will ſettle to the bottom; be ſure to ſtir it well up before you put it into your diſh or tureen; let all your ingredients be properly proportioned, that they may not

taſte of one thing more than another; let the taſte be equal, and the whole of an agreeable reliſh.

Laſtly, for all brown or white ſoups cut the cruſt of a French roll in round or ſquare pieces, about two inches over, and criſp them before the fire; and for peas ſoup, toaſt the bread and cut it in dice, put it before the fire to criſp, as frying bread in butter or fat makes it greaſy, and often gives the ſoup a nauſeous taſte.

## *Soup a la Reine.*

TAKE a pound of lean ham, and cut it very ſmall, and put it at the bottom of your ſoup-pot, cut the lean of a knuckle of veal in ſmall pieces, and put over the ham a large fowl cut in quarters, put over the veal a little mace, ſix onions, ſix heads of celery, two turneps, four leeks, a ſmall bundle of ſweet herbs, all well waſhed; then put in half a pint of water, and cover it cloſe, and ſweat it gently for half an hour over a ſlow fire (but take care it does not catch at the bottom); then pour boiling water over it till it is above covered, and when the ſcum riſes ſkim it off clean, ſeaſon it with ſalt, and ſtew it gently for two hours; then ſtrain it off into an earthen pan, and let it ſtand half an hour to ſettle, then ſkim all the ſcum off and pour it from the ſettling at the bottom; in the mean time, take half a pound of ſweet almonds, blanch them and take the ſkins off, and throw them into cold water, then put them into a mortar and beat them fine, adding a little cream as you beat them, to keep them from oiling, pick all the white meat from the fowl and put in the mortar, and the yolks of eight hard eggs, and beat them well together; take the crumb of two penny French rolls, and put a quart of the ſoup to them, and ſimmer them over the fire for two minutes; put them in the mortar, and mix them well together with the reſt of the ſoup, and rub it through a tammy or napkin; put it in your ſoup-pot again and boil it up, as the froth riſes ſkim it off; then put in a pint of boiled cream, ſtir it well up, then pour it into your tureen, with criſp French bread at the top.

## *Mock Turtle Soup.*

TAKE a calves head with the ſkin on, and ſcald it in the following manner: Put it in ſome cold water, beat ſome roſin fine, and rub all over it; then put it into ſcalding water, and keep turning it about till you find the hair will ſlip off; then take it out, and as quick as you can clean off all the hair, and waſh it well after, put it into a pot and boil it half an hour; then take off all the ſkin cloſe to the bone, and cut the tongue out and peel it, take and break the bones all to pieces and put them into a ſoup-pot, with a ſhin of beef cut to pieces with two gallons of water; when it boils ſkim it well, and put in ſome all-ſpice, ſix onions, a carrot, two turneps, four leeks, ſix heads of celery, waſhed well, and a bundle of ſweet herbs; ſtew it gently for four hours, then ſtrain it into a pan: in the mean time cut your ſkin into ſquare pieces, about an inch and a half over, and ſlit the tongue down the middle, and then cut it acroſs about one inch long, put them into a ſoup-pot with the ſoup, chop twelve ſhallots fine, tie up a large bundle of baſil, marjorum, winter ſavory and thyme, twelve cloves, ſix blades of mace, twelve corns of all-ſpice beat very fine, put all theſe in and ſtew it till tender; mix a bottle of Madeira wine with four large ſpoonfuls of flour very ſmooth and put in, but be ſure to ſtir it well about; ſeaſon it high with Cayan pepper and ſalt, take out the ſweet herbs, and ſqueeze the liquor out between two plates into the ſoup, and ſtew it half an hour; then put in two dozen of force-meat balls and two dozen egg balls, and ſqueeze in two lemons; boil it up for two or three minutes, then ſerve it in tureens.

## *Giblets a la Turtle.*

TAKE three pair of gooſe giblets, ſcald and pick them clean, cut the neck in three, ſplit the head in two, cut the pinions in three, the feet in two, and the gizzard in eight pieces, waſh them very clean, put them in four quarts of water, three pounds of lean

veal

veal cut in ſmall pieces; when the ſcum riſes ſkim it well, then put in ſix onions, two turneps, four heads of celery, a large bundle of ſweet herbs, ſome cloves, mace and all-ſpice, and a little ſalt; ſtew them till near tender, ſtrain the ſoup from them, and waſh the giblets out clean from the other ingredients in warm water; put a quarter of a pound of butter into a ſtew-pan and melt it, put in three ſpoonfuls of flour, ſtir it till it is ſmooth, ſkim and pour the ſoup from the ſettlings, and by degrees put it into the ſtew-pan, ſtir it till it is ſmooth, put in a pint of Madeira, and ſeaſon it with Cayan pepper and ſalt; boil it for half an hour, then put in the giblets, with half a dozen yolks of hard eggs, ſkim it well, and boil it up till the giblets are tender; boil the livers in a quart of water till tender and put in; then put them into a ſoup-diſh or tureen as hot as poſſible.

## *Giblet Soup.*

TAKE three pair of gooſe giblets, ſcald and cut them as before, put them on in three quarts of water, and when the ſcum riſes ſkim them well, and put in a bundle of ſweet herbs, ſome cloves, mace and all-ſpice tied in a bag, with ſome pepper and ſalt, ſtew them gently till near tender; mix a quarter of a pound of butter with flour and put in, with half a pint of white wine, a little Cayan pepper, ſtew them till thick and ſmooth, take out the herbs and ſpices, ſkim it well, boil the livers in a quart of water till tender and put in; then put them in a ſoup-diſh or tureen.

## *Soup Puree.*

TAKE four pounds of lean beef and one pound of pickled pork cut ſmall, put it into a pot with a gallon of water, and when it boils ſkim it well, then put in a quart of blue ſplit peas, four onions, ſix heads of celery, a carrot, two turneps, and four leeks cut ſmall, with a ſpoonful of dried mint, a little pepper and ſalt; boil it gently for two hours, (mind and ſtir it very often to keep the peas from ſticking to the bottom) then rub it through a ſieve, and then through a tammy

tammy or napkin, put it into the pot again and give it a boil up; take two turneps cut in dice, four leeks cut ſmall, four heads of celery cut ſmall, waſh them well, and boil them in two quarts of water till tender; ſtrain them off and put them in your ſoup, and juſt before you ſend it away put in half a pint of ſpinach juice, give it a gentle boil, and keep ſtirring it all the time, or elſe it will curdle; put it hot into your tureen, with criſpt bread in a plate.

N. B. Mind your ſoup is well ſeaſoned with pepper and ſalt.

## *Soup Creſſee.*

TAKE a pound of lean ham, and cut it very ſmall, put it at the bottom of a ſtew-pan, then cut two penny French rolls in thin ſlices and put over the ham, two dozen heads of celery, ſix onions, two turneps, four leeks, and one carrot, well waſhed and cut ſmall, a ſmall bundle of ſweet herbs and a handful of water-creſſes, ſix cloves and ſix blades of mace, all over the bread; put a pint of broth made as follows, take three pounds of lean veal and one of mutton, cut very ſmall, put into a ſtew-pan, with two onions, four heads of celery, a carrot, four leeks, put half a pint of water in and ſweat it gently for half an hour, then put in a gallon of boiling water, and when it boils ſkim it well; boil it gently for two hours, and then ſtrain it off; then ſweat the above ingredients half an hour, pour all the broth in, and ſtew it gently for four hours, then rub it through a tammy or napkin, put it into the ſtew-pan again, and boil it up gently for a few minutes; ſeaſon it with ſalt and Cayan pepper to your palate, boil two handfuls of water-creſſes in water till tender, pour the ſoup into a tureen, and put two pieces of criſpt French roll on it, and the water-creſſes over that.

## *Green Peas Soup.*

TAKE half a pound of lean ham cut ſmall, and put it at the bottom of a ſoup-pot, a knuckle of veal cut in pieces over it, put in half a pint of water, ſix heads

of

of celery, ſix or eight onions, four turneps and a carrot, four cloves and two blades of mace, ſweat it over a gentle fire for half an hour; in the mean time boil two quarts of old green peas well, and ſtrain the liquor into your pot, and when it boils ſkim it well; boil it gently till it is good, ſtrain it off into a pan, beat the peas well in a mortar, and mix the ſoup with them, and rub it through a tammy or napkin; if you have no mortar, you may rub the peas through a ſieve with the back of a ſpoon, and mix with your ſoup; put it into your pot again, pare two or three cucumbers, cut them down the middle, take out the pulp, and cut them an inch long, four cabbage lettuces cut acroſs, boil them till tender, and a pint of young peas boiled green, put them into your ſoup and boil it up for five minutes; ſeaſon it with pepper and ſalt to your palate: if you find your ſoup not thick enough, take the crumb of a French roll, put a little ſoup to it, and ſimmer it, then rub it as the peas and put it in, ſtir it well about, and two or three minutes before you ſend it away put in half a pint of ſpinach juice, and keep it ſtirring till it boils up, juſt to take the rawneſs of the ſpinach off; then put it in tureens, and ſend criſpt bread in a plate.

N. B. You may ſtew a little ſpinach and ſqueeze it dry, chop it a little and put it in with the peas, &c.

### *Another Green Peas Soup.*

TAKE a gallon of ſpring water and make it boil, then put in two quarts of old green peas, and boil them till tender, ſtrain them off and ſave the liquor, and put it in the pot again, with ſix or eight large onions, ſix turneps, two carrots, ſix heads of celery, and if you have them ſix cabbage lettuces, a little ſpinach, all well waſhed, a little cloves and mace; boil them till all are tender, beat your old peas well in a mortar and mix with the ſoup, and rub it all well through a tammy or napkin; put it in your pot again, ſeaſon it with pepper and ſalt to your palate, then treat it as in the above receipt.

*White*

## *White Peas Soup.*

TAKE four pounds of lean veal and half a pound of lean ham, and put it into ſix quarts of ſoft water, and as ſoon as the ſcum riſes ſkim it well, then put three quarts of old green peas, ſix onions, two heads of celery, a carrot, two turneps, a little thyme, and a blade of mace; boil it well for three hours, then rub it well through a ſieve till all the pulp is out of the peas, and then through a tammy or napkin; put it into your pot again, take two cucumbers and pare them, cut them through and take the pulp out, cut two cabbage lettuces acroſs and boil them till tender, with a pint of green peas boiled green, put all theſe in and ſtew them for fifteen minutes; ſeaſon it with ſalt, mix three yolks of eggs in a pint of cream, put it in and ſtir it well about till it boils; then put it into your tureen, with two or three pieces of French bread criſpt at the top.

## *Peas Soup for Winter.*

TAKE a pound of bacon or pickled pork and a ſhin of beef cut ſmall, put them into a pot with ſix quarts of water, (when the ſcum riſes ſkim it well) then put a quart of white ſplit peas in, ſix heads of celery, ſix large onions, four leeks, two turneps, and a ſpoonful of dried mint rubbed fine; boil it gently for three hours, and ſtir it about every quarter of an hour to keep the peas from ſticking to the bottom; then rub it through a ſieve, and rub the pulp of the peas well through, put it into your pot again, ſeaſon it with pepper and ſalt, cut two turneps into dice, four heads of celery, and four leeks cut ſmall, boil them in two quarts of water till tender, ſtrain them in a ſieve, put them in, fry twelve ſmall raſhers of bacon and put in, and boil it up five minutes; then put it into your tureens, and ſend criſpt bread in a plate. You may make peas ſoup in this manner: When you boil a leg of pork or a piece of beef ſave the liquor till next day, then take off the fat when the liquor is cold, then put it in a pot and

make it boil, with the bones of the meat and two quarts of ſplit peas; then treat it as above directed.

### *Common Peas Soup.*

TAKE three or four rump beef bones with a pound of bacon, put them into a gallon of ſoft water, and when the ſcum riſes ſkim it well, put in a quart of ſplit peas, four onions, three heads of celery, two leeks, and two turneps cut ſmall, a ſpoonful of dried mint, a little pepper and ſalt; ſtew it two hours, then rub it through a ſieve, put it into your pot again, with four heads of celery cut ſmall and boiled; then boil it up ten minutes, and ſend it in a tureen or ſoup-diſh, with a handful of criſpt bread in it.

### *A Spaniſh Peas Soup.*

GET a pound of Spaniſh peas and put them in water the night before you uſe them, then take three quarts of ſoft water and one of ſweet oil, make them boil, then put in your peas with a head of garlick, cover your pot cloſe, and ſtew it gently till the peas are ſoft, ſeaſon it with pepper and ſalt, beat the yolk of an egg in a little vinegar and put in; ſtir it well, fry ſome large ſippets in butter, and put them at the bottom of a ſoup-diſh, poach ſix eggs and lay on the ſippets, then pour the ſoup boiling hot over.

### *Soup Lorrain.*

TAKE half a pound of lean ham cut ſmall and put it at the bottom of a ſoup-pot, and two pounds of lean veal cut ſmall over the ham, and a large fowl put in whole, with four onions, four heads of celery, two turneps, one carrot, a bundle of ſweet herbs, four cloves, two blades of mace, put in half a pint of water, ſet it over a ſlow fire, and ſweat it well, but take care it does not ſtick or burn; then pour four quarts of boiling water, and when it boils ſkim it well; boil it for one hour, then take out the fowl and boil it one hour longer; then ſtrain it off and let it ſettle, ſkim it well and pour it off the ſettling: in the mean

time take a pound of almonds, blanch them, and beat them in a mortar, put in a little water to keep them from oiling, take the yolks of ſix hard eggs and the white part of the fowl, beat them fine with the almonds, mix ſome of the ſoup with it, and rub it through a tammy or napkin; put it into your pot again with moſt of the reſt of the ſoup, boil it gently for ten minutes, ſkim off all the froth as it riſes, and ſeaſon it with ſalt; take the white part of another fowl and mince it, put it in a ſtew-pan, with a little of the ſoup, a little pepper and ſalt, and grate a little nutmeg in it, mix a little flour and butter to thicken it, give it a toſs or two in the pan, then take a penny French roll and cut a piece out of the top, pick out all the crumb, put the mince in, and put the top on; pour your ſoup boiling hot into your tureen, and put the roll with the mince in the middle, and four pieces of criſpt French bread round it.

## *Almond Soup.*

TAKE three pounds of lean veal and two pounds of ſcrag of mutton, cut them ſmall and put them into a ſoup-pot with four quarts of water; when the ſcum riſes ſkim it well, and put in two turneps, two heads of celery, two leeks, all waſhed well and cut ſmall, and two blades of mace; boil it gently till half is reduced, ſeaſon it with ſalt and a little Cayan pepper, blanch half a pound of ſweet almonds, beat them in a mortar, and as you beat them put in half a pint of cream, to keep them from oiling, ſtrain your ſoup to the almonds, and rub it through a fine ſieve; put it in your pot again and make it hot, but do not let it boil; have ready three ſmall French rolls about as big as a tea-cup, blanch a few Jordan almonds, cut them lengthways, and ſtick them all over the tops and ſides of the rolls; put the rolls into your tureen, and pour your ſoup over them: theſe roll looks like hedge-hogs, and the French cooks term it hedge-hog ſoup.

## *Soup de Santea.*

TAKE ſix raſhers of lean ham and put them on the bottom of a ſtew-pan, then three pounds of lean veal cut ſmall over the ham, and three pounds of lean beef over that, ſix onions, four heads of celery, two leeks, a carrot, two turneps, all waſhed well and cut ſmall, a bundle of ſweet herbs, twelve corns of all-ſpice, four cloves, and four blades of mace, put in half a pint of water, put it over a ſlow fire till it ſticks, (but mind it does not ſtick too much) then put in a gallon of boiling water, and when it boils ſkim it well, ſeaſon it with ſalt, and ſtew it gently for two hours; then ſtrain it off into a clean pan and let it ſettle, then ſkim all the fat off and pour it off the ſettlings into a ſoup-pot; have ready a large carrot, one turnep, four heads of celery, two leeks cut about two inches long, and as fine as you can cut them lengthways, two heads of endive, two cabbage lettuces cut acroſs ſmall, with a little ſorrel and chervil chopped fine; waſh them all well, and put them into a ſtew-pan with half a pint of ſoup, and ſtew them gently fifteen minutes; then put them into the ſoup, and boil it fifteen minutes longer; then put it into your tureen, with criſpt French bread at the top.

## *Gravy Soup.*

TAKE a ſhin of beef and cut it in pieces, and put it in a ſoup-pot, with half a pint of water, ſix onions, four heads of celery, two turneps, a carrot, and twelve corns of all-ſpice; ſweat it till it ſticks, then pour four quarts of boiling water over it, and when it boils ſkim it well; ſtew it gently for three hours, or till the liquor is half waſted, ſeaſon it with ſalt, then ſtrain it off into a clean pan and ſkim the fat off; have ready a carrot and two turneps cut in dice, with two heads of celery cut about half an inch long, boil them in water till tender, then drain them in a ſieve, put them into

into your ſoup, and boil it ten minutes; put it into your tureen, with criſpt French bread in it.

N. B. If it is not brown enough, put a ſpoonful of browning in it.

## *Vermicelli Soup.*

TAKE a pound of lean ham cut ſmall, and put it at the bottom of a ſoup-pot, cut a ſmall knuckle of veal in pieces, and two pounds of ſcrag of mutton, and put them over the ham, four onions, two turneps, a carrot, four leeks, four heads of celery, well waſhed and cut ſmall, ſix cloves, four blades of mace, and a bundle of ſweet herbs, with half a pint of water, all put in the pot and ſweated gently for half an hour; then pour four quarts of boiling water over it, when it boils ſkim it well, and boil it gently for three hours, then ſtrain it into a clean pan, ſkim off all the fat, and pour it into a ſoup-pot from the ſettling; boil a quarter of a pound of vermicelli in water, ſtrain it in a ſieve, put it into your ſoup, aad with two ſpoonfuls of browning boil it for ten minutes; put ſome criſpt French bread into the tureen, and pour the ſoup over it.

## *Macaroni Soup.*

MAKE the ſoup as for vermicelli, and boil a quarter of a pound of ſmall pipe macaroni in two quarts of water and two ounces of butter till it is tender, then ſtrain it in a ſieve, and cut it about two inches long, put it in your ſoup and boil it ten minutes; put it into your tureen, and criſpt French bread at the top.

## *Soup and Boulée.*

TAKE two pounds of a ſcrag of veal, and about ſix pounds of the briſket of beef, tie them tight with packthread, put them in a pot with ſix quarts of water, and when the ſcum riſes ſkim it well, then put in ſix onions, four leeks, ſix heads of celery, a carrot, and two turneps, well waſhed, a bundle of ſweet herbs, a little all-ſpice, cloves, and mace; boil it gently for five hours, and ſeaſon it with ſalt; then take out the

briſket and take the bones out, keep it hot, ſtrain your ſoup into a pan to ſettle, ſkim off all the fat, and pour it from the ſettlings into a ſoup-pot, put in two ſpoonfuls of browning, cut a carrot, two turneps, two leeks, and four heads of celery in long ſlips, and boil them in your ſoup till tender; then put the briſket into a tureen or ſoup-diſh, and pour the ſoup over it, with criſpt bread in a plate.

### *Soup and Boulée with Cabbage.*

TAKE ſix pounds of briſket of beef, tie it up with two pounds of ſcrag of veal, put them into a pot with ſix quarts of water, and when the ſcum riſes ſkim it well, and boil it gently for two hours; cut two carrots in quarters, four turneps in quarters, two leeks ſplit in two, and four heads of celery, cut one large or two ſmall cabbages in quarters and acroſs about an inch long, waſh them all well, put them in with a bundle of ſweet herbs, ſome all-ſpice, cloves, and mace tied in a bag, ſeaſon it with ſalt, and boil it gently for three hours longer; ſkim the fat off well and take the briſket out, untie it and put it in a diſh by itſelf, and garniſh it with carrot; take out the veal, ſpices, and herbs, and put the ſoup and the ingredients into a tureen, with criſpt bread in a plate.

### *A Weſt-India Pepper Pot.*

TAKE two pounds of lean veal, the ſame of mutton, cut them ſmall, with a pound of lean ham, put them in a ſtew-pan, and about four pounds of briſket of beef cut in ſquare pieces, with ſix onions, two carrots, four heads of celery, four leeks, two turneps, well waſhed, a bundle of ſweet herbs, ſome all-ſpice, cloves, and mace, and half a pint of water; ſweat them well for half an hour, then pour four quarts of boiling water into it, and ſkim it well; boil it gently for three hours, then ſtrain it off, take out the pieces of beef; then put a quarter of a pound of butter in the ſtew-pan and melt it, put two ſpoonfuls of flour, and ſtir it about till it is ſmooth; then by degrees pour your ſoup in,

in, and ſtir it about to keep it from lumping, put the pieces of beef in; have ready two large carrots cut in quarters, and four turneps in quarters, boiled till tender, take the ſpawn of a large lobſter and bruiſe it fine, and put it in to colour it, with a dozen heads of greens boiled tender; make ſome flour and water into a paſte, and make it in balls as big as a walnut, boil them well in water, and put them in; boil it up gently for fifteen minutes, and ſeaſon it very hot with Cayan pepper and ſalt; put it in a ſoup-diſh and ſend it up hot, garniſhed with ſprigs of cauliflowers round the diſh, or carrots, or any thing elſe you fancy.

## *Hare Soup.*

TAKE a large old hare and cut it in pieces, put it in an earthen mug, with three or four blades of mace, a little ſalt and Cayan pepper, two large onions, a red herring, ſix large morels, a pint of red wine, and three quarts of water; tie it down with brown paper, bake it three hours in a quick oven, then ſtrain it into a pan and let it ſettle; pour it from the ſettlings into a ſtew-pan, ſcald the liver for two or three minutes, and rub it through a ſieve with a ſpoon and put it in; have ready a quarter of a pound of French barley, boiled well in water, and put in, put it over the fire to make hot, (but take care it does not boil) then pour it into a ſoup-diſh or tureen, with criſpt French bread at the top. This is eſteemed as a very rich ſoup, and fit for a large company, where two or three ſoups are ſerved up.

N. B. If you diſapprove of the red herring you may leave it out.

## *Partridge Soup.*

TAKE two old partridges and ſkin them, cut them into quarters, with three or four ſlices of ham, ſix onions ſliced, and four heads of celery; fry them brown in butter, but do not burn them, pour three quarts of boiling water over them, with a few pepper corns, and ſtew it gently for two hours; take out the partridges

and ſtrain the ſoup off, put it into the ſtew-pan again, and have ready ſix heads of celery cut about ſix inches long, and ſtew them in a little of the ſoup, two ounces of whole rice boiled well in water, put them into the ſoup, ſeaſon it with ſalt and Cayan pepper, and put in the partridges; give it a boil for five minutes, then put it into the tureen, with a handful of criſpt bread.

## *Onion Soup.*

TAKE a pound of lean ham cut ſmall, put it at the bottom of a ſtew-pan, three pounds of lean beef and two pounds of lean veal, cut ſmall and put over the ham, ſix onions, four heads of celery, four leeks, two turneps, and one carrot, well waſhed and cut ſmall, put them over the meat, with a bundle of ſweet herbs and a dozen corns of all-ſpice, put in half a pint of water, and ſweat it for half an hour over a ſlow fire, (take care it does not burn) then pour four quarts of boiling water over it, ſkim it well and ſeaſon it with ſalt; boil it gently for three hours, then ſtrain it off into a clean pan to ſettle, ſkim the fat off, and pour it from the ſettlings into a ſoup-pot; peel four dozen of ſmall button onions and put them in the ſoup, and boil it gently half an hour; put it into a tureen, with criſpt French bread at the top.

## *Another Onion Soup.*

TAKE half a pound of butter and put it into a ſtew-pan, melt it, cut twelve large onions in ſlices and fry them brown, put in ſome flour, and ſhake them about; fry them a little longer, then pour in three pints of boiling water, ſtir them round, put the upper cruſt of a penny loaf cut in ſmall pieces in, ſeaſoned with pepper and ſalt, and ſtew it fifteen minutes, keep ſtirring it pretty often; have ready the yolks of three eggs beat fine, with half a ſpoonful of vinegar, mix in ſome of the ſoup well with them, then mix all the ſoup together and pour it in a tureen.

## *White Onion Soup.*

TAKE a knuckle of veal cut ſmall, put it in a pot with five quarts of water, and when the ſcum riſes ſkim it well, peel thirty large onions, boil them with it till they are tender, with a little whole pepper and two blades of mace; ſeaſon it with ſalt, then rub your onions through a ſieve till all the pulp is out; put them into a ſtew-pan with half a pound of butter, ſhake in a little flour and half a pint of cream, ſtir them well about till the butter is melted, then ſtrain the ſoup in, and keep ſtirring till it is ready to boil; then pour it into a ſoup-diſh or tureen.

## *Spaniſh Onion Soup.*

BOIL eight or ten large Spaniſh onions in milk and water till they are tender, change the milk and water twice while the onions are boiling, rub them through a ſieve till the pulp is all through; take an old fowl and cut it to pieces, and ſtew it in three quarts of water with a blade of mace for two hours; then ſtrain it to the onions in a ſtew-pan, ſtir it well together, and ſeaſon it with Cayan pepper and ſalt; put in half a pint of boiled cream, and boil it up gently a few minutes; then put it into the ſoup-diſh or tureen. You may, if you pleaſe, put in a little ſtewed ſpinach, or aſparagus tops boiled.

## *Another Spaniſh Onion Soup.*

TAKE two large Spaniſh onions, peel and ſlice them, ſtew them gently in half a pint of ſweet oil till tender, then pour in three pints of boiling water, and ſtew it gently for half an hour; ſeaſon it with pepper and ſalt, a little beaten cloves and mace, put in two ſpoonfuls of vinegar and a handful of parſley chopped fine; fry about a dozen ſippets and put them at the bottom of the ſoup-diſh, poach ſix eggs and put over the ſippets, and pour the ſoup over them, and ſend it to the table hot.

## *Cheſnut Soup.*

TAKE half a hundred of cheſnuts and notch them, put them in an earthen pan, and put them in a hot oven for half an hour, or roaſt them over a ſlow fire in an iron pan, (but mind they do not burn) peel them, and ſtew them one hour in a quart of veal or beef broth: in the mean time take three or four raſhers of lean ham or bacon and put them at the bottom of a ſtew-pan, one pound of veal, one pound of lean beef, a pigeon cut into pieces, two onions ſtuck with cloves, and two blades of mace, a bundle of ſweet herbs over the ham, with half a pint of water; ſweat it gently till it ſticks, but muſt not burn, pour in two quarts of boiling water, and ſkim it well; ſtuff two pigeons with force-meat, and ſtew them in the ſoup till tender; then take the pigeons out, and ſtrain the ſoup to the cheſnuts, ſeaſon it with pepper and ſalt to your palate, and boil it up for five minutes; put the pigeons into a ſoup-diſh, the cheſnuts round them, and pour the ſoup boiling hot over them, and two or three pieces of criſpt French bread at the top; garniſh the edge of the diſh with ſome of the cheſnuts ſplit in two.

N. B. If you have a partridge you may uſe it inſtead of the pigeon, cut to pieces.

## *Rice Soup.*

TAKE a pound of lean ham cut ſmall, two pounds of lean veal, two pounds of lean beef, cut ſmall and put over the ham, ſix onions, four heads of celery, two leeks, two turneps, a carrot, waſhed well and cut ſmall, a bundle of ſweet herbs, a little cloves and mace, with half a pint of water over the meat; ſweat it gently over a ſlow fire for half an hour, (but take care it does not burn) pour three quarts of boiling water over it and ſkim it well; ſtew it gently for two hours, then ſtrain it into a pan: in the mean time boil a quarter of a pound of rice in two quarts of water till tender, ſtrain it through a ſieve, put the rice and ſoup in a pot, and boil it for ten minutes; ſeaſon it with

ſalt,

ſalt, and pour it hot into a tureen, with criſpt French bread at the top.

N. B. If you like it brown put a ſpoonful of browning in.

### *Another Rice-Soup.*

TAKE half a pound of rice and put it into two quarts of water, with a ſtick of cinnamon, cover it cloſe, and ſtew it gently till the rice is tender; take out the cinnamon, ſweeten it to your liking, grate in a nutmeg, and let it ſtand till it is cold; beat up the yolks of three eggs with half a pint of white wine, ſtir it all together, put it over a ſlow fire, and keep ſtirring it all the time, till it is thick and boils, otherwiſe it will burn and curdle; then put it into a ſoup-diſh.

### *Ox Cheek Soup.*

TAKE half an ox head, and cut the cheek clean from the bones, break the bones to pieces, and put them in a large pan of water all night to ſoak out the blood; in the morning waſh them clean out, and put them into a pot with ſix quarts of water, when the ſcum riſes ſkim it well; take ſix onions, ſix heads of celery, about four leeks, and two turneps, well waſhed and cut in two, with a bundle of ſweet herbs, a ſpoonful of allſpice, ſome cloves and mace, and a little ſalt; put in two palates, and ſtew them till tender, then take them out and throw them into cold water, and take off the ſkins; cut them into ſquare pieces, ſtew the head five hours, try if the head is tender, if not, ſtew it gently till it is; then take it out, and ſtrain the ſoup into a pan to ſettle, ſkim it well, and pour it from the ſettlings; put a quarter of a pound of butter in a ſtewpan and melt it, put two large ſpoonfuls of flour in, and ſtir it about till it is ſmooth; by degrees put the ſoup in, keep ſtirring for fear it ſhould go into lumps, if it does you muſt ſtrain it through a ſieve, put in half a pint of white wine, and ſeaſon it with Cayan pepper and common pepper and ſalt, nearly as hot as mock turtle; in the mean time cut a carrot and two turneps

in dice, four heads of celery and two leeks about half an inch long, boiled in water till tender, ſtrain them in a ſieve, and put them to the ſoup; cut the cheek in ſquare pieces and put it in with the palates, and two ſpoonsful of browning, ſtew it gently for half an hour, and ſkim the fat off clean; put it into a ſoup-diſh or tureen, with criſpt bread in a plate.

N. B. You may put the cheek whole in a large ſoup-diſh, if you like it beſt, and the ſoup over it.

## *Ox Cheek Soup Baked.*

TAKE half an ox head, and cut the cheek clean from the bones, break the bones and lay them in a large pan of water all day to ſoak the blood out; then waſh them clean, and put them in an earthen pan, and cover them with water, and put a ſpoonful of all-ſpice, four onions, a carrot, two turneps, four heads of celery, two leeks well waſhed, a bundle of ſweet herbs, ſome pepper and ſalt, two or three bay leaves, and a pint of mild ale or beer, not porter, tie it over with ſtrong paper, put it in the oven after dinner, and let it ſtay in all night; in the morning take it out, and if it is not tender enough, after you heat the oven put it in again till you think it is done; then take the cheek out of the ſoup, and ſtrain it through a ſieve to ſettle, ſkim off all the fat, and pour it from the ſettlings into a pan, and put the cheek to keep hot (if it wants any ſeaſoning put ſome in); put the cheek in a ſoup-diſh, and pour the ſoup over it, with a handful of toaſted bread. A leg of beef done in the ſame manner is very good.

## *Hotch-Potch.*

TAKE a pound of lean ham, cut it ſmall, and put it at the bottom of a ſtew-pan, two pounds of lean veal, two pounds of lean beef, over the ham, ſix onions, four heads of celery, two leeks, two turneps, a carrot, waſhed well and cut ſmall, a bundle of ſweet herbs, twelve corns of all-ſpice, ſix cloves, and three blades of mace, with half a pint of water over the meat; put it over a ſlow fire, and ſweat it till all the juices are out

out of the meat and herbs, then pour four quarts of boiling water over it, and ſkim it well, ſeaſon it with ſalt, ſtew it gently for two hours, ſtrain it into an earthen pan; put about two ounces of butter into a ſtew-pan and melt it, and a ſpoonful of flour, ſtir it well till it is ſmooth, then by degrees put the ſoup in, and ſtir it well; take a large fowl and truſs it for boiling, ſinge it and put it in, cut a ſavoy or white cabbage in quarters, and tie it with packthread, a large carrot cut in ſix pieces, ſix middle-ſized turneps whole, ſix heads of the white part of celery, and boil two ounces of rice in water half an hour and put in, ſtew it all gently till the fowl and herbs are tender; have ready two pounds of pickled pork boiled tender, cut it into ſquare pieces and put in, put in a little Cayan pepper to your palate; take the fowl out and put it in the middle of a ſoup-diſh, the pork all round, untie the cabbage, put that and the roots all round and over the meat, and the ſoup over that.

N. B. When green peas are in ſeaſon put in a pint of them inſtead of the rice. Garniſh with ſprigs of cauliflowers boiled.

## *Another Hotch-Potch.*

TAKE two pounds of briſket of beef, two or three pounds of the briſket of a breaſt of veal, cut in ſquare pieces, two tail-ends of rumps of beef cut in pieces about two inches long, put them into a ſtew-pan, cut a ſavoy or white cabbage in quarters, tie it up with packthread, two carrots cut in quarters, four white heads of celery, ſix middle-ſized turneps whole, ſix round onions, all well waſhed, a bundle of ſweet herbs, a little all-ſpice, cloves, and mace tied in a bag, with half a pint of water; ſweat it gently over a ſlow fire for half an hour, (take care it does not burn) then pour four quarts of boiling water on it and ſkim it well, put in a quarter of a pound of butter rolled in flour, and ſtew it three hours, ſeaſon it with pepper and ſalt (if green peas are in ſeaſon put a pint in); have ready a pound of pickled pork boiled tender and

cut

cut in ſquare pieces, put it in; take out the cabbage as whole as you can and untie it, and the ſweet herbs and ſpice, put the meat into a ſoup-diſh, and the cabbage, roots, and ſoup all over, with criſpt bread in a plate; garniſh with carrot or cauliflower ſprigs.

## *Breaſt of Veal in Hotch-Potch.*

TAKE the briſket end of a breaſt of veal, and cut it in little ſquare pieces, flour it, and put half a pound of butter in a ſtew-pan, when it is hot put in the veal, and fry it of a light brown; then put in two quarts of boiling water, ſtir it round, (if peas are in ſeaſon put in a pint of green peas) four cabbage lettuces cut in quarters and well waſhed, two onions chopped fine, a bundle of ſweet herbs, a little cloves, mace, and all-ſpice tied in a rag, a little pepper and ſalt, cover it cloſe and ſtew it till the veal is tender, and ſeaſon it to your palate; take out the ſpice and ſweet herbs and put it in a ſoup-diſh; garniſh with ſprigs of cauliflowers or ſmall heads of greens; if cauliflowers are in ſeaſon, boil a ſmall one tender, and put it in the middle of the diſh, and the meat round it will make it look handſome; or if peas are not in ſeaſon, and cucumbers are, pare ſix cucumbers, take out the core, and cut them in thin ſlices inſtead of the peas. In winter cut a carrot in ſmall pieces, two turneps in dice, four heads of the white part of celery cut about two inches long, with the hearts of four ſmall ſavoy cabbages, or ſix heads of greens.

## *Hotch-Potch of Mutton.*

TAKE a neck of mutton of about ſix pounds and cut it into chops, leave the ſcrag end whole, put it into a ſtew-pan with half a pint of water, put in ſix round onions and ſix middle-ſized turneps whole, a carrot cut in quarters, a ſavoy or white cabbage cut in quarters and tied up with packthread, all well waſhed, with a little thyme; ſweat it gently for half an hour over a ſlow fire, then pour three quarts of boiling water over it, ſeaſon it with ſalt and pepper, and ſkim it well;

ſtew

ſtew it for two hours, and put in a ſpoonful of browning, ſkim off all the fat, put the chaps into a ſoup-diſh, leave out the ſcrag, untie the cabbage, put over with the ſoup, &c. Garniſh with toaſted ſippets. You may add two ounces of Scotch barley if you like it.

## *Mutton Broth.*

TAKE a neck of mutton of about ſix pounds, cut the beſt end whole and the ſcrag end in pieces, put it in a ſtew-pan with a gallon of water, and when the ſcum riſes ſkim it well, put in two onions, four turneps, two leeks, and a little thyme and parſley, well waſhed; boil it gently till the beſt end is done, then take it out, ſtew the reſt till your broth is as good as you would have it, ſeaſon it with ſalt, and ſtrain it off, ſkim all the fat clean off; have ready four turneps cut in dice, and two leeks cut ſmall, boil them a quarter of an hour in water, ſtrain them in a ſieve, and put them to your broth, with a few marygolds and the piece of mutton; give it a boil for ten minutes, then put it into a tureen, with criſpt bread in a plate. You may thicken it with oatmeal if you think proper.

## *Barley Broth.*

MAKE the broth as in the above receipt, and boil half a pound of pearl barley for two hours in two quarts of water, ſtrain it off, and put it to the broth with the mutton, and boil it for ten minutes; put it into a tureen, with ſome criſpt bread in a plate.

## *Scotch Barley Broth.*

GET a ſheep's head and feet with the ſkin and wool on, and ſinge the wool off with red hot irons, (the beſt way is to ſend them to a ſmith's ſhop to be done) when ſinged, take a clean bruſh and ſome warm water, and bruſh them well till they are quite clean; put them into a ſoup-pot with ſix quarts of water, and when the ſcum riſes ſkim it clean, put in half a pound of Scotch barley, ſix onions whole, ſix turneps whole, ſix leeks, and ſix of the white heads of celery ſplit in two, two carrots

carrots cut in quarters, a ſavoy or white cabbage cut ſmall, and half a pint of oatmeal, ſtew it for four hours, and ſeaſon it with ſalt; chop a handful of parſley fine, and a few marygolds, put them in, let it boil up five minutes, then put the head and feet into a ſoup-diſh, and the ſoup and ingredients all over, with criſpt bread in a plate.

## *Veal Broth.*

TAKE about four pounds of ſcrag of veal cut ſmall, put in three quarts of water, when the ſcum riſes ſkim it well, put in two onions, a turnep, and three or four blades of mace; ſtew it gently for two hours, ſeaſon it with ſalt, and ſtrain it off; have ready four ounces of rice boiled in water till tender, ſtrain it through a ſieve, put it into the broth, and boil it ten minutes; put in a tureen, with a handful of criſpt bread in it.

## *Beef Broth.*

TAKE a leg of beef, break the bone in three or four places, and waſh it clean, put it into a pot with ſix quarts of water; when the ſcum riſes ſkim it well, and put in three blades of mace, a bundle of ſweet herbs, and a large cruſt of bread; boil it for four hours, and ſeaſon it with ſalt, then take the meat out clear from the bones, and put it in a ſoup-diſh, and ſtrain the broth over it; put in a handful of criſpt bread.

## *Crawfiſh Soup.*

TAKE half a hundred of live crawfiſh and waſh them clean, boil them half an hour in a gallon of water, ſtrain them in a ſieve, and ſave the liquor; pick out the meat from the tails whole and ſave it, bruiſe the ſhells in a mortar, and put them into a ſoup-pot with the liquor, and about three pounds of ſcaite, thornback, cod, or hollybert, an onion ſtuck with cloves, a bundle of ſweet herbs, and three or four blades of mace, with a pint of green or dry peas, ſeaſon it with pepper and ſalt, and ſtew it hree hours, ſkim it well,

take the ſpawn of a lobſter and bruiſe it very fine, and put it in to colour it a fine red; then rub the fiſh and ſoup through a ſieve till the fiſh is pretty near all through, and then rub it through a tammy or napkin, put it into a ſoup-pot and make it hot; in the mean time flour the tails of the crawfiſh, and fry them in butter, put them on a coarſe cloth before the fire to drain, then put them in a ſoup-diſh or tureen, and pour the ſoup hot over them, with ſome criſpt French bread at the top.

N. B. If you cannot get fiſh, you may uſe lean veal or mutton in the ſtead, and uſe the crumb of two French rolls, ſimmer it in a little of the ſoup to thicken it before you rub it through the tammy.

## *Lobſter Soup.*

TAKE four lobſters, and pick the ſpawn out while alive if there is any on the outſide, boil them in a gallon of water for one hour, then take them out, pick the meat out of the claws and tails, ſave two tails whole, and take care of the ſpawn, put the liquor into a ſoup-pot, with a pound of lean ham cut fine, two pounds of any ſort of fiſh, and put the meat of the lobſters in, except the two tails, with two onions ſtuck with cloves, four blades of mace, a bundle of ſweet herbs, and a cruſt of French bread; ſtew it gently for two hours, ſeaſon it with pepper and ſalt, take the meat of the lobſters out, put it in a mortar and beat it fine, bruiſe the ſpawn fine and put it in; mix the ſoup with the meat and ſpawn, and rub it through a tammy or napkin, then put it into a ſoup-pot and boil it up: in the mean time cut the two tails of the lobſters in long ſlips, flour and fry them brown in butter, put them on a coarſe cloth before the fire to drain; then put them into a ſoup-diſh or tureen, and pour the ſoup boiling hot over them, with criſpt French bread at the top.

## *Scaite, or Thornback Soup.*

TAKE three pounds of ſcaite or thornback and ſkin it, waſh it well, and boil it in ſix quarts of water till it is very tender; take it up and pick all the fiſh off the bones, put the bones in again, with about two pounds of any ſort of freſh fiſh, a little lemon-peel, a bundle of ſweet herbs, twelve corns of whole pepper, two or three blades of mace, a little horſe-radiſh, an onion ſtuck with cloves, and the top-cruſt of a penny loaf, with a little parſley, cover it cloſe, and ſtew it gently two hours; take a French roll, cut a little piece out of the top, pick out all the crumb, and put it in the ſoup; rub it through a ſieve, and pound part of the ſcaite or thornback in a mortar, mix the ſoup with it, and rub it through a tammy or napkin; put it in a ſoup-pot and make it hot, ſeaſon it with Cayan pepper and ſalt: in the mean time mince the reſt of the fiſh ſmall, and put it in a ſtew-pan, with two ſpoonsful of the ſoup, a little butter rolled in flour, and a little pepper and ſalt; give it a toſs or two, then fill the French roll, pour your ſoup into a ſoup-diſh or tureen, and put the roll in to ſwim at the top. This is a very rich ſoup, and cod or hollybert ſoup is made the ſame way.

## *Oyſter Soup.*

TAKE two pounds of ſcaite, ſkin it, two large eels, and four flounders, cut ſmall, well waſhed and gutted, put them into four quarts of water, and when the ſcum riſes ſkim it well, and put in two or three blades of mace, an onion ſtuck with cloves, two heads of celery, a few parſley roots, and a bundle of ſweet herbs; cover it cloſe, and ſtew it for two hours, ſeaſon it with pepper and ſalt and half a nutmeg grated; in the mean time get two quarts of oyſters, and boil them in their own liquor, ſtrain them in a ſieve, and throw them into cold water, waſh them well out, and beard them, pour the oyſter liquor from the ſettlings into the ſoup, pound the oyſters and twelve yolks of hard eggs in a mortar very fine, and ſtrain the ſoup to them; mix them

them well up, and rub it through a tammy or napkin, then put it into a ſoup-pot, and give it a boil till it is as thick as cream; then pour it into a tureen, with criſpt French bread at the top.

## *Eel Soup.*

TAKE four pounds of eels, ſkin, gut, and waſh them well, cut them in pieces, and put them into a pot with four quarts of water, with a cruſt of bread, an onion ſtuck with cloves, two or three blades of mace, and a bundle of ſweet herbs; ſeaſon it with ſalt and ſkim it well, boil it till half the liquor is waſted, then ſtrain it off and put it into a ſtew-pan, and chop a handful of parſley fine, put it in, and boil the ſoup five minutes; then put it into a tureen, with a handful of toaſted bread.

## *Muſcle Soup.*

TAKE a hundred of large muſcles, waſh them clean, put them into a ſtew-pan, cover them cloſe, and ſtew them till they open, then pick them out of the ſhells, and pick the beard or crab off, if there is any, ſtrain the liquor through a fine ſieve into a pan to ſettle, then pour it from the ſettlings to the muſcles; take two pounds of any ſort of freſh fiſh and put on with a gallon of water, with a bundle of ſweet herbs, a large onion ſtuck with cloves, a little whole pepper, a ſmall piece of horſe-radiſh, and a little parſley; bruiſe a dozen crawfiſh in a mortar, and a dozen almonds blanched and beat fine, take two French rolls and take out the crumb, and fry it brown in butter, and put in with three parts of the muſcle liquor, ſeaſon it with ſalt and a little Cayan pepper, and ſtew it till the liquor is half waſted: in the mean time get a parſnep and a carrot, ſcraped and cut in thin ſlices, fry them brown in butter; rub the ſoup through a ſieve and put it into a ſtew-pan, with the fried carrot and parſnep, and half the muſcles, ſtew them gently for fifteen minutes; take the other half of the muſcles and liquor, put them into a ſtew-pan with a quarter of

a pound

a pound of butter, and ſhake in a little flour, and keep it ſtirring till the butter is melted; ſeaſon it with pepper and ſalt, and grate in a little nutmeg, beat the yolks of three eggs up and put in, keep it ſtirring till it is thick, or elſe it will curdle, put it into the French rolls after they are criſpt before the fire, and pour your ſoup hot into a tureen, with the rolls ſwimming at the top.

## *Milk Soup.*

TAKE two quarts of new milk, two ſticks of cinnamon, two or three bay leaves, a very little baſket ſalt, and fine ſugar to ſweeten it, put it over the fire to heat; in the mean time blanch half a pound of ſweet almonds, and beat them fine in a marble mortar, put in a little milk to keep them from oiling, grate a little lemon-peel into the almonds, and when the milk, &c. boils, ſtrain it to the almonds, put it into a pot, with half a nutmeg grated, and boil it up for two or three minutes; cut ſome ſlices of French bread, and criſp them before the fire, put them into a ſoup-diſh or tureen, and pour the ſoup hot over them.

## *Milk Soup the Dutch and German Way.*

TAKE a quart of new milk, and boil it with a ſtick of cinnamon and moiſt ſugar, put ſome ſippets cut in what ſhape you pleaſe into a diſh, pour the milk over them, and take out the cinnamon; put it over a gentle charcoal fire to ſimmer till the bread is ſoft, beat the yolks of two eggs and mix with a little of the milk; then mix it all together, and ſend it to the table in a tureen hot.

## *Egg Soup.*

BEAT the yolks of two eggs in a deep diſh, with a piece of butter as big as a hen's egg, take a tea-kettle of boiling water in one hand, and a ſpoon in the other, pour in a quart gently, and keep it ſtirring till the eggs are well mixed and the butter melted, then pour it into a ſtew-pan, and ſtir it till it ſimmers; take it off the fire, and pour it between two veſſels, out of one

into

into the other, till it is quite ſmooth, and has a great froth, then ſet it on the fire, and ſtir it all the while till it is hot, but not boil; pour it into a tureen, and ſend it hot to table.

## *Turnep Soup.*

TAKE a large bunch of turneps and pare them, ſave out three or four, put the reſt on in a gallon of water, with a bundle of ſweet herbs, an onion ſtuck with cloves, a blade of mace, a little whole pepper, half a nutmeg, a little ſalt, and the cruſt of a penny loaf; boil it till the turneps are tender, then rub it through a ſieve till all the turneps and bread are rubbed through, put it into a ſtew-pan, with four heads of celery cut ſmall, two turneps cut into dice, cut one turnep and two or three carrots into thin ſlices, flour them, and fry them brown in freſh butter, and four onions cut in ſlices and fried brown, two ounces of vermicelli; boil it gently till all the roots are tender, then ſend it up hot in a tureen, with criſpt French bread at the top.

## *Soup Maigre.*

PUT half a pound of freſh butter into a ſtew-pan, and melt it till it is done hiſſing, have a dozen round onions peeled, throw them in, and ſhake them well about for five minutes; then put in ſix heads of celery cut ſmall, two handfuls of ſpinach well picked and waſhed, two cabbage lettuces cut fine, with a pint of green peas when in ſeaſon; ſhake them in the pan for fifteen minutes, put in a little flour, and pour in two quarts of boiling water, and ſtale cruſts of bread cut in ſmall pieces, ſeaſon it with pepper and ſalt, and a little beaten mace, ſtir it well together, and ſtew it gently for half an hour; take it off the fire, beat the yolks of two eggs and put in, with a ſpoonful of vinegar, ſtir it about, and then put it into a tureen.

You may make it thus: Get a quart of Morrato peas, and boil them in three quarts of water, with ſix onions ſliced and fried brown in butter, four heads of

celery cut ſmall, a carrot, turnep, and parſnep, ſeaſon it with pepper and ſalt, a little beaten mace, and ſtew it gently till the peas are very tender; then rub it all well through a ſieve till the pulp is all through: have ready ſome celery cut ſmall and boiled tender, a handful of ſpinach ſtewed and ſqueezed very dry, put them into the ſoup, and boil it up ten minutes; take it off the fire, and put in a gill of ſpinach juice, ſtir it well up, and put it into a tureen; ſend it to table hot.

N. B. Aſparagus tops or artichoke bottoms boiled tender, when in ſeaſon, is a great addition.

## *Plumb Porridge.*

PUT a knuckle of veal into a gallon of water cut very ſmall, with a bundle of ſweet herbs, ſix blades of mace, when the ſcum riſes ſkim it well, and put in two pounds of raiſins of the ſun, and one pound of pruens, boil it three hours, then rub it all well through a ſieve till all the pulp of the raiſins and pruens is through; put it into a ſoup-pot, with a pint of ſack, half a pound of fine ſugar, half a pound of raiſins ſtoned and picked, and half a pound of currants clean waſhed and picked, grate in a whole nutmeg, boil it gently up half an hour, and ſtir it often; put it into a ſoup-diſh or tureen, with criſpt French bread at the top.

## *Common Plumb Porridge for Chriſtmas.*

TAKE a leg and ſhin of beef and cut them ſmall, put them into eight gallons of water, when the ſcum riſes ſkim it well, boil it for ſix hours, then ſtrain it into a pan, clean out the pot, and pour your broth in again; ſlice the crumb of ſix penny loaves very thin, and put ſome of the broth to them, cover them up for a quarter of an hour, then give it a boil up, and rub it through a ſieve into the broth; have ready ſix pounds of currants well waſhed and picked, four pounds of jar raiſins picked and ſtoned, and two pounds of pruens, boil all theſe in the ſoup till they ſwell and are tender; then put in half an ounce of mace, half an ounce of

cloves,

cloves, and two nutmegs, all beat fine; mix them in a little cold broth firſt, and then put them in, with four pounds of ſugar, two quarts of ſack, and the juice of four lemons; boil it up ten minutes, keep it ſtirring, then put it into earthen pans, and put it by for uſe: when you want it make it hot, and ſend it in a ſoup-diſh or tureen, with criſpt French bread.

## *Portable Soup.*

TAKE three legs of veal and one of beef, with ten pounds of lean ham, all cut very ſmall, put a quarter of a pound of butter at the bottom of a large pot or cauldron, and the meat and ham in, with four ounces of anchovies, two ounces of mace, a bunch of celery, ſix carrots waſhed well, a large bundle of ſweet herbs, a ſpoonful of whole pepper, and a hard cruſt of a penny loaf; ſweat it over a ſlow fire till you find all the juices are drawn out of the meat, then cover it with boiling water, and ſkim it well; let it boil gently for four or five hours, then ſtrain it off to ſettle, pour it clear from the ſettlings firſt, ſkim the fat off well, and pour it into a pot, and boil it till it is a ſtrong jelly, and as ſtiff as glue; ſeaſon it with Cayan pepper and ſalt, then pour it into little tin moulds; let it ſtand till cold, then turn it out of the moulds, put it on tin plates, and dry it in the ſun, or at a great diſtance before the fire, keep turning it often till it is quite dry; then put it in tin boxes, with a piece of writing paper between each cake; put them in a dry place for uſe. This is a very uſeful ſoup for travellers, or large families; for by putting one ſmall cake into a pint of boiling water, and giving it a boil up, it will make a pint of good ſoup; or a little boiling water poured on a cake, will make good gravy for a turkey or two fowls. It poſſeſſes one good quality, it never loſes any of its virtue by keeping.

## CHAP. III.

# FISH.

### *Proper Rules to be obſerved in dreſſing Fiſh.*

AS fiſh is a curious article in the art of cookery, it will not be amiſs to give a chapter adapted entirely for dreſſing it.

Be careful that your fiſh-kettles are kept clean from ſand, or any thing ſticking to the ſides, as the ſcum of the fiſh will occaſion, and that they are well tinned, and the frying-pans the ſame, your fat well rendered and clear: be ſure to have your fiſh well ſcaled, gutted, and waſhed clean, before you dreſs it, when you boil it uſe ſpring water, and be ſure to let it boil before you put in the fiſh, with ſalt according to the ſize of the fiſh; and when broiled or fried dry it well with a cloth, for when it is wet it will not broil well nor fry criſp; never uſe any vinegar to ſalmon or trout, as it draws the colour out; boil your fiſh gently, if you boil it quick it often breaks it to pieces, which very much diſfigures it, and ſpoils the beauty of your fiſh; for when whole, and looks well to the ſight, it gives the company a good opinion of it; when it boils, and the ſcum and froth riſe, ſkim it clean off, and take great care that your fiſh goes hot to table, as nothing is ſo diſagreeable as cold fiſh.

As turtle is a fiſh, we ſhall give the directions for dreſſing it firſt, ſo proceed with every ſort, and the different ways they are to be dreſſed.

### *To dreſs a Turtle the Weſt-India way.*

AS turtles are of various ſizes, from one pound to eight or nine hundred weight, I ſhall confine my directions to one about fifty or ſixty pounds, bigger or leſs in proportion. Kill your turtle the night before you intend

intend to dreſs it, which you muſt proceed to do in the following manner: Tie it by its hind fins with a cord ſufficient to hold it, then cut off the head and hang it up to bleed all night; in the morning cut the callipee, which is the belly, round, and raiſe it up, cut as much of the white meat to it as you conveniently can, throw it into ſpring water and ſalt for half an hour, cut the fins off and ſcald them with the head, and take the ſcales off, cut all the white part out, and throw it into ſpring water, (the guts and lungs muſt be taken out, but be careful you do not break the gall) waſh the lungs and heart well, and ſlit the guts and maw all through with a pen-knife, and waſh them well in warm water, ſcrape all the inſide ſkin off, and boil them till tender in two gallons of water; (you had better throw the liver away, ſeldom any perſon eats it, and it always makes your turtle look black) then take and ſaw the back ſhell about two inches deep all round, ſcald it, and take off the ſhell; in the mean time make a good veal ſtock in the following manner: Take a knuckle of veal and two neat's feet cut in ſmall pieces, and put them on, with three gallons of water, a bundle of ſweet herbs, four onions, a quarter of an ounce of cloves and mace, and when it boils ſkim it well, boil it for three hours and ſtrain it off; cut all the white meat from the bones, ſave out about two pounds, and cut it in pieces as big as an egg, put a quarter of a pound of butter at the bottom of a ſtew-pan, put in the white meat, ſet it over a ſlow fire, and ſweat it gently till you find it tender; put the lungs and the part of the back ſhell into a ſtew-pan, and cover them with the veal ſtock, with ſix ſhallots, two onions, a little baſil, ſweet marjorum, winter ſavory, thyme, and parſley, all chopped fine, a quarter of an ounce of cloves and mace, and twelve corns of all-ſpice beat fine, and ſtew it till tender; take it out of this liquor, and ſtrain it off; put the fins on in the ſame manner as the lungs, and ſtew them till tender; take them out of the liquor, and ſtrain it off, put half a pound of butter into a ſtew-pan, melt it, and put three ſpoonsful of flour in, ſtir it well

till it is ſmooth, and by degrees pour in the liquor that came from the lungs and white meat, and ſtir it well till it boils, put in a bottle of Madeira, and ſeaſon it with Cayan pepper and ſalt pretty high; cut your lungs and the part of the back ſhell in pieces, with the two hind fins cut in three pieces each, and the white meat put in; ſtew it fifteen minutes, put a ſtiff paſte all round the edge of the back ſhell, which is called the callipaſh, and ornament it with leaves, &c. cut out of the paſte to your fancy, ſeaſon the ſhell with Cayan pepper and ſalt, put in theſe ingredients, with the juice of two lemons, ſome force-meat and egg balls, and bake it two hours; raiſe the white meat of the belly ſhell, which is called the callipee, and ſtuff it with force-meat, then notch it acroſs at the top, and ſeaſon it with beaten ſpice, baſil, marjorum, winter ſavory, and thyme, chopped fine, and ſome little bits of butter here and there on it, ſome Cayan pepper and ſalt, put a paſte round the rim, and bake it three hours; put the bones and the two pounds of white meat on, with ſome of the ſtock and a quart of water, with a bundle of ſweet herbs, ſome cloves and mace, and ſtew it till you find the ſoup is good; ſtrain it off, then put it in a ſoup-pot, thicken it with flour and butter about as thick as cream, ſeaſon it with Cayan pepper and ſalt, and put in half a pint of Madeira, boil it gently for about fifteen minutes, and ſkim it well; put ſome butter in to a ſtew-pan and melt it, with a ſpoonful of flour, ſtir it till it is ſmooth, then by degrees pour in the liquor the fins were ſtewed in; ſtir it till it boils, ſeaſon it with Cayan pepper and ſalt, half a pint of Madeira, and the juice of a lemon, put in the two fore-fins, and ſtew them fifteen minutes, with ſome force-meat and egg-balls; put a little butter into another ſtew-pan, and a ſpoonful of flour, ſtir it till it is ſmooth, and by degrees pour in a pint and a half of hock, ſtir it till it boils, put the guts and maw, cut in pieces about three inches long, into it, and ſtew it for fifteen minutes; ſeaſon it with Cayan pepper and ſalt, mix the yolks of three eggs with a pint of cream and grate ſome nutmeg in, put it in, and keep it ſtir-

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ring till it is ready to boil; then take it off, keep it ſhaking, and ſqueeze in a lemon; have your callipaſh, callipee, ſoup, fins, and fricaſee, all hot together, and diſh them up hot in the following manner, your ſoup in a tureen in the middle:

CALLIPASH

FRICASSEE SOUP FINS

CALLIPEE.

When you ſend the callipaſh and callipee to bake, you ſhould put them in a tin dripping-pan, and put bricks underneath to keep them ſteady, that the liquor may not ſpill.

*Another Woy to dreſs a Turtle.*

KILL your turtle the over-night, as before directed, cut the belly ſhell all round, and raiſe it up, cut it clean from the meat in the inſide, cut off the fins, and cut out the white meat, waſh it well in ſpring water, and put it in ſpring water for half an hour; take out the guts and lungs, and throw the lungs into water, treat the guts as before directed, ſaw off the rim of the back ſhell about two inches deep; ſcald the fins, head, and ſhells in hot water, and clean off all the ſcales and ſhells; have ready a veal broth, made as follows: cut a knuckle of veal of about ſix pounds and two neat's feet in ſmall pieces, put them on in two gallons of water, and when it boils ſkim it well, and put in a bundle of ſweet herbs, ſix onions, four turneps, and two carrots, ſome cloves and mace, and a little all-ſpice, boil it for three hours, and then ſtrain it off; put your fins, head, the belly and back ſhells in, and cover them with the veal broth, with a quarter of an ounce of cloves and mace, half a nutmeg, and twelve corns of all-ſpice, beat fine, ſome baſil, ſweet marjorum, winter ſavory, thyme, and parſley, chopped very fine, ſix ſhallots and two onions chopped fine, ſtew them till they are tender, then ſtrain the liquor from them; put a quarter of a pound of butter into a ſtew-pan, and cut the white meat in pieces as big as an egg and put in,

with a quart of the broth, a bundle of ſweet herbs, and a little ſalt; ſet it over a ſlow fire, and ſtew it gently till you find it is tender, then ſtrain the liquor from it, and waſh the meat in warm water, to waſh the curd and ſkum off; throw away the liver, put the lungs and heart in ſome veal broth, and ſtew them till they are tender, with a bundle of ſweet herbs, then ſtrain the liquor from them, and cut them in ſmall pieces, and the fins and brawn from the back and belly ſhells cut in pieces, and take the meat from the head, waſh them in warm water clear from the herbs and ſpice; put a pound of butter into a ſtew-pan big enough to hold all the turtle, and melt it, then put in four large ſpoonsful of flour, ſtir it till it is ſmooth, and by degrees put in all the broth, keep it ſtirring till it is quite ſmooth, then put in two bottles of Madeira, and all the meat, fins, tripe, &c. with three dozen of force-meat balls and three dozen of egg balls, ſeaſon it with Cayan pepper and ſalt pretty high, and ſtew it one hour very gently, ſqueeze in four lemons, ſtew it five minutes longer, and ſkim it well; then taſte if it is of a fine taſte, that it wants nothing, either of wine, ſeaſoning, or lemon, if it does put it in; in the mean time put a paſte round the back ſhell, as before directed, and ſeaſon the ſhell with Cayan pepper and ſalt, and put in half a pint of Madeira, and bake it one hour; put ſome of the turtle into the ſhell, and brown it with a ſalamander, and the reſt in tureens as hot as poſſible.

N. B. When you dreſs a ſmall turtle under twenty pounds, you will have no occaſion to bake the ſhell, but cut the ſhell all up, and take the brawn out, and ſerve it in tureens.

### *Sturgeon in Imitation of Turtle.*

MAKE a veal broth as for turtle, gut and ſcale about eight pounds of ſturgeon, and waſh it well, cut the brawn off the white part, and cut both in ſmall ſquare pieces, put them in a ſtew-pan, and cover them with broth, a bundle of ſweet herbs, a dozen ſhallots chop-

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ped fine, a quarter of an ounce of cloves and mace beat fine, ſtew it gently till it is near tender; mix a bottle of Madeira with four ſpoonsful of flour very ſmooth, put it in and ſtir it well about, and ſeaſon it high with Cayan pepper and ſalt; ſtew it gently for half an hour, then put force-meat and egg balls in, ſqueeze in the juice of two lemons, and boil it up two or three minutes; take out the ſweet herbs, put it in a tureen, and ſend it to table as hot as poſſible.

### *To boil a Turbot.*

FIRST gut your turbot and waſh it well, then cut it acroſs the back, and draw your knife juſt above the fins through the back ſkin, ſprinkle a little ſalt over it, which will fetch all the ſlime off; make a kettle of ſpring water boil, and put in a handful of ſalt, with a bundle of parſley and half a lemon; waſh your turbot well from the ſlime, and put it in on a fiſh drainer, with a ſheet of white paper over it, and boil it gently: a turbot of eight pounds will take half an hour, bigger or leſſer in proportion; take it out of your kettle, and let it drain the water from it, then carefully ſlip it on your diſh, with a fiſh plate in it, and take the paper off; garniſh it with fiſh patties, lemon, and parſley, and ſend lobſter, ſhrimp, and anchovy ſauce in boats.

### *To dreſs a Turbot the Dutch Way.*

TAKE your turbot alive and gut it, cut it four times acroſs the back and belly, waſh it well in ſpring water and put it in ſpring water and ſalt for one hour to crimp; have a kettle of ſpring water boiling, put in ſalt enough to make it pretty ſalt, but not too ſalt, waſh the turbot out, put it in and boil it moderately faſt for fifteen minutes; then throw in a large handful of parſley, well picked and waſhed, and boil it five minutes longer; have a deep ſoup-diſh, and carefully take out the turbot, put it in with all the parſley, and cover it with the liquor; garniſh the diſh with green parſley, and ſend parſley and butter and anchovy ſauce in boats, with bread and butter cut very thin in plates.

## *To bake a Turbot.*

TAKE an earthen diſh the ſize of your turbot, rub butter thick all over it, ſprinkle a little pepper and ſalt and parſley ſhred fine over it, and grate half a nutmeg over it; cut the head and tail off the turbot and put it into the diſh, pour half a pint of white wine over the fiſh, then with a ſmall bruſh rub the yolk of an egg on it, with little bits of butter here and there, bake it for one hour, or till it is of a fine brown; then put it into your diſh that you intend to ſend it to table in, and put it before the fire to keep hot; take the ſauce and ſtir it well together, put it into a ſtew-pan, with a little butter rolled in flour, and a ſpoonful of anchovy liquor, and one of catchup, ſqueeze in half a lemon, and boil it up for five minutes; garniſh the fiſh with lemon and parſley, and add ſhrimps or pickled muſhrooms to the ſauce, and ſend it in boats or baſons.

## *To boil a Cod's Head.*

TAKE a large cod, and cut the head and ſhoulders off cloſe to the vent, take out the gills and guts, and open the ſound, ſcrape out the blood clean from the back-bone, waſh it clean, tie it up with packthread, ſprinkle a handful of ſalt over it, and let it lay two hours; have ready a kettle of ſpring water boiling, put in a handful of ſalt, two or three bits of horſe-radiſh, and a quarter of a pint of vinegar, put the head on a fiſh-drainer, put it in, and boil it gently; (if a large head, it will take one hour; a middling ſize, three quarters of an hour, and ſo on for leſs) then take it out of the water, and ſet it acroſs the kettle to drain, ſlip it gently on the diſh, and garniſh with ſmelts fried, or any other ſmall fiſh, or fried oyſters, with horſe-radiſh and parſley, or barberries; ſend oyſter, lobſter, ſhrimp, or cockle ſauce, in ſauce-boats: the beſt is oyſter and ſhrimp ſauce for cod.

## *To roaſt a Cod's Head.*

AFTER cleaning it as before, ſcore it with a knife, ſtrew a little ſalt on it, and put it into a ſmall tin dripping pan, lay it before a briſk fire, with ſomething behind, that the fire may roaſt it (all the water that comes from it the firſt half hour throw away); then with a paſte-bruſh rub it over with the yolk of an egg, and ſtrew on a little nutmeg, cloves, and mace beat fine, and ſome bread-crumbs all over; ſet it to the fire again, and baſte it gently with butter, turn it often from one ſide to the other before the fire, till it is of a fine brown (a large head will take four or five hours roaſting); have ſome melted butter, and put in a ſpoonful of anchovy, ſome ſhrimps or cockles, with the liquor that comes from the head, ſtir it well together, and give it a boil (mind it is not oily); put the head in a diſh, with the liver boiled, cut in two, and laid on each ſide; garniſh it with horſe-radiſh and parſley, or barberries, with the above ſauce and oyſter ſauce in boats or baſons.

## *To bake a Cod's Head.*

TAKE a deep earthen pan, big enough to hold the head, and butter it well, gut and waſh the head very clean, and dry it with a coarſe cloth, put it in with a bundle of ſweet herbs, an onion ſtuck with cloves, three blades of mace, a little whole pepper, a nutmeg bruiſed, a little lemon-peel and horſe-raddiſh, rub the head all over with the yolk of an egg, grate ſome nutmeg over it, and crumbs of bread, with half a pint of water in the diſh; bake it three hours in a moderate oven, then take the head, put it into the diſh you intend to ſend it to table in, and cover it; put it over boiling water, or before the fire, to keep hot; ſtrain the liquor that the head was boiled in into a ſtew-pan, with ſome ketchup, and ſhrimps or cockles, thicken it with butter rolled in flour, give it a boil, put it over the head, and garniſh with fiſh patties, horſe-radiſh, and parſley, with oyſter or lobſter ſauce in boats or baſons.

## *To ſtew a Cod's Head in Claret.*

TAKE a cod's head, gut, gill, and waſh it clean, tie it up with packthread, put it on a drainer, and put it in a kettle juſt big enough to hold it; put half a pound of butter in a ſtew-pan, melt it, and put four ſpoonsful of flour in, ſtir it till it is ſmooth, put four bottles of claret in, and ſtir it till it boils, then put in a bundle of ſweet herbs, a quarter of an ounce of cloves and mace, and a little all-ſpice, a gill of ketchup, a ſpoonful of anchovy liquor, blanch a pint of oyſters, and ſtrain the liquor in, ſeaſon it high with Cayan pepper and ſalt, and ſtew it half an hour; then ſtrain it through a ſieve to the cod's head, (but mind it is very thick, for the juice of the cod's head will thin it) put in a pint of muſhrooms, the oyſters waſhed and bearded, a quarter of an ounce of truffles and morels ſcalded and waſhed clean, with two or three cod's ſounds, freſh or ſalt, boiled tender and cut in ſmall pieces; ſtew it gently one hour and a half, ſqueeze in the juice of a lemon, and if it wants ſeaſoning put it in, as it ſhould be well ſeaſoned; take it carefully and lay it in a deep diſh, untie it, but mind you do not break it, pour the ſauce and ingredients over, garniſh with fiſh patties, fried ſippets, or oyſters and horſe-radiſh.

## *To boil Cod or Codlings.*

AS theſe fiſh differ ſo much in ſize, it is almoſt impoſſible to give a good receipt for dreſſing them; but by many years practice I will give the beſt I can: Gut, gill, and waſh the fiſh well, turn it round with the tail in its mouth, and tie or ſkewer it; have ready a kettle of ſpring water boiling, and put in ſalt according to the ſize of your fiſh, boil it gently for fear of breaking, (a middling-ſized one will take half an hour, bigger or leſs in proportion) then take it out of the water, and ſet it acroſs the kettle two minutes to drain; ſlip it very gently into the diſh, and garniſh with horſe-radiſh, parſley, lemon, or barberries, as you pleaſe, with oyſter and anchovy ſauce in boats.

## *To crimp Cod.*

TAKE your cod alive and gut it, cut it in ſlices about an inch and a half thick, waſh it clean in ſpring water; have ready a large pan of ſpring water, throw in a handful of ſalt, put in your fiſh, and let it lay two hours; then waſh it clean out and put it to drain.

## *To boil Crimp Cod.*

HAVE a ſtew-pan of ſpring water boiling, put in a handful of ſalt, put the cod on a drainer, put it in and boil it very quick ten minutes; then take it out of the water, and ſet it acroſs to drain, and take a ſmooth bruſh and waſh it with the water, to clean off any ſkim or duſt which may happen to be on it; lay a napkin in your diſh, put the fiſh on, cover it over, and ſend oyſter and anchovy ſauce in boats, with ſcraped horſe-radiſh in a plate.

## *To broil Crimp Cod.*

TAKE and wipe the ſlices very dry with a cloth, and flour them on both ſides; have a very clear fire, put on the gridiron, and mind it is very clean, rub it with a little beef or mutton fat, put on the fiſh, and broil it of a fine brown on both ſides, but not burnt; put it in a hot diſh, and garniſh with horſe-radiſh and parſley, with oyſter and anchovy ſauce in boats.

## *To fricaſee Cod.*

GET two or three cods ſounds and boil them till tender, (if ſalt ones you muſt ſoak them in water all night) cut the roe in ſmall pieces, and blanch it with the liver cut in pieces, put them into a ſtew-pan, with two or three ſlices of cod about two inches thick, with a pint of fiſh broth or boiling water, ſeaſon it with a little beaten mace, nutmeg, and ſalt to your palate, a bundle of ſweet herbs, an onion ſtuck with cloves, cover them cloſe and ſtew them ten minutes, but not too faſt; then put in a gill of white wine, a few oyſters blanched, a piece of butter rolled in flour; take out

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the onion and ſweet herbs, ſhake it round gently, mix the yolks of two eggs with half a pint of cream, put it in gently till it boils up; then ſqueeze in half a lemon, put it very carefully into the diſh, and garniſh with fried ſippets. Mind to cut the ſound into ſquare pieces.

## *To fry ſmall Codlings.*

GUT and waſh them clean, dry them in a cloth, and turn them round; make a batter thus: Take two or three ſpoonsful of flour, and mix it with ſmall beer or ale till it is ſmooth, then put the fiſh in; have ready a panful of hot fat, put the fiſh into the batter, and let the batter cover it, then put it into the fat, and fry it of a fine brown; put it on a drainer before the fire to drain the fat from it, then put it into a hot diſh, and garniſh with horſe-radiſh, with anchovy ſauce in boats.

## *To boil Salmon.*

GUT and ſcale the ſalmon, waſh it well, and ſplit it all through; have ready a kettle of ſpring water boiling, throw in a handful of ſalt, three or four bits of horſe-radiſh, put your fiſh, cut in as large or ſmall pieces as you fancy, on a drainer, the backſide uppermoſt, and put it in, boil it gently for three quarters of an hour, (if the fiſh is very thick it will take an hour; be ſure you ſkim it well) take it out of the water and ſet it acroſs the kettle to drain, and with a paſte bruſh waſh it well at the top, clear from all ſcum or dirt that may ſettle on it; put it into the diſh, and garniſh with fried ſmelts, oyſter patties, horſe-radiſh, parſley, or barberries, with lobſter and ſhrimp ſauce in boats.

## *Salmom au Court Bouillon.*

TAKE about eight pounds of the middle of a ſalmon, ſcale and waſh it very clean, ſcore the ſides about two inches deep, that it may take the ſeaſoning, beat a quarter of an ounce of mace and cloves, a nutmeg, a quarter of an ounce of pepper ground fine, and ſome ſalt,

ſalt, a lemon peel and a handful of parſley chopped fine, mix it up with a pound of butter rolled in flour, and put it into the notches; roll it up in a napkin, and bind it with a fillet, put it into a fiſh-kettle juſt big enough to hold it, pour in a quart of white wine, a bundle of ſweet herbs, ſome ſalt, and a ſprig of bay leaves, with as much boiling water as will cover it, boil it gently one hour and a half; then fold a napkin in your diſh, take it out of the napkin it was boiled in and put it in the diſh; garniſh with criſpt parſley, ſerve it up with plain butter in a boat, grated horſe-radiſh, and vinegar made hot.

## *Salmon a la Braiſe.*

TAKE the double jowl end of the ſalmon, or a large ſalmon trout, ſcale, gut, and waſh it clean, take a large eel, ſkin, gut and waſh it, take all the fiſh from the bones, chop it fine, with two anchovies, a little lemon peel cut fine, grate half a nutmeg in, ſome parſley and a little thyme chopped fine, a few crumbs of bread, a little pepper and ſalt, roll them up with the yolks of two eggs, and put it in the belly of the fiſh, ſew it up, and lay it in a long fiſh-kettle juſt big enough to hold it; put half a pound of butter into a ſtew-pan and melt it, ſhake in three large ſpoonsful of flour, and ſtir it till it is a little brown, then pour in a pint of any ſort of broth, with a bottle of white wine, a bundle of ſweet herbs, an onion ſtuck with cloves, a ſpoonful of anchovy liquor, and a little beaten mace; ſtew it for half an hour, then ſtrain it through a ſieve over your ſalmon, put in half a pint of freſh muſhrooms peeled and waſhed, an ounce of truffles and morels well waſhed and cut ſmall, ſeaſon it with Cayan pepper and ſalt pretty high, cover it cloſe, and ſtew it gently one hour and a half; then take out the ſalmon, be very careful you do not break it, put it in a deep diſh, and pour the ſauce over; garniſh with fiſh patties and horſe-radiſh, or barberries. This is a very elegant diſh for a genteel or large company.

### *To boil a Jowl of pickled Salmon.*

WHEN ſalmon or other fiſh is dear and ſcarce, take a jowl of pickled ſalmon and lay it in ſpring water all night; have a kettle of ſpring water boiling, with a little ſalt in it, put the jowl on a fiſh-plate and put it in, boil it gently fifteen minutes, take it out of the water gently, and be careful you do not break it, and ſlip it into your diſh; garniſh with lemon and barberries, with lobſter, ſhrimp, or anchovy ſauce in a boat.

### *To colver Salmon.*

GET a live ſalmon, ſcale and gut it, cut it in ſlices about two inches thick, waſh it clean in ſpring water, and then put it in a large pan of ſpring water for two hours, then take it out to drain.

### *To boil colver Salmon.*

HAVE a ſtew-pan of ſpring water boiling, throw in a handful of ſalt, put your ſlices of ſalmon on a fiſh-plate, and boil it quick for fifteen minutes, then take it out, and waſh the ſcum off with a paſte-bruſh, lay a napkin in your diſh, and put it on the napkin; garniſh with green parſley, with lobſter and anchovy ſauce in boats.

### *To broil Salmon.*

EITHER take colver or any other ſalmon cut in ſlices, dry it well in a cloth, flour it, and ſprinkle a little pepper and ſalt on it; have a very clear fire, and broil it on both ſides of a fine brown, put it into a hot diſh, and garniſh with horſe-radiſh, with anchovy ſauce and plain butter in boats.

### *To broil Salmon in Paper.*

SCALE and waſh three pounds of ſalmon, cut it in ſlices an inch thick, dry it with a cloth, ſeaſon it with pepper and ſalt and a little grated nutmeg; butter half ſheets of white paper and roll the ſalmon in it, and faſten the paper all round by pinching it over; broil

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it gently over a very clear fire for twenty minutes, put it in a hot diſh, with anchovy ſauce and plain butter in boats.

### *To boil freſh or ſalt Water Trout.*

GUT your trout, but never ſcale it, as that takes off the beauty of the fiſh, waſh it well, and tie a pack-thread round the noſe of it, and with a large needle or ſkewer put it through the middle and draw it to the tail, till you make it the figure of an S, tie it in that form to the tail, and put it on a drainer; have ready a kettle of ſpring water boiling, put in ſome ſalt to make it reliſhing, then put in your fiſh and boil it gently, (if a middle-ſized half an hour) take it out of the water and let it drain a moment, put a folded napkin in your diſh, and put the fiſh whole upon it; garniſh with parſley, with lobſter and anchovy or ſhrimp ſauce in boats.

N. B. If your fiſh is alive gut and waſh it, cut it acroſs on both ſides, and lay it in ſpring water one hour to crimp before you dreſs it, and boil it fifteen minutes.

### *To dreſs Trout the Dutch Way.*

TAKE your trout alive, gut them, and cut them acroſs on both ſides to the bone, waſh them well, then throw them into ſpring water and ſalt for one hour to crimp; put on a kettle of ſpring water, enough to cover your fiſh, with a handful of ſalt, make it boil for five minutes, then put your fiſh on a drainer, put them in and boil them ten minutes; then put in a handful of parſley well picked and waſhed, and boil them five minutes longer; take your fiſh very carefully out and lay them in a deep diſh, with the parſley and liquor over them; garniſh the diſh with horſe-radiſh, with anchovy ſauce and plain butter in boats, and bread and butter cut thin in plates.

### *To boil Cod Sounds.*

TAKE ſix or eight large ſounds, and lay them in water to freſhen, (ſome will take two days and a

night) then waſh them well and put them on in milk and water, and boil them till they are tender; put them in a diſh, with hard eggs cut in two, and ſome chopped fine for garniſh, with egg ſauce in a boat. You may boil two parſneps and cut them in pieces, and ſome potatoes, put them in a diſh together or ſeparate, as you pleaſe.

N. B. If you can get them freſh they will not want ſoaking, as it is meant for ſalt ones; only take care to clean them.

### *To broil Cod Sounds.*

TREAT them as above till boiled, and take them out of the liquor, dry them well with a cloth, pepper and flour them, and broil them over a clear fire till they are brown; then lay them in a hot diſh, and pour melted butter and muſtard mixed over them.

### *To fricaſee Cod Sounds.*

TREAT them as above, and cut them in ſquare pieces, put them into a ſtew-pan, with a little pepper and ſalt, beaten mace and nutmeg, as much cream as will be ſauce enough, and a piece of butter rolled in flour, keep ſhaking the pan well, till the butter is melted, and as thick as you would have it; put them into a hot diſh, and garniſh with lemon and beet-root.

### *To boil Scaite or Thornback.*

TAKE your ſcaite or thornback and ſkin it on both ſides, gut and gill it, waſh it very clean, and put it in water for an hour; have a kettle of ſpring water boiling, put in a handful of ſalt, put the fiſh on a drainer, and put it in; boil it, if a middle-ſized one, half an hour, (bigger or leſs in proportion) and ſkim it well; take it out of the water and put it over the kettle to drain, and with a bruſh waſh it with the hot liquor; put it on your diſh, and garniſh with horſe-radiſh and parſley or barberries, with ſhrimp and anchovy ſauce in boats.

To

### *To crimp Scaite or Thornback.*

TAKE your fiſh alive, ſkin it, gut and gill it, waſh it very clean, cut it in long ſlips the whole length of the fiſh, about an inch broad, roll it over your finger, and throw it into ſpring water; cut the middle part in any form you like, waſh it out, and put it into ſpring water for one hour, then waſh it clean out, and put it to drain for uſe.

### *To boil crimpled Scaite or Thornback.*

HAVE a ſtew-pan of ſpring water boiling, throw in a handful of ſalt, put the fiſh on a drainer, and put it into the water; boil it ten minutes, ſkim it well, take it out of the water, and hold it to drain a moment; put a folded napkin in your diſh, and carefully lay the fiſh on; garniſh with horſe-radiſh and parſley, with ſhrimp and anchovy ſauce in boats.

### *To fry crimped Scaite or Thornback.*

CUT the fiſh in pieces, about five or ſix inches long, dry it well with a cloth, make a batter with flour and mild ale, put the fiſh in, and cover it all over with the batter; have a pan of hot fat, put in your fiſh, and fry it of a fine brown; take it out, and lay it on a drainer to drain the fat from it, put it in a hot diſh, and garniſh with lemon and horſe-radiſh, with anchovy ſauce in boats.

### *To ſtew Scaite or Thornback.*

TAKE about four pounds of ſcaite or thornback and ſkin it, and then cut your fiſh in handſome ſquare pieces, waſh it well, and dry it in a cloth, put in a pint of good gravy, a pint of red wine, an onion ſtuck with cloves, a little beaten mace, a bundle of ſweet herbs, a ſpoonful of anchovy liquor, and ſtew it gently for half an hour; take out the onion and ſweet herbs, and put in ſome butter rolled in flour, ſhake it about, and make it of a good thickneſs, ſeaſon it with Cayan pepper and ſalt, a ſpoonful of ketchup, and

ſtew it for ten minutes longer; ſkim it well, ſqueeze in half a lemon, give it a ſhake round, and then put it into a hot diſh; garniſh with lemon or fried oyſters; you may put in muſhrooms, oyſters, or artichoke bottoms cut in pieces, if you think proper.

### *To fricaſee Scaite or Thornback.*

SKIN the fiſh on both ſides, gut it and waſh it clean, cut it in pieces about an inch broad and two or or three inches long, lay it in a ſtew pan (to every pound of fiſh put in a quarter of a pint of water) put in a bundle of ſweet herbs, a little beaten mace, nutmeg, and a little ſalt, cover it cloſe, and ſtew it fifteen minutes; take out the ſweet herbs, put in ſome butter rolled in flour, and ſhake it round, put in a pint of cream and a glaſs of white wine, and keep ſhaking the pan one way, till it is thick and ſmooth; then diſh it up, and garniſh with lemon.

### *To boil Sturgeon.*

TAKE a piece of ſturgeon of about eight pounds, gut it and waſh it clean, lay it in ſalt and water four hours; have a kettle juſt big enough to hold it, put in as much ſpring water as will cover it, and to two quarts of water put a pint of vinegar, a ſtick of horſeradiſh cut in ſlices, two or three bits of lemon-peel, a ſpoonful of whole pepper, ſix bay leaves, and a handful of ſalt; boil it for ten minutes, then lay the fiſh on a drainer and put it in, and boil it gently for one hour and a half; then take it up, put it acroſs the kettle to drain, and put it on your diſh; garniſh with criſpt parſley and barberries, with the following ſauce in boats: Put half a pint of red wine, half a pint of gravy, with two ſpoonsful of anchovy liquor, or ketchup, a little butter rolled in flour, boil it for ten minutes, keeping it ſtirring till it is ſmooth; ſhrimp or cockle ſauce and plain butter.

## *To roaſt Sturgeon.*

TAKE a piece of ſturgeon of about ſeven or eight pounds and waſh it well, put it into a deep diſh, take half a pint of white wine, half a pint of vinegar, an onion, a bundle of ſweet herbs, ſix bay leaves, a little mace, cloves, and all-ſpice, and a ſpoonful of ſalt, boil it five minutes, and put it over the fiſh, keep turning it often, and with a ſpoon pour the liquor over it; let it lay all night, the next day take it out and dry it with a cloth, ſpit it, and baſte it for one hour with red wine; have ready mixed ſome crumbs of bread, ſweet herbs and parſley chopped fine, a little mace, cloves, and nutmeg beat fine, with pepper and ſalt, baſte it with butter and ſprinkle it with herbs till it is almoſt done, baſting it every now and then with butter; a thick piece will take two hours and a half roaſting, a thin one two hours, and mind before you take it up it is of a fine brown; have the following ſauce: Take a pint of water, two or three anchovies, a bundle of ſweet herbs, a little lemon-peel, mace, cloves, and whole pepper, and a little horſe-radiſh, cover it cloſe and boil it fifteen minutes; then ſtrain it off, put it into a ſtew-pan again, put in a pint of red wine, and a piece of butter rolled in flour, boil it till it is ſmooth; then put in the meat of a crab, or half a pint of picked ſhrimps or prawns, with a dozen oyſters, a ſpoonful of ketchup, and the juice of a lemon, let it boil up five minutes, lay the fiſh in the diſh, and put ſome of the ſauce under it, but not over it, as it will ſpoil the fine brown; garniſh with fried ſippets and lemon, or barberries, with the reſt of the ſauce in boats.

## *To roaſt a Collar of Sturgeon.*

TAKE a piece of a ſide of ſturgeon, about ſixteen or eighteen inches long, cut clean from the bone, take the ſcales off, waſh it well, and dry it in a cloth; chop a dozen oyſters and a quarter of a pint of ſhrimps very ſmall, an equal quantity of crumbs of bread, a little

beaten mace, pepper, and ſalt, two anchovies chopped, ſome ſweet herbs and parſley chopped fine, mix them together, cut a piece off the thick ſide in the inſide of the fiſh, and lay it upon the thin ſide to make it even, rub it all over with the yolks of eggs, and ſtrew the mixture over it; then roll it up tight, run two ſkewers through it, and tie it with packthread, run the ſpit through the middle and put it down to the fire, roaſt it gently for two hours and a half, and baſte it well with butter; when it is done take it off the ſpit, untie it, and pull the ſkewers out, put it in the diſh, and put the ſame ſauce as for roaſt ſturgeon over it; garniſh with fried ſippets and horſe-radiſh.

### *To bake a Collar of Sturgeon.*

TREAT it the ſame as for roaſting, put it into a deep diſh, with a pint of red wine, half a pint of water, a bundle of ſweet herbs, a little cloves and mace, and a little pepper and ſalt, flour it over, and put ſome pieces of butter over it; bake it two hours in a moderate oven, then put it into your diſh and cover it, and as quick as you can ſtrain the liquor into a ſtew-pan, with a little butter rolled in flour, a ſpoonful of anchovy liquor, a ſpoonful of ketchup, and the juice of half a lemon; boil it till it is ſmooth, then pour it over your fiſh; garniſh with fried ſippets and horſe-radiſh.

### *To ſtew Hollybert.*

TAKE a piece of hollybert of about ſix pounds, cut acroſs the fiſh, waſh it well, and cut the fins cloſe; put a quarter of a pound of butter into a ſtew-pan and melt it, put in three ſpoonsful of flour, ſtir it till it is ſmooth, then pour in a pint of good gravy, a bottle of red wine, and ſtir it till it boils; then put in a piece of lean ham cut very ſmall, a few cloves and mace, a bundle of ſweet herbs, ſix ſhallots chopped fine, ſeaſon it with ſalt and Cayan pepper pretty high, boil it for half an hour, put your fiſh into a pan juſt big enough to hold it, ſtrain the ſauce over it, put in a pint of freſh muſhrooms, a dozen oyſters, and ſome truffles

truffles and morels, ſtew it gently till it is tender; then ſqueeze in a lemon, give it a ſhake, put it into your diſh, and pour the ſauce over it; garniſh with fiſh patties or fried oyſters, lemon and barberries.

N. B. You may put water inſtead of gravy, and leave out the ham, if you do not like it ſo ſtrong. A head ſtewed in the ſame manner is very fine, only allowing more ſauce, according to the ſize.

## *To boil a John-a-Dore.*

GUT the fiſh and waſh it clean; have ready a kettle of ſpring water boiling, put in a handful of ſalt, put the fiſh on a drainer, and put it in, boil it gently for twenty minutes; take it out of the water, let it drain, and put it on your diſh; garniſh with horſe-radiſh and parſley, with lobſter and ſhrimp ſauce in boats.

## *To boil a Brill.*

GUT and waſh the fiſh well, throw a little ſalt over it, and let it lay one hour; have a kettle of ſpring water boiling, put in ſome ſalt, lay the fiſh on a drainer, and put it in; boil it gently for half an hour, ſkim it well, then take it up, put it acroſs the kettle to drain, put it on the diſh, and garniſh with horſe-radiſh and parſley, with lobſter and anchovy ſauce in boats.

## *To boil Soles.*

SCALE the belly of the ſoles, and take the ſkin off the back, gut and waſh them clean, and cut the fins off cloſe; have a ſtew-pan of ſpring water boiling, put in a little ſalt, put in your fiſh, and boil them according to the ſize; (a ſole of one pound will take fifteen minutes, and ſo on in proportion) take them out of the water, and with a paſte-bruſh waſh them clean, put them on your diſh, and garniſh with lemon and parſley, with ſhrimp and anchovy ſauce in boats.

## *To dreſs Soles the Dutch Way.*

TAKE your ſoles alive, and ſcale the belly-ſide, but do not take off the ſkin, gut and waſh them very clean, cut them acroſs on both ſides four times to the bone, put them in ſpring water and ſalt one hour to crimp; have a ſtew-pan with ſpring water enough to cover them, put in ſalt to make it reliſhing, boil it five minutes, waſh your fiſh and put them in; boil them ten minutes, then put in a handful of parſley, picked and waſhed clean, and boil them five minutes longer; take the fiſh carefully out and put them in a ſoup-diſh, put the parſley at top, and pour the liquor in; garniſh with lemon and barberries, with anchovy ſauce and parſley and butter in boats, with bread and butter cut thin in plates.

N. B. Plaice or flounders are dreſſed the ſame way.

## *To fry Soles.*

SCALE, gut, and ſkin the ſoles, waſh them well, cut the fins cloſe, wipe them in a cloth, (if they are large cut them acroſs the back, and flour them with a bruſh) put ſome yolk of egg on the belly-ſide, and ſprinkle crumbs of bread on; have ready a pan of hogs lard or beef dripping boiling hot, put them in the belly-ſide downwards, and fry them till they are of a fine brown; turn them, and fry the backſide till done; take them out and put them on a ſieve, or drainer, to drain the fat from them: have ready a handful of parſley picked and waſhed very clean, throw it into the fat, and fry it criſp; put it on a ſieve to drain, put the ſoles in a diſh, and garniſh with fried parſley and horſe-radiſh, with ſhrimp and anchovy ſauce in boats.

## *To ſtew Soles.*

SCALE, gut, and ſkin your ſoles, waſh them well, cut the fins cloſe, put them in a pan juſt big enough to hold them; put a quarter of a pound of butter in a ſtew-pan and melt it, put in two ſpoonsful of flour, ſtir it till it is ſmooth, then put in a pint of gravy and

a pint

a pint of white wine, ſtir it till it boils, put in ſix ſhallots chopped fine, a few cloves, mace, and all-ſpice, half a lemon, and a bundle of ſweet herbs, ſeaſon it with Cayan pepper and ſalt, boil it for twenty minutes, then ſtrain it over the ſoles, put in a ſpoonful of ketchup, cover them cloſe, and ſtew them half an hour over a very ſlow fire; put in ſome oyſters blanched, and ſome pickled muſhrooms, ſtew them five minutes longer, then put them into your diſh, and the ſauce over them; garniſh with fried ſippets and lemon.

## *To fricaſee Soles white.*

SCALE, ſkin, gut, and waſh your ſoles, cut off their heads, dry them in a cloth, then with a ſharp knife cut the fiſh from the bones and fins, cut them lengthways, and then acroſs, ſo that each ſole will be in eight pieces; take the heads and bones, put them into a ſauce-pan, with a pint of water, a bundle of ſweet herbs, an onion, a little whole pepper, two or three blades of mace, a little lemon-peel, a cruſt of bread, and a little ſalt, cover it cloſe, and let it ſtew till half is waſted; put your ſoles in a ſtew-pan, and ſtrain the liquor through a fine ſieve over them, and half a pint of white wine, a piece of butter rolled in flour, keep ſhaking it round for ten minutes; then chop a little parſley fine, and a few muſhrooms cut ſmall and put in, grate a little nutmeg in a gill of cream, pour it in, and keep ſhaking the pan till it is thick and ſmooth; put it in a hot diſh, and garniſh with lemon and parſley.

## *To fricaſee Soles brown.*

TREAT your ſoles as in the above receipt, boil the bones, flour the fiſh, and fry it of a light brown in butter; take the fiſh of a ſole, beat it in a mortar, with a piece of bread as big as a hen's egg ſoaked in cream, the yolks of two hard eggs, a little butter, a little thyme and parſley ſhred fine, and an anchovy; ſeaſon it with a little beaten mace, pepper and ſalt, beat all well together, and mix it up with the yolk

of a raw egg and a little flour, make it into ſmall balls, and fry them of a light brown; put the fiſh and balls before the fire, pour all the fat out of the pan, and ſtrain the liquor into a ſtew-pan, with half a pint of red wine, and ſtir it well round in the pan; put in a few truffles and morels, a few pickled muſhrooms, a ſpoonful of ketchup, and the juice of half a lemon, put in a piece of butter rolled in flour, and keep ſtirring it till it is ſmooth and thick; then put in your fiſh and balls, cover it cloſe, and ſtew it five minutes, put it in a hot diſh, pour the ſauce over it, and garniſh with lemon. You may dreſs a ſmall turbot or any flat fiſh in the ſame manner.

### *To broil Red Mullet.*

NEITHER ſcale nor gut your mullet, wipe them very clean in a cloth, butter half a ſheet of writing paper for each fiſh, put them in, and faſten it all round; have a very clear fire, broil them very gently for twenty minutes, then put them in a diſh, with anchovy ſauce and plain butter in boats.

### *To boil Grey Mullet.*

GUT and waſh the fiſh very clean; have a kettle of ſpring water boiling, put in a handful of ſalt, lay the fiſh on a drainer, put them in and boil them fifteen minutes; take them out of the water, and let them drain a moment, put them in the diſh; garniſh with horſe-radiſh and parſley, with anchovy ſauce and plain butter in boats.

### *To broil Grey Mullet.*

GUT and waſh your fiſh clean, dry them well in a cloth, and flour them on both ſides; have a clear fire, broil them of a fine brown, and put them in a hot diſh; garniſh with lemon and barberries, with anchovy ſauce and plain butter in boats.

### *To broil Weavers.*

GUT and waſh them clean, dry them in a cloth, and flour them on both ſides; have a clear fire, and broil

broil them of a fine brown; put them in a hot diſh, with plain butter in a boat. Theſe are a fine fiſh, and cut as firm as a ſole; but be careful you do not wound yourſelf with the ſharp bones in the head, and the fins on the back.

### *To boil Mackrel.*

GUT and waſh the mackrel clean, take care of the liver and roe, and put it in the fiſh again; have a kettle of ſpring water boiling, put in ſome ſalt, put the fiſh on a drainer, and tie them acroſs it with packthread, put them in and boil them; (if large half an hour, ſmaller twenty minutes) take them up, let them drain a moment, and put them in a diſh; garniſh with green fennel and ſcalded gooſeberries, with fennel and butter and plain butter in boats.

### *To broil Mackrel.*

GUT your mackrel and waſh them clean, ſplit them down the back, wipe them dry with a cloth, ſprinkle ſome pepper and ſalt on them, with a little fennel, mint, and parſley chopped fine, flour them, and broil them over a clear fire till they are brown; put them in a hot diſh, and garniſh with ſcalded gooſeberries and fennel, with fennel and butter and plain butter in boats. You may broil them whole: gut and waſh them very clean, chop ſome fennel, mint, and parſley fine, mix it with a piece of butter and a little pepper and ſalt, ſtuff the mackrel and wipe them with a cloth, flour them, and broil them gently for half an hour; put them in a hot diſh, and garniſh with ſcalded gooſeberries and fennel, with plain butter in a boat.

### *Mackrel a la Maitre de Hotel.*

TAKE three mackrel, gut and waſh them clean, wipe them dry in a cloth, ſlit them down the back from head to tail, but do not open them, flour and broil them over a clear fire; have a hot diſh ready, chop a handful of parſley and young onions, well picked and waſhed very clean, mix it up with a quarter of a pound of butter, and pepper and ſalt, put the fiſh in

the

the diſh, and the parſley, &c. in the ſlit; keep them before the fire till the butter is melted, ſqueeze the juice of two lemons over them, and ſend them away hot.

### *To boil Whitings.*

GUT and waſh the fiſh clean, and take care of the livers, ſprinkle a little ſalt over them, and let them lay one hour; have a kettle of ſpring water boiling, put in ſome ſalt, put the fiſh on a drainer, and put them in; boil them gently according to the ſize, a whiting of a pound weight will take twenty minutes, bigger or leſs in proportion; take them out of the water, and let them drain a moment, put them in the diſh; boil the livers by themſelves, and put them with the fiſh; garniſh with horſe-radiſh and parſley, with anchovy ſauce and plain butter in boats.

### *To broil Whitings.*

GUT and waſh them clean, and put the livers in again, wipe them with a cloth and flour them, broil them over a clear fire till they are brown on both ſides, and put them in a hot diſh; garniſh with horſe-radiſh and parſley, with anchovy ſauce and plain butter in boats.

### *To fry Whitings.*

GUT and waſh them clean, and with your knife cut all the fins cloſe on the back, ſlip the ſkin off, turn them round, put the tails into their mouths, and faſten them with ſmall ſkewers, wipe them with a cloth, then with a paſte-bruſh rub them over with the yolks of eggs, and ſprinkle bread-crumbs over them; have ready a pan of hogs-lard or beef-dripping boiling hot, put them in, and fry them of a fine gold colour; take them out, and put them on a drainer or ſieve to drain the fat from them; fry a handful of parſley, put it to drain, and put them in a hot diſh; garniſh with criſpt parſley, with anchovy ſauce and plain butter in boats.

## *To boil Haddocks.*

SCALE and gut the fiſh, rip them open, take the black ſkin out of the inſide, waſh them well, ſprinkle ſome ſalt over them, and let them lay two hours; have a kettle of ſpring water boiling, put in ſome ſalt, put the fiſh on a drainer, and put them in; boil them gently according to the ſize, (a haddock of two pounds will take half an hour, bigger or leſs in proportion) take them out and ſet them acroſs the kettle to drain, and with a paſte-bruſh waſh them, put them in a diſh; boil the livers by themſelves, and put them round the fiſh; garniſh with horſe-radiſh and parſley, or barberries, with anchovy ſauce in boats.

## *To broil Haddocks.*

SCALE, gut, and waſh the fiſh as before, ſprinkle them with ſalt, let them lay an hour, wipe them dry with a cloth, and flour them; have a clear fire, put on the gridiron, make it hot, rub it with beef or mutton ſuet, put on the fiſh, and broil them on both ſides of a fine brown; boil the livers, and put the fiſh in a hot diſh, with the livers round them; garniſh with horſe-radiſh, with ſhrimp and anchovy ſauce in boats.

## *To fry Haddocks.*

GUT and waſh them clean, cut the fins on the back cloſe, ſlip off the ſkins, turn them round with the tails in their mouths, and faſten them with little ſkewers, then with a bruſh put ſome yolks of eggs on, and ſtrew bread-crumbs over them; have a pan of hogs-lard or beef-dripping boiling hot, put them in, and fry them quick of a fine light brown; take them out, and put them on a drainer before the fire to drain; fry a handful of parſley criſp, and put it on a ſieve to drain; put the fiſh in a hot diſh, and garniſh with the fried parſley, with anchovy ſauce in a boat.

Another way is, ſcale and gut the fiſh, waſh them very clean, cut them in ſlices about an inch thick, dry them well in a cloth, and flour them; put a pound of butter

butter into a frying-pan, and melt it till it is done hiſſing, put in your fiſh, and fry them on both ſides till they are brown; put them in a diſh before the fire to keep hot, and put a pint of boiling water, a quarter of a pound of butter, a ſpoonful of anchovy liquor, two ſpoonsful of ketchup, boil it up, pour it over the fiſh, and garniſh with horſe-radiſh.

### *To dreſs Haddocks the Spaniſh Way.*

TAKE two fine haddocks, ſcale, gut, and waſh them well, wipe them with a cloth, and broil them; put a pint of ſweet oil in a ſtew-pan, ſeaſon it with pepper and ſalt, a little cloves, mace, and nutmeg beaten, two cloves of garlick chopped, pare half a dozen love-apples and quarter them, when in ſeaſon, put them in, and a ſpoonful of vinegar, put in the fiſh, and ſtew them very gently for half an hour over a ſlow fire; put them in a hot diſh, and garniſh with lemon.

### *To dreſs Haddocks the Jews Way.*

TAKE two fine large haddocks, ſcale, gut, and waſh them very clean, cut them in ſlices three inches thick, and dry them in a cloth; put half a pint of ſweet oil in a ſtew-pan, a middling onion and a handful of parſley chopped fine, let it boil up, put in the fiſh with half a pint of water, ſeaſon it with beaten mace, pepper and ſalt, cover it cloſe, and ſtew it gently for three quarters of an hour; beat up the yolks of two eggs with the juice of a lemon, put them in, and ſhake the pan well a minute or two; put them in a hot diſh, and garniſh with lemon.

### *To boil Pipers or Gurnets.*

GUT and waſh them clean; have a kettle of ſpring water boiling, put in a handful of ſalt, put the fiſh on a drainer, the belly downwards, put them in, and boil them gently half an hour; ſkim them well, take them out, and put them acroſs the kettle to drain; put them in a diſh, and garniſh with fried oyſters and horſe-radiſh, with lobſter and ſhrimp ſauce in boats.

## *To boil Herrings.*

SCALE and gut your fiſh, cut off the heads, and waſh them clean, ſprinkle them with ſalt, and let them lay an hour; have ſpring water boiling in a ſtew pan, put in ſome ſalt, and put in the fiſh; boil them ten minutes, then take them out, put them in a diſh, and garniſh with barberries, with melted butter and muſtard mixed in a boat.

## *To broil Herrings.*

SCALE and gut your fiſh, (but never waſh them) wipe them dry with a cloth, ſprinkle ſome ſalt and a little flour over them; broil them over a clear fire very brown, put them in a hot diſh, with melted butter and muſtard mixed, and plain butter in boats.

## *To fry Herrings.*

SCALE, gut, and waſh them very clean, cut off the heads, wipe them dry with a cloth, flour them, fry them quick and brown in butter, and put them before the fire to keep hot: in the mean time have a pan of hot fat, and fry a handful of parſley criſp, cut ſome onions in thin ſlices, dip them in ale batter, and fry them criſp; put the parſley and onions on a ſieve to drain, put the herrings with the tails in the middle, with the parſley and onions round; put butter and muſtard, and plain butter in boats.

## *To fry Smelts.*

PULL the gut out, but mind and leave the roe in, wipe them very clean with a cloth, beat up two eggs in a plate, and dip your ſmelts in on both ſides; have crumbs of bread and a little flour mixed in a diſh, put the ſmelts on one by one, and give them a roll over by ſhaking the diſh; have a pan of hogs-lard or beef-dripping boiling hot, put them in, and fry them on both ſides of a fine gold colour; take them out, and put them before the fire to drain; fry a handful of parſley criſp, and put it on a ſieve to drain; diſh them with

the

the tails in the middle, the criſpt parſley round for garniſh, with the plain butter in a boat.

## *White Bait.*

TAKE your white bait freſh caught, put them in a cloth with a handful of flour, and two people have hold of the cloth, one at each end, and ſhake them backward and forward till they are quite dry and ſeparated; have ſome hogs-lard boiling hot, and fry them quick two minutes, put them on a ſieve to drain before the fire, and diſh them in a hot diſh, with plain butter in a boat and ſoy in a crewet.

## *To broil Sprats.*

WIPE them clean with a cloth, lay them cloſe on a plate, ſprinkle a little ſalt and flour on them, put that ſide on the gridiron, and ſprinkle ſalt and flour on the other ſide, broil them on both ſides over a clear fire very brown, put them in a hot diſh, with bread and butter cut thin in a plate.

## *To boil Plaice or Flounders.*

GUT your fiſh and cut the fins cloſe, waſh them well; have ſome ſpring water in a ſtew-pan boiling, put in a little ſalt, put your fiſh on a drainer, put them in, and boil them ten minutes; take them out, drain them a moment, put them on a diſh, and garniſh with parſley, with anchovy and parſley ſauce in boats.

## *To fry Plaice or Flounders.*

GUT and waſh them clean, cut off the heads and fins, dry them in a cloth, flour the backs, and with a bruſh put ſome yolks of eggs on the belly, ſprinkle bread-crumbs over them; have ready a pan of hogs-lard or beef-dripping boiling hot, put them in belly downwards, and fry them of a fine brown, turn them, and fry them five minutes longer; put them on a drainer or ſieve to drain, fry a handful of parſley criſp, put the fiſh with the tails in the middle of the diſh, and garniſh with

with criſpt parſley, with anchovy ſauce and plain butter in boats.

## *To boil Barrel or Salt Cod.*

AS this fiſh is an article very much approved of by all ranks of people, it will be proper to give directions for cleaning, ſoaking, and dreſſing it: In the firſt place, take a ſharp knife and pare the inſide all over, then waſh it well, put it into a tub of ſpring water for twenty-four hours, then waſh it out, and put it in ſpring water for twelve hours longer, take it out of that water, cut it through the middle, and then in pieces acroſs about ſix inches wide, cut off all the fins; have a kettle of ſpring water boiling, waſh it well and put it on a drainer, boil it according to the thickneſs, if very thick half an hour, if rather thin twenty minutes, and ſkim it well; then take it up and ſet it acroſs the kettle to drain, and with the paſte-bruſh waſh it well, put it in your diſh, and garniſh with hard eggs chopped ſmall, with egg ſauce and plain butter in boats; maſh ſome parſnips and put in a diſh, with ſome boiled cut in ſlices round it; maſh ſome potatoes, and put ſome whole round in another diſh, and ſend it to table as hot as poſſible. This is meant for cod that is not dried; if it is dried, it is proper to ſoak it twelve hours before you pare it, and then proceed as before directed.

## *To boil Salt Ling.*

PARE the inſide well with a knife, and put it in a large tub of water to ſoak for forty-eight hours, ſhifting it every twelve hours, then waſh it clean out, and cut it down the middle and acroſs about ſix inches wide, put it on a drainer, and put it in ſpring water cold, boil it gently for half an hour, and ſkim it well; then take it out of the water, ſet it acroſs the kettle to drain, waſh it well with a paſte-bruſh, put it in your diſh, and garniſh with boiled parſnips and potatoes, with egg ſauce and plain butter in boats.

### *To dreſs Bacaloa or Tuſk.*

YOU muſt beat it well with a hammer or a wooden peſtle on a block, then lay it in a large tub of water to ſoak for forty-eight hours, ſhifting the water every twelve hours; then take it out and waſh it well, cut the bones out, cut it in pieces about ſix inches wide, put it into ſoft water cold, and ſimmer it two hours; then take it up, ſet it acroſs the kettle to drain, waſh it well with a paſte-bruſh, and put it in a diſh; garniſh with boiled parſnips, with egg ſauce and melted butter and muſtard in boats.

### *To broil dried Salmon.*

CUT it in ſlices, put it into warm water for ten minutes, take it out and wipe it dry with a cloth, pepper it, and broil it brown on both ſides over a clear fire; then put it in a hot diſh, with plain butter in a boat.

### *To boil Scotch or Salt Haddocks.*

LAY them in water all night, in the morning waſh them out, and put them in freſh water, and let them lay till you want to uſe them; then put them into cold ſpring water, and boil them ten minutes; put them in the diſh, with boiled potatoes round, and egg ſauce and plain butter in boats. If you chuſe to broil them after they are ſoaked, ſplit them, dry them with a cloth, pepper and broil them over a clear fire, (five or ſix minutes will do them) with plain butter and muſtard in boats.

### *To broil dried Whitings.*

LAY the whitings in warm water for ten minutes, take them out, dry them with a cloth, with a feather rub them over with ſweet oil, put them over a clear fire, turn them quick, and every time you turn them rub them over with ſweet oil, which will moiſten them and make them eat mellow; (five or ſix minutes will do them) put them in a hot diſh, and ſend them up to table

table without any ſauce, as they are generally eat with oil and muſtard.

### *Britiſh or pickled Herrings boiled.*

LAY them in water the over-night, in the morning waſh them out, and put them in fr ſh water, let them lay till you want to uſe them; then put them in a kettle with cold water, and boil them fifteen minutes; put them in your diſh, with maſhed potatoes in another, and plain butter in a boat.

### *To boil a Pike.*

SCALE, gill, and gut the fiſh, and waſh it well; make a ſtuffing in the following manner: Chop a dozen oyſters ſmall, the crumb of a penny loaf ſoaked in cream, a quarter of a pound of butter, two anchovies chopped fine, a little grated nutmeg, ſome ſweet herbs and parſley, with a little lemon-peel ſhred fine, ſeaſon it with pepper and ſalt, mix it up well together, put it into the belly and ſew it up; then tie a ſtring round the noſe, and with a large needle or ſkewer put it through the middle, and make it in the form of an S, by tying the ſtring to the tail, and put it on a drainer; have a fiſh-kettle of ſpring water boiling, with a handful of ſalt, put it in and boil it gently according to its ſize; (a pike of eight pounds will take a full hour boiling, bigger or leſs in proportion) take it up and ſet it acroſs the kettle to drain; put it in your diſh, and garniſh with fiſh patties, or fried oyſters and horſe-radiſh, with ſtrong anchovy ſauce and plain butter in boats. You may if you pleaſe boil it without the ſtuffing.

### *To roaſt or bake a Pike.*

TREAT it with a ſtuffing the ſame as for boiling, put it on an iron baking-plate, rub the yolk of an egg over it, ſprinkle ſome crumbs of bread on it, put ſome bits of butter here and there over it, bake it two hours in a moderate oven, or put it in a tin oven before the fire and roaſt it; baſte it often with butter, and turn it from one ſide to the other before the fire, till it is of

a fine brown; put it in the diſh, with fiſh patties and horſe-radiſh for garniſh, put gravy ſauce and anchovy ſauce in boats.

### *To boil Carp or Tench.*

SCALE, gut, and waſh the fiſh well; have ready a kettle of ſpring water boiling, put in a handful of ſalt, a bundle of ſweet herbs, ſome bay leaves, and half a pint of vinegar, put your fiſh on a drainer, put them in, and boil them half an hour, take them out and ſet them acroſs the kettle to drain; fold a napkin, put it in your diſh, and put the fiſh on; garniſh with horſe-radiſh and parſley, with anchovy ſauce in boats. Be ſure to ſave the livers, melts, or roes, and boil them by themſelves, and put them round the fiſh.

### *To fry Carp or Tench.*

SCALE and gut the carp or tench, waſh them clean, dry them in a cloth, and flour them; put a pound of butter into a ſtew-pan, make it hot, fry them on both ſides of a fine brown, put them on a ſieve to drain; cut ſome ſippets three corner ways, and fry them with the roes or melts, put the fiſh in a hot diſh, with the ſippets and roes all round; garniſh with lemon, with anchovy ſauce in boats.

### *Another Way to fry Carp or Tench.*

TAKE three carp or tench, ſcale them, and pull the guts out by the gills, but do not open the bellies, waſh them clean, and with the point of a knife ſlit them down the backs on each ſide of the bone, from the head to the tail, raiſe the fleſh up a little, and take out the bone; take another carp or tench, cut all the fiſh off, and mince it ſmall, with a few muſhrooms, cives, ſweet herbs, and parſley ſhred fine, ſeaſon them with beaten cloves, mace, nutmeg, pepper and ſalt, beat them in a mortar very fine, and put in the crumb of a roll ſoaked in cream, two ounces of butter, with the yolks of three raw eggs; ſtuff your carp or tench, and ſew the back up with a needle and thread, wipe them

with

with a cloth, flour them, fry them in butter of a fine brown, and lay them on a coarſe cloth before the fire to drain; pour all the fat out of the pan, put in a quarter of a pound of butter, ſhake in ſome flour, keep it ſtirring till the butter is a little brown, then put in half a pint of white wine, half a pint of ale, an onion ſtuck with cloves, a bundle of ſweet herbs, and two blades of mace, cover them cloſe, and ſtew them gently fifteen minutes; then ſtrain it off and put it in a ſtew-pan again, add two ſpoonsful of ketchup, an ounce of truffles and morels cut ſmall and boiled in half a pint of water, put the water in, with half a pint of oyſters blanched, liquor and all, (when your ſauce is hot ſeaſon it with Cayan pepper and ſalt) put in the fiſh and ſtew it twenty minutes, ſqueeze in the juice of half a lemon, put the fiſh in the diſh, with the ſauce all over them; garniſh with fried ſippets and lemon.

## *To bake Carp.*

SCALE, gut, and waſh a brace of carp, cut the fins off cloſe, and waſh them well, take a long earthen pan, juſt big enough to hold them, butter the pan a little, lay in the carp, ſeaſon them with mace, cloves, nutmeg, whole pepper, a little ſalt, a bundle of ſweet herbs, an onion, and an anchovy, pour in a bottle of white wine, cover them cloſe, and bake them an hour in a hot oven if large, if ſmall three quarters of an hour will do; when they are done take them out carefully, and lay them in a diſh, ſet them over hot water and cover them cloſe to keep hot; then ſtrain the liquor they were baked in into a ſtew-pan, and ſkim the fat off, put in half a pound of butter rolled in flour, let it boil, and keep ſtirring it till it is thick and ſmooth, ſqueeze in the juice of half a lemon, with a little pepper and ſalt; pour the ſauce over the fiſh, fry the roes and lay them round; garniſh with lemon.

## *Carp au Blue.*

TAKE a brace of carp and gut them, but neither ſcale nor waſh them, tie them to a fiſh-drainer, and put

them in a fiſh-kettle, pour boiling vinegar over them till they are blue, (or you may hold them down in a fiſh-kettle with two forks, and another perſon pour the vinegar over them) then put in a quart of boiling water, a handful of ſalt, a ſtick of horſe-radiſh cut in ſlices, and boil them gently for twenty minutes; fold a napkin and put it in the diſh, put them on the napkin, and garniſh with parſley; boil half a pint of cream, grate ſome horſe-radiſh in, and ſweeten it with ſugar for ſauce in a boat. Be ſure to ſend them up hot.

## *To ſtew Carp or Tench.*

TAKE a brace of carp or three tench, ſcale, gut, and waſh them clean, cut the fins off cloſe, put them in a kettle juſt big enough to hold them; put four ounces of butter in a ſtew-pan, melt it, and put in a large ſpoonful of flour, ſtir it till it is ſmooth, pour in a pint of good gravy, a pint of red port or claret, ſix ſhallots chopped fine, a bundle of ſweet herbs, a little cloves, mace, and all-ſpice, one onion, a ſpoonful of ketchup, and a little anchovy liquor, ſeaſon it with pepper, ſalt, and Cayan pepper pretty high; boil it up for twenty minutes, then ſtrain it over the fiſh, put in half a pint of freſh muſhrooms, an ounce of truffles and morels, waſhed well and cut in pieces, half a pint of oyſters waſhed well, cover it cloſe, and put it over a ſlow fire, with fire on the lid, ſtew it gently one hour, and give it a gentle ſhake now and then, to keep the fiſh from ſticking to the pan: in the mean time boil the roes, and cut them in ſquare pieces, dip them in batter, and fry them brown in a pan of fat, with ſippets cut three corner-ways; take your fiſh carefully out, and put them in your diſh; ſkim the fat off the ſauce, and ſqueeze in the juice of a lemon, pour it over the fiſh, and garniſh with the roes, fried ſippets, and horſe-radiſh, and ſtick ſome of the ſippets in the fiſh. You may, if you like it, ſkin, gut, and waſh two ſmall eels, flour them and fry them brown with butter, and ſtew them with the carp or tench.

Put

Put one large carp, a brace of tench, and two eels in a diſh, put the carp in the middle, a tench on each ſide, the eels round, and the garniſh round them. This makes an elegant top-diſh for a large or genteel company.

## *To ſtew Carp or Tench another Way.*

SCALE and gut the carp or tench, and waſh them in a pint of ale or beer to ſave the blood, put ſome butter in a ſtew-pan and melt it, put in a ſpoonful of flour, ſtir it till it is ſmooth, ſtrain the ale or beer in, put in a pint of red wine, ſome cloves and mace, a little whole pepper, a bundle of ſweet herbs, an onion, three or four ſhallots, and an anchovy; ſeaſon it with pepper and ſalt, cover it cloſe, and ſtew it for fifteen minutes; put your fiſh in a ſtew-pan and ſtrain the liquor over them, put them over a ſlow fire and ſtew them gently for one hour, giving them a gentle ſhake now and then, to keep the fiſh from ſticking to the pan: in the mean time beat up the roe with the yolk of an egg, a little flour, a little pepper and ſalt, and a little lemon-peel ſhred fine, fry them in butter, about as big as a half-crown, of a fine brown, with ſome ſippets cut corner-ways; put your fiſh carefully in the diſh, pour the ſauce over them, and garniſh with the roe, ſippets, and horſe-radiſh. If you chuſe to have them white, uſe fiſh broth and white wine, inſtead of the ale and red wine; or if you ſhould be in a hurry, boil the fiſh in ſpring water and ſalt for twenty minutes, drain them, put them in a diſh, and ſtrain the ſauce over them; garniſh with horſe-radiſh and barberries.

## *To boil Perch.*

SCALE the fiſh and draw the guts out by the gills, but do not open the bellies, leave the roe in, and waſh them clean; have a ſtew-pan of ſpring water boiling, put in a handful of ſalt, a bundle of ſweet herbs, and a little horſe-radiſh, with a gill of vinegar, put them in and boil them; (if a pound weight twenty minutes)

take them out and drain them, put them in a diſh, and garniſh with parſley, with parſley-ſauce in a boat.

### *Perch in Water Souchée.*

GET ten or twelve middle-ſized perch alive, ſcale, gut, and waſh them clean, cut the fins cloſe off, cut them four times acroſs on one ſide to the bone, (mind they are all cut on the ſame ſide) put them in ſpring water one hour to crimp; take ſix Dutch parſley roots, cut the ſkin off, cut them about two inches long, and as thick as a ſtraw, boil them in ſpring water till they are tender; have a ſtew-pan of ſpring water boiling, enough to cover them, put in a handful of ſalt, a gill of vinegar, the parſley-roots, and boil them ſix minutes; put in the fiſh, with the cut ſides uppermoſt, boil them five minutes, then throw in a large handful of green parſley, well picked and waſhed clean, and boil them five minutes longer; take them very carefully out with a fiſh-ſlice, put them in a ſoup-diſh, with liquor enough to nearly cover them, ſtrain the parſley and roots in a ſieve, and put them over the fiſh; garniſh with lemon, with parſley ſauce in a boat, and bread and butter cut thin in plates.

### *To fry Perch.*

SCALE, gut, and waſh them clean, wipe them dry with a cloth, make a batter with flour, ale, and the yolk of an egg, and dip the fiſh in on both ſides; have a pan of hog's-lard or beef-dripping boiling hot, fry them on both ſides of a fine brown, put them on a coarſe cloth before the fire to drain; fry a handful of parſley criſp, put the fiſh in a hot diſh, and garniſh with the criſpt parſley, with anchovy ſauce in a boat. You may dreſs roach, dace, and gudgeons the ſame way.

### *To fry Lampreys.*

YOU muſt get them alive, bleed them, and ſave the blood, waſh them in hot water and ſalt, take off the ſlime, gut them, and wipe them with a cloth; cut them in pieces, flour them, and fry them in freſh butter till they

they are nearly done; pour out the fat and put in a pint of white wine, give the pan a ſhake round, ſeaſon it with cloves, mace, nutmeg, and a little whole pepper, ſome ſalt, a bundle of ſweet herbs, and a bay leaf or two, put in a few capers, a piece of butter rolled in flour and blood, give the pan a ſhake round often, cover them cloſe, and ſtew them till they are tender; take them out with a fork, put them in a hot diſh, ſtrain the ſauce into another ſtew-pan, boil it up quick, ſqueeze in half a lemon, and pour it over the fiſh; garniſh with lemon.

## *To ſtew Lampreys.*

SKIN and gut the fiſh, waſh them clean, turn them round on a ſkewer, or cut them in pieces, put them in a ſtew-pan, and ſeaſon them with beaten cloves and mace, a little lemon peel ſhred fine, pepper and ſalt, put in a pint of gravy, half a pint of red wine, a bundle of ſweet herbs, a whole onion, a ſpoonful of ketchup, a little anchovy liquor, and a piece of butter rolled in flour, cover them cloſe, and ſtew them gently over a ſlow fire, give the pan a ſhake to keep them from ſticking, ſtew them till they are tender, take out the ſweet herbs and onion, ſqueeze in the juice of a lemon, put them in a hot diſh, take out the ſkewers, and pour the ſauce over them; garniſh with lemon and beet-root.

## *To boil Eels.*

SKIN and gut the eels, and with a knife ſcrape the blood out of the inſide, waſh them clean, turn them round, and put a ſkewer through; have ſpring water boiling, put in a little ſalt, boil them till they are tender, put them in a diſh, and garniſh with parſley, with parſley and butter in a boat.

## *To fry Eels.*

CLEAN them as before, cut them in pieces, pepper, ſalt, and flour them, fry them brown in butter, put them before the fire to drain, then put them in a hot

hot diſh; garniſh with horſe-radiſh, with anchovy ſauce in a boat.

### *To broil Eels.*

CLEAN them as before, wipe them with a cloth, turn them round, faſten them with a ſkewer, and rub ſome yolk of egg over them; have ready ſome bread-crumbs, ſweet herbs and parſley chopped fine, a little lemon-peel ſhred fine, pepper and ſalt mixed together, and ſprinkled on them; have a clear fire, and broil them of a fine brown, but mind you do not burn them; put them in a hot diſh, and garniſh with horſe-radiſh and parſley, with anchovy ſauce and plain butter in boats.

### *To pitchcock Eels.*

TAKE a large eel and ſcour it well with ſalt, wipe it clean with a cloth, ſlit it down the back, take out the bone and guts, cut off the head, and wipe the blood off, put the yolk of an egg on it, and ſprinkle bread-crumbs, ſweet-herbs, parſley and lemon-peel ſhred fine, a little nutmeg grated, pepper and ſalt mixed together, all over it; cut it into four pieces, have a clear fire, and put them on the gridiron, ſkin-ſide downwards, and when that ſide is done turn it on the other, and broil it of a fine brown; put it in a hot diſh, and garniſh with horſe-raddiſh and parſley, (or if you put two boiled eels in the middle, and the pitch-cocked all round, it makes a fine diſh) with anchovy ſauce and parſley and butter in boats.

### *To roaſt Eels and Lampreys.*

THESE fiſh are roaſted both in the ſame manner: Gut them and cut off their heads, ſcour them well with ſalt to take off the ſlime, and take the blood from the bones; take a ſmall eel, cut the fiſh from the bone, mince it, the crumb of a halfpenny roll ſoaked in cream, a little lemon-peel, ſweet herbs, and parſley chopped fine, and a little pepper and ſalt; beat them in a mortar, mix them up with the yolks of two eggs,

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put it in their bellies and ſew them up, turn them round and faſten them with ſkewers, rub the yolk of an egg over and ſtrew crumbs of bread on them, put them in a tin oven, and roaſt them before the fire till they are of a fine brown; put them in a hot diſh, and garniſh with lemon and parſley; have a ſauce made with half a pint of gravy, a gill of white wine, thicken it with flour and butter, and put in a ſpoonful of ketchup and a little anchovy liquor, boil it ten minutes, and then put it in boats. You may bake them, after having prepared them in the ſame manner as for roaſting; put them in a diſh with half a pint of water, flour and put ſome butter over them, bake them in a moderate oven; when they are done, put them in a diſh, and ſet them before the fire to keep hot; take the gravy they were baked in, ſkim off the fat, ſtrain it into a ſauce-pan, with a glaſs of white wine, one of browning, a ſpoonful of ketchup, a little lemon pickle, pepper and ſalt, with a little butter rolled in flour, boil it ten minutes, and ſtrain it over the fiſh; garniſh with lemon and beet-root.

## *To ſtew Eels.*

SKIN, gut, and cut the heads off of four eels, take the blood out clean, waſh them well, cut them into four pieces each, wipe them with a cloth, flour and fry them brown in butter, and put them on a ſieve to drain; put a quarter of a pound of butter in a ſtew-pan, melt it, put in a ſpoonful of flour, ſtir it till it is ſmooth, pour in a pint of gravy, half a pint of red wine, a bundle of ſweet herbs, four ſhallots chopped fine, a lemon-peel, two or three bay leaves, a ſpoonful of ketchup, a little anchovy liquor, ſeaſon it with mace, cloves, Cayan pepper and ſalt, and ſtew it till it is ſmooth; put your eels in a ſtew-pan, ſtrain the liquor over them, put in half a pint of muſhrooms, a dozen oyſters, and a few truffles and morels well waſhed; cover them cloſe, and ſtew them gently three quarters of an hour, ſkim them clean, ſqueeze in half

a lemon, put them in a diſh, with the ſauce over; garniſh with lemon and horſe-radiſh.

### *Another Way to ſtew Eels.*

SKIN, gut, and waſh them clean, cut off the heads, take out the blood, cut them in pieces, and put them in a ſtew-pan, with juſt water enough; for ſauce, an onion ſtuck with cloves, a bundle of ſweet herbs, three blades of mace, and ſome whole pepper tied in a muſlin rag; cover them cloſe, ſtew them gently, and put in a piece of butter rolled in flour; when they are tender take out the ſpice, onion, and herbs, chop ſome parſley fine and put in, with a little ſalt; ſtew them five minutes longer, and put them in a diſh, with the ſauce over them; garniſh with lemon.

### *To ſtew Eels with Broth.*

CLEAN your eels as before, put them into a ſtew-pan, cover them with water, a blade or two of mace, a cruſt of bread, and a little ſalt; ſtew them till they are tender, take out the bread, chop a little parſley and put in, and ſtew them five minutes longer; then put them in a ſoup-diſh, with parſley and butter in a boat. This is excellent for conſumptive or weak people.

### *To farce Eels with white Sauce.*

SKIN and clean your eels well, pick off all the fiſh from the bones, which you muſt leave whole to the head, cut it ſmall, and beat it in a mortar, with half the quantity of crumbs of bread, ſeaſon it with nutmeg and beaten pepper, and anchovy pounded, a good handful of parſley chopped fine, a few truffles boiled tender, and a few muſhrooms chopped fine, beat it well together, mix it up with the yolks of three eggs, and put it over the bone in the ſhape of an eel; butter a pan and put it in, rub the yolk of an egg and ſprinkle bread-crumbs over it, bake it of a fine brown, and lay it carefully in the diſh; have ready half a pint of cream, four ounces of freſh butter, ſtir it one way till

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it is thick, pour it over the eels, and garniſh with lemon. Three good-ſized eels make a handſome diſh.

## *To make a Collar of Fiſh in Ragou.*

TAKE a large eel, ſkin, gut, and waſh it clean, take off the fiſh from the bones, beat it in a mortar, with an equal quantity of crumbs of bread, ſome ſweet herbs, parſley, and a little lemon-peel chopped fine, ſeaſon it with a little beaten mace, nutmeg, pepper and ſalt, beat it all well together, put in the yolks of two eggs, and mix it up; take a turbot, ſcaite, thornback, large ſoles, or any flat fiſh that will boil well, lay the fiſh on the dreſſer and take away all the bones and fins, cut it as it will roll even, rub the yolk of an egg over it, and cover it with the farce; then roll it up as tight as you can, open the eel-ſkin and bind the collar with it, ſo that it may be flat top and bottom to ſtand well in the diſh; butter an earthen diſh and ſet it upright in it, flour it all over, ſtick a piece of butter on the top and round the edge, ſo that it may run down the ſides of the fiſh, put a quarter of a pint of water in the diſh, and bake it well, but take care it is not broke: in the mean time take all the bones of the fiſh, ſet them on to boil in a quart of water, with a little cloves and mace, whole pepper, a bundle of ſweet herbs, and an onion, cover it cloſe, let it ſtew till it is reduced to a pint, and then ſtrain it off; put a little butter into a ſtew-pan, melt it, and put in a little flour, ſtir it till it is ſmooth, by degrees pour the liquor in, ſtir it till it boils, then put in two ſpoonfuls of ketchup, a gill of red wine, a gill of pickled muſhrooms, ſome truffles and morels waſhed well, and a dozen oyſters, ſeaſon it with Cayan pepper and ſalt; ſave ſome of the farce, make it into ſmall balls, and fry them brown in butter; when the fiſh is done put it in the diſh, ſkim all the fat off the liquor in the pan, ſtrain it into your ſauce, ſqueeze in half a lemon, give it a boil up, pour it over the fiſh, and put the balls round; garniſh with lemon and beet root. You may roaſt it in a tin oven before the fire, and then you can baſte it often with butter.

### *To boil Lobſters.*

TIE the tails up faſt to the bodies with a ſtring, put on a pot of water, let it boil, put in a handful of ſalt, (boil a good ſized lobſter half an hour) take it out, wipe all the ſcum off, break the claws, and ſplit it through the tail and back; put it in the diſh, with a claw on each ſide, and melted butter in a boat.

### *To broil Lobſters.*

BOIL them as before, take the claws off, and ſplit the body and tail in two, pepper and ſalt it, and broil it claws and all; crack the claws, lay the body and tail inſide uppermoſt, with the claws on each ſide, and plain butter in a boat.

### *To roaſt a Lobſter.*

TIE the tail to the body with pack thread, and boil it in ſalt and water half an hour; untie it, put it in a diſh before the fire, and baſte it with butter till it is a fine froth, crack the claws, and ſplit the tail open, put it in a hot diſh, with plain butter in a boat.

### *To ſtew Lobſters.*

HALF boil two fine lobſters, break the claws and take out the meat as whole as you can, cut the tails in two and take out the meat, put them in a ſtew-pan, with half a pint of gravy, a gill of white wine, a little beaten mace. Cayan pepper and ſalt, a ſpoonful of ketchup, a little anchovy liquor, and a little butter rolled in flour, cover them, and ſtew them gently for twenty minutes, give the pan a ſhake round often to keep them from ſticking, ſqueeze in a little lemon, cut the chines in four; pepper, ſalt and broil them; put the meat and ſauce in a diſh, and the chines round for garniſh.

### *To ragou Lobſters.*

HALF boil two lobſters, break the claws and take out the meat, break the ſhell of the tail and take it

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out whole, bruiſe the ſpawn, put a little butter in a ſtew-pan, melt it, and put in a little flour, ſtir it till it is ſmooth, then put in half a pint of gravy, a gill of white wine, and a ſpoonful of ketchup, ſeaſon it with a little beaten mace, ſome Cayan pepper and ſalt pretty high, and boil it till it is ſmooth; cut off the ends of the tails that they may lay even in the diſh, cut the reſt into ſquare pieces, and put it into the ſtew-pan with the ſpawn, cover it cloſe and ſtew it gently for twenty minutes, ſqueeze in a little lemon, put the tail in the middle of the diſh, with the other meat round, and the ſauce over it; garniſh with fried ſippets.

## *To butter Lobſters.*

TAKE two lobſters and boil them in ſalt and water, break them to pieces, take out all the meat, cut it ſmall, put it into a ſtew-pan, with as much melted butter as will moiſten it, a little pepper and ſalt, and a little vinegar, keep it ſtirring till it is hot; cut the chines into four pieces, pepper, ſalt, and broil them, put the meat in a diſh, with the chines round it.

## *A Diſh of cold Lobſters.*

TAKE three middle-ſized lobſters, and tie the tails with packthread to the bodies, boil them in ſalt and water for half an hour, take them out, put a little butter in a cloth, and wipe them to raiſe the colour; when cold, pull off the claws and tails, crack the claws, ſplit the tails in two, and put the bodies upright in the diſh, with the tails and claws all round; garniſh them all over with parſley.

## *To butter a Crab.*

BOIL the crab in ſalt and water pretty well, pull the claws off, break them, take out the meat, and cut it ſmall, pull the ſmall claws off and keep them hot, take all the meat out of the ſhell and cut it ſmall, put all the meat in a ſtew-pan, with melted butter to moiſten it, a little pepper, ſalt and vinegar, ſtir it till it is hot; cut the chine in two, pepper, ſalt, and broil it,

it, make the ſhell hot in water, put the meat in, and put it in a diſh, with the chine at each end; crack the little claws, and put them round for garniſh.

## *To dreſs a Crab.*

BOIL the crab well in ſalt and water, and when cold break it up, mix the meat in the inſide of the ſhell well together, break the large claws, take out the meat, and cut it fine, lay it over the ſhell-meat as handſome as you can in the ſhell, put it in the diſh, ſplit the chine in two, and put at each end, crack the ſmall claws and put them round; mix ſome oil and vinegar, a little muſtard, pepper, and ſalt, and put it over the meat in a ſhell; garniſh with parſley.

## *To diſh Crawfiſh.*

HAVE a ſauce-pan of ſpring water boiling, throw in a handful of ſalt, put them in, boil them a quarter of an hour, and then ſtrain them off; when cold, put a handful of parſley in the diſh, and place them all round as cloſe as you can, with the tails outſide, and put ſome at the top in what form you pleaſe; garniſh all over with parſley.

## *To diſh Prawns.*

HAVE a ſauce-pan of ſpring water boiling, put in a handful of ſalt, put them in, and boil them quick for ten minutes, ſtrain them off; and when cold, take a diſh a ſize leſs than the one you intend to put them in, turn it upſide down, place the prawns as cloſe as you can, the backſide down and the tails outward, put a handful of parſley in the middle, put the other diſh over them and turn them over, then put a few at the top, and garniſh with parſley.

## *To ſtew Scollops.*

OPEN a dozen ſcollops, and take them out as whole as you can, put them in a ſauce-pan and ſet them, then ſtrain the liquor from them through a ſieve, waſh

them well in cold water, take off the beards and the black ſpot, put them into a ſtew-pan, drain the liquor from the ſettlings, and put to them a gill of white wine and a ſpoonful of ketchup, ſeaſon them with a little beaten mace, pepper, and ſalt, put in a little butter mixed with flour, ſtew them gently till they are as thick as cream, ſqueeze in the juice of a Seville orange, put them in a hot diſh, and garniſh with fried ſippets.

## *To fricaſee Scollops.*

OPEN a dozen ſcollops, and take them out as whole as you can, put them in a ſauce-pan and ſet them, then ſtrain the liquor from them through a ſieve, waſh them very clean in cold water, take off the beards and the black ſpot, put them in a ſtew-pan, pour the liquor from the ſettlings and put in, ſeaſon them with a little beaten mace, Cayan pepper and ſalt, and put in a little butter mixed with flour, keep them ſtirring till thick and ſmooth, mix the yolk of an egg with half a pint of cream, grate in a little nutmeg, put it in, and keep ſhaking the pan till it is near boiling, but do not let it boil, for fear of curdling, ſqueeze in the juice of a Seville orange, and give it a ſhake round; then put them in a hot diſh, and garniſh with toaſted ſippets.

## *To ſtew Oyſters.*

TAKE a quart of large oyſters, put them in a ſauce-pan and ſet them, ſtrain the liquor from them through a ſieve, waſh them well and take off the beards; put them in a ſtew-pan, and drain the liquor from the ſettlings, put to the oyſters a quarter of a pound of butter mixed with flour, a gill of white wine, and grate in a little nutmeg, with a gill of cream, keep them ſtirring till they are thick and ſmooth, put ſippets at the bottom of the diſh, pour the oyſters in, and put ſippets all round.

## *To ragou Oyſters.*

TAKE a quart of the largeſt oyſters you can get, put them into a ſauce-pan and juſt ſet them, ſtrain the liquor from them through a ſieve, waſh them well, and take off the beards; make a batter thus: take the yolks of two eggs, beat them up well, grate in a little nutmeg, a little lemon peel, and a handful of parſley chopped fine, a ſpoonful of the juice of ſpinage, with a gill of cream or milk, and mix it up with flour to a thick batter; put a pound of butter into a ſtew-pan, melt it till it is done hiſſing, ſkim it, and have it clear; dip half the oyſters in batter, roll them in bread-crumbs, and fry them of a light brown; the other half dip in the batter only, fry them brown, and put them on a ſieve to drain; boil a quart of cheſnuts for half an hour, peel them, flour and fry them in butter, and put them on a ſieve to drain; pour out all the butter, ſhake a little flour over the pan, and rub four ounces of butter all over the pan with a ſpoon till it is melted, then drain the oyſter liquor from the ſettlings and put it in, with half a pint of white wine, ſeaſon it with a little beaten mace and nutmeg, Cayan pepper and ſalt, let it boil up, put in the cheſnuts, and ſtew them five or ſix minutes; beat up the yolks of two eggs in half a pint of cream and put in, keep the pan ſhaking round till it is thick and ſmooth, then lay the oyſters in a hot diſh, and pour the cheſnuts and ſauce over them; garniſh with lemon and beet-root.

## *Scollopped Oyſters.*

TAKE a quart of large oyſters, put them in a ſauce-pan and ſet them, ſtrain the liquor from them through a ſieve, waſh them well, and take off the beards; get three ſcollop-ſhells, either real or tin ones, butter the bottoms, and ſprinkle a few crumbs of bread on them, then put on the oyſters, with a little pepper, grate a little nutmeg and put a piece of butter over them, pour the liquor off the ſettlings, and put as much

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in as the ſhell will hold, put bread-crumbs over all, and put them on a gridiron to make the bottom part hot, then put them in a tin oven before the fire to brown, mind and turn them, that all the ſcollop is brown; put them in a diſh, and ſend them to table hot.

### *To ſtew Muſcles.*

TAKE one hundred muſcles, put them in a pail of water, and waſh them well with a birch broom, then put them in a pail of ſpring water and ſalt for two hours, waſh them out, put them into a ſauce-pan, and cover them cloſe; ſtew them gently till they open, ſtrain the liquor from them through a ſieve, pick them out of the ſhells, and take out the beard, (if there is a crab under the tongue throw that muſcle away) put them into a ſtew-pan, drain the liquor from the ſettlings and put half of it in, with a gill of white wine, a little grated nutmeg, and a piece of butter mixed with flour, ſtew them gently, and keep them ſtirring till they are thick and ſmooth; put them in a hot diſh, with toaſted ſippets for garniſh.

### *To ſtew Muſcles another Way.*

STEW the muſcles as before, put them in a diſh, ſprinkle ſome bread-cumbs over them, and with a hot ſalamander or iron brown them over, or put them in a tin oven before the fire, and turn them round till they are of a fine brown.

### *To ſtew Cockles.*

PUT two hundred cockles into a pail of water, and waſh them well with a birch broom, then put them into a pail of ſpring water and ſalt for two hours, waſh them out and put them into a ſaucepan, cover them cloſe, and ſtew them gently till they open, ſtrain the liquor from them through a ſieve, pick them out of the ſhells and waſh them well, put them into a ſtew-pan, drain the liquor from the ſettlings, and put it to the cockles, with a glaſs of white wine, a little grated

nutmeg, and a piece of butter mixed with flour, ſtew them gently till they are thick and ſmooth; put them in a hot diſh, and garniſh them with toaſted ſippets.

### *To ſtew Crawfiſh, Prawns, or Shrimps.*

TAKE half a hundred crawfiſh, or one hundred prawns, or two quarts of ſhrimps, boil them in ſalt and water, pick out the tails and bruiſe the bodies, put the bodies on the fire with half a pint of water, a pint of white wine, a blade of mace, and a bit of horſe-radiſh, and ſtew them a quarter of an hour; then ſtrain the liquor off, waſh out the ſtew-pan, and put the tails and liquor in, with a piece of butter mixed with flour, and a little grated nutmeg, ſtir them, and ſtew them till they are thick and ſmooth; cut a thin toaſt round a quarten loaf, toaſt it brown on both ſides, cut it into ſix pieces, lay them cloſe in a diſh, and put the ingredients over; if it is crawfiſh, break ſome of the claws, take out the meat, and put them round the diſh for garniſh, and put the reſt with the tails.

## CHAP. IV.

## SAUCES.

YOU ſhould be very careful and particular in making your ſaúces and gravies, for if they are not good they often ſpoil whatever fiſh, &c. they are made for; and be ſure to ſkim the fat off the gravy, and never oil the butter nor ſauce: if it ſhould happen that your ſauce is oiled, ſkim off all the oil, and melt ſome butter ſmooth, and put it in in its ſtead.

*Gravy.*

## *Gravy.*

TAKE two or three raſhers of bacon or ham, a pound of lean beef, one of veal, and one of mutton, put the bacon or ham at the bottom of your pan, cut the meat in thin pieces, and put over, with four onions, a carrot, two turneps, four heads of celery, a little thyme well waſhed and cut ſmall, a little cloves, mace, and all-ſpice, with a little water; cover it cloſe, and ſweat it over a ſlow fire till it ſticks, which you will know by the pan's hiſſing, but mind it does not burn; pour in three quarts of boiling water, ſkim it clean, ſeaſon it with ſalt to your palate, and ſtew it gently till it is as good as you would have it, then ſtrain it off for uſe. You may make it of beef, without veal or mutton, in the ſame manner.

## *Gravy for White Sauces.*

TAKE two pounds of lean veal, cut it in ſmall pieces, put it in a ſtew-pan with two quarts of water, (when the ſcum riſes ſkim it well) and put in an onion, a carrot, two or three blades of mace, and a little thyme; ſeaſon it with ſalt, and ſtew it till it is half waſted, then ſtrain it off for uſe.

## *Gravy for a Fowl when you have no Meat.*

TAKE the neck, gizzard, and feet, put them in a pint of boiling water, with a cruſt of bread, a blade of mace, a little thyme, and ſome ſalt, ſtew them till the liquor is above half waſted; put in a glaſs of red wine, ſtew it five minutes longer, and ſtrain it; if you like it thickened, put in a bit of butter mixed with flour, and boil it up till it is ſmooth.

As it often happens in country places, that gravy-beef is not always to be got: if you have any beef, veal, or mutton in the houſe, and in want of gravy, trim off the outſides of the meat, and proceed as in the firſt receipt; or when you have a large entertainment you may add more meat, according to the quan-

tity you think you ſhall want; and if you chuſe to have it rich, cut an old fowl into pieces and put it in, or a pigeon or two.

### *Brown Gravy for Fiſh.*

TAKE a pint of mild ale and half a pint of water, an onion cut ſmall, a little lemon-peel, ſix cloves, two blades of mace, a little whole pepper, a ſpoonful of ketchup, and a ſpoonful of anchovy liquor; put two ounces of butter into a ſtew-pan and melt it, put in a ſpoonful of flour, ſtir it till it is a little brown, and by degrees pour in the above ingredients, ſtir it well round, and boil it twenty minutes; then ſtrain it off for uſe.

### *White Gravy for Fiſh, Sauces, &c.*

TAKE two pounds of any ſort of fiſh you have, clean it well, cut it in pieces, put it in a ſauce-pan, with two quarts of water, a little cloves and mace, a bundle of ſweet herbs, a little lemon-peel, and a little ſalt, cover it cloſe, and boil it till half is waſted; put a little butter into a ſtew-pan, melt it, put in ſpoonful of flour, and ſtir it till it is ſmooth; then ſtrain the gravy through a ſieve to it, let it boil till it is ſmooth, then it will be fit for uſe.

### *Gravy for Veniſon.*

WHEN you have boned your veniſon, chop the bones to pieces, and put them in an earthen pan, with the ſkins and trimmings, cover them with water, and put in ſome pepper and ſalt; tie it over with coarſe paper, and bake it two hours, then ſtrain it off, ſkim off the fat, pour it from the ſettlings, and make it boiling hot, then put it into the paſties; if it is for roaſt veniſon, put a ſpoonful of browning in to colour it. This is better than any other ſort of gravy for veniſon, as it has its own natural flavour.

*Sweet*

## *Sweet Sauces for Veniſon or Hares.*

PUT half a pound of currant jelly into a ſtew-pan, two or three knobs of ſugar, and a gill of red wine, ſimmer it till the jelly is melted; or a pint of red wine with a quarter of a pound of ſugar, ſimmered over a clear fire for five or ſix minutes; or half a pint of vinegar and a quarter of a pound of ſugar ſimmered till it is a ſyrup.

## *Force-meat Balls for real or mock Turtle.*

TAKE half a pound of lean veal, half a pound of beef-ſuet picked from the ſtrings, a quarter of a pound of fat bacon cut fine, put it into a mortar and beat it well; then put in half a pound of bread-crumbs, ſome ſweet herbs and parſley, ſix ſhallots chopped fine, ſeaſon it with Cayan pepper, and pepper and ſalt, beat it well together, put the yolks of two eggs in, and mix it up; then put the white of an egg in a ſtew-pan, cover and beat it till it is of a fine froth, put it in and mix it well all together, and with a little flour roll them out in balls, and boil them in a quart of boiling water.

When you make force-meat for Scotch or white collops, &c. leave out the Cayan pepper, and put very little ſhallot in; and for brown diſhes you may fry them, if you like it beſt.

## *Egg Balls.*

BOIL eight eggs hard, and take out the yolks, put them in a mortar and bruiſe them, put in a little pepper and ſalt, the yolk of a raw egg, and a little flour, mix them all well together, and with a little flour in your hand roll them into little balls; have a ſauce-pan of water boiling, put them in, boil them a minute or two, and ſtrain them off.

## *Browning for made Diſhes, &c.*

PUT a quarter of a pound of lump ſugar into an earthen pipkin, with a little water to melt it, a bit of butter as big as a nutmeg, put it on a ſlow fire, and when the ſugar begins to froth, keep it ſtirring with a ſkewer till it is quite black, then pour in a pint of hot water, and take it off the fire directly, or elſe it will boil over; then boil it gently for half an hour, with a gill of ketchup in it, ſtrain it off, and when cold bottle it for uſe. This article the cook ſhould never be without.

## *Lobſter Sauce.*

TAKE two hen lobſters alive if you can, if there is any ſpawn on the outſide pick it off, boil the lobſters half an hour, take out all the meat and ſpawn, put all the ſpawn in a mortar with a little butter, and bruiſe it fine, put the ſhells in a ſauce-pan, with a pint and a half of water, a little cloves and mace, a few bits of horſe-radiſh, and boil it half an hour; then ſtrain it into a ſtew-pan, cut the meat in little pieces and put in, with the ſpawn, a pound of freſh butter, half a lemon, two ſpoonsful of anchovy liquor, one of ketchup, and ſome butter mixed with flour, boil it up gently till the butter is melted, and it is thick and ſmooth, take out the lemon and ſqueeze the juice in, ſtir it round, and put it into the ſauce-boats.

## *Oyſter Sauce for Fiſh.*

OPEN a pint of large oyſters and juſt ſcald them, ſtrain the liquor from them, waſh them clean, and beard them, put them into a ſtew-pan, and drain the liquor from the ſettlings to them, put in half a pound of butter, ſome butter mixed with flour, a quarter of a lemon, a ſpoonful of anchovy liquor, and one of ketchup, boil it up gently till the butter is melted, and the ſauce thick and ſmooth, take out the lemon and

ſqueeze

ſqueeze the juice in. You may, if you like it, put a glaſs of mountain wine in.

### *Oyſter Sauce for boiled Turkey, Fowls, or any white Meat.*

OPEN a pint of large oyſters and juſt ſcald them, ſtrain the liquor through a ſieve, waſh and beard them, put them into a ſtew-pan, and pour the liquor from the ſetlings in, put in half a lemon, a piece of butter mixed with flour, a quarter of a pound of butter, and a gill of cream, boil it gently till it is thick and ſmooth; take out the lemon and ſqueeze the juice in, ſtir it round, and then put it in your ſauce-boats.

### *Shrimp Sauce.*

TAKE half a pint of picked ſhrimps and waſh them clean, put them in a ſtew-pan, with a gill of gravy or water, half a pound of butter, ſome butter mixed with flour, a ſpoonful of anchovy liquor, one of ketchup, and half a lemon, boil it till the butter is melted and it is thick and ſmooth; take out the lemon and ſqueeze the juice in, ſtir it about, and then put it in the ſauce-boat.

### *Anchovy Sauce.*

MELT half a pound of butter ſmooth and thick, put two ſpoonsful of anchovy liquor in, and boil it up a minute or two, then put it in the ſauce-boat. You may put in two ſpoonsful of ketchup, walnut pickle, lemon pickle, ſoy, or quin ſauce, or any thing you fancy.

### *Muſcle Sauce.*

WASH half a hundred of muſcles well, put them in a ſauce-pan, cover them cloſe, and ſtew them till they open, pick them out of the ſhells, take out the beards, waſh them clean in cold water, put them into a ſtew-pan, ſtrain the liquor through a ſieve, and pour half to the muſcles, put in half a pound of butter, and

ſome butter wixed with flour, a ſpoonful of anchovy liquor, boil it gently till the butter is melted, and the ſauce thick and ſmooth; then put it in the ſauce-boat.

### *Cockle Sauce.*

WASH a hundred cockles very clean, put them into a ſauce-pan, cover them cloſe, ſtew them gently till they open, ſtrain the liquor through a ſieve, waſh them clean in cold water, and put them in a ſtew-pan, pour half the liquor in, with half a pound of butter, ſome butter mixed with flour, two ſpoonsful of anchovy liquor, and one of ketchup; boil it gently till the butter is melted, and the ſauce thick and ſmooth, then put it in the ſauce-boat.

### *Melted Butter.*

PUT a pound of butter cut in pieces into a ſauce-pan, with a quarter of a pint of water, and duſt in a little flour, ſhake it well round, put it on a clear fire, and ſhake it round often till it is melted and juſt boils up.

You may melt it without flour and water: cut the butter into ſmall pieces, and keep it ſhaking over a clear fire till it is melted.

### *White Celery Sauce.*

TAKE the white part of a dozen heads of celery, cut it about an inch long, waſh it clean, and boil it in four quarts of water till it is tender: in the mean time get a gill of white gravy, half a pint of cream, and a little butter rolled in flour; boil it up till it is thick and ſmooth, grate in a little nutmeg, ſtrain the celery in a ſieve, and put it in with a little ſalt, boil it up a minute, and then put it over a boiled turkey, fowls, or any thing elſe you want it for, or in boats.

### *Brown Celery Sauce.*

CUT, waſh, and boil the celery as before, put about two ounces of butter into a ſtew-pan, melt it,

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and put in a ſmall ſpoonful of flour, ſtir it till it is ſmooth, and put in a pint of gravy, a glaſs of white wine, and boil it till it is ſmooth, grate in a little nutmeg, and ſeaſon it with pepper and ſalt, ſtrain off the celery, and put in, ſtew it for five minutes, and then it will be ready for uſe.

### *Onion Sauce for boiled Rabbits, Ducks, Geeſe, &c.*

TAKE two dozen of large onions, peel the ſkins off, and take off the firſt coat, ſlit them almoſt through, and throw them into cold water, boil them in plenty of water till they are very tender, changing the water twice, ſtrain them in a cullender, and ſqueeze out a little of the water, then with a wooden ſpoon rub them through the cullender, put them into a ſtew-pan, with a gill of cream, a quarter of a pound of butter, and duſt in a little flour, with a little ſalt; boil them up gently till the butter is melted, and keep ſtirring it all the time, or elſe it will burn.

### *Spaniſh Onion Sauce.*

PEEL the ſkins and take off the firſt coat of ſix or eight large Spaniſh onions, ſlit them almoſt through, and boil them in a gallon of water (change the water once) till they are very tender, ſtrain them in a ſieve, and chop them fine on a board, put them into a ſtew-pan, with a gill of cream, a quarter of a pound of butter, a little flour and ſalt, boil them up gently till the butter is melted, but keep ſtirring it all the time, or it will burn. This is a proper ſauce for roaſt turkies, wild fowl, mutton, &c.

N. B. If you have no Spaniſh onions, you may uſe large Engliſh ones in their room.

### *Gallentine Sauce.*

CUT the crumb of a penny loaf in thin ſlices, put it into a ſtew-pan, with half a pint of water and a ſtick of cinnamon, boil it gently till the bread is ſoft, beat it up with a ſpoon, put in half a pint of red wine, a

little butter, and a dozen knobs of ſugar, boil it gently till it is ſmooth, take out the cinnamon, and it will be fit for uſe.

## *Bread Sauce.*

TAKE the crumb of a penny loaf and rub it through a cullender, put it into a ſtew-pan, with a little water, a pint of milk, a whole onion, a ſpoonful of whole white pepper, a little butter and ſalt, boil it gently, and keep it ſtirring often till it is ſmooth; take out the onion, and then beat it up well with a ſpoon, make it hot, and put it into a ſauce-boat.

## *Sauces for a Pig.*

WHEN you have cut up the pig, take out the brains and chop them, put them into a ſtew-pan, with half a pint of white broth or gravy, the ſeaſoning in the inſide, and the gravy that comes from the pig, put a little flour and butter in to thicken it, and as quick as you can give it a boil up, and put it in the diſh under the pig.

Take the crumb of a penny loaf and rub it through a cullender, put it into a ſtew-pan with a pint of milk, waſh a quarter of a pound of currants well, dry them in a cloth and pick them, put them in, boil it gently, keeping it ſtirring till it is ſmooth, and put it in a ſauce-boat.

Take the crumb of a penny loaf, cut it in thin ſlices, put it in a ſtew-pan with a pint of milk, boil it, keeping it ſtirring and beat up till it is ſmooth; cut three or four heads of pickled ſamphire and put in, give it a boil up, and put it in a ſauce-boat.

## *Green Sauce for Green Geeſe, Ducklings, &c.*

TAKE half a pint of veal broth, and thicken it with a little flour and butter, put in half a dozen knobs of ſugar, and boil it up, then put in a gill of ſpinach juice, make it hot, but do not let it boil; then ſqueeze in the juice of a Seville orange, but take care

the

the ſeeds do not fall in, ſtir it round, and put it in a ſauce-boat.

### *Sorrel Sauce.*

PICK a large quantity of garden ſorrel, and waſh it very clean, boil it in a ſauce-pan with a little water till tender, ſtrain it off, ſqueeze the water out between two plates, chop it fine on a board, put it in a ſtew-pan, with a quarter of a pound of butter, a little flour, half a pint of gravy, and ſome pepper and ſalt, ſtir it till the butter is melted, then it is fit for uſe.

### *Fennel Sauce.*

PICK and waſh a handful of fennel, have a ſauce-pan of water boiling, put it in, and boil it quick and green, chop it ſmall, put it in a ſauce-boat, pour melted butter in, and ſtir it well up.

### *Parſley Sauce.*

PICK and waſh a handful of parſley, have a ſauce-pan of water boiling, put it in, and boil it quick and green; chop it on a board, put it in a ſauce-boat, pour melted butter over it, and ſtir it well up.

### *Egg Sauce.*

BOIL three eggs hard, take off the ſhells, and chop them on a board, but not too fine, put them in a ſauce-boat or baſon, pour in half a pound of melted butter, and ſtir it up.

### *Apple Sauce.*

PARE and core ſix large apples, cut them in quarters, put them in a ſtew-pan, with a little water to keep them from burning, a bit of cinnamon and lemon peel, cover them cloſe, and ſtew them gently till tender; take out the cinnamon and lemon peel, bruiſe them well with a wooden ſpoon, put in ſome moiſt ſugar and a little butter, and ſtir it well till the butter is melted.

*Mint*

### *Mint Sauce.*

PICK and waſh a handful of green mint very clean, chop it fine, mix ſome ſugar and vinegar in a boat, put in the mint, and ſtir it up.

### *Caper Sauce.*

CHOP a gill of carpets, but not fine, put them in a ſauce-boat with a little of the liquor, pour in hot melted butter, and ſtir them up.

### *Poveroy Sauce.*

PEEL and chop ſix ſhallots fine, put them in a ſauce-pan, with half a pint of gravy, a ſpoonful of vinegar, a little pepper and ſalt, boil it up, and then put it in the ſauce-boat.

### *Carrier Sauce.*

SLICE two large onions very thin, put them in ſpring water for one hour, ſtrain them off, and put them in a plate, ſprinkle a little pepper and ſalt over them, mix ſome oil and vinegar and pour over all.

### *Gooſeberry Sauce.*

CODDLE half a pint of gooſeberries, ſtrain them off, and put them in a boat, with ſome fine powder ſugar, pour ſome hot melted butter in, and ſtir them up gently.

### *White Sauce for boiled Fowls or Chickens.*

TAKE half a pint of veal gravy, put it in a ſtew-pan, with a little mace, white pepper, and ſalt, boil it five minutes, ſkim it clean from fat, mix a little flour with half a pint of cream and put in, boil it up five minutes, and ſtrain it over your fowls, or into a ſauce-boat.

### *Mock Oyſter Sauce.*

TAKE half a pint of water, two blades of mace, an anchovy, a little lemon-peel, and a few white pepper corns,

corns, boil it gently for ten minutes, ſtrain it off, put it in a ſtew-pan, with a little flour and butter and half a pint of cream, boil it till it is thick and ſmooth, and pour it over your fowls or turkey.

### *White Muſhroom Sauce.*

PEEL and cut off the roots of a quart of freſh muſhrooms, waſh them clean and cut them in two, put them into a ſtew-pan, with a quarter of a pint of water, a piece of lemon-peel, a little beaten mace and nutmeg, cover them cloſe, and ſtew them very gently for half an hour; (but mind they do not ſtick or burn) beat up the yolks of two eggs with half a pint of cream, if there is much liquor put in a little flour and butter, and a little ſalt, ſtir them till they are ſmooth, then put in the eggs and cream, keep them ſtirring till they juſt boil, ſqueeze in a little lemon-juice, and then put them over the fowls or in ſauce-boats. Obſerve to take out the lemon-peel.

### *Brown Muſhroom Sauce.*

TREAT the muſhrooms as before, put them in a ſtew-pan, with half a pint of brown gravy, a little lemon-peel, ſome pepper and ſalt to your palate, ſtew them gently for half an hour, (if the gravy is waſted too much put in ſome more, with a little butter mixed with flour) keep them ſtirring till they are thick and ſmooth, ſqueeze in a little lemon-juice, take out the lemon-peel, and pour them over roaſt or boiled fowls.

### *Pickled Muſhroom Sauce.*

PUT half a pint of brown gravy into a ſtew-pan, a ſpoonful of ketchup, a little pepper and ſalt, a piece of butter mixed with flour, a gill of pickled muſh-rooms, and a little of the pickle, keep it ſtirring till it is thick and ſmooth, then pour it over roaſt or broiled fowls.

### *Sauce for roaſt Rabbits.*

BOIL the livers with ſome parſley for a quarter of an hour, chop them ſeparate, put them together in a boat,

boat, pour hot melted butter in, and ſtir it well up. You may either put it under the rabbits, or ſend it in a boat.

### *White Sauce for a Hare.*

PUT a pint of cream and half a pound of butter into a ſtew-pan, keep it ſtirring till the butter is melted and the ſauce thick, then put the ſauce in a diſh, and the hare upon it.

### *Lemon Sauce for boiled Fowls.*

PARE off the rind of a lemon, cut it in ſlices, take out the kernels, and cut it in ſquare bits, boil the liver of a chicken or fowl and chop it fine, put the lemon and liver together in a boat, pour hot melted butter in, and ſtir it up.

### *Another Sauce for boiled Fowls.*

TAKE the liver of the fowl, bruiſe it with a little of the liquor, cut a little lemon-peel fine, and mix it by degrees with melted butter, give it a boil, and pour it in the diſh.

### *Sauce Robart.*

CHOP two large onions very fine, put a little butter in a ſtew-pan, and fry them a little, put in a little flour and half a pint of good gravy, ſtir it about, ſeaſon it with pepper and ſalt, ſtew it for five minutes, then put in a ſpoonful of muſtard.

### *Fin Sauce.*

TAKE one onion, ſome parſley, freſh muſhrooms, and ſome capers, chop them fine, put a little butter in a ſtew-pan, put the things in, and ſweat them a little over a ſlow fire; then put in half a pint of gravy, a little butter mixed with flour, and ſtew it till it is thick and ſmooth, ſkim it, ſeaſon it with pepper and ſalt, and ſqueeze in a little lemon-juice.

CHAP.

# CHAP. V.

# BOILING.

## *Proper Rules to be obſerved in Boiling.*

AS neatneſs and cleanlineſs is requiſite in a kitchen, as well in a cook's perſon as the utenſils, it is proper that the cook ſhould ſee that all the pots, ſauce-pans, covers, and every other article, is kept clean from greaſe and ſand, and well tinned. In boiling all kinds of meat and poultry much care and nicety is required, particularly in veal, lamb, and poultry; it is often a great fault in putting too little water in the pot, as that often makes the things look black: be ſure always to put in plenty of ſoft water, make it boil firſt and ſkim it well, for veal, lamb, or poultry, before you put it in. As for large joints of beef, mutton, or pork, it is beſt to put the meat in the water cold, except in the hot ſummer months, when you cannot make beef ſalt enough before it will ſtink; then it is beſt to put it in the water boiling, to ſtrike the ſalt in. Before you boil any meat or poultry prepare them in the following manner: ſinge the poultry, and put them in cold water for one hour; waſh the beef, mutton, or pork clean, ſkewer the udder or fat of a buttock of beef to the lean, and tie it with a fillet or packthread tight; for veal, lamb, or poultry, take ſome flour in your hand and rub it all over, rub and waſh them well, for the flour will take off all the dirt, put them into the water boiling, with a piece of ſtale white bread, as the bread will draw all the ſcum up, and make them look whiter than flour or milk put into the water, or over the meat and poultry. Be ſure to boil every thing gently, for if you boil it faſt it makes the outſide hard before the inſide is warm.

Beef and mutton ſhould be rather under done; and allow one hour for every four pounds; veal, pork, and lamb ſhould be thoroughly done, or elſe it is apt to ſurfeit, pork in particular: a knuckle of veal of eight pounds will take two hours boiling, a leg of twelve pounds three hours and a half; a leg of pork of twelve pounds four hours, a leg of houſe-lamb of four pounds one hour and a quarter, a leg of graſs lamb of ſix pounds one hour and three quarters, and ſo on in proportion. Be ſure to ſkim the fat and ſcum off as it riſes, and never leave your meat or poultry in the pot after it is done, as that makes it ſoddened, and takes out all the juices. If you ſhould be delayed in ſending your dinner or ſupper up in time, take the things out of the water, put them in a diſh, cover them cloſe with a cloth, and put the diſh over the hot water; and when you want them dip them in the hot water a moment before you ſend them away. This method I have found to be the beſt in the courſe of upwards of twenty years practice.

## *To boil a Haunch or Neck of Veniſon.*

AS this is very ſeldom done, it is proper to give directions for it in caſe it ſhould be wanted; take a haunch or neck of veniſon freſh killed and ſalt it well, turn it, and ſalt it every day for a week, then put it into water for one hour and waſh it clean out, put it into cold water, boil it ſlowly, ſkim it very clean, and allow one hour for every four pounds the haunch weighs; boil a cauliflower and pull it into ſprigs, boil ſome white cabbage, maſh it with butter and cream, and ſome turneps the ſame way; lay a ſprig of cauliflower, next cabbage, and next turneps, till you have laid them all round the diſh; put in the haunch or neck, garniſh the edge of the diſh to your fancy with beet-root, and ſend melted butter and ſweet ſauce in boats.

N. B. The neck will only take one hour and a half boiling. The haunch or neck eats well haſhed the next day.

*Hams.*

## *Hams.*

WHEN you have any very old Weſtphalia or Engliſh hams they require a great deal of ſoaking; the beſt method is, to put them in water over-night, take them out in the morning, and hang them up all day; put them in water again at night, and ſo proceed for a week, which will make them mellow and fine; if they are not very old two days and two nights ſoaking in ſoft water, changing the water every night and morning, will be ſufficient; (a green ham requires no ſoaking) cut the dirt off the under ſide, ſcrape the rind clean, cut the knuckle off at the joint, and waſh the ham clean; put it into the copper when the water is warm, as that will ſet the colour, (for if you put it in when the water is cold it draws all the colour out) when it boils ſkim it well, and boil it as gently as you can, ſo the water does but juſt boil it is ſufficient; (a ham of twenty pounds will take five hours, and bigger or leſs in proportion) when done, take it up and pull off the rind, if it is of a fine red colour put it in the diſh, if it is rather pale ſift ſome raſpings of bread over it, and put it to the fire till it is brown; or rub it over with the yolk of an egg, and ſtrew bread-crumbs over it, put it to the fire, and turn it round till it is brown all over; garniſh with carrots.

N. B. If you chuſe you may put a handful of leather ſhavings and two handsful of juniper berries in the copper with your ham, to give it a high flavour.

## *Tongues.*

IF your tongue is a dry one, ſoak it in water all night; but if a pickled one, only waſh it well, and put it in cold water; (the dry one will take three hours boiling, the pickled one two hours and a half) when it is done peel the ſkin and cut the outſide of the root off, put it in a diſh, and garniſh with carrots and ſprigs of greens, or whole turneps boiled.

## *Beef.*

A BUTTOCK, ich-bone, rump, briſket, thick or thin flank, ſhould be eight or ten days in ſalt, then waſh it well out in clean water, put it in the water cold, and boil it as directed in the rules; when it is done take it up, and with a paſte-bruſh waſh it clean, put it in the diſh, and garniſh with carrots and ſprigs of greens, with greens, carrots, and turneps in ſeparate diſhes.

## *Mutton.*

CUT off the ſhank end and flap of a leg or ſhoulder of mutton, joint the neck, put it in water for one hour, waſh it clean out, and put it into the water cold; when it boils ſkim it well, put in a piece of ſtale white bread and broil it gently; (a leg of mutton of twelve pounds will take three hours, a ſhoulder of eight pounds two hours, and a neck of ſix pounds one hour and a half) when done take it out, waſh it well with a paſte-bruſh, and garniſh with capers, carrots, turneps, or ſprigs of greens, with greens and maſhed turneps in ſeparate diſhes, caper ſauce and plain butter in boats; or you may ſmother the ſhoulder with onion ſauce.

## *Veal.*

BREAK the bone of a knuckle or leg of veal in two places, put it into cold water, and with a handful of flour waſh it well, put it into the water boiling, ſkim it well, put in a piece of ſtale white bread, and boil it as directed in the rules; boil a piece of bacon in another pot till tender, when it is done take the veal up, waſh it with a paſte-bruſh, and garniſh it with ſprigs of greens or cauliflowers; take off the rind of the bacon, and hold it before the fire till it is brown, put it in a diſh, and garniſh it with ſprigs of greens or carrots, with greens in a diſh, parſley ſauce and plain butter in boats.

*Breaſt*

## *Breaſt of Veal.*

JOINT it, and take off the ſkin of the broad end, put it in water for one hour, waſh it well, and put it in boiling water, (if a ſmall one, one hour will boil it; if a large one, an hour and a half) ſkim it well, and when done take it up, put it in a hot diſh, and put white, oyſter, or celery ſauce over it; garniſh with lemon. The chump end of a loin eats well done the ſame way.

## *Calves Head.*

CHOP the head in two, take out the brains, trim it clean, and lay it in plenty of water for two hours to ſoak out all the blood, waſh it clean, dredge it with flour, put it into the water boiling, put a piece of ſtale white bread in, and boil it one hour and a half: in the mean time waſh the brains and take off the ſkins, boil them in a ſauce-pan with ſage leaves and parſley; when done, chop them fine, put them in a ſauce-pan, with a little butter, pepper and ſalt, ſtir them till the butter is melted; take up the head, cut out the tongue, peel it, and ſlit it in two, put the brains in a diſh, the tongue on each ſide, and the head in another diſh.

## *Lamb.*

CUT off the ſhank end and flap of a leg of lamb, give it a cut in the firſt joint and turn it, to make it look as round as you can, put it into cold water for one hour, and with a handful of flour waſh it well; put it into the water boiling, ſkim it well, put in a piece of ſtale white bread, and boil it gently as directed in the rules; when done take it up, and with a paſte-bruſh waſh it well, put it in a diſh, and garniſh with carrots and ſpinach, with ſpinach in a diſh, and plain butter in a boat. If you fry the loin, fry it as directed in the chapter for frying; put a ſmall diſh within the other, put the leg in, and the loin all round; garniſh with ſpinach and fried parſley.

## *Pork.*

BREAK the ſhank of a leg of pork, and put it in water for one hour, waſh it well and ſcrape the rind clean, put it into cold water, and as the ſcum riſes ſkim it well, boil it gently as before directed; (if it is a belly-piece boil it till the rind is tender) when done take it up, waſh it with a paſte-bruſh, put it in a diſh, and garniſh with ſprigs of greens, with peas-pudding, turnips, and greens in ſeparate diſhes, and plain butter in a boat.

## *Turkies.*

HAVING truſſed your turkey as for boiling, make a ſtuffing as follows: take a ſcore of oyſters and blanch them, waſh them clean in cold water, take off the beards and chop them fine, ſhred a little lemon-peel and parſley, with a quarter of a pound of butter, the yolks of three eggs, and a ſpoonful of cream, ſeaſon it with pepper, ſalt, and grated nutmeg, mix it up in a light force-meat, ſtuff the craw with it, turn the ſkin over it, and ſkewer it on the back, ſinge it and put it into water for one hour, and with a handful of flour waſh it well; put it into a large pot of boiling water, ſkim it clean, put in a piece of ſtale white bread, and boil it gently; (if a middle-ſize one hour, a ſmall one three quarters of an hour, a very large one an hour and an half) when done take it up, waſh it clean with a paſte-bruſh, and put it in a diſh, with oyſter, celery, or white ſauce over it; garniſh with lemon and beet-root, with oyſter and celery ſauce in boats.

## *Fowls.*

TRUSS your fowls for boiling, ſinge and put them in cold water for one hour, and with a handful of flour waſh them well; put them into the water boiling, put in a piece of ſtale white bread, ſkim them well, and boil them half an hour, if a middling ſize, if large ones three quarters of an hour; when done take them

up, waſh them clean with a paſte-bruſh, put them in a diſh, and garniſh with lemon and boiled parſley, with oyſter, celery, or white ſauce over them, oyſter ſauce and parſley and butter in boats.

## *Chickens.*

TRUSS your chickens for boiling, ſinge them, and put them in cold water for one hour, with a handful of flour, waſh them well, put them into the water boiling, with a piece of ſtale bread; boil them, if ſmall, fifteen minutes; if bigger, twenty or twenty-five minutes; when done take them up, waſh them with a paſte-bruſh, put them in a diſh, and garniſh with lemon and parſley; put parſley and butter or white ſauce over the breaſts, with parſley and butter and oyſter-ſauce in boats.

## *Chickens with Bacon and Celery.*

BOIL two chickens, and a piece of ham or bacon by itſelf, boil the white part of two bunches of celery tender, cut it about two inches long, and put it into a ſtew-pan, with half a pint of cream, a piece of butter mixed with flour, and ſome pepper and ſalt; ſet it on the fire, keep it ſhaking till it is thick and ſmooth, lay the chickens in the diſh, and pour the ſauce over them; cut your ham or bacon in thin ſlices, and garniſh them with it all round.

N. B. If you have any cold ham in the houſe, cut ſome thin ſlices and broil them; it anſwers the purpoſe as well.

## *Chickens and Tongues.*

SALT ſix hogs tongues for one week in the ſame pickle with the neats tongues or hams; boil ſix ſmall chickens, boil the tongues by themſelves and peel the ſkins off, boil a cauliflower white, and a good deal of ſpinach picked and waſhed clean in ſeveral waters; boil it green, and ſqueeze it between two pewter diſhes very dry; put the cauliflower upright in the middle of the diſh, lay the chickens cloſe round, the tongues

round the chickens, with the roots outwards, and put the ſpinach between the tongues; garniſh with toaſted bacon, and lay a piece on each of the tongues.

This is an excellent diſh for a large company.

## *Gooſe.*

PICK your gooſe clean, ſinge it, and ſalt it well for four or five days; then waſh it clean, truſs it, put it in boiling water, and boil it one hour; when done, take it up, and put it in a diſh, with onion-ſauce over it; boil ſome white-heart cabbages very tender, chop them up and put them in a ſauce-pan, with a little cream, butter, pepper and ſalt, ſtir it round till it is quite hot, put it in a diſh, and ſend it up to table with the gooſe.

## *Ducks.*

SCALD your ducks, draw them, and put them into warm milk and water till you want them; then truſs them, put them into the water boiling, boil them twenty minutes, and ſkim them well; then take them up, put them in the diſh, pour onion-ſauce over them, and garniſh with lemon.

## *Ducks boiled the French way.*

SCALD and draw two ducks, lard them on the breaſt, and half roaſt them; then put them in an earthen pipkin, with half a pint of red wine, a pint of good gravy, about twenty cheſnuts firſt roaſted and peeled, half a pint of large oyſters blanched and beard-ed, an onion, two or three blades of garlick chopped fine, and a little thyme ſhred; ſeaſon it with pepper, ſalt, beaten mace, a little ginger beat fine, and the cruſt of a French roll grated, cover them cloſe, and ſtew them gently over a ſlow fire for half an hour; when done, put them in a diſh, pour the ſauce over them, and garniſh with lemon.

*Pigeons.*

## *Pigeons.*

SCALD, draw, and truſs four pigeons, waſh them in ſeveral waters, dredge them with flour, put them into boiling water, and boil them fifteen minutes; then take them up, put them in a hot diſh, and pour parſley and butter over them; lay round them ſprigs of broccoli boiled, and ſend parſley and butter and plain butter in boats.

## *Rabbits.*

TRUSS the rabbits and put them in cold water for two hours, changing the water two or three times; put them into boiling water, with a piece of ſtale bread, ſkim them well, and boil them, if large ones, three quarters of an hour; then take them up and drain them, put them into a hot diſh, pull the jaw-bones out, ſtick them in the eyes, and ſmother them with onion-ſauce, with a ſprig of myrtle in their mouths.

## *Pheaſants.*

PICK and truſs your pheaſants, ſinge them, lay them in cold water, waſh them out, put them in a large pot of boiling ſoft water, ſkim them clean, and boil them half an hour; when done put them in a diſh, put white celery ſauce over them, and garniſh with lemon.

## *Partridges.*

PICK and truſs three partridges, waſh them clean, put them in plenty of boiling water, and boil them quick for fifteen minutes: for ſauce, take half a pint of cream and a quarter of a pound of butter, put it over the fire, and ſtir it one way till it is thick and ſmooth; put the partridges in the diſh, pour the ſauce over them, and garniſh with lemon.

Put white celery ſauce over them, or this ſauce: take the livers and bruiſe them fine, chop a little parſley fine, melt a little butter ſmooth, and then add the livers and parſley; give it a boil up, ſqueeze in the

the juice of a lemon, and pour it over the birds. Or this ſauce: take half a pint of cream, the yolk of an egg beat fine, a piece of butter as big as a walnut mixed with flour, a little beaten mace and nutmeg, and a ſpoonful of white wine; ſtir it one way till it is thick and ſmooth, then pour it over the birds; or white muſhroom ſauce.

### *Woodcocks or Snipes.*

BOIL them in beef gravy made thus; take a pound of lean beef cut into little pieces, put it into two quarts of water, with an onion, a bundle of ſweet herbs, two blades of mace, ſix cloves, and ſome whole pepper; cover it cloſe and boil it till it is half waſted, then ſtrain it off, put it into a ſauce-pan, and ſeaſon it with ſalt; take the woodcocks or ſnipes and draw the trails out, (take care of the trails) put them into the gravy, cover them cloſe, and boil them ten minutes: in the mean time take the trails and livers, chop them fine, put them into a ſtew-pan, with a little of the gravy the ſnipes or woodcocks are boiling in, and ſtew them, with a little beaten mace and a gill of red wine; take the crumb of a ſtale roll, rub it through a cullender, fry it with butter of a light brown, and put it before the fire to keep hot: when your ſnipes are done, take half a pint of the gravy they are boiled in and put it to the trails, with a little butter mixed with flour; ſet it on the fire and keep it ſhaking till the butter is melted, but do not ſtir it with a ſpoon, then put the crumbs of bread in, and ſhake it round; take up the birds, put them in a hot diſh, and pour the ſauce over them; garniſh with lemon.

N. B. You may dreſs wild fowls or plovers the ſame way.

### *Plovers.*

DRAW them clean and waſh them, put them in boiling and boil them ten minutes; when done take them up, and put them in a hot diſh, with white celery or muſhroom ſauce over them, and garniſh with lemon.

CHAP.

## CHAP VI.

# ROASTING.

### *Proper Rules to be obſerved in Roaſting.*

IN the firſt place, be careful that your ſpits and dripping-pan are kept clean, and always put ſome dripping or butter into the dripping-pan, before you lay down your meat or poultry to the fire, to have it melted ready to baſte with; ſinge your poultry with white paper, baſte them with butter, dredge on ſome flour, and ſprinkle ſalt on as ſoon as you put them to the fire; and the ſame with all ſorts of meat; be ſure to baſte it well as ſoon as you lay it down, and ſprinkle it with ſalt. Your fire ſhould be regulated according to the thing to be dreſſed, if it is very little or thin you ſhould have a briſk fire, that you may roaſt it quick and nice; if it is for large joints, be ſure to lay on a good fire to cake, and always have it clear at the bottom. When your joint is half done, remove the dripping-pan and ſpit from the fire, and ſtir it up to make it burn clear and briſk; and never put your meat too cloſe to the fire till it is nearly done, for by being too near it often ſcorches the outſide before it is warm within. When it is nearly done the ſmoke will draw towards the fire; then take the paper off, baſte it with butter, ſprinkle it with ſalt, and dredge ſome flour on, to make it of a fine froth. Pigs and geeſe ſhould be roaſted before a briſk fire, but not too near, and turned quick; hares and rabbits require time and care, and be ſure you mind that both ends are done enough; when half roaſted cut the ſkin at the neck-end, to let out the blood, which will prevent them from looking bloody when they are cut up. Wild fowls ſhould have a clear briſk fire, and roaſted till they

they are of a light brown, but not too much, nor till the gravy runs out, as that deprives them of their fine flavour; if you ſee the gravy begin to run, take them up directly. Turkies and tame fowls require more roaſting, as they are longer in getting hot through; they ſhould be often baſted, in order to keep up a ſtrong froth, as it makes them of a fine colour and riſe the better: and it is the beſt method to keep all ſorts of meat well baſted, particularly veniſon, lamb, or veal, and alſo hares; beef and mutton is fatter, and does not require ſo much baſting. Be ſure to have a fine froth on every thing before you take it from the fire.

In roaſting of veal, you muſt be careful to roaſt it of a fine brown; if a large joint, a very good fire; if a ſmall joint, a briſk fire; and if a fillet, loin, or the beſt end of a neck, be ſure to paper the fat, that you may loſe as little of it as poſſible; lay it at a diſtance from the fire till it is ſoaked, then put it nearer the fire, and when you lay it down baſte it well with butter, and often, all the time it is roaſting; the breaſt muſt be roaſted with the caul on till it is nearly enough; boil the ſweetbread for ten minutes, rub it over with the yolk of an egg, ſtrew crumbs of bread on it, and ſkewer it on the breaſt; when it is nearly done take off the paper or cawl, baſte and froth it up, put it in a hot diſh, and put a little gravy and butter mixed in the diſh; garniſh with lemon and beet-root, and put the ſweetbread on the breaſt.

## *Beef.*

BEEF ſhould be kept ſome time before it is dreſſed, according to the heat or coldneſs of the weather; wipe it very clean with a dry cloth, and take care you do not leave any damp place on it, hang it where the freſh air can come to it, but never ſalt it, as it makes it hard; and when you have ſpitted it, paper the top to keep the fat from melting away, put it to the fire, baſte it well all the time it is roaſting, and ſprinkle it with ſalt; (a ſurloin of beef of thirty pounds, will take

three

three hours and a half before a good fire) when it is nearly done take off the paper, baſte it, ſprinkle on ſome ſalt, and dredge it well with flour till it is of a fine froth; then take it up, put it in a hot diſh, and garniſh with horſe-radiſh.

## *Mutton.*

IN roaſting of mutton, the loin, the chine, and the ſaddle, ſhould have the ſkin raiſed and ſkewered on; when it is nearly done take off the ſkin, and put it cloſe to the fire to brown, then baſte it, ſprinkle on a handful of ſalt, and dredge ſome flour on to froth it up; the leg or ſhoulder wants no paper, except you put a little over the fat part of the leg.

## *Lamb.*

WHEN you roaſt a fore-quarter: after you have ſpitted it put white paper over it, particularly the fat part of the leg, and baſte it well all the time it is roaſting; when it is nearly done take off the paper, and froth it up. In roaſting the ribs, they ſhould be done very quick, as they are thin, and of a light brown; when done, put it into a hot diſh, and garniſh with creſſes or ſmall ſallad, with mint-ſauce in a boat.

## *Fillet of Veal.*

TAKE a fine fillet of veal, take out the bone, and make the following ſtuffing: rub the crumb of a penny loaf through a cullender, chop a little beef-ſuet fine, a little parſley, ſweet herbs, and lemon-peel ſhred fine, ſeaſoned with pepper, ſalt, and grated nutmeg; mix it all up with two eggs, and ſtuff it under the fat and where the bone came out of, truſs it cloſe and run the ſpit as nearly through the middle as you can, rub it over with butter, tie a paper over it, lay it down before a good fire to roaſt, and baſte it well; (a fillet of twelve pounds will take three hours, bigger or leſs in proportion) when it is nearly done take off the paper, ſprinkle it with ſalt, then baſte it, and let it be of a fine brown;

brown; then baſte it with butter and dredge it with flour, to make it of a fine froth; take it up, put it in a hot diſh, mix ſome melted butter and gravy, and pour it under; garniſh with lemon and beet-root.

## *Loin of Veal.*

TAKE a fine fat loin of veal, mind it is well chopped, paper it all round to keep in the fat, ſpit it and lay it down to a good fire, but not too near, and baſte it well; (it will take as long as a fillet) when it is nearly done take off the paper, ſprinkle it with ſalt, baſte it, and let it be of a fine brown; then baſte it with a little butter and dredge it with flour till it is of a fine froth; take it up, put it in a hot diſh, with gravy and butter under it; toaſt a thin toaſt, cut it three-cornerways, and put round it; garniſh with lemon and beet-root.

## *Pork.*

PORK muſt be well roaſted, or it is apt to ſurfeit: when you roaſt a loin, take a ſharp pointed knife and ſcore it juſt through the ſkin, and about half an inch aſunder, to make the crackling eat the better; when you roaſt a chine, with your knife ſcore it, one ſcore down the middle firſt, and then on each ſide; and proceed with a leg thus: ſcore it all round, take a little ſage and onion, waſh and chop it fine, and mix it with pepper and ſalt, ſtuff it at the knuckle, cut a hole under the flap and put ſome in, and ſkewer it up; when you put it to the fire baſte it well and roaſt it criſp, as moſt people like the rind criſp, which is called crackling; put it into a hot diſh, and a little gravy under it, with apple-ſauce in a boat. The ſpring or hand of pork, if very young and roaſted like a pig, eats very well; or take the belly-piece, and ſprinkle ſage and onion with pepper and ſalt over it, roll it round, tie it with a ſtring, and roaſt it two hours, it eats very well; the ſparerib ſhould be baſted with butter, ſprinkle ſome ſalt on it, chop ſome ſage very fine and ſprinkle on it as it is roaſting, with gravy in the diſh,

and

and apple-ſauce in boats. Sweet-bone is roaſted the ſame way.

## *Tongue and Udder.*

SALT the udder a week, then waſh it clean, and boil it and the tongue till they are tender; peel the tongue and ſtick three or four dozen of cloves in it, the udder the ſame, and rub the yolk of an egg over them, ſprinkle them with bread-crumbs, put them in a diſh before the fire, baſte them with butter, and roaſt them till they are brown all over; then put them into a hot diſh, with a little good gravy under them, and garniſh with lemon and beet-root, with gallintine ſauce and currant jelly in boats.

## *Veniſon.*

CUT the knuckle off the haunch and ſpit it, rub the fat part with butter, and ſprinkle it with ſalt, put a large ſheet of paper all over it, and a thick ſheet of common paſte over the fat part, then three ſheets of paper over the paſte, and tie it acroſs about two inches apart with packthread to keep it on; as ſoon as you put it down baſte it well, and keep baſting it all the time it is roaſting: be ſure to have a large fire before you put it down to roaſt; (a large haunch will take four hours roaſting) when done take off the paper and paſte, baſte it with butter, dredge it with flour, and let it be of a very light brown; take it up, put it into a hot diſh, and garniſh with boiled French beans, with gravy and veniſon ſauces in boats, and French beans in a diſh. When you roaſt a neck put three ſkewers through, and put the ſpit between the ſkewers and bones, paper and paſte it the ſame as a haunch, and one hour and a half will roaſt it; ſend it up with the ſame ſauce, &c.

## *Haunch of Mutton.*

TAKE a hind-quarter of fat mutton, and cut the leg with part of the loin in the ſhape of a haunch of veniſon, (if it is cold weather hang it up for a fort-night)

night) then lay it in a pan with the backſide downwards, pour a bottle of red wine over it, and let it lay twenty-four hours, turn it two or three times, and pour the wine over it with a ſpoon every time; then ſpit it and paper it over, baſte it all the time it is roaſting, before a quick fire, with the ſame liquor and butter, and two hours will roaſt it; take off the paper, baſte it with butter, and dredge a little flour on to froth it; take it up, put it into a hot diſh, and garniſh with beet-root, with gravy and veniſon ſauce in boats. A fat neck of mutton eats well, put into red wine twenty-four hours and roaſted the ſame way.

N. B. You may roaſt the haunch of mutton, after it is kept a fortnight, the ſame way as a haunch of veniſon, without putting the wine over it.

## *Leg of Mutton with Oyſters.*

TAKE a leg of mutton that has hung up for a week, cut the knuckle and flap off, get a quart of oyſters, blanch, beard, and waſh them well, cut holes all over the mutton and ſtick the oyſters in, tie paper over it, ſpit it, and roaſt it for two hours; then take the paper off, baſte and dredge it with flour, put it into a hot diſh, and garniſh with horſe-radiſh, and good gravy in the diſh.

You may ſtew an hundred of cockles, ſtuff the mutton with them, and roaſt it the ſame way.

## *Leg or Shoulder of Mutton.*

CUT off the ſhank of a leg or ſhoulder of mutton and ſpit it, roaſt it before a briſk fire, and baſte it well; (a leg of ten pounds will take two hours and a half, a ſhoulder two hours) when it is nearly done baſte it, ſprinkle on ſome ſalt, and dredge it with flour to froth it; take it up, put it into a hot diſh, and garniſh with horſe-radiſh, and onion-ſauce in a boat.

## *Pigs.*

IF it ſhould happen that you ſhould have the pig to kill, proceed in the following manner: take a ſharp-

pointed

pointed penknife, ſtick the pig juſt above the breaſt-bone, and run the knife into the heart, if the heart is not cut it will be a long while dying; as ſoon as it is dead put it into cold water a few minutes, then rub it over with a little roſin beat fine; have a pail of ſcalding water, put it in, and let it lay half a minute, then take it out, lay it upon a clean table, and pull off the hair as quick as poſſible; if the hairs do not come off clean, dip it in the water again; and when it is perfectly clean, waſh it in warm water, and let it lay half an hour in cold water, then waſh it out well, that it may not taſte of the roſin; take off the four feet at the joints, ſlit the belly open, and take out the entrails, put the heart, liver, lights, and petty-toes together in cold water, waſh the pig well in cold water, and dry it with a cloth; and if you are not ready to dreſs it directly, put it into a diſh, and put a cloth over it. When you roaſt your pig, pick and waſh a dozen ſage leaves, and chop them fine, with a large onion, put ſome pepper and ſalt in, and the crumb of a half-penny roll, or a piece of crumb of bread, put it into the inſide of the pig, and ſew it up; put a ſkewer through the belly of the pig, juſt acroſs the ends of the fore-legs, and another at the hind-legs, which will keep it tight, run the ſpit in at the vent and out of its mouth, lay it down to a clear briſk fire, put a narrow pig-iron on the bar in the middle of the fire, flour it well, and keep flouring it often, till the eyes drop out, or the crackling hard; and be ſure to ſet a diſh under it, to catch all the gravy that drops out. When the pig is nearly enough, ſtir up the fire a little briſker, put a quarter of a pound of butter in a coarſe cloth, and rub it all over till the crackling is criſp; wipe it dry, then take it up, lay it in a diſh, cut off the head with a ſharp knife, and cut it all down the back before you draw the ſpit out, put it back to back in the diſh, and put it before the fire; ſplit the head in two, take out the brains, cut the ears off, and ſplit each ſide in two, lay one piece on each ſide the pig, one at each end, and the ears upon the ſhoulders; chop the brains fine, and

put them, with the ſage and onion, and the gravy that comes from the pig, into a ſtew-pan, with half a pint of white gravy, boil it up, and pour it in your diſh, with currant and ſamphire ſauce in boats.

Inſtead of flouring it, you may rub it over with ſweet oil before you lay it down, and with a few feathers put ſome oil on every ten minutes, till it is nearly done, then wipe it dry with a clean cloth, and treat it as above. You may leave out the onion if it ſhould not be approved of, as many ladies and gentlemen have an averſion to onion.

## *Hind Quarter of a Pig dreſſed Lamb Faſhion.*

AT a time of the year, when houſe lamb is very dear, or not to be had, take the hind-quarter of a large roaſting pig, ſkin it, put it on a ſmall ſpit, baſte it with butter, and roaſt it half an hour; then froth it up, put it into a hot diſh, with gravy under it, and garniſh with Seville orange or lemon, or ſmall ſallad, with mint ſauce in a boat. If you roaſt it of a fine light brown it will eat like lamb.

## *A Fawn.*

SKIN your fawn, and make a ſtuffing in the following manner; rub the crumb of a penny loaf through a cullender, pick and chop half a pound of beef-ſuet, pick and chop a handful of parſley, ſome lemon-peel and ſweet herbs chopped fine, ſeaſoned with pepper and ſalt, and half a nutmeg grated, break in two eggs, and mix them all up together; put it in the belly, ſew it up, truſs it, ſpit it, roaſt it before a good fire, and baſte it well all the time it is roaſting; a middling-ſized one will take one hour and a half, a large one two hours) when it is done baſte it with butter, ſprinkle ſome ſalt on it, and dredge it with flour; take it up and put it in a hot diſh, with gravy in the diſh, and mint ſauce in a boat.

N. B. A young kid is roaſted in the ſame manner.

*Ham,*

## *Ham, or Gammon of Bacon.*

CUT off the ſkin, trim the under-ſide clean, and lay it in lukewarm water for two or three hours; then lay it in a pan, pour a quart of Canary wine upon it, and let it ſteep ten or twelve hours, turn it now and then, then ſpit it, and tie white paper over the fat part of it, pour the Canary it was ſoaked in into the dripping-pan, and baſte with it all the time it is roaſting; when it is done take off the paper, and dredge it well with bread-crumbs and parſley ſhred fine, make the fire briſk, and roaſt it of a fine brown; if you eat it hot, garniſh with bread-raſpings, or lemon and beet-root: or thus, half boil the ham or gammon, take off the rind, ſpit it, and dredge it with oatmeal ſifted very fine, baſte it with butter, roaſt it gently for ſix hours, ſtir up the fire, and brown it quick; when ſo done, pour gravy in the diſh, and garniſh as above.

N. B. If it is to be eat cold either way done, put it on a clean napkin in the diſh, and garniſh with parſley for a ſecond courſe.

## *Ox Palates.*

BOIL three ox palates till they are tender, take off the two ſkins, cut them about two inches long, and lard half of them with bacon; then have ready two or three pigeons, and two or three ſmall chickens, draw and truſs them, fill them with force-meat, lard half of them, and ſpit them on a bird-ſpit thus: cut ſome ſlips of fat bacon, put on a bird a palate, a ſage leaf, and a piece of bacon, and ſo on each bird a palate, a ſage leaf, and a piece of bacon, and tie them on a ſpit by themſelves; take cocks-combs and lambs-ſtones, parboil them, lard them with very ſmall ſlips of bacon, ſome large oyſters parboiled, and each one larded with a piece of bacon, put them on a long ſkewer, with a piece of bacon, and a ſage leaf between them; tie them on a ſpit, beat up the yolks of two eggs and rub over them, ſprinkle ſome bread-crumbs over them, roaſt them, and baſte them with a little butter; have ready two ſweetbreads cut in two, ſome artichoke-

bottoms cut in four, and fried brown; rub the diſh with ſhallots, lay the birds in the middle, piled upon one another, and lay the other things all ſeparate round about the birds; have ready for ſauce a pint of good gravy, a gill of red wine, the oyſter liquor, a little anchovy liquor, and a piece of butter rolled in flour; boil it up, ſqueeze in the juice of half a lemon, pour it over all in the diſh, and garniſh with lemon.

## *Calf's Liver.*

SPIT the liver firſt, lay it on a dreſſer, and lard it with bacon; roaſt it gently, baſte it with butter, ſprinkle ſome ſalt on it, and when it is done put it in a hot diſh, with good gravy under it, and garniſh it with raſhers of bacon broiled.

## *Hare.*

HAVING caſed and truſſed your hare, as directed in the article for truſſing, make a ſtuffing thus: rub the crumb of a penny loaf through a cullender, chop a quarter of a pound of beef-ſuet, a little freſh butter, ſome parſley, ſweet herbs, and lemon-peel chopped fine, ſeaſoned with pepper, ſalt, and a little grated nutmeg, take the gall out of the liver, chop the liver fine, and mix together, with two eggs and a glaſs of red wine; put it into the belly and ſew or ſkewer it up, put the ſpit in at the vent and bring it out at the neck, put it down to a good fire and baſte it well with butter; or put a quart of milk and half a pound of butter into your dripping-pan, baſte it all the time till it is done; then baſte it with a little butter, ſprinkle a little ſalt on it, and dredge it with flour to make it a fine froth; (a ſmall hare will take an hour, a very large one an hour and a half) take it up, put it into a hot diſh, with white ſauce or gravy under it, and gravy and ſweet ſauce in boats.

## *Rabbits Hare Faſhion.*

CASE, truſs, and ſtuff the rabbit the ſame as a hare, dip the back into hot water, take off the ſkin,

lard

lard it with ſmall ſlips of bacon or not, as you fancy, and roaſt it of a fine brown; put it into a hot diſh; if larded, put gravy in the diſh; if not larded, put white ſauce under, as for hares, with currant jelly and gravy in boats; garniſh with lemon and beet-root.

## *Rabbits.*

AFTER your rabbits are truſſed ſpit them, and lay them down to a briſk fire, baſte them with butter, ſprinkle them with a little ſalt, and dredge a little flour on them; (half an hour will roaſt them, except they are very large) when done, if they are not of a fine brown, ſtop the ſpit a moment, and brown the back; when they are done take them up, cut off the heads, and ſplit them in two, put the bodies into a hot diſh, the heads round it, and garniſh with lemon or orange, with liver ſauce under them or in boats.

## *Turkey.*

TRUSS your turkey as directed for roaſting; make a ſtuffing as follows: take the crumb of a halfpenny roll, rub it through a cullender, a quarter of a pound of beef ſuet chopped fine, ſome ſweet herbs, parſley, and lemon-peel ſhred fine, grate in a little nutmeg, ſeaſon it with pepper and ſalt, mix it up with an egg, and put it in the breaſt of the turkey, put the ſkin over and faſten it to the back with a ſkewer; ſpit it, ſinge it, and tie paper over the breaſt, put it before a moderate fire, and baſte it well all the time it is roaſting; when it is done take off the paper, baſte it with butter, ſprinkle a little ſalt on it, and dredge it with flour; then take it up, put it in a hot diſh, with good gravy, or brown celery ſauce under it; garniſh with lemon and beet-root, with onion and bread ſauce in boats. A middling-ſized turkey will take one hour and a quarter, bigger or leſs in proportion.

N. B. You may ſtuff the breaſt with ſauſage-meat, or veal force-meat, as you like it beſt.

## *Turkey with Cheſnuts.*

TRUSS your turkey for roaſting, take half a hundred of cheſnuts, boil them till they are tender, peel them, chop half a dozen very fine, and put in the ſtuffing as above; take the marrow out of two beef marrow-bones, cut it into pieces, and ſtuff the belly of the turkey with the marrow and cheſnuts; ſpit it, and tie the vent cloſe to the ſpit with a ſtring, ſinge and paper the breaſt, put it down to a good fire, and baſte it well all the time it is roaſting; then take off the paper, baſte it with butter, ſprinkle a little ſalt on it, and dredge it with flour, to make the froth riſe; take it up, and put it into a hot diſh; have ready a dozen of the cheſnuts ſplit in two, ſtew them in half a pint of brown gravy, a gill of white wine, two ſhallots chopped fine, thicken it with a little butter rolled in flour, boil it ſmooth, pour it in the diſh, and garniſh with lemon and beet-root, with bread ſauce and gravy in boats.

N. B. It will take a quarter of an hour longer roaſting than without the marrow and cheſnuts.

## *Turkey the Hamburgh Way.*

TAKE one pound of lean beef, three quarters of a pound of beef-ſuet chopped very fine, ſome ſweet herbs and parſley, a little garlick chopped fine, ſeaſoned with pepper, ſalt, and nutmeg, mixed up with three eggs; draw the turkey, ſinge it, raiſe the ſkin all round the breaſt and back, and put the ſtuffing in; truſs it for roaſting, ſpit it, paper it all over, put it down to roaſt, and baſte it well till it is done; then take off the paper, baſte it with butter, ſprinkle on ſome ſalt, and dredge it with flour to make it of a fine froth; take it up and put it in a hot diſh, with brown celery ſauce under it; garniſh with lemon and beet-root, with gravy and bread ſauce in boats.

N. B. You may lard the breaſts of the aforementioned turkies, but mind to paper them, or cut broad pieces

pieces of bacon, and tie them over the breaſts, which is called barding.

### *Green Geeſe.*

AFTER they are truſſed for roaſting, put a little pepper, ſalt, and butter in the inſide, ſpit them, and lay them down to roaſt, ſinge and baſte them well with butter, ſprinkle on a little ſalt, and dredge them with flour, roaſt them three quarters of an hour, and of a fine light brown; when they are done baſte them with butter, and dredge a little flour on them to make the froth riſe; then take them up, and diſh them in hot diſhes, with good gravy under them; garniſh with lemon or water-creſſes, with green ſauce and gravy in boats.

### *Gooſe.*

TRUSS the gooſe for roaſting, pick, waſh, and chop a dozen of ſage leaves, and two large onions, a ſpoonful of ſalt, and one of pepper, put them in the inſide, ſpit it, and lay it down to the fire, ſinge and baſte it, ſprinkle ſome ſalt on, and dredge it with flour; (a large gooſe will take one hour and a half; a ſmall one, one hour; a middling-ſize one, one hour and a quarter) when it is done baſte it with butter, and dredge a little flour on it to raiſe the froth; take it up, put it into a hot diſh, and garniſh with lemon and beet-root, with ſome good gravy under it, and apple-ſauce and gravy in boats.

### *Ducklings.*

TRUSS two ducklings for roaſting, put a little pepper and ſalt in the inſide, ſpit them, put them down to a briſk fire, ſinge and baſte them, ſprinkle a little ſalt on, and dredge them with flour; roaſt them of a fine light brown, then baſte them with butter, and dredge a little flour over to froth them; then take them up, put them into a hot diſh, and garniſh with lemon, with green ſauce and gravy in boats.

## *Ducks.*

TRUSS your ducks, chop ſome ſage leaves well waſhed, and two large onions, ſeaſoned with pepper and ſalt, and put in the inſide, ſpit them, and lay them down to a clear, briſk fire, ſinge and baſte them, ſprinkle a little ſalt on, and dredge them with flour; roaſt them, if large, three quarters of an hour; if middling-ſize, half an hour; then baſte them with butter, and dredge a little flour over to froth them; take them up and put them into a hot diſh; garniſh with lemon and beet-root, with gravy and onion ſauce in boats.

## *Fowls.*

TRUSS them for roaſting, ſpit them, and lay them down before a clear, briſk fire, ſinge and baſte them, ſprinkle a little ſalt on, and dredge them with flour; (a large capon will take an hour, a large fowl three quarters, and a ſmall ſize half an hour) baſte them often with butter; when they are done baſte them with butter, and dredge ſome flour over to froth them; (be ſure to roaſt them of a fine brown) then take them up, put them into a hot diſh, with gravy under them, and garniſh with lemon and beet-root, with egg ſauce and parſley and butter in boats.

## *Fowls the German Way.*

TAKE a fowl and truſs it for roaſting, ſtuff the breaſt with any force-meat you like, and fill the body with roaſted cheſnuts peeled, ſpit it, and roaſt it as above; have a dozen more roaſted cheſnuts peeled, ſtew them in a pint of gravy, ſeaſon it with pepper and ſalt, and thicken it with a little butter mixed with flour, and boil it till it is ſmooth; fry or broil half a dozen ſauſages, put the ſauce in the diſh, the fowls on it, and the ſauſages round; garniſh with lemon.

N. B. You may dreſs ducks the ſame way, only leave out the ſauſages.

### *Fowls with Cheſnuts.*

BOIL forty cheſnuts till they are tender, peel them, mince about twenty very fine, and bruiſe them in a mortar, parboil the livers of the fowls and put them in the mortar, with half a pound of ham or bacon ſhred fine, beat it all well together; chop a handful of parſley, ſome ſweet herbs, a little lemon-peel chopped fine, ſeaſon it with pepper and ſalt, a little beaten mace and nutmeg, mix it all well up, and ſtuff the inſide and breaſt of the fowl with it, ſpit it, tie the rump and neck-ends cloſe, ſinge, baſte, and roaſt it of a fine brown: for ſauce, have the reſt of the cheſnuts, peeled and ſkinned, put them into a ſtew-pan, with half a pint of good gravy, a glaſs of white wine, thicken it with a little butter mixed with flour; boil it up till it is ſmooth, and put it in the diſh; froth up the fowl, take it up, put it into the diſh, and garniſh with lemon.

### *Chickens.*

TRUSS them for roaſting, ſpit them, and put them down to a clear fire; ſinge and baſte them with butter, ſprinkle a little ſalt and dredge a little flour on them, and roaſt them twenty minutes of a light brown; then baſte them, and dredge on a little flour to froth them; take them up, put them into a hot diſh, with a little gravy under them, and garniſh with lemon and beet-root, with parſley and butter and egg ſauce in boats.

### *Chickens with Cucumbers.*

TRUSS two chickens for roaſting, break the breaſt-bones flat, and make a force-meat thus: take the fleſh of a fowl and of two pigeons, with two or three ſlices of ham or bacon, chop them fine all together, take the crumb of a penny loaf, ſoaked in milk and boiled up, ſet it to cool, and when cold mix the ingredients together, with ſome ſweet herbs, parſley, and lemon-peel ſhred fine, ſeaſoned with beaten mace, nutmeg, pepper and ſalt, and the yolks of two eggs; fill the chickens

chickens with it, ſpit them, tie them at both ends, and paper the breaſts: take four cucumbers, pare them, and take out the pulp, put them in ſalt and water two hours before you uſe them; then dry them with a cloth, fill them with force-meat, (which you muſt take care to ſave) tie them round with packthread, flour and fry them brown: when your chickens are roaſted enough take them up, and lay them in the diſh; untie the cucumbers, but take care the meat does not fall out, lay them round the chickens, with good gravy in the diſh; garniſh with lemon, and gravy in a boat.

## *Pheaſants.*

AFTER your pheaſant is truſſed to roaſt ſpit it, put it before a clear fire, ſinge and baſte it, ſprinkle a little ſalt on it, dredge it with flour, roaſt it half an hour, and baſte it often; when it is done froth it, take it up and put it in a hot diſh, with gravy under it; garniſh with lemon and beet-root, or creſſes, with bread and poveroy ſauce in boats.

Be ſure to ſtick two of the beſt tail feathers in the rump.

## *Partridges.*

ROAST them the ſame way for twenty minutes of a light brown, put them into a hot diſh, with gravy under them, and garniſh with lemon and beet-root, with bread and poveroy ſauce in boats.

## *Fowl Pheaſant Faſhion.*

IF you ſhould have but one pheaſant, and want two in a diſh, truſs a black-legged fowl the ſame way as a pheaſant, and lard the breaſt with bacon, but not the pheaſant, and nobody will know the difference. You muſt put a pheaſant's tail-feather in the rump.

## *Wild Ducks.*

WHEN they are truſſed put a little pepper and ſalt in the inſide of them, (ſome like a little ſage and onion ſhred fine in one, and ſome a little ſage only) ſpit them,

them, and put them down before a briſk fire, ſinge and baſte them, ſprinkle a little ſalt and dredge a little flour on them, roaſt them twenty minutes, or if you like them well done twenty-five minutes, froth them up, and put them in a hot diſh; garniſh with water-creſſes, with a good gravy in the diſh, and onion ſauce and gravy in boats.

Pintails and dun birds will take twenty minutes; eaſterlings or widgeons, if larger twenty minutes, if ſmall fifteen minutes; teal twelve or thirteen minutes; diſh them the ſame as wild ducks, but no onion ſauce for teal.

## *Woodcocks and Snipes.*

AFTER they are picked and truſſed put them on a bird-ſpit, and tie them on another, cut a toaſt round a loaf, toaſt it on both ſides, and butter it, lay the woodcocks down, ſinge and baſte them with butter, put the toaſt under them for the trail to drop on, baſte them often, and roaſt them, if large, twenty-five minutes, if ſmall and thin twenty minutes; froth them up, take up the toaſt, cut it in quarters, put it in the diſh, and put ſome gravy and butter over it, take up the woodcocks and put them on it, with the bills outward; garniſh with lemon, beet-root, or creſſes, with a little melted butter in a boat.

You may take the trail out before you put them down to roaſt, and put it into a ſtew-pan with a little gravy, and ſimmer it five minutes, put a little melted butter to it, ſhake it round, and put it on the toaſts; or you may fry bread-crumbs, the ſame as for larks, and ſend in a plate.

Snipes are done the ſame way, only roaſt the large ones twenty minutes, ſmall thin ones fifteen minutes.

## *Ortolons.*

TRUSS them like woodcocks on a ſmall ſpit, and put vine leaves between, tie them on another ſpit, put them to a briſk fire, and baſte them well with butter, with fried bread-crumbs in the diſh, and gravy in boats.

*Ruffs*

## *Ruffs and Reefs.*

THESE birds are found in Lincolnſhire and the Iſle of Ely, and very rarely in any county of England beſides; the proper way to feed them is, to put them in ſeparate cages, and crumble white bread, ſoak it in milk, with a little fine ſugar, and boil it; when cold put it in the pan or trough, every one ſeparate, as they are of ſo delicate a nature they will not feed together; they feed very faſt, and if not killed in eight or ten days they will die of their fat. When you kill them, pick and truſs them like a woodcock, only cut off the head, or leave it on, according to your fancy, and draw them, put them on a bird ſpit, and tie them on another, with vine leaves between and over the breaſts, and put them before a clear fire; cut a toaſt round a loaf, toaſt it on both ſides, put it under the birds, baſte them with butter, and roaſt them twenty minutes; have ready ſome crumbs of bread criſpt before the fire, put the toaſt in the diſh, the birds upon it, with the criſpt bread round them, and good gravy and plain butter in boats.

## *Larks the Dunſtable Way.*

PUT a dozen larks on a bird-ſpit, tie them on another ſpit, and put them down to a moderate fire; take the crumb of a three-penny loaf and rub it through a cullender, baſte them with butter, and ſprinkle them with the crumbs of bread, baſte them often, ſtrew bread crumbs on them for twenty-five minutes, and let them be of a fine light brown: in the mean time take a good many crumbs of bread, put ſome butter in a pan, and fry the crumbs criſp and brown; put the larks in a diſh, with the crumbs all round them, nearly as high as the larks, with plain butter and gravy in boats.

## *Guinea Fowl.*

TRUSS it the ſame as a pheaſant, and lard the breaſt; roaſt it the ſame as a pheaſant, with bread ſauce and gravy in boats.

*Pigeons.*

## *Pigeons.*

CHOP a handful of parſley, put a little pepper and ſalt, mix it up with butter, and ſtuff the inſides of the pigeons with it; put them on a ſmall ſpit, and tie both ends cloſe, put them to a clear fire, ſinge and baſte them with butter, ſprinkle a little ſalt on, and dredge them with flour; roaſt them twenty minutes, froth them up, put them into a diſh, and garniſh with lemon, with parſley ſauce and gravy in boats.

You may tie the neck-ends, put a ſkewer through the legs, tie a ſtring to it, and to the chimney-piece, keep them turning till they are done, and they will ſwim in their own gravy.

## *Plovers.*

TRUSS them like woodcocks, put them on a bird-ſpit, tie them on another, and put them before a clear fire; cut a toaſt round a loaf, toaſt it on both ſides, put it under the plovers, ſinge and baſte them with butter, ſprinkle a little ſalt on them, and roaſt them a quarter of an hour; cut the toaſt in four pieces, put it into a hot diſh, with a little gravy and butter over it, put on the birds, and ſend them away hot.

## *Wheat-Ears.*

THESE little birds are found in the South Downs, near Brighthelmſtone, Lewes, Tunbridge, &c. Pick and truſs them the ſame as larks, put them on a bird-ſpit, with a vine leaf between, tie them on another ſpit, put them down before a clear fire, baſte them with butter, roaſt them ten minutes, and then put them into a hot diſh; have ready ſome bread-crumbs fried, the ſame as for larks, put them round the birds, with plain butter and gravy in boats.

## *Ox-Heart.*

CUT the deaf ears off the heart, and waſh out all the blood; make the following ſtuffing: grate the crumb

crumb of a penny roll, half a pound of beef-ſuet chopped fine, ſome parſley and ſweet herbs ſhred fine, a little lemon-peel, and a little grated nutmeg, ſeaſoned with pepper and ſalt, break in two eggs, mix it all together, and ſtuff the heart with it; tie a piece of ſtrong paper over it to keep in the ſtuffing, ſpit it through the middle, put it down to a good fire, and baſte well all the time it is roaſting; (if a large one it will take two hours) when done take it up, and put it in a water-diſh, with hot gravy in it, and ſend it away as quick as poſſible, as it ſoon gets cold, with currant jelly and gravy in boats.

## *Calf's Heart.*

CUT off the deaf ears, waſh out all the blood, and make the following ſtuffing; grate the crumb of a halfpenny roll, a little veal or beef ſuet chopped fine, a little parſley, ſweet herbs, and lemon-peel ſhred fine, and a little grated nutmeg, ſeaſoned with pepper and ſalt, mix it up with an egg, and ſtuff the heart with it; tie a paper over the top to keep the ſtuffing in, ſpit it, roaſt it one hour, and baſte it well with butter; when done take it up, and put it into a hot diſh, with gravy and butter mixed under it.

## *Veal Sweetbreads.*

TAKE three large windpipe ſweetbreads, boil them for five or ſix minutes, and when cold rub them over with the yolk of an egg, and ſprinkle bread-crumbs on them, put them on a bird-ſpit, tie them on another, put them before a clear fire, baſte them with butter, and roaſt them half an hour of a fine brown; cut three ſmall toaſts, toaſt them on both ſides, put them in the diſh, and pour gravy and butter over them; then take up the ſweetbreads, put them on the toaſts, and garniſh with lemon and beet root.

## *Quails.*

PICK and truſs them like partridges, put them on a bird-ſpit, tie vine leaves over the breaſts, and tie them

on another ſpit, roaſt them for twenty minutes before a clear fine, and baſte them with butter often; when they are done put them in a diſh, with fried bread-crumbs round them, and bread ſauce and gravy in boats.

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## CHAP. VII.

# BAKING.

### *Rump of Beef.*

TAKE a rump of beef, cut the meat from the bones, cut the ſinews off, and beat it well with a rolling-pin; cut ſome pieces of bacon about a quarter of an inch ſquare, chop a handful of parſley, ſome ſweet herbs, ſome beaten cloves, mace, all-ſpice, pepper and ſalt, mixed all together with a gill of red wine, roll the bacon in, and with a large larding-pin lard the beef through, ſeaſon it with pepper, ſalt, cloves, and mace beat fine; chop the bones, put them in an earthen pan, and the meat at top, half a pound of butter, ſome bay leaves, a little whole pepper, a bundle of ſweet herbs, three or four ſhallots, half a pint of red wine, and the ſame quantity of water, cover the pan cloſe, and bake it three hours; when done, take the meat out and put it into a diſh before the fire, ſtrain the liquor off, ſkim off all the fat, and put it into a ſtew-pan, with a piece of butter rolled in flour, boil it till it is ſmooth, then pour it over the meat, and garniſh with toaſted ſippets. You may add muſhrooms, truffles, morels, and artichoke bottoms cut into pieces in the ſauce if you like it.

*Ribs*

## *Ribs of Beef.*

CUT the chine-bone off, and crack the ribs to make them lay even in the diſh, ſprinkle them with ſalt, and lay ſome bits of butter on the top, dredge them all over with flour, put them into an earthen pan, and bake them; when done, put them in a clean hot diſh, and garniſh with horſe-radiſh.

## *Toad in a Hole.*

MIX a pound of flour with a pint and a half of milk and four eggs into a batter, put in a little ſalt, beaten ginger, and a little grated nutmeg, put it into a deep diſh that you intend to ſend it to table in, take the veiney piece of beef, ſprinkle it with ſalt, put it into the batter, bake it two hours, and ſend it up hot.

## *Leg of Beef.*

TAKE a leg of beef, cut off the meat into pieces, and break the bone, put it into an earthen pan, with a bundle of ſweet herbs, two onions, ſix bay leaves, a ſpoonful of whole pepper, ſome cloves and mace, and a ſpoonful of ſalt, cover it with water, and put in half a pint of red wine, tie it down cloſe with ſtrong paper, and bake it well till it is tender; when it is done take it out, ſtrain it through a ſieve, and pick out all the fat and ſinews; put a little butter into a ſtew-pan, melt it, and put in a ſpoonful of flour, ſtir it till it is ſmooth, put in a pint of the liquor, boil it up, then put in the fat and ſinews, ſeaſon it with pepper and ſalt, and a ſpoonful of muſtard; ſhake it about till it is thoroughly hot, put it into the diſh, and garniſh with toaſted ſippets.

## *Calf's Head.*

TAKE a calf's head, trim it, and waſh it very clean, take out the brains and throw them into cold water to ſoak out the blood, get an earthen diſh big enough to lay the head on, and rub the inſide of the diſh with butter; cut a pound of lean beef into pieces

and put in, with a bundle of ſweet herbs, an onion ſtuck with cloves, two blades of mace, and a quart of water; lay ſome ſkewers acroſs the top of the diſh, and lay the head upon them, rub ſome ſtale bread through a cullender, chop ſome parſley and ſweet herbs fine, a little lemon-peel ſhred fine, ſome pepper and ſalt, and half a nutmeg grated, mix them all together; ſkewer the meat up, that it may not touch the diſh, rub the yolk of an egg over it, and ſtrew the crumbs and herbs over it; fill the eyes with butter, and put ſome in bits all over the head; in the mean time boil the brains, with three or four ſage leaves, and chop them fine; when the head is baked of a fine brown, put it in a diſh before the fire to keep hot, then ſtir all together in the diſh, put it into a ſauce-pan, boil it up, and ſtrain it; put it into the ſauce-pan again, with the brains and ſage leaves, a ſpoonful of ketchup, a gill of red wine, a piece of butter mixed with flour, and boil it up till it is thick and ſmooth; put the ſauce in the diſh, and the head upon it. You muſt not cut the tongue out, but when it is baked peel it, and it will make the head lay better in the diſh.

A ſheep's head baked the ſame way eats very well.

## *Calf's Head the Dutch Way.*

GET half a pint of Spaniſh peas, and lay them in water all night; waſh the head very clean, take out the brains, and put them into water to ſoak out the blood, lay the head in a deep diſh, mix the peas with a pound of whole rice well waſhed, and lay them round the head; then take two quarts of water, ſeaſon it with pepper and ſalt, and a little beaten mace, colour it with ſaffron, and pour it over, bake it well, and ſend it up in the ſame diſh hot.

You may fry the brains in little cakes, and put them round and over the head for garniſh.

## *Lamb and Rice.*

TAKE a neck or loin of lamb, half roaſt it, and cut it into chops: in the mean time boil half a pound

of rice in two quarts of water for ten minutes, ſtrain it off, and put it into a quart of good gravy, with a little beaten mace and nutmeg, ſtew it over a ſlow fire, and keep it ſtirring till it begins to thicken; take it off, put in half a pound of butter, and ſtir it till the butter is melted; beat up the yolks of ſix eggs and ſtir in, then butter your diſh, ſeaſon the chops with pepper and ſalt, lay them in the diſh, pour the gravy which came out of them over them, and then put the rice over them, beat up the yolks of three eggs and put over all; ſend it to the oven, and bake it three quarters of an hour.

## *Pig.*

TREAT your pig the ſame as for roaſting, rub it all over with butter, and flour it well; butter an earthen diſh, put it in, and put it in the oven; take it out as ſoon as it is done, put a piece of butter in a cloth, and wipe it clean; put it in the oven again till it is dry, then take it out, lay it in a diſh, and cut it up the ſame as a roaſted one; ſkim the fat off the diſh clean, and take the gravy that is under, with the brains, ſage, &c. and half a pint of veal gravy, thicken it with a little butter mixed with flour, give it a boil up, and put it into the diſh.

## *Fillet of Veal.*

TAKE the bone out of the middle, truſs and ſtuff it the ſame as for roaſting, butter an earthen diſh, butter the veal all over, ſprinkle on ſome ſalt, and dredge it with flour, put it in the diſh and bake it; when done put it in another diſh, pour gravy and butter mixed over it, and garniſh with lemon.

## *Ox-Heart.*

STUFF it the ſame as for roaſting, but do not put any paper over it, ſet it upright in the diſh by means of a wire ſtand, and bake it two hours; when done, have ſome hot gravy ready, put it in a diſh, and ſend it away directly.

*Herrings.*

### *Herrings.*

SCALE, gut, waſh, and cut off the heads, wipe them dry with a cloth, and lay them on a board; mix ſome black and Jamaica pepper, a few cloves, and plenty of ſalt, rub the fiſh with it, lay them ſtraight in a pot, with bay leaves between them, cover them with vinegar, tie a ſtrong paper over them, and bake them in a moderate oven; they may be eat hot or cold, but beſt cold. When you take any out, put them in a diſh, with a little of the pickle; tie them down cloſe again, and they will keep a long time.

### *Sprats.*

WIPE your ſprats with a clean cloth, rub them with pepper and ſalt, and lay them in a pan; bruiſe a pennyworth of cochineal, put it into the vinegar, and pour it over the ſprats, with ſome bay leaves, tie them down cloſe with coarſe paper, and ſet them in the oven all night. They eat very fine cold.

You may put to a pint of vinegar half a pint of red wine, and ſpices if you like it; but they eat very well without.

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## CHAP VIII.

# BROILING.

### *Proper Rules to be obſerved in Broiling.*

BE ſure to keep your gridirons clean ſcraped between the bars, and rub the tops bright before you uſe them, which will prevent their flaring, as it often ſpoils every thing you broil. Before you begin

let your fire burn clear, and free from ſmoke; turn your beef-ſteaks, mutton, lamb, or pork chops quick; cutlets ſeldom want turning more than once if done gradually; have your diſh very hot before the fire, or over a chaffing-diſh of coals, to put the meat on as ſoon as it is done. Never garniſh any thing broiled, but put horſe-radiſh and pickles in ſaucers or ſmall plates; and be ſure to cover the diſh as quick as poſſible, and ſend it away hot. Never baſte any thing with butter or fat of any kind while broiling, as it will make it ſmokey and black. Fowls, chickens, pigeons, &c. require to be broiled gently, becauſe they are not ſo ſoon hot through as meat; and have your ſauce ready to ſend, or put over, the moment they are done.

## *Fowls and Chickens.*

SLIT them down the back, and put two ſkewers through them to keep them open, ſinge, pepper and ſalt them, put your gridiron over a clear fire, and at a diſtance; put them on the belly-ſide downwards firſt, till they are nearly half done, then turn them, and take care the fleſhy ſide does not burn; put the liver and gizzard on a ſkewer, pepper and ſalt and broil them; lay your fowls in a hot diſh, and pour freſh or pickled muſhroom ſauce over them; garniſh with the liver and gizzard and notched lemon; or this ſauce, pick and waſh ſome ſorrel, chop it fine, put it into a ſtew pan, with half a pint of gravy, a piece of butter mixed with flour, ſeaſon it with pepper and ſalt, and ſtew it for ten minutes; put it in the diſh, and the fowls over it, or any ſauce you fancy.

## *Pigeons.*

CHOP ſome parſley fine, mix it up with butter, pepper, and ſalt, tie the neck ends and ſtuff them, tie the other end, put your gridiron over a clear fire at a great diſtance, and broil them gently for half an hour; or you may ſplit them down the back, put a ſkewer through, pepper, ſalt, and broil them; put them into

a hot diſh, with a little gravy under them, and parſley and butter in a boat.

## *Beef Steaks.*

TAKE a rump of beef that has been hung up for five or ſix days, cut your ſteaks all the length, about half an inch thick, beat them with a chopper, put your gridiron over a clear fire, and rub it with a little beef-ſuet, put on your ſteaks, and turn them quick till they are nearly done, then pepper and ſalt them, and turn them quick till done; have a hot diſh, put them in, cover them up, and ſend them away hot, with chopped challots, horſe-radiſh, and pickles in ſaucers.

## *Beef Steaks the French Way.*

PUT half a pint of gravy, the ſame of red wine, with half a dozen ſhallots chopped fine, ſeaſoned with pepper and ſalt, into a ſtew-pan; cut two fine rump-ſteaks, half broil them, then cut them in ſquare pieces, and put them into the ſtew-pan, with a ſpoonful of vinegar, cover them cloſe, and ſimmer them over a ſlow fire half an hour; then put them into a hot diſh, cover them, and ſend them away hot.

## *Mutton Chops.*

TAKE a loin of mutton, cut off the ſkin and part of the fat, (if it is very fat cut the chops about half an inch thick) pepper and ſalt them, put your gridiron over a clear fire, and broil them quick; (but mind that the gridiron does not flare, for that will ſpoil them) put them into a hot diſh, with a ſpoonful of ketchup under them, and horſe-radiſh and chopped ſhallots in ſaucers.

## *Cutlets-Maintenon.*

CUT ſix thin chops off the beſt end of a neck of mutton, with a bone in each, cut the fat off the bone and ſcrape it clean; take ſix half-ſheets of paper, and rub a little butter over them, rub the crumb of a ſtale

penny loaf through a cullender, ſhred ſome parſley, ſweet herbs, and lemon-peel fine, mix them with the crumbs, and ſeaſon it with pepper, ſalt and nutmeg; melt a little butter in a ſtew-pan, dip the chops in on both ſides, and put the crumbs, &c. on them, put them in the paper and faſten it, leaving out the bone, broil them for twenty minutes over a clear fire, but mind the paper does not catch fire; put them into a hot diſh, with poveroy ſauce in a boat.

You may make it of a loin of mutton the ſame way.

## *Pork Chops.*

CUT a loin of pork into chops half an inch thick, notch the rind, pepper and ſalt them, and broil them over a clear fire of a fine brown; (they require more time than mutton) when done, put them into a hot diſh, with a little gravy under them.

## *Veal Cutlets.*

CUT your cutlets off a fillet of veal about a quarter of an inch thick, and about ſix inches broad, put bread crumbs and herbs, the ſame as for cutlets maintenon, on both ſides, put your gridiron over a very clear fire, put on the cutlets, and broil one ſide of a fine brown, turn them, broil the other ſide the ſame, and put them in a hot diſh; have ready the following ſauce: put half a pint of gravy in a ſauce-pan, with a piece of butter mixed with flour, two ſpoonsful of ketchup, a little pepper and ſalt, boil it till it is thick and ſmooth, and put it over them; or freſh or pickled muſhroom ſauce, with thin raſhers of bacon broiled for garniſh.

## *Veal Cutlets Maintenon.*

CUT your cutlets off a fillet of veal a quarter of an inch thick, and two inches ſquare, put them in paper the ſame as cutlets maintenon, broil them, put them in a hot diſh, with poveroy ſauce in a boat.

*Veal*

## *Veal Chops.*

CUT your chops off a loin of veal about three quarters of an inch thick, pepper and ſalt them, put your gridiron over a clear fire, and broil them gently of a fine brown; put them in a hot diſh, with gravy and butter over them.

## *Lamb Chops.*

TAKE a loin of graſs lamb, and cut it into thin chops, put a ſkewer through the kidney part to keep it together, ſeaſon them with pepper and ſalt, put your gridiron over a very clear fire, and broil them of a fine brown, but take care they do not flare, as that will make them black; when done, put them in a hot diſh and cover them, ſend them away quick and hot.

## *Potatoes.*

FIRST boil and peel them, cut them in two, and broil them brown on both ſides, put them in a hot diſh, with melted butter in a boat.

## *Legs of Turkey or Fowls.*

TAKE the legs that have been boiled or roaſted, ſcore them acroſs, and ſeaſon them with Cayan pepper and ſalt pretty high, and broil them over a clear fire of a nice brown; when done, put them in a hot diſh, with a little gravy under them.

## *Calf's Heart.*

CUT the deaf ears off, and ſplit it open, put a ſkewer acroſs, ſeaſon it with pepper and ſalt, broil it gently over a clear fire fifteen minutes, then put it in a hot diſh, and, and rub a piece of butter over it. A ſheep or lamb's heart is done the ſame way.

# CHAP. IX.

# FRYING.

## *Proper Rules to be obſerved in Frying.*

BEFORE you proceed to fry any thing, mind that your frying-pan is very clean, free from ſand, and well tinned; and when you uſe any fat, be ſure it is well rendered and clean, and before you put any thing in to have your fat boiling hot, but do not let it burn, as it will fry every thing black; you may know when it is hot, by its not hiſſing; throw in a little bit of bread, and if it fries criſp your fat is hot: be careful to wipe every thing with a cloth before you fry it. As fried parſley is often wanted for garniſh, be ſure to have it well picked and waſhed, put it into a cloth, and ſwing it backwards and forwards till the water is out, then have your pan of fat hot and put it in, fry it quick, but mind it does not boil over; have a ſlice ready to take it out the moment it is criſp, for if you let it ſtay too long it will look black, and put it on a ſieve or coarſe cloth before the fire to drain.

## *Beef Steaks.*

CUT rump ſteaks in the ſame manner as for broiling, put a piece of butter into a ſtew-pan and melt it, ſeaſon the ſteaks with pepper and ſalt, put them in the pan, and fry them on both ſides of a fine brown; put them into a hot diſh before the fire, throw out the fat, ſhake a little flour into the pan, and half a pint of gravy, with two or three ſhallots chopped fine, and a ſpoonful of ketchup, boil it up, and pour it over the ſteaks, with horſe-radiſh and pickles in ſaucers.

*Mutton*

## *Mutton Chops.*

CUT a loin of mutton into chops, take off the ſkin, pepper and ſalt them, put a little butter into a pan, melt it, put in the chops, and fry them quick and brown on both ſides; chop a little ſhallot or onion ſmall, put it in the diſh, with the chops over it, and garniſh with horſe-radiſh.

## *Lamb Chops.*

CUT a loin, or the beſt end of a neck of lamb into thin chops, pepper and ſalt them, rub the yolk of an egg on both ſides, and ſprinkle bread-crumbs over them; have a pan of beef dripping boiling hot, put them in, and fry them on both ſides of a fine gold colour; take them out, and put them on a ſieve before the fire to drain the fat from them; put them into a hot diſh, and garniſh with plenty of fried parſley, with plain butter in a boat; or you may fry them in plenty of butter if you like it beſt.

## *Another Way.*

CUT the lamb into chops as before, pepper, ſalt, and flour them; put ſome butter into a ſtew-pan, fry them on both ſides of a nice brown, and put them in a diſh before the fire; pour the fat out of the pan, ſhake in ſome flour, put in half a pint of white gravy, a gill of white wine, and a few capers chopped fine, ſeaſoned with pepper, ſalt, and a little nutmeg, boil it up; beat the yolks of two eggs well up and put in, keeping it ſtirring till it is thick, then pour it over the chops, and garniſh them with fried parſley.

## *Lamb's Fry.*

CUT your fry into pieces about two inches long, the liver into thin ſlices, pepper, ſalt, and flour it well, take the ſkin off the ſtones; have a pan of hogs lard or beef dripping boiling hot, put the fry in, and when you think it is half done put in the liver, keep it turning, fry it quick of a fine brown, and then put it on a

ſieve

ſieve to drain; fry a handful of parſley criſp, put a fiſh-drainer in the diſh, put the fry on that, and garniſh with the fried parſley, with plain butter in a boat; or you may give it a ſcald firſt, but not the liver, rub it over with the yolk of an egg, ſprinkle bread-crumbs over it, and fry it as before.

## *Pigs Ears.*

BOIL them till they are tender, then cut them in two, make a light ale or ſmall beer batter, and dip them in; have a pan of fat boiling hot, fry them criſp and brown, and put them on a ſieve to drain the fat from them; then put them in a hot diſh, mix ſome melted butter with a ſpoonful of muſtard, pour it over them, and ſend them to table hot.

## *Veal Steaks.*

CUT you ſteaks about as thick as a crown piece pepper and ſalt them; put ſome butter into a frying-pan and melt it, put in the ſteaks, fry them on both ſides of a light brown, and then put them into a diſh before the fire; pour the fat out of the pan, ſhake in a little flour, with half a pint of gravy, a ſpoonful of ketch-up, and a little pepper and ſalt, boil it up, ſqueeze in the juice of a quarter of a lemon, pour it over the ſteaks, and garniſh with lemon; cover it over, and ſend it away hot.

## *Cold Veal.*

CUT your veal in thin ſlices, about as thick as a half-crown piece, and as long as you pleaſe; have ready ſome bread-crumbs, parſley, ſweet-herbs, and lemon-peel ſhred fine, all mixed together, ſeaſoned with pepper, ſalt, and grated nutmeg, rub ſome yolk of eggs on both ſides, and ſprinkle the crumbs and herbs on them; put ſome butter into a pan and melt it, put the veal in, and fry it brown on both ſides; when done, put it in a diſh before the fire: in the mean time make a little gravy of the bones, ſhake a little

flour

flour in the pan, and put in the gravy, with a ſpoonful of ketchup, ſtir it round, ſqueeze in a little lemon, boil it up, and ſtrain it through a ſieve over the veal; garniſh with lemon. You may put a few pickled muſhrooms over the veal.

## *Cold Fowl, Pigeon, or Rabbit.*

CUT them in quarters, and beat up an egg or two, according to the quantity you dreſs, grate in a little nutmeg, ſome pepper and ſalt, ſome parſley, ſweet herbs, lemon peel ſhred fine, and a few bread-crumbs, dip them in this batter; have a pan of dripping boiling hot, and fry them of a light brown; when done, put them on a ſieve to drain, then put them in a hot diſh, with pickled muſhroom ſauce over them, and garniſh with lemon and beet-root.

## *Tripe.*

TAKE the middle of the double tripe, and cut it acroſs about three inches wide; make a good ſmall beer or ale batter, and dip the tripe in on both ſides; have ready a pan of hogs lard or dripping boiling hot, put it in, and fry it of a fine brown on both ſides; take it out, and put it on a ſieve or coarſe cloth to drain before the fire, then put it in a hot diſh, with a fiſh-drainer in it; garniſh with fried parſley, and plain butter in a boat.

You may rub it over with the yolks of eggs inſtead of batter, if you pleaſe.

## *Sauſages.*

PUT them into a ſauce-pan of hot water, and boil them two or three minutes; take them out, and prick them in ſeveral places with a pin, which will prevent them from burſting; put a piece of butter in a pan, and make it hot, put in the ſauſages, fry them brown on both ſides and then put them on a ſieve to drain; cut ſome toaſts and fry them in the pan, put the toaſts into a diſh and the ſauſages over them.

You

You may pare and core ſix apples, cut four in ſlices as thick as a crown piece, the other two in quarters, and fry them with the ſauſages; lay the ſauſages in the middle of the diſh, the apples round, and garniſh with the quarters.

## *Potatoes.*

PARE as many raw potatoes as you will want, cut them in ſlices as big as a crown piece, flour them, and fry them brown and criſp on both ſides in freſh butter; put them in a hot diſh, and pour melted butter, ſack, and ſugar mixed over them, or ſend them without, only a little plain butter in a boat.

## *Artichokes.*

TAKE four artichokes, break them off the ſtalks, waſh them clean, cut all the large leaves off cloſe to the choke, and boil them till tender; then cut them in quarters, pepper, ſalt, and flour them, fry them brown in freſh butter, and put them in a hot diſh, with plain butter in a boat.

When you have artichoke bottoms, dried or pickled; if dried, ſimmer them till they are tender, wipe them dry with a cloth, make a ſmall beer, ale, or egg batter, and fry them brown in a pan of boiling hot fat; if pickled, lay them in water all night, then take them out, wipe them dry with a cloth, dip them in batter, and fry them brown; put them on a ſieve to drain, put them in a hot diſh, and pour melted butter over them. Theſe are a pretty corner diſh for ſupper.

## *Celery.*

TAKE twelve heads of celery, trim off all the green and outſide ſtalks, waſh and pare the roots clean; beat up the yolks of three eggs with half a pint of white wine, grate in ſome nutmeg and a little ſalt, mix all well together with flour into a batter, and dip every head into it; put a pound of butter into a pan and make it hot, then put in the celery and fry it brown; when done,

put

put it on a ſieve to drain, then put it in a hot diſh, with plain butter over it.

### *Cauliflowers.*

TAKE one large or two ſmall cauliflowers, waſh them very clean, half boil them, and pull them into ſprigs; make a batter thus: beat up the yolks of two eggs, with a gill of white wine, a little grated nutmeg, and a little ſalt, mix it with flour into a light batter, and dip in the ſprigs; have ready a large pan of hogs-lard boiling hot, put them in ſprig by ſprig, fry them of a fine brown, and then put them on a ſieve to drain; put them in a hot diſh, and pour melted butter over them. They are a pretty garniſh round a boiled cauliflower.

### *Eggs.*

PUT about a half a pound of good fat into a frying-pan, make it hot, break half a dozen eggs into cups and put in, fry them quick, but not too much, take them out with an egg ſlice and put them on a toaſt; or fry ſix raſhers of bacon, put them in a diſh, and the eggs over them.

### *Oyſters.*

TAKE the largeſt oyſters you can get, give them a boil in their own liquor a moment, ſtrain the liquor from them, waſh them well in cold water, and dry them in a cloth; make a good ſmall beer, ale, or egg batter, ſeaſoned with a little nutmeg and ſalt, and dip them in; have a pan of hogs-lard boiling hot, fry them of a light brown, put them on a ſieve to drain, and then in a hot diſh; or to garniſh made diſhes, calf's head, cod's head, &c.

### *Calf's Liver and Bacon.*

CUT a calf's liver acroſs in ſlices, wipe it dry with a cloth, pepper, ſalt, and flour it; put a quarter of a pound of butter into a frying-pan, make it hot, put in the liver, and fry it brown on both ſides; put it on a diſh before the fire, pour the fat out of the pan, ſhake

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in a little flour, and put in a quarter of a pound of butter, ſtir it round, and put in half a pint of boiling water, a ſpoonful of ketchup, a little pepper and ſalt, boil it up and put it over the liver: in the mean time fry half a dozen raſhers of bacon and put round, and garniſh with criſp parſley.

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## CHAP. X.

# STEWS AND HASHES.

### *Proper Rules to be obſerved in Stewing and Haſhing.*

BEFORE you proceed to ſtew any thing, mind that your ſtew-pans and covers are free from ſand or greaſe, and well tinned; and have all your ingredients ready to put in at once. Be ſure to ſkim every thing well and clear from fat, as nothing looks worſe than to ſee the fat ſwim at the top. For haſhes, be ſure to have your ſauce ready before you put the meat in, and that will prevent it from being hard, particularly beef; mutton and veniſon ſhould only be made hot through, for if you let it boil, it makes it tough and hard, and entirely ſpoils it.

### *Rump of Beef.*

TAKE a rump of beef, cut the meat from the bone, lay it in a ſtew-pan, with a quart of gravy, a pint of red wine, and as much water as will nearly cover it, with ſome whole pepper, two or three onions, a bundle of ſweet

ſweet herbs, ſome Cayan pepper and ſalt, and a gill of ketchup, cover it cloſe, ſtew it gently over a ſlow fire for four hours, and put ſome red-hot coals at the top: in the mean time cut four or five turneps and two carrots into any ſhape you pleaſe, four heads of celery cut about an inch long, with a dozen ſmall onions, and boil them till they are tender; then take out the beef, put it in a diſh before the fire, ſtrain off the liquor through a ſieve, and ſkim off all the fat clean; put a piece of butter into a ſtew-pan, melt it, and put two ſpoonsful of flour in, ſtir it till it is ſmooth, then by degrees pour the liquor in, keep it ſtirring till it is ſmooth, and put in the carrots, &c. boil it up five minutes, and if it wants any ſeaſoning put it in; then put the beef into a deep diſh, put the ſauce over it, and garniſh with fried ſippets; or you may put truffles and morels, pickled muſhrooms and artichoke bottoms in the ſauce, inſtead of the turneps, &c.

## *Rump of Beef another Way.*

BOIL it for two hours, then take it up, and peel off the ſkin; chop a handful of parſley, all ſorts of ſweet herbs, and a little lemon-peel ſhred fine, ſome beaten cloves, mace, nutmeg, pepper and ſalt, mixed together, cut holes in the beef with a ſharp-pointed knife and ſtuff it in, ſave the liquor that comes from the meat, put the beef into a deep ſtew-pan, and put in the liquor, with a pint of claret, rub the meat over with the yolk of an egg, bake it two hours, or ſtew it over a ſlow fire, with fire on the top; then put it in a diſh, ſtrain off the liquor, ſkim it well, and pour it over the meat; garniſh with fried ſippets.

## *Rump or Briſket of Beef the French Way.*

TAKE a ſmall rump or a piece of briſket of beef, cut it from the bone, and lay it in a deep earthen pan; mix a pint of red and white port, a little vinegar, ſome cloves, mace, and nutmeg beat fine, parſley, ſweet herbs, and ſix ſhallots chopped fine all together, put it over the beef, and

and let it lay all night; cut ſome raſhers of bacon and lay them at the bottom of a ſtew-pan, put the beef on, with two quarts of good gravy, the wine, &c. twelve bay leaves, and a large head of garlick chopped fine, cover it cloſe, and put ſome fire on the top, put it over a ſlow fire, and ſtew it five hours; then take it out, put it before the fire to keep hot, ſtrain off the liquor, and ſkim all the fat clean, off put it into a ſtew-pan, with ſome truffles and morels, pickled muſhrooms and artichoke bottoms, blanched and cut into pieces, or ſome carrots and turneps cut as for a herrico, or ſmall ſavoys boiled tender, ſeaſoned with Cayan pepper, and give it a boil it up; put the beef into a deep diſh, pour the ſauce over it, and garniſh with fried ſippets.

## *Beef Gobbets.*

TAKE about ſix pounds of any piece of beef, except the leg and ſhin, cut it into pieces about as big as a hen's egg, put them into a ſtew-pan, and juſt cover them with water, put them over the fire, and when the ſcum riſes ſkim it clean off, then put in ſome cloves, mace, all-ſpice and whole pepper tied in a muſlin rag, ſix heads of celery cut an inch long and well waſhed, a carrot or two cut in ſlices, two turneps into dice, a bundle of ſweet herbs, ſome pepper and ſalt, and a cruſt of bread, ſtew it till the meat is tender, and then take out the ſpice, herbs, and bread; have ſome cruſts of French roll criſpt before the fire, put them in a diſh, and put the meat, &c. over them.

You may put in two ounces of Scotch barley or rice when you put in the herbs, &c.

## *Beef the Portugal Way.*

TAKE a rump of beef, cut the meat off the bone, cut it in two acroſs, flour the thin end, and fry it in butter of a fine brown; boil half a hundred of cheſnuts till they are tender, peel them, chop half of them fine, with half a pound of beef-ſuet, an onion, ſome ſweet herbs, parſley, and an anchovy, ſeaſoned with pepper

and

and ſalt, mix it all up with the yolks of two eggs, and ſtuff the thick end of the beef with it; put both into a ſtew-pan, with two quarts of ſtrong broth and a pint of white wine, a large head of garlick chopped fine, cover it cloſe, and ſtew it gently for four hours; then take it out, lay the thick piece in the middle, cut the fried piece in two, and lay at each end, and put it to the fire to keep hot; ſtrain off the gravy, ſkim all the fat off clean, and put it into a ſtew-pan, with ſome butter mixed with floor, a ſpoonful of browning, ſome pickled cucumbers cut in ſlices, and the other cheſnuts peeled and ſkinned; boil it up till it is thick and ſmooth, ſeaſon it with Cayan pepper and ſalt to your palate, and pour it over the beef; garniſh with lemon and fried oyſters.

## *Beef Steaks.*

TAKE two fine rump ſteaks, pepper and ſalt them, lay them in a ſtew-pan, with half a pint of water, a little cloves and mace, an onion, one anchovy, a bundle of ſweet herbs, a gill of white wine, and a little butter mixed with flour; cover them cloſe, ſtew them gently till they are tender, and ſhake the pan round often to keep them from ſticking; take them carefully out, flour them, and fry them of a nice brown in freſh butter, and put them in the diſh: in the mean time ſtrain off the ſauce, pour the fat out of the frying-pan, and put in the ſauce, with a dozen oyſters blanched, and a little of the oyſter liquor; give it a boil up, pour it over the ſteaks, and garniſh with horſe-raddiſh.

You may fry the ſteaks firſt, and then ſtew them; put them in a diſh, and ſtrain the ſauce over them, without any oyſters.

## *Beef with Cucumbers.*

TAKE about two pounds of any tender piece of beef, put ſome fat bacon over it, and tie a paper over that, half roaſt it, and then cut it into ſlices; pare ſix cucumbers, take out the pulp, cut them in little ſquare pieces, and flour them, put a piece of butter in a ſtew-

pan, fry them a few minutes, dredge in a little flour, pour in a pint of gravy, a glaſs of white wine, and ſeaſon it with pepper and ſalt, put in the beef, and ſtew it till it is tender. If the ſauce is not thick enough, put in a little butter mixed with flour, and ſtew it till it is thick and ſmooth; put the meat in a diſh, the ſauce over it, and garniſh with fried ſippets.

## *Neats Tongues whole.*

TAKE two freſh tongues, waſh them very clean, put them in water juſt enough to cover them, and ſtew them for two hours; then take them up, peel the ſkins off, and trim all the root part cloſe to the blade, put them into a ſtew-pan, with a quart of gravy, a bundle of ſweet herbs, ſome cloves, mace, whole pepper, and all-ſpice in a muſlin rag, and half a pint of white wine, cover them cloſe, and ſtew them till they are tender; in the mean time cut ſome carrots and turneps into dice, and boil them tender; take out the ſpice and herbs, put in a piece of butter rolled in flour, take out the tongues and put them in a diſh before the fire, put in the carrots and turneps, ſeaſon it with pepper and ſalt, boil it till it is thick and ſmooth, ſkim it well, and pour it over the tongues; garniſh with fried ſippets.

## *Breaſt of Veniſon.*

TAKE the ſkin off a breaſt of veniſon, chop the bones, turn it round, and ſkewer it, put it into a ſtew-pan with a quart of water, half a pint of red wine, a bundle of ſweet herbs, ſome cloves and mace tied in a muſlin rag, a little pepper and ſalt, and ſtew it gently for three hours; then take it out, ſkim off all the fat very clean, take out the ſpice and herbs, put in a piece of butter mixed with flour, boil it up till it is thick and ſmooth; ſeaſon it with a little Cayan pepper, put in the breaſt of veniſon, make it hot, put it into a hot diſh, and pour the ſauce over it; garniſh with lemon and beet-root, with hot currant jelly in a boat.

## *Breaſt of Veniſon another Way.*

TAKE a breaſt of veniſon, ſkin and bone it, cut it into four pieces, pepper, ſalt, and flour it, put a quarter of a pound of butter into a pan, make it hot, and fry the veniſon brown; then put in a pint of gravy, half a pint of red wine, four ſhallots chopped fine, ſeaſoned with a little beaten mace, Cayan pepper and ſalt, cover it cloſe, ſtew it gently over a ſlow fire till it is tender, and ſkim it well; then put it into a hot diſh, and garniſh with lemon, with hot currant jelly in a boat.

## *Knuckle of Veal.*

TAKE a knuckle of veal, break the ſhank, and waſh it very clean; lay three or four wooden ſkewers at the bottom of a ſtew-pan, with two quarts of water, a bundle of ſweet herbs, an onion, a little cloves, mace, and whole pepper, a cruſt of bread, and ſome ſalt, cover it cloſe, and as ſoon as the ſcum riſes ſkim it well, and ſtew it gently for two hours; when done, put it into a deep diſh, and ſtrain the liquor over it.

## *Knuckle of Veal with Rice.*

BREAK the ſhank of a knuckle of veal, waſh it clean, and put it into a pot with four quarts of water; when it boils ſkim it clean, and put in a bundle of ſweet herbs, ſome cloves, mace, and all-ſpice tied in a muſlin rag, and ſeaſon it with ſalt to your liking; put in a pound of whole rice well waſhed and picked, cover it cloſe, ſtew it two hours, and give it a ſtir round often to keep the meat and rice from ſticking; when done, put it into a deep diſh, take out the ſweet herbs and ſpice, and pour the rice and broth over it.

## *Calf or Lamb's Head.*

TAKE a calf or lamb's head, and with a ſharp-pointed knife take all the meat clean off the bones, cut out the tongue, lay it in water for one hour to ſoak out

the blood, take out the brains and lay them in water likewiſe; take two pounds of veal and a pound of beef ſuet, chop them together, with the crumb of a penny loaf, ſome ſweet herbs, parſley, and lemon-peel ſhred fine, ſeaſon it with grated nutmeg, pepper and ſalt, mix it all together with the yolks of four eggs, but ſave out enough to make twenty ſmall balls; waſh the head clean and wipe it dry with a cloth, put the force-meat in the inſide and cloſe it together, tie it round with pack-thread, put it into a ſtew-pan, with two quarts of gravy, half a pint of white wine, and a bundle of ſweet herbs, cover it cloſe, and ſtew it gently: in the mean time boil the tongue till it is tender, peel it, and cut it into thin ſlices; waſh out the brains and chop them fine, with a little parſley and lemon-peel cut fine, a little grated nutmeg, pepper and ſalt, mixed up with the yolks of two eggs and a ſpoonful of flour; have a pan of hot dripping, and with a ſpoon drop them in, and fry them in drops of a fine brown, put them on a ſieve to drain, fry the balls, and keep them both hot, and a dozen oyſters fried; when the head is done take it up, untie it, put it in a diſh, and cover it over to keep it hot; ſkim the gravy clean, put in a piece of butter mixed with flour, the tongue cut in ſlices, ſome truffles and morels, and a gill of pickled muſhrooms, boil all up till it is thick and ſmooth, ſeaſon it to your palate, take out the ſweet herbs, pour the ſauce over the head, put the fried oyſters upon it, the balls round it, and garniſh with the fried brains.

## *Fillet of Veal.*

TAKE the fillet of a cow calf, take out the bone, and make the following ſtuffing: take half a pound of lean veal, half a pound of beef or veal ſuet, the crumb of a penny loaf, chop them all well together, with ſome ſweet herbs, parſley, and lemon-pell ſhred fine, a little grated nutmeg, and ſeaſoned with pepper and ſalt, mix it up with the yolks of two eggs, and ſtuff the fillet under the udder and in the middle, ſkewer it up and half roaſt it; then take it up and put it into a deep ſtew-pan, with three

three pints of gravy, a gill of white wine, a bundle of ſweet herbs, and a little beaten mace, cover it cloſe and ſtew it for two hours; take out the fillet and ſweet herbs, put the fillet in a diſh before the fire to keep hot, ſkim the fat off the gravy, put a piece of butter into a ſtew-pan, melt it, and put in a ſpoonful of flour, ſtir it till it is ſmooth, then by degrees pour in the gravy, ſtir it till it boils and is ſmooth, then put in ſome pickled muſhrooms, truffles, morels, and artichoke bottoms cut into pieces, ſeaſon it with Cayan pepper and ſalt to your liking, and the juice of half a lemon, boil it up five minutes, and ſkim it free from fat; put the fillet into a clean hot diſh, pour the ſauce over it, and garniſh with lemon and beet-root.

## *Veal and Peas.*

TAKE about four pounds of a breaſt of veal, cut it into ſmall ſquare pieces, and flour it; put a quarter of a pound of butter into a ſtew-pan, put in the veal, and fry it of a light brown; then pour in three pints of boiling water, two or three onions chopped fine, two cabbage lettuces cut fine, and a quart of old green peas, ſeaſon it with pepper and ſalt, ſtew it two hours, and ſkim it clean; when done, put the veal into a diſh, the peas, &c. over it, and garniſh with lemon.

## *Turkey ſtewed brown.*

TAKE a turkey and truſs it as for boiling, fill the breaſt and inſide with force-meat, lard the breaſt, and half roaſt it; then take it up, put it into a deep ſtew-pan that will juſt hold it, and put in as much gravy as will cover it, a gill of white wine, ſome whole pepper, cloves, and mace tied in a rag, and a bundle of ſweet herbs, cover it cloſe, and ſtew it gently for one hour; then take up the turkey, and keep it hot before the fire; put a little butter in a ſtew-pan, melt it, and put in a ſpoonful of flour, ſtir it till it is ſmooth, ſtrain the gravy to it, and boil it well till there is about a pint; put the turkey in a hot diſh, pour the ſauce over it, and garniſh with lemon and fried oyſters.

You may fill half a dozen little French rolls, or oyſter loaves, with ſtewed oyſters, and put them round, and garniſh with lemon.

### *Another Way.*

TAKE your turkey, draw it, and with a ſmall-pointed knife bone it, but mind you do not cut the ſkin on the back, then fill it with the following force-meat: take the breaſt of a fowl, half a pound of lean veal, the fleſh of two pigeons, with a pound of pickled tongue peeled, chop them all together, then beat them in a mortar, with the marrow of a beef-bone, or half a pound of veal kidney-ſuet, ſeaſon it with beaten cloves, mace, nutmeg, pepper and ſalt, mix it all well together with the yolks of two eggs, fill the turkey, ſinge and flour it; put a pound of butter in a ſtew-pan and fry it of a fine brown; put four wooden ſkewers at the bottom of a ſtew-pan, juſt big enough to hold it and to keep it from ſticking, put on the turkey, with a quart of good gravy, half a pint of white wine, a bundle of ſweet herbs, ſome cloves, mace, and all-ſpice tied in a rag, half a pint of freſh muſhrooms, an ounce of truffles and morels, a piece of butter rolled in flour, ſeaſoned with Cayan pepper and ſalt, cover it cloſe, and ſtew it for one hour and a half; then take up the turkey and put it into a hot diſh, take out the ſweet herbs and ſpice, ſkim the ſauce well, and pour it over the turkey; put ſix oyſter loaves, with ſtewed oyſters in them, round it, and garniſh with lemon.

### *Turkey with Celery.*

TRUSS a turkey as for boiling, ſinge it, put four ſkewers at the bottom of a ſtew-pan, put in the turkey, with a quart of gravy, half a pint of white wine, ſeaſon it with pepper and ſalt, a little beaten cloves and mace; take the white part of a dozen heads of celery, cut it about one inch long, waſh it very clean, and put it in, cover the pan cloſe and ſtew it gently for one hour; then uncover it, put in a ſpoonful of ketchup, a piece of butter rolled in flour, and ſtew it half

half an hour longer; then take out the turkey and put it in a hot diſh, ſkim off the fat, and pour the ſauce over it; garniſh with lemon and beet-root.

## *Fowl.*

TRUSS a fowl as for boiling, ſinge it, and ſtuff it with veal force-meat, put it into a ſtew-pan, with a pint and a half of gravy, a glaſs of white wine, a bundle of ſweet herbs, a little beaten cloves, mace, pepper and ſalt, cover it cloſe, and ſtew it half an hour; then put in a piece of butter as big as a walnut mixed with flour, a gill of muſhrooms, a few truffles and morels waſhed clean, cover it, and ſtew it fifteen minutes longer; then take out the fowl, put it in a diſh, take out the ſweet herbs, ſkim the ſauce well, and pour it over the fowl; garniſh with lemon and beet-root.

## *Fowl with Celery.*

TAKE a large fowl and bone it in the following manner: take a ſmall-pointed knife and begin at the breaſt, and carefully take all the fleſh off the bones, but leave on the rump, then fill it with veal force-meat, ſinge it, and put it into a ſtew-pan, with a quart of gravy, a bundle of ſweet herbs, half a pint of white wine, ſeaſon it with beaten cloves, mace, pepper and ſalt; waſh the white part of half a dozen heads of celery very clean, cut them one inch long, put them in, cover them cloſe, and ſtew them half an hour very gently; take off the cover, and put in a piece of butter mixed with flour, ſhake it round, and ſtew it very gently half an hour longer; then take out the fowl and put it in a hot diſh, take out the ſweet herbs, ſkim the ſauce well, and pour it over the fowl; garniſh with lemon and beet-root.

## *Fowl with Rice.*

TRUSS a fowl as for boiling, put it into a ſtew-pan with a quart of water, a bundle of ſweet herbs, ſeaſon it with a little beaten cloves and mace, ſome

pepper and ſalt, cover it cloſe and ſtew it half an hour: in the mean time boil four ounces of rice in a quart of water till it is tender, ſtrain it off, put it to the fowl, and ſtew it for fifteen minutes longer very gently, but take care it does not ſtick; then put the fowl in a hot diſh, take out the ſweet herbs, and put the rice and ſauce over it.

You may uſe gravy inſtead of water if you want it rich.

### *Fowl or Chicken the Dutch Way.*

TAKE a fowl or chicken, truſs it as for boiling, and ſinge it; beat four cloves, four blades of mace, and half a nutmeg fine, chop half a handful of parſley fine, with ſome pepper and ſalt, mix them together, and put it in the inſide of the fowl or chicken, flour it all over, put it into a ſtew-pan, and clarify as much freſh butter as will cover it, ſtew it gently for one hour, then put it into a China bowl with the butter, and ſend it up hot.

### *Chickens.*

DRAW two chickens, ſinge and waſh them clean, cut them in quarters, put them in a ſtew-pan, with half a pint of white gravy, half a pint of white wine, a bundle of ſweet herbs, a little cloves and mace beat fine, a little pepper and ſalt, with a piece of butter rolled in flour, cover them cloſe, and ſtew them half an hour; then take out the ſweet-herbs, ſkim them clean, give them a ſtew up, put the chickens into a hot diſh, pour the ſame over them, and garniſh with lemon.

You may put muſhrooms, truffles and morels, or artichoke bottoms, if you pleaſe.

### *Chickens another Way.*

TAKE two chickens, draw and ſinge them, waſh them very clean, and boil them ten minutes; then take them up in a pewter diſh, and cut them up, ſeparating every joint, and take out the breaſt-bones; if you have a ſilver diſh and cover put them in, and the liquor that

comes from them; if it is not enough, add a gill of the liquor they were boiled in, with a little beaten mace and ſalt, cover them cloſe, and ſtew them gently over a ſtove or chaffing-diſh of coals for ten minutes, and ſend them to table in the ſame diſh.

If you have not a ſilver diſh, make uſe of a pewter one, with another to cover it.

## *Chickens the Scotch Way.*

TAKE two chickens, draw and ſinge them, waſh them very clean, cut them in quarters, dry them with a clean cloth, put them into a ſtew-pan, and juſt cover them with water, with a bundle of parſley, a little beaten mace and ſalt, cover them cloſe, and ſtew them half an hour; take out the bundle of parſley, chop half a handful of parſley fine, beat up ſix eggs whites and all, ſkim the chickens, put in the parſley and eggs, keep them ſtirring till thick, but do not let them boil, then put them into a deep diſh, and ſend them up hot.

## *Pheaſant.*

PICK, draw, and truſs the pheaſant with the head on, ſinge it, put it into a ſtew-pan, with a pint of veal gravy, half a pint of white wine, four ſhallots chopped fine, ſeaſoned with beaten mace, Cayan pepper and ſalt, cover it cloſe, and ſtew it half an hour; then have ready ſome truffles and morels, two artichoke bottoms blanched and cut into pieces, a dozen cheſnuts boiled and peeled, a piece of butter rolled in flour, with the juice of half a lemon, cover it over, ſtew it ten minutes, and ſkim it clean: then put the pheaſant into the diſh, pour the ſauce over it, and garniſh with force-meat balls fried and cut in two.

A black-legged fowl, truſſed like a pheaſant, is a good ſubſtitute for a pheaſant if you have none.

Partridges are ſtewed the ſame way.

*Pigeons.*

## *Pigeons.*

TAKE five or ſix pigeons, pick and draw them, and truſs them as for roaſting; make a ſeaſoning with a little beaten cloves, mace, pepper and ſalt, ſome parſley and ſweet herbs ſhred fine, mix it up with a little butter, put it in the inſide of them, tie up the necks and vents, and half roaſt them cut off the feet, put them into a ſtew-pan, with a pint of gravy, a gill of white wine, a little beaten cloves, mace, pepper and ſalt, a bundle of ſweet herbs, and two ſhallots chopped fine, cover them cloſe, and ſtew them gently for half an hour; then take out the ſweet herbs and put in a piece of butter mixed with flour, a gill of pickled muſhrooms, a few truffles and morels waſhed clean, and one artichoke bottom cut into pieces, ſtew them till they are thick and ſmooth, ſkim them clean, and ſqueeze in the juice of half a lemon; then put them into a hot diſh, the ſauce all over them, and garniſh with lemon and beet root.

You may ſtew cold roaſt pigeons the ſame way, only ſeaſon the inſide.

## *Geeſe Giblets.*

TAKE two pair of giblets, ſcald and pick them clean, cut the neck in three, ſplit the head, cut the pinions in two, the gizzard in four, and the feet in two, waſh them very clean, put them in a ſtew-pan, with a quart of veal broth, a bundle of ſweet herbs, ſome cloves, mace, and all-ſpice tied in a rag, ſeaſoned with pepper and ſalt, put them over a gentle fire, and ſtew them till the giblets are tender; take out the ſpice and ſweet herbs, ſkim them very clean, put in about two ounces of butter mixed with flour, ſhake them round till the butter is melted, then mix half a pint of cream with the yolks of two eggs, grate in a little nutmeg, pour it to the giblets, keep them ſtirring one way till they are thick and ſmooth, put them into a hot diſh, and garniſh with ſippets.

*Ducks*

## *Ducks Giblets.*

SCALD three pair of ducks giblets, waſh them very clean, cut them into pieces, and put them into a ſtew-pan, with three pints of water, a bundle of ſweet herbs, a little beaten cloves, mace, and a little ſalt, cover them cloſe, and ſtew them gently till they are tender; mix two ounces of butter with flour and put in, take out the ſweet herbs, boil them up till they are moderately thick, and ſkim them well; chop half a handful of parſley and ſix green onions very fine, put them in, and boil them up five minutes, then ſend them in a hot deep diſh. You may put in a little Cayan pepper if you like them high ſeaſoned.

## *Hare.*

CASE the hare, cut it into pieces, and waſh it very clean; put it into a ſtew-pan, with a quart of water, a pint of red wine, an onion ſtuck with cloves, a bundle of ſweet herbs, four blades of mace, and a few pepper corns; cover it, and when the ſcum riſes ſkim it clean, cover it again, and ſtew it gently till the hare is tender, then with a fork take out the hare, and ſtrain the gravy through a ſieve; put a quarter of a pound of butter into a ſtew-pan, melt it, and put a large ſpoonful of flour in, ſtir it till it is ſmooth, then by degrees pour the gravy in, and ſtir it likewiſe, then put in the hare, a ſpoonful of ketchup, ſeaſon it with Cayan pepper and ſalt to your palate, give it a toſs or two, put it into a hot diſh, and garniſh with fried ſippets.

You may lard ſome pieces if you like it, or you may cut the hare in two, ſtuff the belly, roaſt the hind quarters, and ſtew the fore quarters as above, put the roaſt in the middle of the diſh and the ſtewed round.

## *Jugged Hare.*

CASE your hare and cut it into ſmall pieces, lard ſome of the beſt pieces with bacon, put it into a jug or earthen jar, with half a pint of red wine, a bundle of ſweet herbs, an onion ſtuck with cloves, a few ſhallots chopped

chopped fine, ſeaſon it with Cayan pepper and ſalt, tie it cloſe with coarſe paper, put it into a pot of water juſt up to the neck, and boil it for three hours; then take it up and put it into a tureen or deep ſoup-diſh, take out the onion and herbs, and ſend it to table hot.

You may omit the larding if you do not approve of it.

## *Calf's Feet.*

TAKE out the large bones of two calf's feet, ſplit them in two, put them in a ſtew-pan, and cover them with water, a bundle of ſweet herbs, three or four blades of mace, and a little ſalt, cover them cloſe, and ſtew them very gently till they are tender; take out the herbs and ſkim them clean, chop half a handful of parſley very fine and put in, boil them up five minutes, lay ſome ſippets at the bottom of a deep diſh, put in the feet, and pour the liquor over them.

## *Calf's Head haſhed brown.*

TAKE a calf's head, take out the brains, waſh it very clean, and boil it till it is nearly enough; then take it up, cut out the tongue, peel it, and when it is all cold cut the tongue and half the head in thin ſlices; take the other half, and carefully take all the meat off the bones whole, notch it acroſs, rub it over with the yolk of an egg, and ſprinkle bread-crumbs, ſweet herbs, parſley, lemon-peel chopped fine, pepper, ſalt, and a little grated nutmeg, mixed all together and put over it, and put it before the fire to brown; put a quarter of a pound of butter into a ſtew-pan, melt it, then put in two ſpoonsful of flour, ſtir it till it is ſmooth, then put in a quart of good brown gravy, half a pint of white wine, ſix challots chopped fine, two ſpoonsful of ketchup, a bundle of ſweet herbs, ſeaſoned with a little beaten mace, Cayan pepper and ſalt, boil it up for ten minutes, and then ſtrain it off; put it into a ſtew-pan again, with the haſh, a gill of pickled muſhrooms, an ounce of truffles and morels boiled and waſhed well, two artichoke bottoms cut into eight pieces, a ſweetbread boiled tender and cut into pieces,

and

and a dozen oyſters blanched, ſtew it all together gently for a quarter of an hour, and ſqueeze in the juice of a lemon: in the mean time waſh the brains well and boil them, cut them into little ſquare pieces, dip them into ale batter, and fry them of a fine brown in a pan of hot fat, and a dozen large oyſters fried in the ſame manner; put them on a ſieve before the fire to drain, (mind that the cheek is nice and brown) put the haſh into a hot diſh, the cheek at the top, and garniſh with the fried brains and oyſters.

If you think proper you may put in a few force-meat and egg balls.

## *Calf's Head haſhed white.*

WASH and boil it as before directed, and cut it up in the ſame manner; put a quarter of a pound of butter into a ſtew-pan, melt it, and put two ſpoonsful of flour in, ſtir it till it is ſmooth, and put in a quart of veal broth, then put in the haſh, with a gill of muſhrooms, two artichoke bottoms cut in pieces, a ſweetbread boiled and cut in pieces, ſeaſon it with Cayan pepper and ſalt, and ſtew it for fifteen minutes; mix the yolks of two eggs with half a pint of cream, and grate in half a nutmeg, put it in, and keep it ſhaking round till it is thick and ſmooth; ſqueeze in half a lemon, ſhake it round, put it into a hot diſh, with the brown head at top, and garniſh with the fried brains and oyſters.

## *Calf's Heart haſhed.*

AFTER you have roaſted the calf's heart cut it into thin ſlices, put half a pint of gravy into a ſtew-pan, a glaſs of white wine, a little butter mixed with flour, a little lemon-peel ſhred fine, and ſeaſon it with pepper and ſalt; boil it up, then put the heart in, and toſs it up till it is quite hot; put it into a hot diſh, and garniſh with ſippets.

*Haſhed*

## *Haſhed Veal.*

TAKE ſome cold veal, cut it into thin ſlices about as large as a crown piece, put it into a ſtew-pan, with ſome good gravy, a ſpoonful of ketchup, a little butter mixed with flour, ſome lemon-peel ſhred fine, and a little pepper and ſalt; make it thoroughly hot, put it into a hot diſh and garniſh with ſippets.

## *Minced Veal.*

CUT ſome cold veal into ſlices, and then into little ſquare bits, but do not chop it, put it into a ſtew-pan, with a little white gravy, ſome cream according to the quantity, ſome butter mixed with flour, enough to thicken it, ſome lemon-peel ſhred fine, a little pepper and ſalt, and a tea-ſpoonful of lemon pickle, keep it ſhaking over a clear fire till it is very hot, but do not let it boil above a minute, as that will make the veal hard; put ſome ſippets at the bottom of the diſh, pour the mince into it, and put ſippets all round the diſh.

## *Haſhed Hare.*

TAKE ſome hare after it has been roaſted, and cut it into ſmall pieces with ſome of the ſtuffing, put half a pint of gravy into a ſtew-pan, the ſame quantity of red wine, two or three ſhallots ſhred fine, a piece of butter mixed with flour, Cayan pepper and ſalt to your palate, boil it up, then put in the hare, and make it thoroughly hot, put it into a hot diſh, and garniſh with lemon and beet-root, or toaſted ſippets.

## *Haſhed Veniſon.*

CUT ſome cold haunch or neck of veniſon into thin ſlices, put a little of its own gravy, with half a pint of red wine, into a ſtew-pan, four ſhallots chopped very fine, two ſpoonsful of ketchup, a little butter rolled in flour, ſome pepper and ſalt, boil it up, and then put in the veniſon; make it as hot as you can, but

but be ſure you do not let it boil above a minute or two, put it into a hot diſh, with ſippets all round.

Haunch or neck of mutton done the ſame way eats very fine.

## *Haſhed Beef.*

CUT ſome cold roaſt beef into very thin ſlices, put a pint of gravy into a ſtew-pan, with four ſhallots chopped fine, a little butter mixed with flour, a ſpoonful of walnut pickle, ſome pepper and ſalt, and boil it up; then put in the beef, with four pickled girkins cut in thin ſlices, make it very hot, and put it into a hot diſh, with ſippets all round.

## *Haſhed Mutton.*

TAKE ſome cold mutton, and with a ſharp knife cut it into thin ſlices, put the bones into a ſtew-pan, with an onion chopped fine, a pint of water, and boil it for a quarter of an hour; ſtrain it into a ſtew-pan, put in a ſpoonful of browning, the ſame of ketchup, two or three ſhallots chopped fine, ſome pepper and ſalt to your liking, and a little butter mixed with flour, boil it up, then put in the mutton, with ſome capers chopped and ſome pickled girkins cut thin, boil it up two or three minutes, then put it into a hot diſh, with toaſted ſippets round it.

If you have not time to boil the bones, make uſe of ſome good gravy inſtead, but always be ſure to ſave its own natural gravy if you can, as that always makes the haſh better.

## *Wild Fowl haſhed.*

CUT your cold wild fowl into ſmall pieces, put a gill of gravy into a ſtew-pan, as much red wine, a ſpoonful of ketchup, a little onion or ſhallot chopped fine, a little butter mixed with flour, ſome pepper and ſalt, and the juice of half a lemon, put in the fowl, and boil it up for five minutes; then put it into a hot diſh, and garniſh with lemon or beet-root.

*Turkey*

### *Turkey or Fowl haſhed.*

CUT the breaſt of a turkey or fowl into thin ſlices, cut the legs off, ſcore them, pepper and ſalt them, and broil them of a nice brown; put half a pint of gravy into a ſtew-pan, with a little butter mixed with flour, a ſpoonful of ketchup, ſome pepper and ſalt, a little lemon-peel ſhred fine, put in the meat, and ſhake it over a clear fire till it is thoroughly hot; then put it into a hot diſh, with toaſted ſippets round it, and the legs at top.

### *Woodcocks or Snipes haſhed.*

TAKE the trails out of the woodcocks or ſnipes, half roaſt them, bruiſe the trails, and put them into a ſtew-pan, with a little gravy, a glaſs of red wine, a little ſhallot chopped fine, and a little pepper and ſalt, cut the birds in quarters, put them in, and ſtew them about five minutes; cut a thin toaſt, toaſt it on both ſides and butter it, cut it in quarters, lay it in a hot diſh, and put the woodcocks or ſnipes on it, with the ſauce over them.

### *Pheaſants and Partridges haſhed.*

WHEN the birds are roaſted cut them up as for eating, put half a pint of good gravy into a ſtew-pan, a glaſs of white wine, two ſhallots chopped fine, a little butter mixed with flour, ſome pepper and ſalt, and a ſpoonful of ketchup, boil it up, then put in the birds, put them over a clear fire, and make them hot, but take care they do not boil above a minute, as that will make them hard; put them in a diſh, and garniſh with lemon.

### *Pigs Petty-Toes.*

PUT them into a ſauce-pan, with a pint of water, a blade of mace, a little whole pepper, and an onion, boil them ten minutes; take out the liver, lights, and heart, boil the feet till they are tender, mince the liver, &c.

&c. grate a little nutmeg over it, put it into a ſtew-pan, and ſtrain the liquor to it; ſhred a little lemon-peel very fine and put in, with a little pepper and ſalt, and a little butter mixed with flour; boil it up, and with a ſpoon ſtir it till it is thick and ſmooth, put the mince in the diſh, ſplit the feet in two, and put them over it; garniſh with toaſted ſippets.

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## CHAP. XI.

# MADE DISHES.

### *Proper Rules to be obſerved in Made Diſhes.*

THIS being one of the moſt important chapters in this book, it is proper to give the young learners ſome rules by which to regulate their conduct. As copper veſſels are the beſt to make all kinds of made diſhes in, you muſt be careful that they are well tinned and kept clean from greaſe or grittineſs. In all brown diſhes be ſure to ſkim the fat clean off, as nothing looks ſo diſagreeable as to ſee the fat floating at the top; and when you uſe wine or anchovy, put it in ſome time before your diſh is ready, to take the rawneſs off, as nothing injures the reputation of a made diſh worſe than raw wine or anchovy; and be careful that it is of a fine brown and a proper thickneſs: let none of the ingredients have any predominant taſte more than another, which muſt depend on the judicious manner you mix the various articles you make uſe of. In white diſhes and

fricaſees, have all your ingredients well ſtewed and mixed together, and your ſauce of a proper thickneſs before you put in eggs or cream, as neither will contribute much to thicken it when you have put them in. Do not put your ſtew-pan upon the fire, but hold it a proper height over it, and keep ſhaking it one way till it is thick and ſmooth, as that will prevent it from curdling or ſticking to the bottom of the pan, and keep it free from lumps; be careful never to let it boil. When you diſh it up take the meat and ingredients out with a fiſh-ſlice, ſtrain the ſauce over it, as that will prevent ſmall bits of meat mixing with the ſauce, and leave it clear and ſmooth. Never put any fried force-meat balls into any ſauce, but put them on a ſieve to drain and keep hot before the fire, till your diſh is diſhed; then put them in, as boiling them in the ſauce ſoftens them, and makes them have a greaſy appearance. In almoſt every made diſh you may put in what you think proper, to enlarge it and make it good; ſuch as ſweetbreads, ox palates boiled tender, freſh, pickled, or dried muſhrooms, cocks-combs, truffles, morels, artichoke bottoms, either freſh, boiled, pickled, or dried ones, ſoftened in warm water and cut into four pieces, aſparagus tops, &c. as you can get them, or they are in ſeaſon; force-meat balls, egg balls, or the yolks of hard eggs. The beſt things to give a tartneſs to ſauce is, lemon juice, elder vinegar, or muſhroom pickle. In the uſe of Cayan pepper, it is beſt to put but a little in at firſt, as it is eaſy to put in more if your ſauce requires any; and never put any lemon or ſour into any white ſauce, till the moment before you put it into the diſh. When you uſe flour and butter, mix it together on the back of a trencher, or a cleanb oard, with a knife, till it is ſmooth, as that will prevent its being lumpy when you put it into the ſauce.

### *A brown Cullis.*

PUT half a pound of butter into a ſtew-pan, melt it, and put four ſpoonsful of flour in, ſtir it round till it is ſmooth

ſmooth, then put in two quarts of good gravy, a pint of white wine, ſix ſhallots chopped fine, a bundle of ſweet herbs, a quarter of an ounce of cloves and mace, a little all-ſpice, ſome eſſence of ham, if you have it, or half a pound of lean ham cut in very ſmall bits, and a lemon cut in two, ſtir it well round, and ſtew it gently for one hour; ſeaſon it with Cayan pepper and ſalt, then rub it through a fine ſieve, and keep it for uſe.

If you have any freſh muſhrooms cut them ſmall and put in.

## *A white Cullis.*

PUT half a pound of butter into a ſtew-pan, melt it, put in four ſpoonsful of flour, and ſtir it till it is ſmooth; then pour in three pints of veal gravy, and ſtir till it boils; cut a pound of lean ham in very little bits, ſix ſhallots chopped fine, a bundle of ſweet herbs, ſome freſh muſhrooms chopped, and ſix blades of mace, put theſe all in, ſtew it gently a quarter of an hour, and ſkim off the fat; then put in a quart of new milk, ſtir it well round, and boil it gently for half an hour longer; ſeaſon it with Cayan pepper and ſalt, rub it through a fine ſieve, then it will be ready for uſe.

## *A Beſhemell.*

TAKE a pound of lean ham, ſhred it very fine, put it at the bottom of a ſtew-pan, two pounds of lean veal cut in ſmall pieces, and a ſmall fowl cut in pieces, lay them over the ham, an onion cut ſmall, ſix ſhallots ſhred ſmall, the white part of two heads of celery, a bundle of ſweet herbs, ſix blades of mace, and a few freſh muſhrooms cut ſmall, lay them over the meat, put in half a pint of veal broth or water, cover it cloſe, put it over a ſlow fire, and ſweat it gently for half an hour, but take care it does not ſtick or burn, as that will ſpoil it; then put in two quarts of new milk, ſtir it round, ſtew it gently for half an hour, mix half a pint of milk with two ſpoonsful of flour very ſmooth and put in, ſtir it well round, bruiſe a little Cayan pepper very fine and put in,

with ſalt to ſeaſon it; ſtew it till you find it as good as you would have it, then rub it through a fine ſieve or a tammy, and it will be fit for uſe.

## *Rump of Beef a la Doube.*

TAKE a rump of beef and bone it, put it into a diſh, take half a pint of white wine, half a pint of vinegar, ſome bay leaves, ſix ſhallots, an onion, a bundle of ſweet herbs, ſome cloves, mace, and all-ſpice, boil them all together for five minutes, and pour it over the beef; turn it often, and with a ſpoon put the liquor over it, and let it lay all night; in the morning take it out, cut ſome fat bacon into long pieces, about a quarter of an inch ſquare, chop a handful of parſley, ſome ſweet herbs, ſix ſhallots, a head or two of garlick very fine, ſix blades of mace, twelve cloves, twelve corns of all-ſpice, and half a nutmeg beat very fine, mix them all together, with ſome pepper and ſalt, and a glaſs of red wine, put the bacon to them, and roll it about till it has taken up all the ingredients; then with a ſmall-pointed knife make holes aſlant through the beef, and put in the bacon, &c. or with a large larding-pin; put the beef into a long ſtew-pan, with about two pounds of fat bacon cut in ſlices, ſome beef-ſuet, a large bundle of ſweet herbs, two heads of garlick, a dozen bay leaves, and ſome ſalt, juſt cover it with water, cover it cloſe, and ſtew it gently for four hours: in the mean time cut two carrots and three or four turneps into any ſhape you pleaſe or fancy, two dozen button onions, and the white part of four heads of celery, boil them all till they are tender, and put them into a quart of brown cullis; take out the beef, put it into a diſh, pour the ſauce over it, and garniſh with lemon and beet-root, or fried oyſters or fried ſippets.

You may dreſs a leg of mutton piece, or part of a buttock the ſame way.

## *Rump of Beef a la Braize.*

PREPARE a rump of beef the ſame as for a la doube, cut ſome raſhers of bacon and lay them at the

bottom of a ſtew-pan, put in the beef, with two quarts of gravy, one of red wine, ſix challots, two heads of garlick chopped fine, ſix bay leaves, a little cloves, mace, all-ſpice, and whole pepper, put ſome ſlices of fat bacon at the top, cover it cloſe, put it over a ſlow fire, with a charcoal fire at the top, and braize it gently for four hours; then take up the beef, ſtrain the gravy through a ſieve, and ſkim off all the fat; put a quarter of a pound of butter into a ſtew-pan, melt it, and then put in two large ſpoonsful of flour, ſtir it till it is ſmooth, then by degrees pour in the gravy, put in ſome truffles and morels, half a pint of freſh muſhrooms firſt ſtewed, or a gill of pickled ones, a ſweetbread cut in pieces, two artichoke bottoms cut in pieces, ſome force-meat balls boiled, and an ox-palate boiled tender and cut in long ſlips, boil it up, ſeaſon it with Cayan pepper moderately high, ſqueeze in the juice of a lemon, and boil it up for ten minutes; put your beef in to make it hot, then put it into a deep diſh, pour the ſauce all over it, and garniſh with lemon and beet-root.

## *A rolled Rump of Beef.*

TAKE a rump of beef, cut it from the bones, and ſlit it in two from top to bottom; take about two pounds of the thick end, chop it fine, with a pound of beef-ſuet, a pound of lean ham, beat it well in a mortar, chop ſome parſley, ſweet herbs, a little lemon-peel, and four ſhallots fine, and put in, ſeaſon it with pepper and ſalt, a little beaten mace and grated nut-meg, put them in, with the crumb of a penny loaf, rubbed through a cullender, beat them well together, and mix them up with the yolks of four eggs, put it on the beef, roll it up tight, ſtick a ſkewer through, and tie it with packthread; put ſome ſlices of bacon at the bottom of a deep ſtew-pan, put the meat upon it, with a bundle of ſweet herbs, ſix ſhallots, ſix bay leaves, a little cloves, mace, all-ſpice, and a pint of

red wine, juſt cover the beef with water, cover it cloſe, and ſtew it till it is tender, which you may know by running a ſkewer into the meat; then take it out, rub the top over with the yolk of an egg, ſprinkle bread-crumbs over it, put it before the fire, and make it of a fine brown: in the mean time ſtrain the gravy through a ſieve, ſkim off the fat, put a quarter of a pound of butter into a ſtew-pan, melt it, and put in two large ſpoonsful of flour, ſtir it till it is ſmooth, then pour the gravy in, a ſpoonful of ketchup, and one of browning, ſeaſon it with Cayan pepper and ſalt, boil it up well till it is thick and rich, then put in ſome truffles and morels, a gill of pickled muſhrooms, an ox palate boiled tender and cut in pieces, with a ſpoonful of elder vinegar; put the beef into a deep diſh, and garniſh with fried ſippets.

## *Surloin of Beef in Epigram.*

ROAST a ſurloin of beef, take it off the ſpit, raiſe the ſkin very carefully off the back, cut all the lean out, except at the ends, which you muſt leave ſo as to hold the following haſh, (but you muſt put the ſurloin to the fire to keep hot): cut the meat up, and haſh it in the ſame manner as directed in the receipt for haſhed beef, in the chapter for haſhes; put it into the ſurloin, and carefully draw the ſkin over it; put it into a hot diſh, and garniſh with horſe radiſh. You may raiſe up the fat in the inſide and cut out the lean, haſh it, put it in again, put the fat over it, and ſend the inſide uppermoſt in the diſh.

## *The Inſide of a Surloin of Beef forced.*

TAKE a ſurloin of beef, and with a ſharp knife raiſe up the fat, cut all the lean out cloſe to the bone, chop it ſmall, with a pound of beef-ſuet, about as many crumbs of bread, ſome parſley, ſweet herbs, lemon-peel, and two ſhallots chopped fine, ſeaſoned with pepper

pepper, ſalt, and half a nutmeg grated; mix it up with the yolks of three eggs, put it in the inſide, put the fat over it, ſkewer it down tight, paper it, put it on a ſpit, and roaſt it four hours; then unpaper it, froth it up, and put it into the diſh inſide uppermoſt, with ſome good gravy in the diſh, and garniſh with horſe-radiſh.

## *To force a Rump of Beef.*

CHOP the large bone of the thick end of a rump of beef, carefully raiſe the ſkin up, and cut the lean out of the middle; make a force-meat the ſame as for the ſurloin, put it in the place again, and ſkewer it on tight; tie it round with packthread to keep in the force-meat, paper it, ſpit it, and roaſt it three hours if a large one, a ſmall one two hours and a half; then take off the paper, froth it up, take it off the ſpit, take off the packthread, and pull the ſkewers out; boil half a pint of red wine, with four ſhallots chopped ſmall, put it in the diſh, then put in the beef, and garniſh with horſe-radiſh.

## *Rump of Beef in Epigram.*

SPIT and roaſt a fine rump of beef, take it off the ſpit, with a ſharp knife carefully raiſe up the ſkin, cut the meat out of the middle, and put the reſt to the fire to keep hot; haſh the meat that you cut out, as the receipt directs in the chapter for haſhes, put it into the place you cut it out of, and carefully put on the ſkin, that it may not be perceived where it was taken from; put it into a hot diſh, with a little good gravy under it, and garniſh with horſe-radiſh.

## *Beef a la Mode.*

TAKE half a buttock of beef, or a leg of mutton piece, take out the bone, or a clod, and take out the bone, cut fat bacon, and mix it with ſpice and herbs, the ſame as for beef a la doube, put it into the beef the ſame way, put it into a pot, cover it with water, and a pint of white wine, chop four large onions and

ſix cloves of garlick very fine and put in, with a dozen bay leaves, a handful of champinions, or a pint of freſh muſhrooms, a tea-ſpoonful of Cayan pepper, ſome ſalt, a ſpoonful of vinegar, ſtrew about three handsful of bread-raſpings ſifted fine over all, cover the pot cloſe, and ſtew it gently for ſix hours, or according to the ſize of the piece, if a large piece eight hours; then take out the beef, put it into a deep diſh, cover it over, and ſet it over boiling water to keep it hot; ſtrain the gravy through a ſieve, pick out the champinions or muſhrooms, ſkim all the fat clean off the gravy, put it into the pot again, boil it up, and if it wants any more ſeaſoning, ſeaſon it to your liking; (it ſhould be pretty high ſeaſoned) then pour the gravy over the beef, or you may cut the beef in ſlices and put it in a diſh, with the gravy over it. It eats very well when cold, cut in ſlices with ſome of the gravy over it; for when it is cold the gravy will be of a ſtrong jelly, and garniſh the cold with parſley.

## *Beef a la Mode in Pieces.*

TAKE as much beef as you will want, and cut it in pieces of about two pounds each, lard them with bacon in the ſame manner as the other, fry the beef brown in freſh butter, drain it from the fat, put it into a ſtew-pan that will juſt hold it, cover it with gravy and red wine, ſix challots, four blades of garlick chopped fine, two onions chopped fine, a ſprig of bay leaves, ſeaſon it with Cayan pepper and ſalt, cover it cloſe, and ſtew it gently till the beef is tender; then ſkim it well, and if it wants any more ſeaſoning put it in, lay the meat in a deep diſh and pour the ſauce over it.

You may put in champinions or freſh muſhrooms if you pleaſe.

## *Beef Eſcarlot.*

TAKE a piece of briſket of beef of about ten pounds, ſalt it with two ounces of bay ſalt, one ounce of

of ſaltpetre, one ounce of ſal prunella, half a pound of coarſe ſugar, a pound of common ſalt, mixed all together, lay it in an earthen pan, and turn it every day for a fortnight; then waſh it very clean, tie it up with packthread, and boil it five hours; cut a red cabbage very fine acroſs and ſtew it in gravy, thicken it with butter rolled in flour, and ſeaſon it with pepper and ſalt; put the cabbage in the diſh, untie the beef and put on it, with peas pudding and greens in ſeparate diſhes, garniſhed with boiled carrot. It is very fine cold, cut in thin ſlices, and garniſhed with carrot and parſley.

## *Beef a la Royale.*

TAKE a piece of a ſurloin about twelve pounds, a ſmall rump, or a piece of briſket, bone it, and make holes with a knife about an inch from one another, fill one hole with fat bacon, another with chopped oyſters, another with parſley ſhred fine, till the whole is filled, ſeaſon it with nutmeg, mace, cloves, and all-ſpice beat fine, put it into a pot juſt big enough to hold it, and juſt cover it with red wine and water, with ſome bay leaves, cover it cloſe, and ſtew it gently till it is tender; then take up the beef, put it into a deep diſh, cover it up, and keep it hot; ſtrain the gravy through a ſieve, and ſkim off all the fat clean; put a piece of butter into a ſtew-pan, melt it, put in two ſpoonsful of flour, and ſtir it till it is ſmooth; then pour the gravy in, put in a ſpoonful of browning, a ſpoonful of ketchup, the ſame of vinegar, and ſtew it till it is thick and good; then put in an ox-palate boiled tender, one ounce of truffles and morels, give them a boil up, ſeaſon it pretty high with Cayan pepper, and pour the ſauce over the meat, with ſome fried force-meat balls round, and garniſh with lemon and beet-root.

It eats very fine cold, cut into thin ſlices, and garniſhed with parſley.

*Beef*

## *Beef Tremgblongue.*

TAKE about eight or ten pounds of the fat end of a briſket of beef, tie it up tight with packthread, put it into a large pot of water, and boil it ſix hours very gently; ſeaſon the water with a handful of all-ſpice, ſome ſalt, ſome onions, leeks, carrots, and turneps; take two carrots, pare them, cut them about half an inch long, and with an apple-corer cut them out, pare half a dozen middle-ſized turneps, and with a ſcoop cut them out round as big as a nutmeg, peel two dozen ſmall button onions, and cut the white part of four heads of celery about half an inch long, waſh them all clean, and boil them, but not too much; put them into a quart of good brown cullis, and give them a boil up a few minutes; take the beef up, and take out all the bones you can, put it into a diſh, and pour the ſauce over it; garniſh with carrots cut in ſhapes and a few ſprigs of greens; or the following ſauce will do: chop a handful of parſley, an onion, ſix pickled cucumbers, one walnut, and a gill of capers, put them into a pint of brown cullis, boil them up for ten minutes, and put them over the meat, with the ſame garniſh.

Be ſure to ſave the liquor the beef was boiled in, as that will help to make your ſoups good the next day.

## *Beef Olives.*

CUT three ſteaks off a rump of beef as ſquare as you can, about ten inches long and half an inch thick, rub the yolk of an egg over them, cut three thin ſlices of fat bacon as wide as the beef, and about three parts as long, put it on the ſteaks, rub it over with the yolks of eggs, and put ſome good veal force-meat about a quarter of an inch thick on the bacon, rub it over with the yolks of eggs, roll it up tight, and tie it with packthread, then rub it over with egg, and ſprinkle crumbs of bread on it; have a large pan of beef dripping boiling hot, put them in and fry them of a fine brown,

put

put them on a ſieve to drain the fat off, then put them into a ſtew-pan, with a quart of brown cullis and half a pint of freſh muſhrooms, cover them cloſe, and ſtew them gently for one hour, ſkim the fat off, and put in ſome truffles and morels boiled and waſhed well, an ox-palate boiled tender and cut in pieces, give them a toſs up, then take out the olives, untie them, lay them in a diſh, pour the ſauce over, with ſome fried force-meat balls round them, and garniſh with lemon and beet-root.

## *Herrico of Beef Tails.*

TAKE three beef tails, cut them into pieces about four inches long, put them into a ſtew-pan, with a pound of fat bacon cut ſmall, a pound of beef-ſuet cut in pieces, a handful of all-ſpice, ſix bay leaves, and a quart of water, cover them cloſe, and ſtew them for three hours: in the mean time pare a carrot and cut it into dice, pare two turneps and cut into dice, peel two dozen button onions, and cut the white part of four heads of celery half an inch long, waſh them clean, boil them till they are tender, ſtrain them off, put them in a quart of brown cullis, and boil them up for five minutes; take out the tails and put them on a ſieve to drain a moment or two, put them in a diſh, pour the ſauce over them, and garniſh with lemon and beet-root.

## *Beef Collops.*

TAKE two pounds of any tender piece of beef with ſome fat, cut it into thin collops about as broad as a crown piece, pepper, ſalt, and flour them, chop an onion or four ſhallots fine, put two ounces of butter into a ſtew-pan, melt it, put in the collops and onions, or ſhallots, and fry them quick for five minutes; then put in a pint of good gravy, a little butter mixed with flour, a ſpoonful of walnut ketchup, cut four pickled cucumbers into thin ſlices, a walnut the ſame, and a few capers, with a tea ſpoonful of elder vinegar, a little

pepper and ſalt, juſt give them a boil up, and put them into a hot diſh; garniſh with pickled cucumbers.

## *A Fillet of Beef.*

CUT the fillet out of the inſide of the ſurloin quite to the bone, ſeaſon it with pepper, ſalt, and ſome grated nutmeg, roll it up tight, tie it with packthread, rub it over with ſome yolks of eggs, and ſprinkle it over with bread-crumbs, put it on a ſpit and roaſt it of a fine brown; put ſome ſtewed celery or ſtewed cucumbers in the diſh, take up the fillet, untie it, and put it over the ſtewed celery or cucumbers; garniſh with horſe-radiſh.

## *Neats Tongue forced.*

BOIL a neat's tongue till it is tender, let it ſtand till it is cold, then ſlit it down the thick part, and cut the meat out of the inſide, chop it ſmall, with half a pound of beef-ſuet, and as much crumbs of bread, beat them well in a marble mortar, chop a little parſley, ſweet herbs, and lemon-peel fine, and put in, ſeaſon it with beaten mace, pepper and ſalt, mix it up with the yolks of two eggs, rub the inſide of the tongue with the yolks of eggs, put in the force-meat, cloſe it together, and tie it with packthread, ſpit it, and ſtick it on both ſides with cloves to your fancy, roaſt it one hour and baſte it with butter; then put it into a hot diſh, with good gravy under it, and garniſh with lemon and beet-root, with gallintine ſauce in a boat.

## *Cow's Udder forced.*

TAKE a young cow's udder, ſalt it for three or four days, then boil it till it is tender; let it ſtand till it is cold, and with a long ſharp knife cut it at the thick end almoſt through to the thin end, that is, to ſplit it, but not at the top, but from ſide to ſide; cut the inſide out, chop it ſmall, and mix it with ſome veal force-meat; rub the inſide with the yolks of eggs, put in the force-meat, cloſe it together, ſtick the top over with cloves to your fancy, rub it over with the

yolk

yolk of an egg, and ſprinkle bread-crumbs over it, then put it on an iron plate and bake it one hour and a half; then put it into a hot diſh, with good gravy under it, and garniſh with lemon and beet-root.

The tongue and udder put into a diſh together make a grand diſh, with gallentine ſauce in a boat.

## *Beef Steaks rolled.*

TAKE three beef ſteaks cut half an inch thick, about ten inches long, and as ſquare as you can, flat them with a cleaver, and make a force-meat thus: take a pound of lean veal, the fleſh of a large fowl, half a pound of lean ham, a pound of kidney-ſuet of a loin of veal or beef marrow, chop them fine all together, and pound them well in a mortar; boil an ounce of truffles and morels very tender, chop them fine, with ſome parſley and ſweet herbs, and put in, ſeaſon it with beaten nutmeg, pepper and ſalt, and mix it up with the yolks of four eggs; rub the ſteaks with the yolks of eggs, put the force meat on them, roll them up tight, tie them with packthread, and flour them; put half a pound of butter into a ſtew-pan, and fry them of a fine brown all round; pour out the butter, and put in a pint of gravy, half a pint of red wine, four ſhallots chopped fine, half a pint of freſh muſhrooms, ſome pepper and ſalt, a little butter mixed with flour, cover them cloſe, and ſtew them one hour; then ſkim the fat off, put in a tea-ſpoonful of elder vinegar, untie the rolls, lay them in a diſh, pour the ſauce over, and put fried force-meat balls round them; garniſh with lemon and beet-root.

## *Loin of Veal in Epigram.*

TAKE a fine loin of veal, but do not chop the chine bones, ſpit it, paper it all round, and roaſt it according to the ſize; when it is done take the paper off, and make it of a fine brown; then take it up, carefully raiſe the ſkin off the back, and cut out the lean, leaving both ends whole to hold the mince, and put it to the fire to keep hot; cut the lean, with the

kidney

kidney and ſome of the kidney-fat, into a fine mince, put it into a ſtew-pan, with a pint of veal gravy and the gravy that run from the veal, a little lemon-peel ſhred fine, ſome pepper and ſalt, a little grated nutmeg, a ſpoonful of ketchup, a gill of cream, and ſome butter mixed with flour, enough to thicken it; toſs it till it is hot, then put it into the loin, draw the ſkin over, and if it does not quite cover it dredge it with flour, and brown it with a hot iron; then carefully put it into a hot diſh, with gravy and butter under, and ſome toaſted bread cut three cornerways round it; garniſh with lemon and barberries.

## *Leg of Veal and Bacon in Diſguiſe.*

CUT off the ſhank-end of a ſmall leg of veal, lard the upper ſide with bacon, and boil it with about two pounds of fine bacon; when it is done enough take it up, lay it in the diſh, cut the bacon in ſlices and lay round it; ſprinkle the bacon with ſome dried ſage rubbed fine and pepper; have a large quantity of fried parſley and put over it, with Yorkſhire green ſauce in boats made thus: take two or three handsful of ſorrel waſhed clean, pound it well in a mortar, ſqueeze out the juice, and ſweeten it with fine powdered ſugar.

## *Bombarded Veal.*

TAKE a nice ſmall fillet of a cow calf, cut out the bone, and ſome meat out of the middle, and make the following force-meat: take half a pound of lean veal, the veal you cut out, half a pound of beef-ſuet, half a pound of fat bacon, and the crumb of a penny loaf ſoaked in cream, beat it well in a marble mortar, ſeaſon it with beaten mace, nutmeg, pepper and ſalt, chop a little parſley, ſweet herbs, and lemon-peel, and put in, mix it up with the yolks of four eggs, then fill the hole in the middle with this force-meat, and with a ſharp knife make holes through the fillet, fill one hole with force-meat, another with ſtewed ſpinach chopped fine, and another with the yolks of eggs the ſame as for egg balls; truſs it as tight as you can to keep in the ſtuffing,

ſtuffing, put it into a deep ſtew-pan, with a quart of gravy, half a pint of white wine, a bundle of ſweet herbs, and half a pint of freſh muſhrooms, cover it cloſe, and ſtew it for three hours; then take up the veal, ſkim the gravy, and take out the ſweet herbs; put in a piece of butter mixed with flour, a ſweetbread cut into pieces, ſome truffles and morels, and two artichoke bottoms cut in four, boil it up till it is thick and ſmooth, and ſqueeze in the juice of a lemon; have a roll of force-meat boiled, cut it into thin ſlices, put the veal in the diſh, pour the ſauce over, lay the ſlices of force-meat round it, and garniſh with lemon and beet-root. This is a beautiful diſh, for when it is cut acroſs it looks of different colours.

## *Fillet of Veal with Collops.*

TAKE a ſmall fillet of a cow calf, cut about half of it into thin collops about as big as a crown piece, cut a ſlice off the top of the udder, and cut it the ſame, ſtuff the remainder of the fillet and roaſt it; make the collops the ſame as white collops, which you will find in this chapter, lay the collops in the diſh, and the roaſt in the middle; garniſh with lemon and beet-root.

## *Shoulder of Veal a la Piedmontoiſe.*

TAKE a ſhoulder of veal, cut off the knuckle, and with a ſharp knife carefully raiſe off the ſkin, that it may hang at one end, then lard the meat with bacon and ſmall ſlips of lean ham, ſeaſon it with pepper, ſalt, and beaten mace, parſley, ſweet herbs, and lemon-peel chopped fine, cover the ſkin over again, and ſkewer it on tight; put it into a ſtew-pan with two quarts of gravy, cover it cloſe, and ſtew it till it is tender; then take a handful of ſorrel, two cabbage lettuces ſhred ſmall, an onion, a little parſley, and a few muſhrooms chopped; take a little of the gravy the veal was ſtewed in, and boil them, thicken them with a little flour and butter, raiſe up the ſkin, and put the herbs, &c. over it; put over the ſkin again, rub it over with the yolk of an egg, and ſtrew bread crumbs

on

on it, ſend it to the oven and bake it of a fine brown; then put it into a hot diſh, with ſome of the gravy it was ſtewed in under it, and garniſh with lemon and beet-root.

The French method is to grate Parmazan cheeſe over it before they bake it, inſtead of egg and bread-crumbs.

## *Veal a la Bourgoiſe.*

CUT four ſlices off a fillet of veal an inch thick, and lard them with bacon; cut ſome thin raſhers of bacon, lay them at the bottom of a ſtew-pan, and put in the veal the larded ſide uppermoſt; lay ſome raſhers of bacon upon them, pour in a quart of veal broth, and ſtew them gently for one hour: have a pint of white cullis hot, take out the veal, lay it the larded ſide uppermoſt in the diſh, pour the cullis over it, and garniſh with lemon and beet-root.

## *Neck of Veal a la Royale.*

TAKE the beſt end of a neck of veal and bone it, take off the ſkin, and lard the top with bacon; put a few raſhers of bacon at the bottom of a ſtew-pan, put in the veal the larded ſide uppermoſt, with a quart of good gravy, and a bundle of ſweet herbs, cover it cloſe and ſtew it gently for two hours; then take out the veal, keep it hot, ſtrain the gravy through a ſieve, and ſkim the fat off; put about two ounces of butter into a ſtew-pan, melt it, put in a ſpoonful of flour, ſtir it till it is ſmooth, then pour in the gravy, and boil it up till it is thick; ſeaſon it with Cayan pepper and ſalt, ſqueeze in the juice of half a lemon, then put in the veal the larded ſide downwards, and give it a boil; put the veal in the diſh, pour the ſauce over it, and garniſh with fried ſippets cut in any ſhape you pleaſe.

## *Neck of Veal a la Braize.*

TAKE the beſt end of a neck of veal, chop off the chine bone, raiſe up the fleſh of the rib-ends about two inches, chop off the rib-bones, take off the ſkin, and lard

lard it with bacon; cut ſome raſhers of bacon and lay them at the bottom of a ſtew-pan, two or three thin ſlices of veal, put the neck on it the larded ſide uppermoſt, with a quart of brown gravy, a bundle of ſweet herbs, ſome cloves, mace, and all-ſpice, half a pint of white wine, half a pint of freſh muſhrooms, lay ſome thin ſlices of veal over the neck, and ſome raſhers of bacon on the veal; cover it cloſe, put it over a ſtove, put hot charcoal at the top, and braize it for two hours and a half; then take up the veal, ſtrain off the gravy through a ſieve, and ſkim off all the fat clean; put a little butter into a ſtew-pan, melt it, put in a large ſpoonful of flour, and ſtir it till it is ſmooth; then pour in the gravy, put in a ſpoonful of ketchup, and if it is not of a fine brown, put in ſome browning to make it ſo, and ſeaſon it with Cayan pepper and ſalt; pick the freſh muſhrooms from the meat, put in ſome truffles and morels waſhed clean, ſome boiled force-meat balls, artichoke bottoms, ox-palates, or ſweet-breads, as you fancy or can have them, put in the neck of veal the larded ſide downwards, give it a gentle ſtew for five minutes, and ſqueeze in the juice of half a lemon; then put the veal in the diſh the larded ſide uppermoſt, put the ſauce and ingredients round it, and garniſh with lemon and beet-root.

## *Neck of Veal a la Glaize.*

PREPARE the beſt end of a neck of veal the ſame as for a la braize; put ſome raſhers of bacon at the bottom of a ſtew-pan, ſome thin ſlices of veal over the bacon, lay the neck on them the larded ſide uppermoſt, put in a quart of veal broth, a bundle of ſweet herbs, and a little cloves and mace; lay ſome thin ſlices of veal over it, and raſhers of bacon over the veal, cover it cloſe, and ſtew it for two hours: in the mean time take a pint of ſtrong veal broth, put in a ſpoonful of browning, half an ounce of iſinglaſs, and boil it till the iſinglaſs is diſſolved; then ſtrain it through a ſieve, put it into a ſtew-pan wide enough to hold the veal, boil it till it is of a fine glaze, and then put in the neck

of veal the larded ſide downwards, to take up the glaze; put ſome ſorrel ſauce in a diſh, put in the neck of veal the larded ſide uppermoſt, and garniſh with fried ſippets.

## *Fricandeux of Veal.*

CUT a ſlice acroſs a fillet of veal about two inches thick, and lard it with bacon; put three or four raſhers of bacon at the bottom of a ſtew-pan, put in the veal the larded ſide uppermoſt, with a pint of gravy, a bundle of ſweet herbs, and a little cloves and mace; lay ſome raſhers of bacon over the fricandeux, cover it cloſe, and ſtew it gently for one hour; then take out the fricandeux, ſtrain the gravy through a ſieve, ſkim off the fat, put it into a ſtew-pan, and boil it till it is of a ſtrong glaze; then put in the veal the larded ſide dowwards, and give it a boil up juſt to take the glaze; put ſome ſorrel ſauce in a diſh, lay the veal on the larded ſide uppermoſt, and garniſh with fried ſippets.

## *Veal Olives.*

CUT ſix ſlices off a fillet of veal, as thin, long, and ſquare as you can, flat them with a cleaver, and rub them over with the yolk of an egg; cut ſome fat bacon as thin as you can, nearly the length and width of the veal, put it on the veal, and rub it over with egg; put ſome good veal force-meat thin over the bacon, and rub it with egg; then roll it up tight, tie it with two bits of packthread, rub it over with the yolks of eggs, and ſprinkle bread-crumbs over it; have a pan of fat boiling hot, put in the olives, and fry them all round of a fine light brown; then put them on a ſieve to drain the fat from them, put them into a ſtew-pan, with a pint of brown gravy, half a pint of freſh muſhrooms, a glaſs of white wine, a little butter mixed with flour, and ſome pepper and ſalt, cover them cloſe and ſtew them for half an hour; ſkim them well, put in ſome truffles and morels boiled and waſhed well, a ſweetbread cut into pieces and boiled tender, ſome force-meat balls boiled, the juice of half a lemon, and give them a boil up;

take

take out the olives, cut the ſtrings off, put them in a diſh, pour the ſauce over them, and garniſh with lemon and beet-root.

### *Veal Olives another Way.*

CUT ſome ſlices of veal very thin, about four inches long and one inch and a half wide, beat them with a cleaver, and rub ſome yolk of an egg over them; then lay ſome veal force-meat very thin over them, rub it over with the yolk of an egg, roll them up tight, tie them with packthread, flour and fry them in a pan of hot fat of a fine brown; take them out, lay them on a ſieve to drain and keep hot before the fire; in the mean time make a pint of brown cullis and put in, ſome force-meat balls boiled, ſome truffles and morels, a ſweetbread boiled and cut into pieces, ſome pickled muſhrooms, and boil them up a few minutes; untie the olives, put them into a hot diſh, pour the ſauce over them, and garniſh with lemon and beet-root.

### *Veal Olives the French Way.*

TAKE two pounds of lean veal, a pound of beef marrow, two anchovies waſhed and boned, the yolks of two hard eggs, a few muſhrooms, and a dozen oyſters bearded, all chopped very fine together, a little thyme, marjorum, parſley, ſpinach, lemon-peel ſhred fine, ſeaſoned with beaten mace, nutmeg, pepper and ſalt, and mix the ingredients together with the yolks of two eggs; take a veal caul and lay a layer of fat bacon on it cut very thin, then a layer of the force-meat, roll it up in the veal caul, and either roaſt or bake it an hour; when it is enough cut it into ſlices, lay it in a hot diſh, with good gravy or a little white cullis under it, and garniſh with lemon and beet-root.

### *Veal Blanquets.*

ROAST a piece of fillet of veal, but not too much, cut off the ſkin and nervous parts, and cut it into very thin little bits; chop ſome onions very fine, put ſome butter into a ſtew-pan, and fry the onions a little

criſp, then duſt a little flour over them, ſhake the pan round, put in half a pint of white gravy or veal broth, a bundle of ſweet herbs, a little beaten mace, pepper, and ſalt, and boil it up, and then put in the veal; beat up the yolks of two eggs with a gill of cream, grate in a little nutmeg, a little parſley chopped fine, a little lemon peel grated, put it in, and ſtir it one way till it is thick; take out the ſweet herbs, ſqueeze in a little lemon juice, and put it into a hot diſh; garniſh with lemon.

## *Veal Rolls.*

CUT twelve thin ſlices of veal, about four inches long and one inch and a half wide, put ſome yolk of egg over them, and ſome good veal force-meat very thin, roll them up tight, tie them acroſs with a ſtring, put them on a bird-ſpit, tie them on another, rub the yolk of an egg over, ſprinkle bread-crumbs on, roaſt them half an hour, and then lay them in a diſh; make half a pint of brown cullis and put in a few pickled muſhrooms, ſome truffles and morels, the yolks of four hard eggs, give them a boil, and pour over the veal rolls; garniſh with lemon.

## *Pilloc of Veal.*

TAKE the beſt end of a neck of veal, half roaſt it, cut it into ſix chops, ſeaſon it with pepper, ſalt, and grated nutmeg; take a pound of rice, put to it a quart of broth, ſome beaten mace and ſalt, and half a pound of butter, ſtew it gently over a ſlow fire till it is thick, but take care it does not burn, and beat up the yolks of ſix eggs and ſtir in it; then take a deep diſh and butter it, and when the rice is cold lay ſome at the bottom, the veal as cloſe as you can, and cover it all over with rice, waſh it over with the yolks of eggs, and bake it an hour and a half; when done open the top, pour in a pint of good veal gravy, and ſend it to table hot.

## *Pilloc the Indian Way.*

TAKE two pounds of rice, pick and waſh it very clean, put it into a cullender to drain very dry, put a

pound of butter and half a pint of water into a ſtew-pan, put in the rice, ſeaſon it with cloves and mace beaten, ſome grated nutmeg, pepper, and ſalt, cover it cloſe to keep in the ſteam, ſtew it gently, and ſtir it often to keep it from burning, till it is tender; in the mean time boil two fowls and about two pounds of bacon, as in common, or rather more done; put the fowls into a diſh, cut the bacon in two, and lay it on each ſide of the fowls, put the rice over, and garniſh with hard eggs, and a dozen onions fried whole and brown. This is the true Indian way.

## *Pilloc another Way.*

TAKE a ſmall leg of veal and an old cock ſkinned, cut them in ſmall pieces, put them in a pot, with a quarter of an ounce of cloves and mace, a ſpoonful of whole pepper, a pound of lean bacon cut in bits, ſix onions, and three gallons of ſoft water; when the ſcum riſes ſkim it clean, and put in a ſpoonful of ſalt, ſtew it well for three or four hours, and then ſtrain it off into a wide earthen pan; the next day take off the fat and put it into a ſtew-pan, with two pounds of rice cleaned, picked, and waſhed, ſimmer it till the rice is tender and dry, and ſtir it often for fear it ſhould burn; roaſt two fowls, put them in the diſh, lay the rice all round them, heaped as high as the fowls, and garniſh with hard eggs.

## *Curric of Veal.*

CUT the beſt end of a neck of veal into thin chops, cut the bones off as ſhort as you can, pepper and ſalt them, and fry them brown in freſh butter; cut ſix onions into ſlices and fry them brown, then put the veal to them, with a quart of veal broth and a ſmall bottle of curric powder, (if you have no curric powder put a tea ſpoonful of Cayan pepper) a little beaten mace, and a table ſpoonful of yellow turmarick, cover it cloſe, and ſtew it gently for one hour; in the mean time boil a pound of rice in a gallon of water till it is tender, colour one third green with ſpinach juice, another third yellow with yellow turmarick, then put a row

of green, a row of white, and a row of yellow, till the diſh is full, then garniſh it with hard eggs; put the veal and ſauce in another diſh, and garniſh with lemon.

### *Porcupine of a Breaſt of Veal.*

TAKE a fine large breaſt of veal and bone it, lay it flat on a dreſſer, and rub it over with the yolks of two eggs, cut ſome fat bacon as thin as you can and put over it, a handful of parſley, a little lemon-peel ſhred fine, the yolks of ſix hard eggs chopped ſmall, and the crumb of a penny loaf ſoaked in cream, ſeaſoned with pepper, ſalt, grated nutmeg, and a little beaten mace, roll the breaſt cloſe and ſkewer it tight; then cut fat bacon, ſome boiled ham, and ſome pickled cucumbers in thin ſlips about two inches long; lard it in rows, firſt ham, then bacon, then cucumbers, till you have larded the veal all round; then put into a deep earthen pan with a pint of water, cover it cloſe, and put it in an oven for two hours; as ſoon as it is done take it out, put the veal in a diſh and keep it hot; ſtrain the liquor through a ſieve into a ſtew-pan, ſkim off the fat, put in a glaſs of white wine, a little lemon pickle and caper liquor, a ſpoonful of ketchup, a little pepper and ſalt, thicken it with butter mixed with flour, and boil it up; lay the veal in a hot diſh and pour the ſauce over it; have ready a roll of force-meat made thus: get half a pound of lean veal, half a pound of beef-ſuet cut ſmall, the crumb of a penny loaf beat in a marble mortar, put in a dozen oyſters chopped fine, ſeaſon it with nutmeg, Cayan pepper and ſalt, mix it up with the yolks of four eggs, lay it on a veal caul, roll it up like a collared eel, bind it in a cloth, and boil it one hour; when it is done cut it into four ſlices, lay one at each end, and one on each ſide; cut the ſweetbread into four ſlices, fry them brown with butter, and lay a ſlice between each ſlice of force-meat. You may put muſhrooms, truffles and morels in the ſauce if you think proper.

When game is out of ſeaſon this will ſerve as a grand bottom diſh.

*A Savory*

## *A Savory Diſh of Veal.*

CUT ſome thin ſlices off a fillet of veal, hack them with the back of a knife, rub them over with the yolks of eggs, lay ſome good veal force-meat over them, roll them up tight, tie them with packthread, rub them over with the yolks of eggs, and ſprinkle bread-crumbs over them; butter a diſh and put them in, bake them for half an hour in a quick oven; take a pint of brown cullis, put in a few pickled muſhrooms, a few truffles and morels boiled and waſhed well, and give them a boil up; fry about a dozen force-meat balls, put the veal in the diſh, the balls round it, and pour the cullis and muſhrooms over it; garniſh with lemon. Be ſure to cut the ſtrings off.

## *Breaſt of Veal collared.*

TAKE a fine breaſt of veal, and with a ſharp knife take out the bones and the ſkin of the flap-end, take care you do not cut the meat through, and rub it over with the yolk of an egg; mix a handful of bread-crumbs with half a nutmeg grated, a little beaten cloves, mace, pepper and ſalt, a handful of parſley, a few ſweet herbs, a little lemon-peel ſhred fine, and ſprinkle over the veal; roll it up tight, run a ſkewer through the middle and cut both ends even, tie it round with packthread to keep it tight, put the ſpit through the middle, wrap the caul round, and tie it on, roaſt it for two hours, take the caul off about a quarter of an hour before it is done, baſte it with butter, and make it of a fine brown; in the mean time take a pint of brown cullis, put it in a ſtew-pan, with half a pint of freſh, or a gill of pickled muſhrooms, a few truffles and morels, two artichoke bottoms cut in pieces, and ſtew it a quarter of an hour; take up the veal, ſet it upright in the diſh, and pour in the ſauce; have your ſweetbread cut in four and nicely broiled, with ſome fried force-meat balls, and put them round, garniſh the diſh with lemon and beet-root.

## *Fricandillas of Veal.*

TAKE two pounds of lean veal, half a pound of the kidney ſuet of veal chopped very ſmall, and the crumb of a twopenny French roll ſoaked in hot milk; ſqueeze the milk out, put it to the veal, ſeaſon it pretty high with pepper, ſalt, and grated nutmeg, make it into balls about as big as a tea-cup, rub it over with the yolks of eggs, put half a pound of butter into a ſtew-pan, and fry them of a light brown; then put them on a ſieve to drain a few minutes, put them into a ſtew-pan with a quart of veal broth, ſtew them gently for three quarters of an hour, thicken it with butter mixed with flour, ſeaſon it with a little pepper and ſalt, and ſqueeze in the juice of half a lemon; put them in a hot diſh, pour the ſauce over them, and garniſh with lemon and beet-root.

## *Tenderoons of Veal.*

TAKE the briſket part of a breaſt of veal, put it into a ſauce-pan, and cover it with water, put it on the fire, and when the ſcum riſes ſkim it clean, put in a bundle of ſweet herbs, an onion ſtuck with cloves, three or four blades of mace, a little ſalt, and boil it till it is tender; then take it up and cut it acroſs in thin ſlices; put about two ounces of butter into a ſtew-pan, melt it, and put in a ſpoonful of flour, ſtir it till it is ſmooth, but do not let it burn, ſtrain in about a pint of the broth, and ſtir it round; then put in the veal, with a few freſh muſhrooms firſt ſtewed, ſome aſparagus tops boiled tender, and ſome force-meat and egg balls; give it a toſs up, ſeaſon it with Cayan pepper and ſalt, mix the yolks of two eggs with half a pint of cream, grate in a little nutmeg, put it in, ſhake it one way till it is thick and ſmooth, and ſqueeze in the juice of half a lemon, put it into the diſh, and garniſh with lemon and beet-root.

## *Tenderoons another Way.*

PUT the briſket end of a breaſt of veal into a ſauce-

ſauce-pan, cover it with water, put in a bundle of ſweet herbs, ſome cloves and mace, and boil it till it is tender; then take it out and cut it acroſs very thin; have a pint and a half of white cullis in a ſtew-pan, put in the veal with ſome freſh muſhrooms ſtewed, ſome aſparagus tops boiled, ſome force-meat and egg balls, and make it hot; then put it into a diſh, and garniſh with lemon and beet-root.

## *Italian Collops.*

CUT about two dozen ſlices off a fillet of veal about two inches ſquare, and lard them with ſmall ſlips of bacon; put ſome butter into a ſtew-pan, make it hot, and fry them; the unlarded ſide of a fine brown firſt, then turn them, and fry them a little on the larded ſide; take them out, and put them before the fire to keep hot, pour out the fat, and put a pint of brown cullis into the pan, with ſome pickled muſhrooms, truffles and morels, a ſweet-bread boiled and cut into pieces, ſome ſmall force-meat balls boiled, and give them a boil up; put the collops into a diſh the larded ſide uppermoſt, put the ſauce and ingredients over them, and garniſh with lemon and beet-root.

## *Italian Collops White.*

CUT your collops, and lard them as before, and throw them into boiling water for a minute; put a little butter into a ſtew-pan, melt it, and put in a ſpoonful of flour, ſtir it till it is ſmooth, then pour in a pint of veal broth, ſeaſon it with nutmeg, beaten mace, pepper and ſalt, put in the collops, with a few muſhrooms and aſparagus tops boiled, and ſtew them for five or ſix minutes; mix the yolks of two eggs with half a pint of cream, put it in, ſhake the pan one way till they are thick and ſmooth, and ſqueeze in the juice of half a lemon; then put them in a diſh the larded ſide uppermoſt, pour the ſauce over them, and garniſh with lemon and beet-root.

## *Scotch Collops.*

CUT your collops very thin, about as broad as a crown piece, off a fillet of veal, and ſome fat with them, ſprinkle ſome ſalt on them, and flour them; put into a frying-pan a piece of butter, make it hot, put in the collops, fry them on both ſides of a fine brown, and then lay them in your diſh; have the following ragou ready: put four ounces of butter into a ſtew-pan, melt it, put in a large ſpoonful of flour, and ſtir it till it is ſmooth; then pour in a pint and a half of good gravy, ſtir it till it boils up, put in a gill of white wine, ſome freſh or pickled muſhrooms, truffles and morels waſhed clean, a ſweetbread blanched and cut in pieces, artichoke bottoms cut in pieces, ſome force-meat balls boiled, ſtew them for half an hour, and ſqueeze in the juice of half a lemon; then put it over the collops, and garniſh with ſmall raſhers of bacon toaſted and lemon. You may cut and fry the collops, put in a pint of brown cullis, a few pickled muſh-rooms, ſome truffles and morels, a ſweetbread, or ox-palates boiled tender, and force-meat balls boiled; give them a boil up for a minute, put them in a diſh, and garniſh with raſhers of bacon and lemon.

## *White Collops.*

CUT them the ſame as for Scotch collops, put them into a ſtew-pan, and pour ſome boiling water over them, ſtir them about, and ſtrain them off; put a little butter into a ſtew-pan, melt it, put a ſpoonful of flour in, and ſtir it till it is ſmooth; then pour in a pint of veal broth, ſeaſon it with a little beaten mace, pepper and ſalt, put in the collops, with a bundle of ſweet herbs, a ſweetbread boiled and cut in pieces, ſome freſh muſhrooms ſtewed firſt, or pickled ones waſhed in warm water, a few force-meat balls boiled, and ſtew them about five or ſix minutes; mix the yolks of two eggs with half a pint of cream, grate a little nutmeg in, put it into the pan, and keep ſhaking it one way till

till it is thick and ſmooth; take out the ſweet herbs, ſqueeze in the juice of half a lemon, put it into a hot diſh, and garniſh with lemon and beet-root.

## *Scotch Collops a la Françoiſe.*

CUT large collops off a leg of veal, lard them with thin ſlips of bacon, put them in a pan, pour half a pint of mild ale boiling over them, and let them lay till the blood is out; then take out the collops, ſprinkle them over with parſley, ſweet herbs, and lemon-peel ſhred fine, flour them, and fry them brown in freſh butter; take them out and put them into a diſh; put the ale into the ſtew-pan, with a little anchovy liquor, a glaſs of white wine, a little Cayan pepper, and boil it up; beat up the yolks of two eggs and ſtir in, with a little butter, ſhake all together till it is thick, pour it over the collops, and garniſh with raſhers of bacon toaſted and lemon.

## *Calf's Head Surpriſe.*

TAKE a calf's head with the ſkin on, ſcald it the ſame as for mock turtle, and with a ſharp knife raiſe up the ſkin, with as much meat from the bones as you can, ſo as it may appear like a whole head when ſtuffed; then make a force-meat thus; take a pound of lean veal, a pound of fat bacon ſcraped, a pound of beef-ſuet, the crumb of a two-penny loaf rubbed through a cullender, beat it all well in a mortar, with ſome ſweet herbs, parſley, and lemon-peel ſhred fine, ſome cloves, mace, and nutmeg beat fine, with Cayan pepper and ſalt, enough to ſeaſon it, beat up the yolks of four eggs, and mix all together; ſtuff the head with the force-meat and ſkewer it tight at both ends, then put it into a pot or deep pan, with two quarts of water, a pint of white wine, a blade or two of mace, a bundle of ſweet herbs, an anchovy, two ſpoonsful of walnut and muſhroom ketchup, the ſame of lemon pickle, ſome pepper and ſalt, lay a coarſe paſte over it to keep in the ſteam, and bake it two hours and a half in a ſharp oven; when you take it out, put the head in a deep

deep ſoup-diſh, ſkim off the fat from the gravy, ſtrain it through a ſieve into a ſtew-pan, thicken it with butter mixed with flour, and boil it up for a few minutes; mix the yolks of four eggs with half a pint of cream put in, ſtir it one way till it is thick and ſmooth, then pour it over the head, and garniſh with force-meat balls boiled, ſome truffles boiled, barberries and pickled muſhrooms.

## *Ham a la Braize.*

CUT off the knuckle and ſoak it as for boiling, half boil it and take off the ſkin; put ſome raſhers of fat bacon at the bottom of a long deep ſtew-pan, with ſlices of beef over it, ſeaſon it with beaten cloves and mace, ſweet herbs and parſley chopped fine; lay the ham in with the fat ſide uppermoſt, and cut in ſix onions, a parſnep, and two carrots ſliced, with ſome chives and parſley, lay them on both the ſides, but not at top, cover the ham with ſlices of lean beef, and fat bacon over the beef, then ſome roots ſliced over all, cover it cloſe, and ſtop it with paſte; put it over a gentle fire, and ſome fire at the top, and let it braize for eight hours; then carefully take it out, rub it over with the yolk of an egg, ſprinkle bread-crumbs over, and brown it with a hot ſalamander; when cold, put it on a clean napkin, and garniſh with parſley.

If it is to be eat hot, make the following ragou: take a pint and a half of good brown cullis, ſtrain the gravy that comes from the ham into the ſtew-pan, ſkim off the fat and put it in; cut a veal ſweetbread into pieces, ſome cocks-combs, truffles and morels, pickled or freſh muſhrooms, and the yolks of ſix hard eggs, boil it up for ten minutes, put it in the diſh, and put the ham on the top; garniſh with lemon and barberries.

## *Shoulder of Mutton in Epigram.*

TAKE a ſhoulder of mutton and roaſt it nearly enough, then carefully take off the ſkin as thick as a crown piece and the ſhank-bone at the end, cut the meat off the blade bone, pepper, ſalt, and broil it;

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ſeaſon the ſkin and ſhank-bone with pepper and ſalt, ſome ſweet herbs and parſley ſhred fine, ſprinkle ſome bread-crumbs on it, and broil it of a fine brown; in the mean time cut up the meat, and haſh it in the ſame manner as directed in the receipt for haſhed mutton, only put the gravy in that run from it; put the blade bone in the diſh, the haſh cloſe round it, then put the ſkin over all, and garniſh with green pickles.

## *Shoulder of Mutton Surpriſe.*

CUT the ſhank off a ſhoulder of mutton and half boil it, then put it into a ſtew-pan, with two quarts of good gravy, half a pound of rice, a tea-ſpoonful of muſhroom powder, if you have it, a little beaten mace, ſome pepper and ſalt, and ſtew it one hour, or till the rice is done; then take up the mutton and keep it hot, put to the rice a piece of butter mixed with flour, and ſhake it about; put in half a pint of good cream, ſhake it well for five or ſix minutes, lay the mutton in the diſh, and put the ſauce and rice over it; garniſh with green pickles or barberries, and ſend it to table hot.

## *Leg of Mutton a la Royale.*

TAKE a leg of mutton, cut off all the fat, ſkin, and ſhank-bone, lard it with bacon all over, and ſeaſon it with pepper and ſalt; take a round piece of beef, or fillet of veal, of about four pounds, and lard it; have a pan of hog's lard boiling hot, flour your meat, and give it a nice brown colour in the lard; then take the meat out, and lay it on a ſieve to drain a few minutes, put it into a deep ſtew-pan, with a bundle of ſweet herbs, ſome parſley, an onion ſtuck with cloves, two or three blades of mace, a little whole pepper, and three quarts of gravy, cover it cloſe, and let it ſtew gently for two hours; in the mean time make a pint and a half of brown cullis, put in ſome muſhrooms, truffles and morels, a ſweetbread cut in pieces, ſome aſparagus tops boiled, two ſpoonsful of ketchup, a gill of red wine, and ſtew it for ten minutes; then lay the

mutton

mutton in the middle of a diſh, cut the beef or veal into ſlices, make a rim round the mutton with the ſlices, pour the ragou over, and garniſh with lemon and beet-root.

### *Leg of Mutton a la Hoût Goût.*

IN cold weather hang a leg of mutton in an airy place for a fortnight, cut off the ſhank, ſtuff it all over with cloves of garlick, roaſt it, baſte it with red wine, and ſprinkle pepper and ſalt on it; while it is roaſting boil a gill of gravy, as much red wine, with ſix ſhallots chopped fine together, put it in the diſh, and put the leg on it; garniſh with horſe-radiſh.

### *Shoulder of Mutton with a Ragou of Turneps.*

TAKE a ſhoulder of mutton, cut off the ſhank, and take out the blade-bone as neat as poſſible, and in the place put a ragou made as follows: take one or two ſweatbreads cut in pieces, a dozen cockcombs, half an ounce of truffles and morels, ſome freſh muſhrooms, a little beaten mace, pepper and ſalt, ſtew all theſe in a little good gravy, and thicken it with butter mixed with flour, or the yolks of two eggs, which you pleaſe, and let it be cold before you put it in; then fill up the place where you took the bone from, juſt in the form it was before, and ſew it up tight; take a large deep ſtew-pan, lay at the bottom thin ſlices of bacon, then ſlices of veal, a bundle of parſley and ſweet herbs, ſome whole pepper, two or three blades of mace, ſix cloves, a large onion, and juſt cover the meat with gravy, cover it cloſe and ſtew it gently for two hours; pare eight or ten turneps, and cut them into what different ſhapes you pleaſe, boil them in water ſufficient to cover them, ſtrain them off in a ſieve, and put them over the water to keep hot; then take up the mutton, drain it from the fat, and keep it hot and covered; ſtrain the gravy it was ſtewed in and ſkim off all the fat clean, put it into a ſtew-pan, ſeaſon it with pepper and ſalt, put in a glaſs of white wine, two ſpoonsful of ketchup, thicken it with butter mixed with flour, and

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boil it up till it is thick and ſmooth; then put in the turneps, give them a toſs or two, pour the ſauce over the meat, and garniſh with barberries.

## *To ſtuff a Leg or Shoulder of Mutton.*

TAKE ſome bread-crumbs, half a pound of beef-ſuet, the yolks of four hard eggs, three anchovies boned, and twelve oyſters, all chopped ſmall, a little parſley and ſweet herbs ſhred fine, ſeaſon it with nutmeg, pepper and ſalt, work it all up with the yolks of two raw eggs like a paſte, cut a hole in the thick part of the mutton, or where you pleaſe, put in the ſtuffing and roaſt it; for ſauce, take a gill of the oyſter liquor, as much claret, a little anchovy liquor, a little nutmeg, an onion, and a dozen oyſters; ſtew theſe together for ten minutes, take out the onion, pour the ſauce under the mutton, and garniſh with horſe-radiſh.

## *Oxford John.*

KEEP a leg of mutton till it is ſtale, cut it into as thin collops as you can, but firſt cut off the fat and ſinews, ſeaſon them with pepper and ſalt, a little beaten mace, and ſtrew among them a little thyme, and three or four ſhallots ſhred fine; put about a quarter of a pound of butter into a ſtew-pan and make it hot, put in your collops, keep them ſtirring with a wooden ſpoon till they are three parts done, and then add a pint of gravy, a little juice of lemon, thicken it with butter mixed with flour, let them ſimmer four or five minutes, and they will be enough; but take care you do not let them boil, nor have them ready before you want them, as they will get hard; fry ſome bread ſippets and put round and over them, and ſend them up hot.

## *Mutton the Turkiſh Way.*

TAKE a leg or neck of mutton and cut it into thin ſlices, then waſh it in vinegar, put it into a pot that has a cloſe cover to it, put in to a leg three quarts of water, a quarter of a pound of rice, a little whole pep-

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per, and three or four onions; to a neck, two quarts of water, three ounces of rice, a little whole pepper, and onions; cover it close, stew it gently, and allow a quarter of an hour for every pound of meat; skim it frequently, and when done take out the onions, season it with salt to your palate, put in a quarter of a pound of butter, stir it well round, and take care the rice does not burn to the bottom; put the meat in the dish, and pour the rice and gravy over it. You may put in a little mace and a bundle of sweet herbs if you think proper.

## *A Basque of Mutton.*

GET a caul of veal and lay it in a copper dish about the size of a small punch bowl, take a leg of mutton that has been kept a week, cut off the lean, and chop it very small, with half its weight in beef marrow, the crumb of a penny loaf, the yolks of four eggs, two anchovies boned and washed, half a pint of red wine, the rind of half a lemon grated, and a little pepper and salt; mix it up like sausage meat, lay it in your caul in the inside of the dish, close up the caul, and bake it for one hour and a half in a quick oven; when it comes out turn your dish upside down, and turn the whole out into another dish, pour some good gravy over it, garnish with pickles, and send venison sauce in a boat.

## *To collar a Breast of Mutton.*

TAKE a large breast of mutton, and with a sharp knife take off the skin, cut all the bones out, and grate some nutmeg over the inside; chop some parsley, sweet herbs, and a little lemon-peel very fine, some crumbs of bread mixed together, with a little beaten mace, pepper and salt, rub the inside with the yolk of an egg, sprinkle the herbs and bread-crumbs over, and roll it up tight; run a skewer through to hold it together, tie it round with packthread, cut the ends even to make it stand upright in the dish, spit it, and put it down to roast; put half a pint of red wine in the pan, and baste

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it till the wine is ſoaked up, then baſte it with butter to make it of a fine froth; (one hour at a good fire will do it) when it is done take it up, untie it, take out the ſkewer, ſet it upright in a diſh, with a little good gravy in the diſh; garniſh with green pickles, and ſend veniſon ſauces in boats.

If you do not approve of red wine, you may put a quart of milk, and a quarter of a pound of butter in the pan, and baſte it with.

## *Mutton Kebobbed.*

TAKE a loin of mutton, cut out all the inſide fat and the ſkin off the back, cut it in five or ſix pieces, and rub them all over with the yolk of an egg; have ſome bread-crumbs, ſweet herbs, parſley, and lemon-peel ſhred fine, a little beaten mace, pepper and ſalt, mixed together, ſprinkle the mutton all over, put it on a ſmall ſpit, baſte it with butter, and ſprinkle it with the crumbs and herbs ſeveral times while it is roaſting; make it of a fine brown, then put it in a hot diſh, with ſome good gravy under it; garniſh with horſe-radiſh, and poveroy ſauce in a boat.

## *Neck of Mutton called the Haſty Diſh.*

TAKE a large ſilver or pewter diſh, made like a deep ſoup-diſh, with an edge about an inch deep in the inſide, on which the lid fixes (with a handle at top) ſo faſt that you may lift it up by that handle without letting it fall; this diſh is called a necromancer. Take a neck of mutton about ſix pounds, take off the ſkin, cut it into chops, but not too thick, cut a French roll and a large onion into thin ſlices, pare and ſlice three or four turneps, lay a row of mutton in the diſh, on that a row of roll, then turneps, then onion, a little ſalt, then the meat, and ſo on till all is in, put in a bundle of ſweet herbs and a blade or two of mace; have a tea-kettle of boiling water, fill the diſh, cover it cloſe, and hang the diſh on the back of two chairs by the rim; have ready three ſheets of brown paper, tear each ſheet into five pieces, draw them through

your hand, light one piece and hold it under the bottom of your diſh, moving the paper about as faſt as it burns; proceed thus till all the paper is burnt, and your meat will be enough, (fifteen minutes juſt does it) and ſend it to table hot in the diſh.

This diſh was firſt contrived by the late Mr. Rich, and is now much admired by the nobility and gentry.

## *Mutton a la Blaize.*

CUT ſix or eight chops very thin and cut off the ſkin; get a double block-tin or ſilver pan, made with a cover to fix on cloſe, lay your chops in, chop ſome parſley, lemon-peel, and a few ſweet herbs fine, and ſprinkle over them, with half a dozen ſhallots or onions chopped very fine, ſeaſoned pretty high with Cayan pepper and ſalt, put in a little gravy, put the cover on cloſe, and ſtew them very gently for ten or twelve minutes over a clear fire; (or you may ſtew them with paper, as directed in the above receipt) ſend them to table hot with the cover on.

## *Mutton Chops in Diſguiſe.*

CUT as many chops as you want, but not too thick, rub them with pepper, ſalt, grated nutmeg, and chopped parſley; roll each chop in half a ſheet of white paper well buttered in the inſide, and rolled at each end cloſe; have a pan of hogs lard or beef dripping boiling hot, put in the chops, fry them quick and of a fine brown; then take them out, and lay them on a ſieve to drain the fat from them before the fire; fry a handful of parſley criſp, lay the chops in a hot diſh, put the parſley over and round them, with poveroy ſauce in a boat. You muſt be careful you do not break the paper, as that will ſpoil them.

## *Herrico of Mutton.*

TAKE the beſt end of a neck or loin of mutton, cut off the ſkin, and cut it into thick chops, pepper, ſalt, and flour them; fry them on both ſides of a light brown

brown in a little butter, put them on a ſieve to drain, then put them into a ſtew-pan, with a bundle of ſweet herbs, half a pint of white wine, and as much gravy as will cover them, cover them cloſe and ſtew them gently for one hour; then take out the chops, ſtrain the gravy through a ſieve, and ſkim off the fat; put ſome butter into a ſtew-pan, melt it, put in a ſpoonful of flour, and ſtir it till it is ſmooth, then pour the gravy in, and keep it ſtirring all the time; in the mean time pare two carrots and ſix turneps, cut them into dice, or what ſhape you fancy, peel two dozen button onions, and cut the white part of two heads of celery about half an inch long, waſh them all well, and boil them till they are tender; then ſtrain them in a ſieve, and put them into the gravy, put in the chops, ſeaſon it with pepper and ſalt, and give them a ſtew for fifteen minutes; take out the chops with a fork, lay them in the diſh, put the roots and ſauce over them, and garniſh with beet-root.

## *Mutton the French Way.*

TAKE the two chumps off the loins together, cut off the rump with a ſharp knife, begin at the broad end and carefully raiſe up the ſkin to the rump-end, but mind you do not cut the ſkin through; then take a little lean ham or bacon, chop it very fine, a few truffles, parſley, ſweet herbs, and a little lemon-peel ſhred fine, a little cloves, mace, and half a nutmeg, beat fine a little pepper and ſalt, mix all theſe together and ſtrew over the meat where you took the ſkin from; then lay on the ſkin again, faſten it tight with ſkewers, and put a ſheet of white paper well buttered over it, put it on a ſpit and roaſt it two hours; then take off the paper, baſte the meat with a little butter, ſtrew it all over with bread-crumbs, and when it is of a fine brown take it up and put it into a hot diſh; for ſauce, chop ſix ſhallots fine, put them into a ſauce-pan, with a ſpoonful of vinegar and two ſpoonsful of white wine, boil it a minute or two, put it into the diſh, and garniſh with horſe-radiſh.

### *Another French Way, called St. Menehout.*

TAKE the chumps off the loins together, cut off the rump, and take off the ſkin, lard it in rows with ſmall ſlips of fat bacon, ſeaſon it with beaten cloves, mace, nutmeg, pepper and ſalt, ſome ſweet herbs, parſley, and young onions chopped fine; take a large ſtew-pan big enough to hold it, lay layers of bacon at the bottom, and thin ſlices of lean beef over the bacon, lay in the mutton the larded ſide uppermoſt; put in a pint of white wine, a pint of gravy, two or three bay leaves, a few ſhallots, and lay layers of bacon and beef over it, cover it cloſe, put fire over and under it, and ſtew it for two hours; when it is done take it out, rub it over with the yolk of an egg, and ſtrew bread-crumbs over it, put it in an oven or before the fire to brown; ſtrain the gravy it was ſtewed in through a ſieve, ſkim off the fat, put it into a ſauce-pan, and boil it up; put it into the diſh, put on the mutton, and ſend it up hot.

### *Loin of Mutton forced.*

TAKE the bones out of a loin of mutton, and make a ſtuffing with the crumb of a penny loaf, half a pound of beef-ſuet chopped fine, ſweet herbs, parſley and lemon-peel ſhred fine, ſome grated nutmeg, pepper and ſalt, mix it up with the yolks of two eggs, and put it in where the bones came from, ſew it up, raiſe up the ſkin, ſkewer it on, ſpit and roaſt it; when it is nearly done, take off the ſkin, give it a fine brown, diſh it up, with good gravy under it, and garniſh with horſe-radiſh.

### *Breaſt of Mutton grilled.*

HALF boil a breaſt of mutton, ſcore it, ſeaſon it with pepper and ſalt, rub it over with the yolk of an egg, and ſprinkle it with bread-crumbs, ſweet herbs chopped and mixed, put it over a clear fire and broil it gently of a fine brown, or put it in a Dutch oven before

before the fire; chop a little parſley, onion, four pickled cucumbers, and half a gill of capers, boil them five minutes in half a pint of gravy thickened with butter mixed with flour, lay the mutton in the diſh, and pour the ſauce over it.

## *Mutton Rumps a la Braize.*

TAKE ſix mutton rumps and boil them fifteen minutes in water, take them out, cut them in two, and put them into a ſtew-pan, with half a pint of gravy, a gill of white wine, an onion ſtuck with cloves, a bundle of ſweet herbs, a little Cayan pepper, and ſalt, cover them cloſe, and ſtew them till they are tender; take them, the ſweet herbs, and onion out, ſkim off the fat, and boil the gravy till it is clear; then put in the rumps, with a ſpoonful of browning, ſqueeze in the juice of half a lemon, give them a boil up, and garniſh with beet-root.

For variety, you may leave the rumps whole; ſkin ſix kidnies, and lard them on one ſide, dreſs them in the ſame manner as the rumps, but do not boil them; put the rumps in the middle of the diſh, and the kidnies round them. The kidnies make a pretty ſide diſh of themſelves, if dreſſed as the rumps.

## *Mutton Rumps with Rice.*

TAKE ſix mutton rumps, put them into a ſtew-pan, with a quart of mutton gravy or broth, ſtew them for half an hour, and then take them out and let them ſtand to cool; boil half a pound of rice in two quarts of water for ten minutes, ſtrain it off, ſkim the fat off the gravy, put the rice in, and ſtew it gently till it is thick, but take care it does not burn; ſeaſon it with a little beaten mace, pepper and ſalt; rub the rumps over with the yolks of eggs, and ſprinkle bread-crumbs over them; have a pan of fat boiling hot, and fry them of a fine brown; put them on a ſieve to drain the fat from them, lay the rice in the diſh, the rumps in what form you pleaſe over it, and garniſh with hard boiled eggs cut in two.

## *Lamb's Head.*

TAKE a lamb's head and pluck, cut out the eyes and gall, cut the nut off the liver and heart, take out the brains, waſh the head and the reſt of the pluck very clean, and boil it twenty minutes in water; then take out the liver and lights, and mince it in the ſame manner as veal, put it into a ſtew-pan with the liquor it was boiled in, enough to moiſten it, with a little lemon-peel ſhred fine, a ſpoonful of ketchup, a little butter mixed with flour, pepper and ſalt, and give it a boil up; take the head up and notch it acroſs, rub it over with the yolk of an egg, grate ſome nutmeg over it, and ſprinkle it with bread-crumbs, put it on a clear fire and broil it of a light brown; cut the heart and the nut of the liver in ſlices, the brains in four, pepper, ſalt, and flour them, fry them of a light brown in butter, put the mince in the diſh, lay the head over it, and put the fry round for garniſh.

## *To force a Leg of Lamb.*

TAKE a leg of lamb, and with a ſharp knife carefully take out all the meat, leaving the ſkin and fat whole on the bones, and make the lean into a force-meat thus: to two pounds of the meat pick and chop one pound of beef-ſuet, put the lean and ſuet into a marble mortar, with four large ſpoonsful of crumbs of bread, beat them well together, and ſeaſon it with ſix blades of mace, ten or twelve cloves, and half a nutmeg beat fine, a little lemon-peel, parſley, and thyme ſhred fine, a little pepper and ſalt, mix it all up with the yolks of four raw eggs, put it into the ſkin again in the ſame ſhape that it was before the meat was cut out, ſew it up, put it on a ſmall ſpit, roaſt it, and baſte it with butter; cut the loin into chops, and fry it as directed in the chapter for frying, lay the leg in the diſh, the chops round, with good gravy under it, and garniſh with ſprigs of cauliflowers boiled tender.

## *Lamb Cutlets with Fin Sauce.*

CUT a neck, loin, or leg of lamb into cutlets, rub them over with the yolks of eggs, ſprinkle them with bread-crumbs, parſley, ſweet herbs, and lemon-peel ſhred fine, pepper, ſalt, and grated nutmeg, mixed together; broil them over a clear fire of a nice brown, put them in a hot diſh, and pour fin ſauce over them, made as directed in the chapter for ſauces; garniſh with criſped parſley.

## *Lamb Chops in Caſorole.*

CUT a loin of lamb in chops, ſeaſon them with beaten cloves, mace, pepper and ſalt, rub them over with the yolk of an egg, and ſprinkle bread-crumbs on them; have a pan of beef-dripping boiling hot, fry them of a fine brown, lay them on a ſieve to drain, fry a large handful of parſley criſp, lay the chops cloſe round in a diſh, and leave a hole in the middle to pour in the following ſauce; chop ſome parſley, ſweet herbs, a little lemon-peel, and two ſhallots very fine, ſtew it five minutes in ſome good thick gravy, and garniſh with fried parſley.

## *Lamb Chops larded.*

TAKE the beſt end of a neck of lamb, cut it into chops, and lard one ſide of them, ſeaſon them with beaten cloves, mace, nutmeg, pepper, and ſalt, put them into a ſtew-pan the larded ſide uppermoſt, put in half a pint of gravy, a gill of white wine, an onion, and a bundle of ſweet herbs, cover them cloſe and ſtew them gently for half an hour; then take out the chops, ſkim the fat off clean, take out the onion and herbs, thicken the gravy with a little butter mixed with flour, put in a little browning, a ſpoonful of ketchup, and one of lemon pickle, a few pickled muſhrooms, truffles and morels, and boil it up; then put the chops in the larded ſide downwards, give them a boil for a minute or two, lay the chops in the diſh the larded ſide

uppermoſt, pour the ſauce over them, and garniſh with green pickles or barberries.

You may ſtew the chops without larding if you think proper.

## *Shoulder of Lamb a la Salpicon.*

TAKE a ſhoulder of lamb, and take the bones out on the under ſide, but leave in the ſhank-end, ſtuff it with veal force-meat where the bones came out of, and ſeaſon it with mace, pepper, and ſalt; put ſome raſhers of bacon at the bottom of a ſtew-pan, put in the lamb, with bacon over it, a pint of veal broth, and a bundle of ſweet herbs, cover it cloſe, and ſtew it gently for three quarters of an hour; then take it out and lay it in a diſh; have ready the following ſauce: take a pint of brown cullis, cut a ſweetbread into dice, a few pickled muſhrooms, and aſparagus tops boiled, boil it up a few minutes, pour the ſauce in the diſh, and garniſh with lemon and beet-root.

## *Breaſts of Lamb a la Paitrine.*

GET two ſmall breaſts of lamb and cut them neatly, lay ſome raſhers of bacon at the bottom of a ſtew-pan, put in the lamb, with a bundle of ſweet herbs, an onion ſtuck with cloves, and cover them with bacon, put in a pint of broth, cover them, and ſtew them till they are tender; in the mean time make a ſauce thus: chop a few muſhrooms, three or four ſhallots, and a little parſley very fine, put it into a ſtew-pan, with a pint of ſtrong veal gravy, ſeaſon it with pepper, ſalt, and a little beaten mace, let it ſimmer for ten minutes, and thicken it with butter mixed with flour; lay the two breaſts in the diſh briſket ſide outwards, and pour the ſauce over them; garniſh with green pickles.

## *Neck of Lamb a la Glaize.*

TAKE a neck of lamb, cut off the ſcrag, and lard it with bacon in rows as neat as you can; put ſome ſlices of bacon at the bottom of a ſtew-pan, and ſlices of

of veal over it, lay on the lamb the larded ſide uppermoſt, put in a quart of veal broth, a bundle of ſweet herbs, ſome cloves and mace, lay veal and bacon over, the ſame as under it, cover it cloſe, and ſtew it one hour; in the mean time make a glaze the ſame as for a neck of veal; take the lamb out, put it in the glaze, the larded ſide downwards, for two or three minutes, put ſorrel ſauce in the diſh, lay the lamb on the larded ſide uppermoſt, aud garniſh with fried ſippets.

You may dreſs a breaſt the ſame way, only you need not lard it.

## *Ribs of Lamb en Gerdinere.*

TAKE a rib of lamb, lay it the upper ſide downwards in a ſtew-pan, put in a quart of brown gravy, a bundle of ſweet herbs, cover them cloſe, and ſtew them gently for three quarters of an hour; then take out the lamb, cover it over to keep hot, take the ſweet herbs out of the gravy, and ſkim the fat off, put in a little butter mixed with flour, a gill of white wine, a little pepper and ſalt, and give it a boil up; put in ſome parſley, pickled cucumbers, and capers chopped fine, and boil them a few minutes; cut ſome pickled cucumbers, walnuts, or any other pickles you have, lay them all round the ribs in what form you pleaſe, pour the ſauce under them, and ſpread in the middle of the lamb as much of the parſley, &c. as you can; ſend it to table hot, and garniſh with pickled French beans or ſamphire.

## *Lambs Ears in Beſhemel.*

TAKE ſix lambs ears, ſcald the wool off, and waſh them clean, ſtuff the inſide with good veal force-meat, put them into a ſtew-pan, with a pint of veal broth, a bundle of ſweet herbs, a little cloves and mace, ſtew them till they are tender, and then take them out; in the mean time make a pint of beſhemel, as directed in the beginning of this chapter, put them in it, with a few freſh muſhrooms ſtewed, a dozen aſparagus tops and a few ſmall force-meat balls boiled; give them a boil up

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for a minute, put the ears in the diſh, pour the ſauce over them, and garniſh with lemon and beet-root.

## *Calves Ears in Beſhemel.*

TAKE four calves ears, ſcald the hair off, waſh them very clean, and ſtuff the inſide with good veal force-meat, put them into a ſtew-pan, with a quart of veal broth, a bundle of ſweet herbs, a little cloves and mace, cover them cloſe, and ſtew them till they are tender; take them out, put them in a pint of beſhemel, with a few freſh muſhrooms ſtewed, or pickled ones waſhed in warm water, a few truffles and morels boiled tender and waſhed well, a dozen force-meat and egg balls boiled, and give them a boil for a minute; put the ears in the diſh, two in the middle and one at each end, put the ſauce over them, and garniſh with lemon and beet-root.

## *Barbicued Pig.*

TAKE a fat pig of ten weeks old, ſcald it, and cut it open, ſo that it will lay flat in the diſh, and the ſkin on the back remain whole, and lay it in a deep diſh; put a pint of Madeira wine and half a pint of vinegar into a ſauce-pan, with a bundle of ſweet herbs, ſome cloves, mace, all-ſpice, and onion, three or four ſhallots, pepper and ſalt, ſome bay and ſage leaves, give it a boil for a minute, and pour it over the pig; turn it often, and with a ſpoon lade the liquor on it, let it lay all night, and the next morning wipe it dry with a cloth; have a large gridiron over a very clear fire, put it on, broil it very gradually of a fine brown on both ſides, and as it broils ſeaſon it very high with Cayan pepper and ſalt. You may put three or four ſkewers through the inſide, put it on a ſpit, and roaſt i, and as it roaſts ſprinkle it with Cayan pepper and ſalt, baſte it with the liquor it was laid all night in and a little butter; or you may put it into a deep diſh, the belly downwards, ſeaſon it high as before, put it into the oven, and bake it till it is of a fine brown; two hours will be ſufficient, but you muſt baſte it now and

then with the liquor and butter, as directed for roasting; when it is done, have a large dish very hot and lay it in, with the following sauce under it: put a piece of butter into a stew-pan, melt it, put in a spoonful of flour, and stir it till it is smooth; put in half a pint of good gravy, a pint of Madeira wine, a dozen sage leaves chopped fine, season it with Cayan pepper and salt pretty high, and stew it for a quarter of an hour; when it is baked take the liquor from under it, strain it through a sieve, blow off the fat, and put it into the sauce; garnish with barberries.

## *A Pig the French Way.*

TAKE a roasting pig that is made ready for the spit, and make the following stuffing: take the crumb of a penny loaf, half a pound of beef-suet chopped fine, six sage leaves, some parsley and lemon-peel shred fine, some pepper and salt, mix it all up with the yolks of two eggs, put it into the belly of the pig, sew it up, and roast it till it is nearly done; cut it off the spit, divide it into about twenty pieces, take out the stuffing, and put the pig into a stew-pan, with half a pint of white wine, a pint and a half of good gravy, and two onions chopped small, season it with grated nutmeg, Cayan pepper and salt, a little thyme and lemon-peel chopped fine, cover it close, and stew it gently for one hour; then put in a piece of butter rolled in flour, a spoonful of anchovy liquor, and one of vinegar or mushroom pickle, cut the stuffing in square pieces and put in, and stew it fifteen minutes longer; lay it in your dish, pour the sauce over it, and garnish with a Seville orange cut in slices.

## *A Pig au Pere Douillet.*

TAKE a roasting pig, scald it, and wash it clean, cut off the head, and cut it into quarters the same as lamb, lard them with bacon, and season them with beaten cloves, mace, nutmeg, pepper, and salt; lay a layer of fat bacon at the bottom of a deep stew-pan, lay the head in the middle, and the quarters round it,

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put in a few bay leaves, an onion ſliced, one lemon cut in two, a carrot and parſnep ſliced, ſome parſley and cives, cover the pig over with bacon, and put in a quart of veal broth, cover it cloſe, and ſtew it gently for one hour over a ſlow fire; then take it up, and put the pig into another ſtew-pan with a bottle of white wine, cover it cloſe, and ſtew it gently for one hour longer. If you ſend it up cold, let it lay in the liquor till it is cold, then drain it well, and wipe it with a clean cloth; put the head in the middle of a diſh, the quarters round it, and ſtrew it over with green parſley. Any one of the quarters is a pretty diſh, laid on water-creſſes, and garniſhed with parſley. If you chuſe to ſend it to table hot, while your pig is ſtewing in the wine, take the firſt gravy it was ſtewed in and ſtrain it, ſkim off all the fat, put it into a ſtew-pan, with a ſweetbread boiled and cut in pieces, ſome truffles and morels, and pickled muſhrooms, ſtew it a few minutes, and ſeaſon it with Cayan pepper and ſalt, thicken it with the yolks of four eggs beat up, or with butter mixed with flour; and when your pig is done lay the head in the middle of the diſh, and the quarters round it; put the wine it was ſtewed in to the ſauce, ſkim it well, pour the ragou over it, and garniſh with lemon and pickled barberries.

## *A Pig Matelote.*

KILL and ſcald your pig the ſame as for roaſting, cut off the head and the petty-toes, cut the pig into four quarters, and put all into cold water; cover the bottom of a large ſtew-pan with ſlices of fat bacon, lay the quarters on, ſplit the head in two and put on, with the petty-toes, ſeaſon it with pepper and ſalt, put in a bundle of ſweet herbs, an onion, ſome bay leaves, and a bottle of white wine; cover the pig with ſlices of bacon, put in a quart of water, cover it cloſe, and let it boil; take two large eels, ſkin and gut them, cut them about five or ſix inches long, and when the pig has boiled three quarters of an hour put in the eels, cover them cloſe, and ſtew them three quarters of an

hour

hour longer; in the mean time boil a dozen large crawfiſh, and take the meat out of the tails and claws as whole as you can; when your pig and eels are done take them up, lay the pig in the middle of the diſh, the petty-toes round it, and the eels over it, cover it over and keep it hot; (do not put the head in, as that will make a cold diſh of itſelf, garniſhed with parſley, for ſupper) take the liquor they were ſtewed in, ſkim off all the fat, then add to it half a pint of ſtrong gravy, thicken it with butter rolled in flour, put in a ſpoonful of browning, boil it up till it is thick and ſmooth, ſkim it well, pour it over the pig, and garniſh with the crawfiſh and lemon. You may take the brains out of the head, chop them up, mix them with a little flour, pepper, ſalt, and the yolk off an egg; have a pan of hot fat and drop them in, fry them criſp, put them on a ſieve to drain, and put them round the pig.

## *Pork Cutlets Sauce Robart.*

TAKE a loin of pork, cut off the ſkin, and cut it into thin cutlets, lay them in a diſh, put a gill of white wine, a gill of vinegar, an onion, a bundle of ſweet herbs, two ſhallots, three or four bay leaves, a little all-ſpice and mace, into a ſauce-pan, give them a boil up, and when cold put them over the cutlets, turn them often, and let them lay all night; the next day take them out, wipe them dry with a cloth, rub them over with the yolk of an egg, and ſprinkle bread-crumbs and herbs, the ſame as for cutlets a la maintenon, on them, broil them over a clear fire of a fine brown on both ſides; lay them in a hot diſh, and pour ſauce robart, as directed in the chapter for ſauces, over them; garniſh with lemon.

## *Herrico of Veniſon.*

TAKE a breaſt of veniſon, bone and ſkin it, cut it into four pieces, and put it into a ſtew-pan, with a quart of gravy, half a pint of red wine, a bundle of ſweet herbs, a little cloves and mace, cover it cloſe, and ſtew it gently for two hours; in the mean time cut

carrots,

carrots, turneps, and button onions, the ſame as for herrico of mutton, and boil them tender; take the veniſon out, ſtrain the gravy through a ſieve, and ſkim off the fat; put two ounces of butter into a ſtew-pan, melt it, and put in a ſpoonful of flour, ſtir it till it is ſmooth, pour in the gravy, and keep it ſtirring till it boils; ſtrain off the roots and put in, ſeaſon it with a little Cayan pepper and ſalt, and give it a boil up; put the veniſon in the diſh, and pour the herrico ſauce over it.

## *A Gooſe a la Mode.*

TAKE a fine large gooſe, pick and draw it, with a ſharp knife begin at the breaſt, and take all the meat off the bones, but leave the rump on whole, and be as careful as you can not to cut the back-ſkin; bone a large fowl the ſame way, boil a neat s tongue till it is tender, peel it, and cut it ſo as to fit the inſide of the fowl, ſeaſon them with pepper, ſalt and beaten mace, put the tongue in the fowl, the fowl in the gooſe, and tie it round with a thick ſtring; (if you have room put ſome beef-marrow between the fowl and the gooſe) put it into a deep ſtew-pan, with two quarts of good gravy, half a pint of red wine, a bundle of ſweet herbs, and an onion ſtuck with cloves, cover it cloſe, and ſtew it gently for two hours; when done, take out the gooſe, cover it over, and keep it hot; ſtrain the gravy through a ſieve, and ſkim off all the fat; put a quarter of a pound of butter into a ſtew-pan, melt it, and put in a large ſpoonful of flour, ſtir it till it is ſmooth, pour in the gravy, and keep it ſtirring as before; ſkim it clean, ſeaſon it with Cayan pepper and ſalt, put in a ſpoonful of ketchup, the ſame of lemon pickle, a veal ſweetbread boiled and cut in pieces, a quarter of an ounce of truffles and morels, a gill of pickled muſhrooms, an artichoke bottom or two cut in pieces, and ſtew them for ten minutes; put in the gooſe again for ten more, lay it in the diſh, pour the ſauce and ingredients over it, and garniſh with lemon and beet-root.

*Ducks*

## *Ducks a la Mode.*

TAKE a couple of fine ducks, pick, draw, and ſinge them, cut them into quarters, pepper, ſalt, and flour them; put ſome butter into a ſtew-pan, and fry them of a light brown; pour the fat out of the pan, ſhake a little flour over them, put in half a pint of gravy, half a pint of red wine, a bundle of ſweet herbs, four ſhallots chopped fine, an anchovy boned, and a little Cayan pepper, cover them cloſe, and ſtew them for twenty minutes; then take out the herbs, ſkim off the fat, and let the ſauce be as thick as cream; put the ducks in the diſh, pour the ſauce over them, and garniſh with lemon and beet-root.

## *Ducks a la Braize.*

TAKE two ducks, pick, draw, and ſinge them, lard the breaſts with ſmall ſlips of bacon, and fill the inſides with good veal force-meat; lay a layer of fat bacon at the bottom of a ſtew-pan, then a layer of lean beef or veal on the bacon, lay on the ducks with the larded ſide uppermoſt, put in a bundle of ſweet herbs, an onion ſtuck with cloves, a carrot cut in pieces, two or three blades of mace, a quart of good brown gravy, with a gill of red wine, lay a layer of beef and bacon on the ducks, put them over a ſlow fire, with fire at the top, and braize them for one hour; then take out the ducks and keep them hot; ſtrain the gravy through a ſieve, ſkim off all the fat clean, put it into a ſtew-pan, with a piece of butter mixed with flour, a ſweetbread boiled and cut in pieces, ſome truffles and morels blanched, ſome muſhrooms, if freſh ſtewed firſt, if pickled waſhed in warm water, ſeaſon it with a little Cayan pepper, and ſqueeze in the juice of half a lemon; put the ducks in the diſh, pour the ſauce over them, and garniſh with lemon and beet-root.

## *Duck with Green Peas.*

PICK, draw, ſinge, and flour a duck; put half a pound of butter into a deep ſtew-pan, make it hot,

put

put in the duck, and fry it of a light brown; pour out all the fat, but let the duck remain in the pan, put to it a pint of good gravy, two onions chopped ſmall, a pint of green peas, two or three cabbage lettuces cut acroſs very ſmall and well waſhed, a little pepper and ſalt, cover them cloſe and ſtew them for half an hour, now and then giving the pan a ſhake; when they are nearly done grate in a little nutmeg, a very little beaten mace, and thicken it with butter mixed with flour, or the yolks of two eggs beat up in a little cream; then ſhake it round for a few minutes, lay the duck in the diſh, pour the ſauce over it, and garniſh with lemon.

## *Duck with Cucumbers.*

PREPARE your duck as for duck and peas; take four large cucumbers, pare them, take out the pulp, and cut them into ſmall pieces, with two large onions cut in ſlices; fry the duck, and take it out; then put in the cucumbers and onions, give them a fry, dredge ſome flour in, put in a pint of good gravy, a gill of red wine, and ſome pepper and ſalt, put in the duck, ſtew it for half an hour, and ſkim off the fat very clean; lay the duck in the diſh, pour the ſauce over it, and garniſh with lemon.

## *Sweetbreads of Veal a la Dauphin.*

TAKE three large ſweetbreads and boil them for ten minutes; make a force-meat thus: take the fleſh of a ſmall fowl, half a pound of fat and lean bacon chopped fine, and beat together in a marble mortar, ſeaſon it with beaten mace, nutmeg, pepper and ſalt, and mix it up with the yolks of two eggs; cut your ſweetbreads in ſuch a manner as to be capable of putting the force-meat in them without breaking the tops, faſten it in with fine wooden ſkewers, and lard the ſweetbreads; lay a layer of fat bacon in a ſtew-pan, a thin layer of veal on the bacon, and put the ſweetbreads on that, ſeaſon them with cloves, mace, pepper and ſalt, a bundle of ſweet herbs, and a large onion

onion ſliced, upon that lay thin ſlices of veal and bacon, cover it cloſe, and put it over a ſlow fire for ten minutes; then pour in a quart of veal broth, cover it cloſe, and let it ſtew very gently for two hours; then carefully take out the ſweetbreads and keep them hot, ſtrain the gravy, ſkim off the fat, and boil it up till it is reduced to about half a pint, put in the ſweetbreads, and ſtew them for two or three minutes in the gravy; then put them in a diſh, pour the gravy over them, and garniſh with lemon and beet-root.

### *Sweetbreads en Gerdiniere.*

TAKE three fine ſweetbreads and parboil them; take a ſtew-pan and lay a layer of fat bacon at the bottom, and a thin layer of veal on the bacon, put the ſweetbreads on with the upper ſide downwards, put in a pint of veal broth, two or three blades of mace, and lay layers of veal and bacon over them, cover them cloſe, and ſtew them gently for one hour; in the mean time make aumlet of eggs in the following manner: take the yolks of nine eggs, beat them up well, take three pewter plates and rub them with ſweet oil, put one third of the eggs in one, colour another third with the juice of ſpinach, and put it in a plate, colour the other third with a little cochineal diſſolved in brandy, put it in a plate, and cover them over with three plates; have a little boiling water in a ſhallow ſtew-pan, and put the plates in one at a time till the eggs are done; take them out of the plates and cut them into diamonds or ſprigs, as you fancy; take the ſweetbreads up, and put the aumlets over them in what ſhape you pleaſe, put them in a diſh, with white cullis under them, and garniſh with lemon and beet-root.

### *Sweetbreads a la Glaize.*

TAKE three large ſweetbreads, blanch them, and lard them with bacon, lay a layer of fat bacon at the bottom of a ſtew-pan, and lay a layer of veal, put in the ſweetbreads the larded ſide uppermoſt, a quart of good gravy, and an onion ſtuck with cloves, put layers

of veal and bacon over them, cover them close and stew them gently for three quarters of an hour; then take out the sweetbreads, strain the gravy through a fine sieve, skim off the fat, and put it into a stew-pan; boil it down till it is of a strong glaze, put the sweetbreads in the larded side downwards for a few minutes, and put them over a gentle fire to take the glaze; put sorrel sauce in a dish, put the sweetbreads in, and garnish with fried sippets.

## *Sweetbreads au Beshemel.*

TAKE three throat and one heart sweetbread, and boil them for fifteen minutes; rub the heart sweetbread with the yolk of an egg, sprinkle bread crumbs over it, roast it, and cut the other into pieces; make a beshemel as directed in the beginning of this chapter, put them in, with some force-meat and egg balls boiled, some pickled mushrooms washed in warm water, a few asparagus tops boiled, and give them a boil up; put them in a dish, and put the roasted in the middle; garnish with lemon and beet-root.

## *Turkey a la Doube.*

PICK and draw your turkey, and with a sharp knife carefully bone it, stuff it with a good veal force-meat, and skewer it at the breast; put a layer of fat bacon at the bottom of a stew-pan, and a layer of veal on the bacon, season it with beaten mace, cloves, nutmeg, pepper and salt, put in the turkey, with a quart of good gravy, a gill of white wine, an onion, and a bundle of sweet herbs, put layers of veal and bacon at the top, cover it close, put it over a slow fire, with fire at the top, and stew it gently for two hours; then take out the turkey, strain the gravy through a sieve, and skim off all the fat; put two ounces of butter into a stew-pan, melt it, and put in a spoonful of flour, stir it till it is smooth, and pour in the gravy, keeping it stirring all the time; then put in a sweetbread cut in pieces, some fresh mushrooms stewed, or pickled ones,

some

ſome force-meat balls, truffles and morels, ſeaſoned with Cayan pepper and ſalt; put in the turkey, ſtew it for ten minutes, and ſqueeze in the juice of a lemon; put the turkey in a diſh, pour the ſauce and ingredients over it, and garniſh with lemon and beet-root.

## *Turkey a la Braize.*

PICK and draw a turkey, bone it, and make the following force-meat: take the fleſh of a fowl, a pound of lean veal, and half a pound of beef-ſuet, chop it ſmall, and beat it in a mortar, with parſley, ſweet herbs, lemon-peel ſhred fine, and a few crumbs of bread ſeaſon it with beaten mace, nutmeg, pepper and ſalt, mix it up with the yolks of two eggs, and ſtuff the turkey with it, ſkewer up the breaſt, dip the breaſt into boiling water, and lard it, lay a layer of fat bacon at the bottom of a ſtew-pan, and a layer of veal on the bacon, put the turkey on the larded ſide uppermoſt, put in a quart of gravy, a gill of white wine, ſome cloves and mace, and a bundle of ſweet herbs, put a layer of veal and bacon over it, cover it cloſe, and ſtew it gently for two hours; (put fire over as well as under it) then take out the turkey, ſtrain off the gravy, and ſkim off the fat; put a little butter into a ſtew-pan, melt it, put in a ſpoonful of flour, and ſtir it till it is ſmooth; then pour in the gravy, boil it till it is quite ſmooth, and put in ſome muſhrooms, truffles and morels, artichoke bottoms, force-meat and egg balls, put in the turkey, ſeaſon it with Cayan pepper and ſalt, ſqueeze in the juice of a lemon, and boil it up for ten minutes; put the turkey in a diſh, pour the ſauce over it, and garniſh with lemon and beet-root.

## *Turkey a la Glaize.*

PREPARE your turkey the ſame as for a la braize, and when it is ſtewed enough take it up and keep it hot; ſtrain off the gravy, take off the fat, and boil it in a large ſtew-pan till it is of a fine glaze; lay the breaſt of the turkey in to take the glaze, put ſorrel

ſauce in a diſh, with the turkey on it, and garniſh with fried ſippets.

### *Peregoe Turkey.*

TAKE a turkey of about eight or nine pounds weight, draw and ſinge it, ſeaſon the inſide with pepper, ſalt, and mace, ſweet herbs and parſley ſhred fine, ſtuff the belly and breaſt with good veal force-meat, and truſs it as for roaſting; cut a ſlit down each ſide of the breaſt, fill it full of green truffles waſhed clean and cut in ſlices, put it into a deep diſh, ſprinkle a little Cayan pepper over it, pour on it a pint of Madeira wine, and let it lie in it all night; the next day butter a ſheet of paper, and tie it over the breaſt to keep in the truffles, roaſt it one hour and a half, baſte it a little with the wine, and then with butter; put the reſt of the wine into a ſtew-pan, with a little good brown gravy, ſome butter mixed with flour, a ſpoonful of India ſoy or muſhroom ketchup, a little pepper and ſalt, and the juice of half a lemon; ſtew it for fifteen minutes, baſte the turkey, then take it up, take off the paper, put it into a diſh, pour the ſauce under it, and garniſh with lemon.

### *Fowl a la Braize.*

TAKE a fine fowl, draw and ſinge it, truſs it with the legs turned into the belly, ſeaſon it both inſide and out with beaten mace, nutmeg, pepper and ſalt; lay a layer of fat bacon at the bottom of a ſtew-pan, then a layer of veal, and afterwards the fowl; put in an onion ſtuck with cloves, a bundle of ſweet herbs, a piece of carrot, and a layer of veal and bacon over it, and ſome thin ſlices of lean beef over all, cover it cloſe, and ſweat it over a ſlow fire for five minutes; then pour in a pint of broth, cover it cloſe, and ſtew it gently for one hour; take out the fowl, ſtrain the gravy through a ſieve, and ſkim off all the fat; then put it into a ſtew-pan, with a little butter mixed with flour, a ſpoonful of browning, a few cocks-combs, muſhrooms, truffles and morels, artichoke bottoms, or aſparagus

paragus tops boiled, and ſtew it up; then put in the fowl, make it hot, ſeaſon it with pepper and ſalt, and ſqueeze in the juice of a lemon; when all is ready, put the fowl in a diſh, pour the ſauce over it, and garniſh with lemon and beet-root.

## *Fowl a la Farce.*

TAKE a large fowl, pick and draw it, ſlit the ſkin down the back, and carefully take it off, pick all the meat clean off the bones, and mince it very ſmall, with half a pound of beef-ſuet, half a pint of oyſters blanched and bearded, two anchovies, a ſhallot, a few bread-crumbs, ſome ſweet herbs, parſley, and lemon-peel ſhred fine, ſeaſon it with a little mace, pepper and ſalt, mix it all up with the yolks of eggs, lay it on the bones, put the ſkin on again, and ſew it up; tie ſome ſlices of fat bacon over it very tight, put ſome ſkewers through it, and roaſt it one hour; take half a pint of brown cullis, put it into a ſtew-pan, with ſome cocks-combs, muſhrooms, truffles and morels, and give it a boil up; when the fowl is done, put the ſauce in the diſh, take the bacon off the fowl, put it on the ſauce, and garniſh with lemon and beet-root.

## *Fowl a la Glaize.*

TAKE a fine fowl, pick, draw, and ſinge it, truſs it as for boiling, lard the breaſt, ſtuff the inſide with good force-meat, and the breaſt likewiſe; lay a layer of bacon at the bottom of a ſtew-pan, and a layer of veal on the bacon, put in the fowl the breaſt uppermoſt, a bundle of ſweet herbs, a little mace, an onion ſtuck with cloves, and a pint of good gravy, put a layer of veal and bacon over it, cover it cloſe and ſtew it for one hour; then take up the fowl, ſtrain the gravy through a ſieve, ſkim off the fat very clean, put it into a ſtew-pan again, boil it till it is of a ſtrong glaze, and put the fowl in, with the breaſt downwards, to take the glaze; have the following ſauce ready: take half a pint of freſh muſhrooms, put them into a ſtew-pan with a little butter, and ſtew them over a ſlow fire for

five minutes, then put in half a pint of white cullis, ſome truffles and morels, cocks-combs, an artichoke bottom cut in pieces, and give them a ſtew for ten minutes; put it into a diſh, put the fowl on breaſt upwards, and garniſh with fried ſippets. or lemon and beet-root.

## *Pullets a la Sainte Menehout.*

TAKE two fine pullets, pick, draw, and ſinge them, truſs the legs in the bodies, ſlit them down the back, ſpread them open on the table, and take out the thigh bones, beat them well with a rolling pin, and ſeaſon them with beaten mace, nutmeg, pepper, ſalt, and ſweet herbs ſhred fine; take a pound and a half of lean veal, cut it into thin ſlices, and lay it in a ſtew-pan of a convenient ſize to hold the pullets in, cover it, ſet it over the ſtove, and when it begins to ſtick to the pan ſhake the pan about till it is of a fine brown; then put in as much broth as will ſtew the fowls, ſtir it together, and put in an onion, a little whole pepper, and half a pound of lean ham or bacon; then lay in the pullets, cover them cloſe, and ſtew them for half an hour; then take them out, rub the tops with the yolk of an egg, and ſprinkle bread-crumbs over them; put them on a gridiron over a clear fire, and broil them of a fine brown on both ſides; ſtrain the gravy, ſkim off the fat, boil it till there is juſt enough for ſauce, thicken it with butter mixed with flour, and put in a gill of pickled muſhrooms, a ſpoonful of ketchup, a little browning, a little pepper and ſalt, and boil it till it is ſmooth; put the pullets in the diſh, pour the ſauce over them, and garniſh with lemon and beet-root.

## *To marinate Fowls.*

TAKE a fine large fowl or two, middling-ſized ones, and raiſe the ſkin from the breaſt-bone with your finger; then take a veal ſweetbread blanched, a dozen oyſters blanched and bearded, a gill of freſh muſh-rooms, one anchovy, all chopped fine, a few ſweet herbs, parſley, and lemon-peel ſhred fine, ſeaſon it with

with pepper, ſalt, and beaten mace, mix the ingredients with the yolk of an egg, ſtuff it in between the ſkin and the fleſh, (but do it very gently, for fear you ſhould break the ſkin) ſtuff the body full of oyſters well waſhed and bearded, and lard the breaſt with bacon, put ſkewers in as for roaſting, ſpit it, paper the breaſt, and roaſt it three quarters of an hour; when done, put it into a hot diſh, and put good gravy under it, garniſh with lemon and beet-root.

A ſmall turkey may be dreſſed the ſame way.

## *Fowls Frangas Incopadas.*

TAKE a pound of lean ham or gammon of bacon cut in thin ſlices, two onions cut in thin ſlices, four ſhallots, with two quarts of water, a little beaten pepper, cloves, and mace, and a pennyworth of ſaffron, ſtew it gently till it is reduced to three pints, and ſtrain it through a ſieve; cut two fowls as for a fricaſee, put them into a ſtew-pan with the broth, and ſtew them till they are tender; mix two ſpoonsful of flour with two of vinegar, beat it up with ſome of the liquor till it is quite ſmooth, then mix the whole together, ſeaſon it with Cayan pepper and ſalt to your palate, and boil it gently for ten minutes; put ſippets in a ſoup-diſh and put it over them.

You may add force-meat and egg balls if you think proper.

You may make a frangas incopadas of veal, in the form of olives, inſtead of fowls.

## *Chickens a la Braize.*

TAKE two fine chickens, truſs them in the ſame manner as for boiling, ſinge them, and lard the breaſts, ſeaſon them inſide and out with beaten mace, pepper, and ſalt; lay a layer of fat bacon at the bottom of a ſtew-pan, and a layer of veal over the bacon, put in the chickens the larded ſide uppermoſt, with an onion ſtuck with cloves, a bundle of ſweet herbs, a piece of carrot, and a quart of veal broth; put a layer of veal and bacon over, cover them cloſe, and ſtew them gently

for three quarters of an hour; (put fire over as well as under them) have ready a ragou made thus: take a pint of brown cullis put into a ſtew-pan, with a veal ſweetbread boiled and cut in pieces, a few freſh muſhrooms ſtewed, truffles and morels, cocks-combs, force-meat and egg-balls boiled, an ox-palate boiled tender and cut in pieces, and ſtew them together for ten minutes; take up the chickens, lay them in a diſh, cover them over to keep hot, ſtrain the gravy through a ſieve, ſkim off all the fat, pour half a pint into the ragou, and give it a boil up; then pour it over the chickens, and garniſh with lemon and beet-root. Or you may make your ſauce thus: take the gravy the chickens were ſtewed in, ſtrain it, and ſkim off the fat, put it into a ſtew-pan, with half a pint of oyſters blanched and bearded, and the oyſter liquor ſtrained, a glaſs of white wine, ſome pepper and ſalt, and a piece of butter mixed with flour; boil it up till it is thick and ſmooth, ſqueeze in the juice of half a lemon, pour it over the chickens, and garniſh with lemon and beet-root.

## *Chickens Chiringrate.*

TAKE two chickens, pick, draw, and ſinge them, cut off the feet, and break the breaſt bones flat with a rolling-pin, but take care you do not break the ſkins, flour them, and fry them of a fine brown in freſh butter; then drain all the fat out of the pan, but leave in the chickens, cut a piece of lean beef in thin ſlices and lay over them, with a pound of lean veal in the ſame manner, a little mace and whole pepper, an onion ſtuck with cloves, a bundle of ſweet herbs, and a piece of carrot, pour in a quart of boiling water and a gill of white wine, cover them cloſe and ſtew them for half an hour; then take up the chickens, put them in a diſh, cover them over and keep them hot; let the gravy boil till it is rich and good, then ſtrain it off, ſkim off all the fat, put it into your ſtew-pan again, with a gill of pickled muſhrooms, ſeaſon it with pepper and ſalt, put your chickens in again, and give them a boil up; put them in a diſh, pour the ſauce

over them, and garniſh with lemon and ſome ſlices of cold ham broiled.

## *Chickens Surprize.*

TAKE two ſmall chickens and half roaſt them, take all the lean from the bones, cut it in thin ſlices about an inch long, mix it up with ſix or ſeven ſpoonsful of cream and a piece of butter rolled in flour as big as a walnut, give it a boil up, and ſet it to cool; then cut ſix or ſeven ſlices of bacon thin and round, place them in a patty-pan, and put ſome good veal force-meat on each ſide, work them up in the form of a French roll, with the yolk of a raw egg, in your hand, but leave a hollow place in the middle; put in your chickens, cover them with ſome of the ſame force-meat, and rub it ſmooth with your hand and the yolk of an egg; make them as high and as big as a French roll, ſprinkle ſome fine bread-crumbs over them, put them on a baking-tin, and bake them three quarters of an hour; (but mind you place them ſo as not to touch one another, and lay them in ſuch a manner that they will not fall flat in the baking; or you may form them with a broad kitchen knife on your dreſſer, and put them on the plate or diſh you intend to bake them on) when they are done take them out, put them in a diſh, ſtick a leg of one of the chickens in the middle of the roll you intend to ſend up, and let your ſauce be gravy thickened with butter, and the juice of a lemon. This is a pretty ſide-diſh for either ſummer or winter.

## *Artificial Chickens or Pigeons.*

IN order to do this, you muſt take the fleſh of a large fowl, lean veal, or lamb, and to a pound of fleſh put half a pound of beef or veal ſuet, and half a pound of fat bacon chopped together very fine, beat it in a marble mortar, with ſome crumbs of bread, a little parſley, thyme, and lemon-peel ſhred fine, ſeaſon it with beaten mace, pepper and ſalt, and mix it up with the yolks of eggs; then make it into the ſhape of chickens or pigeons, put them on a tin-plate, and

ſtick

ſtick in two feet to make them look like real ones, (chickens feet for chickens, and pigeons feet for pigeons) rub them over with the yolk of an egg, ſprinkle bread-crumbs over them, (take care they do not touch one another) and bake them of a light brown; put them in a diſh, with a little good gravy under them, or ſend them up dry, and garniſh with lemon and beet-root.

## *Pulled Chickens.*

TAKE two chickens, and either boil or roaſt them juſt fit for eating, cut off the legs, rumps, and pinions, rub them over with the yolks of eggs, ſprinkle bread-crumbs on them, and broil them over a clear fire of a nice brown; pull the ſkin off the remaining part, take all the fleſh off the bones, pull or cut it about as thick as a ſtraw, and an inch and a half long; have a gill of cream boiling, with a little butter and ſalt in it, put in the white meat, and the gravy that run from the chickens, and give it a toſs up; then put it into a diſh, the rumps in the middle, and the legs and pinions round it.

## *Pigeons a la Doube.*

PICK, draw, and ſinge ſix pigeons, truſs them as for boiling, ſtuff the inſides and crops with good force-meat, and flatten the breaſt; put a layer of fat bacon at the bottom of a ſtew-pan, and a layer of lean beef over the bacon, put the pigeons on, with a quart of good gravy, a bundle of ſweet herbs, an onion ſtuck with cloves, a little mace, pepper and ſalt, put a layer of beef and bacon over them, cover them cloſe, put them over a ſlow fire, with fire at the top of the ſtew-pan, and ſtew them for three quarters of an hour; then take them out, ſtrain the gravy through a ſieve, ſkim off all the fat, put it into a ſtew-pan, with a piece of butter mixed with flour, a gill of white wine, a few freſh or pickled muſhrooms, truffles and morels, force-meat balls, and the yolks of ſix hard eggs, ſeaſon it with Cayan pepper and ſalt, put the pigeons in, cover them cloſe, and ſtew them gently for half an hour; then ſkim the fat off clean, ſqueeze in the juice of a lemon,

lemon, and ſhake them about; put the pigeons in a diſh, pour the ſauce over them, and garniſh with lemon and beet-root.

## *Pigeons au Poire.*

TAKE ſix pigeons and bone them, ſtuff them with good force-meat, and make them in the ſhape of a pear, with one foot ſtuck in the ſmall end to look like the ſtalk, rub them over with the yolk of an egg, ſprinkle bread-crumbs on them, and fry them of a fine brown in a pan of boiling hot beef-dripping; put them on a ſieve to drain, then put them into a ſtew-pan, with a pint of gravy, a gill of white wine, an onion ſtuck with cloves, and a bundle of ſweet herbs, cover them cloſe, and ſtew them for half an hour; then take them, the onion and ſweet herbs out, ſkim the fat off the gravy, put in ſome butter mixed with flour, a ſpoonful of ketchup, the ſame of browning, ſome truffles and morels, pickled muſhrooms, two artichoke bottoms cut in ſix pieces each, and a few force-meat and egg balls; ſeaſon it with Cayan pepper and ſalt, put in the juice of half a lemon, and ſtew it five minutes; then put in your pigeons, make them hot, lay them with the ſtalk-end inwards and the breaſt outwards, pour the ſauce over them, and garniſh with lemon and beet-root.

## *Pigeons ſtoved.*

TAKE ſix pigeons, pick, and truſs them with the legs in the ſides; take a fine cabbage lettuce, cut out the heart, waſh it clean, and chop it very fine, mix it with good force-meat, force the inſide of the pigeons and the lettuce, tie the lettuce acroſs to keep in the force-meat, and fry it of a light brown in freſh butter; pour out all the fat, lay the pigeons in round the lettuce, ſeaſon them with beaten mace, pepper and ſalt, and put in half a pint of Rheniſh wine, cover them cloſe, and ſtew them five or ſix minutes; then put in a pint of good gravy and a piece of butter mixed with flour, cover them cloſe, and ſtew them half an hour; uncover them, ſkim off all the fat very clean, ſqueeze

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in the juice of half a lemon, and give them a ſhake round; put the lettuce in the middle of the diſh, the pigeons round it, pour the ſauce over all, and garniſh with pickled red cabbage.

For a change, you may ſtuff the pigeons with force-meat; cut two or three cabbage lettuces in quarters, and ſtew with them as above; lay the lettuce between each pigeon in the diſh, and pour the ſauce over them.

## *Pigeons Surtout.*

TRUSS ſix fine pigeons for roaſting, and ſtuff the inſides with force-meat, then put a thin ſlice of fat bacon on the breaſts, and a thin ſlice of veal over that, ſeaſoned with mace, pepper and ſalt; tie the veal and bacon on with packthread, put them on a bird-ſpit, and tie them on another, rub them all over with yolks of eggs, and ſprinkle bread-crumbs and ſweet herbs on them, roaſt them and baſte them well with butter; when they are done take them up, cut off the packthread, lay them in a diſh, and have good gravy, with muſhrooms, truffles and morels ſtewed in it, pour it in the diſh, but not over the pigeons, and garniſh with lemon and beet-root.

## *Pigeons Compote.*

TAKE ſix young pigeons and truſs them as for boiling, ſtuff the inſides and the crops with a light force-meat, and lard the breaſts, put them into a ſtew-pan, with a quart of brown cullis, and ſtew them for one hour; put in a few pickled muſhrooms, truffles and morels, two artichoke bottoms cut in pieces, the yolks of ſix hard eggs, ſeaſon them with Cayan pepper and ſalt, and give them a ſtew for five minutes; then put the pigeons in the diſh, pour the ſauce over them, and garniſh with lemon and beet-root.

## *French Pupton of Pigeons.*

TAKE a tin or copper patty-pan and butter it; make a large piece of ſavory veal force-meat, roll a ſheet out like a paſte and put in, lay a thin layer of fat

fat bacon on the force-meat, then put in ſquab pigeons, as many as you want to fill the patty-pan, and ſeaſon them with pepper and ſalt; lay over them a ſweetbread cut in ſlices, aſparagus tops, muſhrooms, cocks-comb, and an ox-palate boiled tender and cut in pieces, with the yolks of ſix hard eggs; roll another piece of force-meat and put over, cloſe it like a pie, ornament the top as you pleaſe, and bake it in a gentle oven for two hours; when it is done ſlip it into a diſh, make a hole in the top, pour half a pint of good gravy in, and ſend it up hot to table.

## *Pigeons tranſmographied.*

TAKE four pigeons, cut off their legs, and truſs them as neat as you can, ſeaſon them with pepper and ſalt; take a pound of butter and rub it in a pound of flour, make it into a ſtiff paſte, and roll each pigeon in a piece of paſte; tie them ſeparate in a cloth, ſo as the paſte will not break, boil them one hour and a half in a large pot of water; then take them up, untie them, take care that they do not break, lay them in a diſh, and pour in a little gravy. You may leave the gravy out, for when they are cut there will be plenty of gravy.

## *Pigeons in Fricandeux.*

TAKE four fine large pigeons, truſs them as for roaſting, ſtuff the inſides with force-meat, cut off the pinions and feet, and lard the breaſts; lay a layer of fat bacon at the bottom of a ſtew-pan, and a layer of veal on the bacon, put in the pigeons, with a pint of gravy, a gill of white wine, a little beaten mace, pepper and ſalt, and a bundle of ſweet herbs, put a layer of veal and bacon at the top, cover them cloſe, put fire under and over them, and ſtew them for one hour; then take out the pigeons, ſtrain off the gravy, ſkim off the fat, put the gravy into a ſtew-pan, and boil it till there is juſt enough for ſauce, put in the pigeons breaſt-ſide downwards, and give them a boil up for

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five minutes; then put them in a diſh breaſt upwards, pour the ſauce over them, and garniſh with lemon and beet-root.

You may put a few large truffles and the yolks of four hard eggs into the ſauce, and lay them round the pigeons in the diſh.

## *Pigeons with a Farce.*

TAKE four or ſix large pigeons, make a farce with the livers minced ſmall, as much beef-ſuet or marrow, a few bread-crumbs and hard eggs, of each an equal quantity, ſeaſon it with beaten mace, nutmeg, pepper, and ſalt, ſweet herbs chopped fine, and mix them all together with the yolk of an egg; then cut the ſkin of your pigeons between the legs and the bodies, and with your finger very carefully raiſe it from the fleſh, but take care you do not break it, then put in the farce, truſs the legs cloſe to keep it in, ſpit, roaſt, and baſte them well with butter; ſave the gravy which runs from them, and mix it up with a little red wine and ſome of the farce, (if not enough for ſauce put in a little made gravy) a little nutmeg, pepper and ſalt, thickened with the yolk of an egg beat up, and give it a boil; lay the pigeons in a diſh, pour the ſauce in it, and garniſh with double parſley.

## *Pigeons a la Souffel.*

TAKE four large pigeons and bone them, ſtuff them with veal force-meat, put them into a ſtew-pan with a pint of veal gravy, cover them cloſe, and ſtew them gently for half an hour; then take them out and let them ſtand a little time, rub them over with the yolk of an egg, wrap them up in good veal force-meat, rub it over with the yolk of an egg, and fry them brown in a large pan of beef-dripping, put them on a ſieve before the fire to drain, take the gravy they were ſtewed in, ſkim off the fat, thicken it with butter mixed with flour, and ſeaſon it with pepper and ſalt, beat up the yolk of an egg in a little cream and put

in, and ſhake it one way for a minute; put the pigeons in the diſh, ſtrain the ſauce over them, and garniſh with fried parſley.

You may leave out the egg and cream, and put in a ſpoonful of browning, one of ketchup, and one of lemon pickle, if you think proper.

## *Pigeons in Pimlico.*

TAKE five large pigeons, pick, draw, truſs, and ſinge them; take the livers, with ſome fat and lean ham or bacon, muſhrooms, a few truffles, parſley, and ſweet herbs, all ſhred fine, ſeaſoned with pepper and ſalt, mix it up with the yolks of two raw eggs, ſtuff the bellies with it, roll them in a thin ſlice of veal, and over that a thin ſlice of bacon, put white paper only over all, tie it on with packthread, put them on a ſmall ſpit, and roaſt them for one hour, but mind and baſte them well with butter; in the mean time make for them a ragou thus: put half a pint of good gravy into a ſtew-pan, with a glaſs of white wine, ſome truffles, freſh muſhrooms, and parſley chopped ſmall, a little pepper and ſalt, thicken it with a piece of butter mixed with flour, and ſtew it for a quarter of an hour; when they are done take them up, take off the paper, put them in a diſh, pour your ſauce over them, and garniſh with ſix force-meat pettit patties.

## *Jugged Pigeons.*

PICK and draw ſix pigeons, but do not waſh them, boil the livers a minute or two, then take them out, mince them ſmall, and bruiſe them with the back of a ſpoon, mix them with the yolks of two hard eggs, parſley, and lemon-peel ſhred very fine, as much beef-ſuet as liver ſhaved very fine, the ſame quantity of crumbs of bread, ſeaſoned with pepper, ſalt, and grated nutmeg, work it up with a raw egg and a little freſh butter, ſtuff the crops and bellies with it, ſew up the necks and vents, then dip your pigeons in warm water, and ſeaſon them with pepper and ſalt as for a pie, put them in a jug, with a head of celery, a bundle of ſweet herbs,

herbs, a few cloves and mace beat fine, and a gill of white wine, tie them down close with strong paper, and put the jug into a pot of cold water up to the top, but not to run in or wet the paper; put a tile over the jug, and boil them gently for three hours; then take them out of the jug, strain the liquor into a stew-pan, put in a little butter mixed with flour, give it a boil up till it is thick, pour it over the pigeons, and garnish with lemon.

### *Pigeons a la Italienne.*

TAKE four young full-grown pigeons, pick, draw, and truss them, put a gridiron over a clear fire, put them on, and turn them round two or three times for two minutes; then take them off, tie the legs to the bodies, that they may be round and tight; take a stew-pan, and lay at the bottom and round the sides some slices of veal and ham, put the pigeons in, and sprinkle them with pepper and salt, put in some blades of mace, a sprig of basil, some coriander-seeds, some slices of lemon, an onion, a little garlick, a glass of strong white wine, and half as much oil; then lay over them some slices of ham and veal, cover them close, put them on a slow fire, and stew them one hour; in the mean time make a ragou thus: cut some fresh mush-rooms and champinions small, put a gill of oil into a stew-pan, a little garlick and shallot chopped fine, with the mushrooms and champinions, and set them over the fire one minute; then pour in some veal gravy, a glass of white wine, a little essence of ham, and let all these heat together; then put in a slice of lemon, stir it about, and skim off the fat; then put the ragou into a well-tinned stew-pan, take the pigeons out of the stew-pan they were stewed in and wipe them, that they may be quite dry, put them into the ragou, make them quite hot, put them into a dish, and garnish with lemon.

### *Partridges a la Braize.*

TAKE two brace of partridges, truss the legs into the bodies, lard the breasts, season them with pepper, salt,

ſalt, and a little beaten mace; take a ſtew-pan, lay ſlices of fat bacon at the bottom, then thin ſlices of veal and beef, a piece of carrot, an onion cut in ſlices, a bundle of ſweet herbs, a little mace and whole pepper, lay the partridges in with the breaſts upwards, lay ſome ſlices of veal and beef over them, and ſtrew chopped parſley on them, cover them cloſe, and put them over a ſlow fire for ten minutes; give your pan a ſhake, pour in a pint of boiling water and a gill of white wine, cover it cloſe, and ſtew it a little quicker for half an hour; then take out the birds, ſtrain the liquor off, and ſkim off the fat, put it to a pint of good brown cullis, with a ſweetbread cut in pieces, ſome truffles and morels, cocks-combs, two or three fowls livers if you can get them, two artichoke bottoms cut in pieces, aſparagus tops boiled, and muſhrooms, freſh or pickled, ſtew them for a quarter of an hour, then put in the partridges, make them hot, ſqueeze in the juice of half a lemon, put the partridges in the diſh breaſts upwards, pour the ragou over them, and garniſh with lemon and beet-root.

## *Partridge Panes.*

TAKE two partridges and roaſt them, parboil a large fowl, pick the fleſh off the bones, and chop it fine, with half a pound of fat bacon boiled, a few freſh muſhrooms, truffles and morels, two artichoke bottoms boiled tender, ſeaſon it with beaten mace, nutmeg, pepper and ſalt, ſome ſweet herbs and parſley chopped fine, ſoak the crumb of a penny loaf in hot gravy, and mix all well together with the yolks of four eggs; make your panes on white paper of any ſhape or figure you fancy, the thickneſs of an egg, and at a proper diſtance from one another, rub them over with the yolks of eggs, ſprinkle bread-crumbs over them; and bake them a quarter of an hour in a quick oven; when they are done put them in a hot diſh, with good gravy under them.

## *Pheaſants a la Braize.*

TAKE a brace of pheaſants, pick, draw, and truſs them as for boiling, lard the breaſts, and ſtuff the inſides with good force-meat; lay a layer of bacon at the bottom of a ſtew-pan, and a layer of veal on the bacon, put on the pheaſants breaſts uppermoſt, with a bundle of ſweet herbs, an onion ſtuck with cloves, a quart of good gravy, a gill of red wine, a little beaten mace, pepper and ſalt, put a layer of veal and bacon at the top, cover them cloſe, ſet them over a gentle fire, put fire at the top, and let them braize gently for one hour and a half; then take out the pheaſants, ſtrain the gravy through a ſieve, and ſkim the fat off clean; put about two ounces of butter into a ſtew-pan, melt it, put in a ſpoonful of flour, ſtir it till it is ſmooth, pour in the gravy, and boil it till it is ſmooth; then put in a ſweetbread boiled and cut in pieces, an artichoke bottom cut in pieces, a few truffles and morels, freſh muſhrooms ſtewed, or pickled ones, ſome aſparagus tops boiled, if you have them, the yolks of four hard eggs, and a dozen force-meat balls boiled, ſtew them all together for fifteen minutes; then put in the pheaſants and make them hot, ſqueeze in the juice of half a lemon, put them in a diſh breaſts upwards, pour the ſauce and ingredients over them, and garniſh with lemon and beet-root.

## *Florendine Hare.*

TAKE a full-grown hare and hang it up four or five days, then caſe it, leave the ears on whole, take out all the bones except the head, lay the hare on the dreſſer, and put in the following force-meat: take half a pound of lean veal, half a pound of fat bacon, beat it well in a mortar, with the crumb of a penny loaf, the liver ſhred fine, an anchovy, a little parſley and ſweet herbs ſhred fine, ſeaſon it with pepper and ſalt, mix it up with a glaſs of red wine and the yolks of two eggs, put it into the hare's belly, roll it up to the head, and ſkewer it with the head and ears leaning back,

back, tie it with packthread as you would a collar of veal, wrap it in a cloth, and put it into a ſtew-pan with two quarts of water, ſtew it one hour and a half, and when the liquor is reduced to one quart, put in a pint of red wine, a ſpoonful of lemon pickle, one of ketchup, and one of browning; then take out the hare and keep it hot, ſtew the liquor till it is reduced to a pint, thicken it with butter mixed with flour, ſeaſon it with Cayan pepper and ſalt; take the hare out of the cloth, untie it, and lay it in a diſh, pull the jaw-bones out, ſtick them in the eyes, and a ſprig of myrtle in the mouth, pour the ſauce over it, and garniſh with fried force-meat balls.

## *To ſcare a Hare.*

CASE a fine hare, truſs and ſtuff it the ſame as for roaſting, lard it, put it into a long ſtew-pan or fiſh-kettle, with two quarts of good gravy, one of red wine, a lemon cut in two, a bundle of ſweet herbs, a little whole pepper, ſalt, nutmeg, and a few cloves, cover it cloſe, and ſtew it over a ſlow fire till it is three parts done; then take it up, put it into a diſh, and ſtrew it over with crumbs of bread, ſweet herbs chopped fine, ſome lemon-peel grated, and half a nutmeg, ſet it before the fire and baſte it with butter, keep turning the diſh round till it is of a fine brown; in the mean time take about a pint of the gravy it was ſtewed in, free from fat, thicken it with butter mixed with flour, take ſix eggs boiled hard and chopped fine, ſix pickled cucumbers cut in thin ſlices, and mixed with the ſauce, pour it in the diſh, and put the hare in; garniſh with water-creſſes.

## *Hare Civet.*

CASE and bone the hare, make gravy of the bones and a pound of lean beef, ſtew the head whole in the gravy, cut one half into thin ſlices, and the other half in pieces an inch thick, flour and fry them quick in freſh butter, in the ſame manner as collops; put a pint of the gravy into the pan, a ſpoonful of made muſtard, a

little elder vinegar, cover it close, and let it stew gently till it is as thick as cream; split the head in two, lay the hare in the dish, and put the head in the middle; garnish with lemon and beet-root.

## *Rabbits Surprise.*

TAKE two half-grown rabbits and roast them, cut off the heads close to the shoulders and the first joints, then take all the lean meat off the back-bones, cut it small, and toss it up with six or seven spoonsful of cream or milk, and a piece of butter as big as a walnut mixed with flour, a little grated nutmeg and salt, shake all together till it is as thick as good cream, and set it to cool; then make a force-meat with a pound of lean veal, a pound of suet, as much crumbs of bread, two anchovies chopped fine, and beat all in a marble mortar, with a little lemon-peel, parsley, and sweet herbs shred fine, season it with pepper, salt, and grated nutmeg, mix it up with the yolks of two raw eggs, place it all round the bones of the rabbits, leaving a long trough in the back-bone open, so that it will hold the meat you cut out with the sauce, pour it in and cover it with force-meat, smooth it all over with your hand as well as you can with a raw egg, square it at both ends, and sprinkle on some fine bread-crumbs; butter a mazarine or pan, take them from the dresser where you formed them, place them on it very care-carefully, and bake them three quarters of an hour till they are of a fine brown; then put them in a dish, and let your sauce be gravy thickened with flour and butter, and the juice of a lemon, pour the sauce in the dish; garnish with Seville orange cut in quarters, and send it up for a first course.

## *Rabbits in Casserole.*

TAKE two young rabbits and cut them in quarters, (you may lard them or not, as you think proper) shake some flour over them, and fry them of a light brown with fresh butter; then put them into an earthen pipkin, with a quart of good broth, a gill of white wine,

a little

a little pepper and ſalt, a bundle of ſweet herbs, and about two ounces of butter mixed with flour, cover them cloſe, and ſtew them for half an hour; ſkim them clean, take out the ſweet herbs, then diſh them up, pour the ſauce over them, and garniſh with Seville orange; notch and cut in ſlices the peeling that is cut off, and lay it between the ſlices of orange.

## *Florendine Rabbits.*

TAKE three young rabbits, ſkin them, but leave on the ears, waſh them, dry them with a cloth, and carefully take out all the bones, but leave the head whole, ſtuff and treat them in the ſame manner as a hare florendine, and boil them one hour; have ready a white ſauce, made with a pint of veal gravy, a little anchovy liquor, thickened with butter mixed with flour, beat up the yolk of an egg in a gill of cream, grate a little nutmeg in, and put it to the gravy; let it ſimmer two or three minutes, but not boil, and ſqueeze in the juice of half a lemon; put the rabbits in the diſh, pour the ſauce over them, and garniſh with Seville orange cut in ſlices or quarters.

## *Portugal Chickens.*

AT a time of the year when chickens are ſcarce, take two young rabbits, ſkin them, cut off the heads, turn the backs upwards, and two of the legs on the rabbit ſtripped to the claws, truſs them with ſkewers like chickens, lard and roaſt them; put them in a diſh, with good gravy under them, and garniſh with lemon and beet-root, with parſley and butter and gravy in boats.

## *Currey of Chickens.*

TAKE two chickens, ſkin them, cut them up as for a fricaſee, waſh them clean, and ſtew them in a pint and a half of water for about five minutes; then ſtrain off the liquor, and put the chickens in a clean diſh; chop three large onions ſmall, and fry them in

two ounces of butter, then put in the chickens, and fry them together till they are both brown; get a bottle of currey powder, ſtrew it over the chickens when frying, pour in the liquor they were ſtewed in, and ſtew them for half an hour; if it is not ſeaſoned high enough, put in a little Cayan pepper, as ſometimes the currey powder is not hot enough, and ſqueeze in the juice of a lemon; then diſh them up, with the ſauce over them, and garniſh with lemon.

Waſh and pick a pound of rice, put it into two quarts of boiling water, with a piece of butter and a little ſalt, and boil it gently till it is tender; then ſtrain it in a cullender, put it before the fire for ten minutes to drain and dry; have ſix eggs boiled hard, put the rice in a diſh, garniſh it with the eggs cut in two, and ſend it up with the currey.

## *Larks Pear Faſhion.*

TAKE twelve larks, truſs them cloſe, and cut off the legs, ſeaſon them with beaten cloves, mace, pepper and ſalt, wrap them up in good veal force-meat, and ſhape them like a pear, ſticking one leg at the ſmall end like the ſtalk, rub them over with the yolk of an egg, and ſprinkle bread-crumbs over them; butter a diſh, put them in, and bake them half an hour; put them into a hot diſh, with gravy in a boat. They are a fine garniſh for large diſhes.

## *Woodcocks or Snipes in a Surtout.*

TAKE three woodcocks, or five ſnipes, take out the trails, and half roaſt them; make a large quantity of good veal force-meat, roll a ſheet out, put it at the bottom of a diſh, and lay in the woodcocks or ſnipes, chop the trails and throw over them; take a pint of good gravy, a gill of freſh muſhrooms, a few truffles and morels, a ſweetbread boiled and cut in pieces, artichoke bottoms cut in little pieces, ſtew them all together for ten minutes, and ſhake them round often; beat up the yolks of three eggs with a little white wine, and ſtir all together one way till it is thick; then take

it

it off and ſet it to cool; when cold, pour it into the ſurtout, put in the yolks of hard eggs here and there, ſeaſon it with beaten mace, pepper and ſalt to your taſte, cover it over with force-meat, and ornament it with a knife as you fancy; rub it over with the yolk of an egg, ſend it to the oven, and bake it half an hour; when done, ſend them to table hot.

### *To Salmee Woodcocks or Snipes.*

TAKE the trails out, half roaſt them, cut them in quarters, and put them in a ſtew-pan, with a little gravy, two ſhallots ſhred fine, a glaſs of red wine, a little ſalt and Cayan pepper, the juice of half a lemon, the trails chopped fine, cover them cloſe, and ſtew them for ten minutes; make a dry toaſt, cut it in quarters, pour the ſalmee over it, and garniſh with lemon and beet-root.

### *To Salmee a wild Duck, or any Sort of wild Fowl.*

HALF roaſt them, and cut them up as for eating; put a gill of gravy, a gill of red wine, ſix ſhallots chopped fine, the juice of a Seville orange or lemon, ſome Cayan pepper and ſalt, into a ſilver chaffing-diſh, and ſet it over a lamp till it boils up; then put in the wild fowl, put on the cover, make it thoroughly hot, and ſend it to table in the chaffing-diſh. If you have not a chaffing-diſh, ſtew it in a ſtew-pan, pour it into a hot diſh, cover it over, and ſend it to table as hot as you can.

### *Macaroni a la Parmazan.*

TAKE a quarter of a pound of ſmall pipe macaroni, put it into two quarts of boiling water, with a bit of butter, and boil it till it is tender; then ſtrain it in a ſieve and let it drain, grate half a pound of Parmazan cheeſe, put the macaroni into a ſtew-pan, with a gill of cream, two ounces of butter, a few bread-crumbs, and half the cheeſe, ſtir it about till the cheeſe and butter are melted; then put the macaroni into a diſh, ſprinkle the reſt of the cheeſe over it, and with a

ſalamander or hot iron make it of a fine brown, and ſend it to table as hot as poſſible.

## *A Mock Turtle.*

TAKE a fine large calf's head with the ſkin on, ſcald it and waſh it clean, and boil it three quarters of an hour; then take it up and ſlit it down the face, take the ſkin and meat off the head as whole and clean as poſſible, but be careful you do not break the ears, lay it on a dreſſer, fill the ears with force-meat, and tie them round with cloths; take out the eyes, and cut the meat from the bones; peel the tongue and cut it in ſlices, with the fat and beſt parts of another head, without the ſkin and boiled as long as the above, cut in ſlices; put the ſlices into a ſtew-pan with the ſkin on, (the ſkin ſide downwards) three quarts of veal gravy, cover it cloſe, and ſtew it gently for one hour over a gentle fire; then put in three ſweetbreads boiled and cut in pieces, half a pint of freſh muſhrooms, one ounce of truffles and morels, four artichoke bottoms, each cut in four, an anchovy boned and cut ſmall, and ſeaſoned high with Cayan pepper and ſalt; put in three pints of Madeira wine, two ſpoonsful of ketchup, one of lemon pickle, a quarter of a pound of butter mixed with flour, and let it all ſtew half an hour longer; ſkim it well, ſqueeze in the juice of a lemon, and put in the yolks of ſix hard eggs; boil the two brains, cut them in ſquare bits about as big as a large nutmeg, and dip them in a ſtiff batter; have a pan of hot fat, fry them of a nice brown, and put them on a ſieve before the fire to drain; make a rich force-meat, roll it in a veal caul, then in a cloth, and boil it one hour; cut it in three parts, the middle piece the largeſt, put the meat in the diſh, lay the head over it the ſkin ſide uppermoſt, take the cloths off the ears, put the largeſt piece between them, and make the top of the ears to meet round it, which is called the crown of the turtle; lay the other ſlices of force-meat on the narrow end, put ſome of the artichoke bottoms, eggs, muſhrooms, and brains all over it, put the gravy boiling hot over it, and ſend it away as quick as poſſible, as it ſoon gets cold.

CHAP.

# CHAP. XII.

# RAGOUS.

## *Beef.*

TAKE about ſix or eight pounds of the thin flank of beef, that has fat at the top, cut ſquare, or any piece of beef that is all meat and has fat at the top, the rump will ſuit well, cut the meat from the bone, and flour it all over; put half a pound of butter into a ſtew-pan, and fry it of a nice brown all over; pour out the fat and put in two quarts of good gravy, a pint of white wine, a bundle of ſweet herbs, two or three ſhallots, and a blade of garlick chopped fine, ſome whole pepper, cloves, and mace, cover it cloſe, and ſtew it gently for four hours; then take out the beef, ſtrain off the gravy, and ſkim off the fat; put four ounces of butter into a ſtew-pan and melt it, put in two ſpoonsful of flour, and ſtir it till it is ſmooth, then with one hand pour in the gravy, and keep it ſtirring with the other as before; ſeaſon it with Cayan pepper and ſalt, put in a veal ſweetbread cut in pieces, an ox palate boiled tender and cut in pieces, a gill of pickled muſhrooms, half an ounce of truffles and morels blanched and waſhed well, two dozen force-meat balls boiled, and an artichoke bottom or two cut in pieces; then put in the beef, with a ſpoonful of elder vinegar, ſtew it fifteen minutes, and ſkim it well; put the beef in the diſh, pour the ſauce over it, and garniſh with lemon and beet-root.

For variety, you may cut the white part of a dozen heads of celery about two inches long, boil it in water till it is tender, and put it in inſtead of the other ingredients; or when cucumbers are in ſeaſon, pare ſix

of

of them, take out the cores, ſtew them in ſome of the gravy, and put them over the beef.

## *Ox Palates.*

TAKE four ox palates, put them into a pot of water, and boil them till the two ſkins will come off, take off the ſkins, waſh them clean, cut two in ſquare pieces and two in long pieces; take a quart of good brown cullis and put them in, with ſome freſh or pickled muſhrooms, truffles and morels, the yolks of four hard eggs, a dozen force-meat balls boiled, two artichoke bottoms boiled tender, and ſtew them for twenty minutes; put them into a hot diſh, pour the ſauce over them, and garniſh with beet-root and lemon.

## *Neck of Veal.*

TAKE the beſt end of a neck of veal, cut it into chops, flatten them with a cleaver, ſeaſon them with beaten cloves, mace, pepper and ſalt, and lard them on one ſide, ſprinkle them over with lemon-peel, ſweet herbs, and parſley ſhred fine; butter half ſheets of paper, wrap them in, and broil them very gently over a clear fire for half an hour; in the mean time take a pint of brown cullis, put in truffles and morels, pickled muſhrooms, an artichoke bottom cut in pieces, ſome force-meat and egg balls boiled, and boil them up five minutes; put it in a diſh the larded ſide uppermoſt, pour the ragou over it, and garniſh with fried oyſters, beet-root, or lemon.

## *Breaſt of Veal.*

TAKE about ſix pounds of a breaſt of veal, cut it in ſquare pieces, pepper, ſalt, and flour it, fry it brown in freſh butter; then pour in a quart of good gravy and a gill of white wine, put in a bundle of ſweet herbs, an onion chopped fine, cover it cloſe, and ſtew it till it is tender; ſkim it well and take out the ſweet herbs; if it is not thick enough, put in ſome butter mixed with flour, ſome truffles and morels, pickled or

freſh muſhrooms ſtewed, the ſweetbread boiled and cut in pieces, an ox palate boiled tender and cut in pieces, ſome force-meat and egg balls, ſqueeze in the juice of a lemon, ſeaſon it with pepper and ſalt to your palate, and ſtew it for fifteen minutes longer; put the meat in the diſh, pour the ragou over it, and garniſh with lemon and beat-root, fried oyſters, or ſmall patties.

*Another Way.*

HALF roaſt a breaſt of veal, cut it in ſquare pieces, and put it into a ſtew-pan, with a quart of gravy, half a pint of white wine, a bundle of ſweet herbs, an onion ſtuck with cloves, ſome pepper and ſalt, cover it cloſe, and ſtew it one hour; then take out the veal, pull the bones out, ſtrain off the gravy, and ſkim it clean from fat; put a quarter of a pound of butter into a ſtew-pan, melt it, and put in two ſpoonsful of flour; ſtir it till it is ſmooth, and pour in the gravy; put in a ſweetbread cut in pieces, half an ounce of truffles and morels blanched and waſhed clean, ſome pickled or freſh muſhrooms ſtewed, the yolks of ſix hard eggs, ſome force-meat balls, and an ox palate boiled tender, and cut in pieces; ſtew it up for fifteen minutes, ſeaſon it with Cayan pepper and ſalt, ſqueeze in the juice of a lemon, put in the veal, and make it very hot; put the veal in a diſh, pour the ragou over it, and garniſh with lemon and beet-root.

*Sweetbreads.*

TAKE three ſweetbreads and blanch them, cut two of them in ſquare pieces, rub the other over with the yolk of an egg, and roaſt it of a fine brown; make a pint of brown cullis, put in the cut ſweetbreads, with a gill of freſh muſhrooms, a few truffles and morels, two artichoke bottoms boiled and cut in pieces, a dozen force-meat and egg balls boiled, cover them cloſe, and ſtew them gently for twenty minutes; ſqueeze in the juice of half a lemon, and give them a toſs; then put the

the ragou in the diſh, the roaſt in the middle, and garniſh with lemon and beet-root.

## *Leg of Mutton.*

TAKE a ſmall leg of mutton, cut off the fat and ſkin, and cut it very thin the right way of the grain; put a quarter of a pound of butter into a ſtew-pan, ſhake a little flour over the meat and put it in, with half a lemon, half an onion chopped fine, a ſmall bundle of ſweet herbs, a little mace, pepper and ſalt, and ſtir it a minute or two; then put in as much gravy as will moiſten it, mince an anchovy ſmall, mix it with a little flour and butter, and put in, ſtir it well together over the fire for ſix minutes, then throw in a few whole capers, take out the ſweetbreads, and put it in a hot diſh.

## *Livers.*

TAKE ſix large fowl livers and one turkey liver, pick out the galls and throw them into cold water; take the ſix livers and put them into a ſtew-pan, with half a pint of gravy, a gill of freſh muſhrooms cut ſmall, ſix cocks-combs or ſtones, a few truffles boiled, a ſpoonful of ketchup, a little pepper and ſalt, a piece of butter mixed with flour as big as a cheſnut, cover them, and ſtew them for fifteen minutes; butter a piece of paper, wrap the turkey's liver in it, and broil it of a fine brown; take off the paper, put it in the middle of a diſh, the ſtewed livers round it, pour the ſauce over all, and garniſh with lemon and beet-root.

## *Pigs Feet and Ears.*

TAKE two pigs feet and two ears, ſcald them, ſplit the feet in two, and put a bay leaf between, tie them up, and boil them till they are tender; boil the ears for a quarter of an hour, then cut them in ſlips about two inches long and as thick as a quill, put them into a ſtew-pan, with a pint of good gravy, an onion chopped fine, and ſtew them till they are tender; ſea-

ſon

ſon them with pepper and ſalt, and put in a piece of butter mixed with flour, a ſpoonful of muſtard, and a little elder vinegar, ſtew them five minutes longer, and ſkim them; rub the feet over with the yolk of an egg, ſprinkle bread-crumbs on them, and fry them in plenty of fat, or broil them of a nice brown; put the ears in a diſh, and lay the feet round them.

## *Lamb.*

TAKE a ſmall fore-quarter of houſe lamb, cut off the knuckle-bone, take off the ſkin, lard it with bacon, and half roaſt it; then put it into a ſtew-pan, with a quart of brown cullis, a pint of freſh muſhrooms, ſome truffles and morels, two or three lambs ſweet-breads, cover it cloſe, and ſtew it one hour very gently; fry a dozen oyſters and a dozen force-meat balls, lay the lamb in the diſh, ſkim the fat clean from the ragou, pour it over the lamb, lay the oyſters and balls round it, and garniſh with water-creſſes.

## *Lamb another Way.*

CUT a ribs of lamb in ſix or eight pieces, ſeaſon them with beaten mace, cloves, pepper and ſalt; put a quarter of a pound of butter into a ſtew-pan, flour the lamb, and fry it of a light brown; duſt in ſome flour, and put in a pint and a half of gravy, a gill of white wine, a bundle of ſweet herbs, half a pint of freſh muſhrooms, a few truffles and morels, a ſpoonful of ketchup, cover it cloſe, and ſtew it till it is tender; then ſkim the fat off very clean, ſeaſon it with Cayan pepper and ſalt, ſqueeze in the juice of half a lemon, and let it ſimmer up; then put the lamb in the diſh, pour the ſauce over it, lay a dozen fried force-meat balls round it, and garniſh with lemon and beet-root.

## *Breaſt of Lamb.*

TAKE a breaſt of lamb, ſeaſon it with beaten cloves, mace, pepper, and ſalt, flour it, and fry it of a light brown in freſh butter; put in a pint of gravy, a

glaſs of white wine, an onion, a bundle of ſweet herbs, cover it cloſe, and ſtew it half an hour; then take out the lamb, ſweet herbs, and onion; ſkim off the fat, put in a little butter mixed with flour, a few pickled muſhrooms, truffles and morels, ſeaſon it with pepper and ſalt, ſqueeze in half a lemon, boil it up, put in the lamb, aud make it hot; then put it in a diſh, pour the ſauce over it, lay fried force-meat balls round it, garniſh with lemon and beet-root, and ſend it for a ſide-diſh.

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## CHAP XIII.

# FRICASEES.

### *Neat's Tongue.*

BOIL a freſh neat's tongue till it is tender, peel it, cut it into thin ſlices, flour it, and fry it in freſh butter; pour out the butter and put in a pint of white gravy, a glaſs of white wine, a bundle of ſweet herbs, an onion, a little beaten mace, pepper and ſalt, and ſimmer all together half an hour; then take out the tongue, ſtrain off the gravy, and put it into the ſtew-pan again; beat up the yolks of two eggs, a little grated nutmeg, a piece of butter as big as a walnut mixed with flour, put in the flour and butter, ſhake it about till the butter is melted, then the eggs, and ſhake it together about a minute; put it into the diſh, and garniſh with lemon and beet-root.

### *Ox Palates.*

TAKE four ox palates, waſh them well, and boil them till they are tender; take the ſkins off, cut them in

in ſquare pieces, and put them into a ſtew-pan, with a pint of veal broth, a bundle of ſweet herbs, a few freſh muſhrooms, a little beaten mace, pepper and ſalt, ſome butter mixed with flour, and ſtew them gently for twenty minutes; ſkim them and take out the herbs; mix the yolks of two eggs with a little cream, grate in a little nutmeg, put it in, and keep ſhaking the pan one way till it is thick; ſqueeze in the juice of half a lemon, diſh it up, and garniſh with lemon.

## *Lamb Cutlets.*

TAKE a leg of houſe lamb and cut it into thin cutlets acroſs the grain, put them into a ſtew-pan, and make ſome good broth with the bones, ſhank, &c. enough to cover the collops, ſtrain it into the ſtew-pan with the collops, with a bundle of ſweet herbs, an onion, a little cloves and mace tied in a muſlin rag, a few freſh muſhrooms, and ſtew them gently for ten minutes; then take out the ſweet herbs and onion, ſkim off the fat, and put a piece of butter mixed with flour, a few truffles and morels boiled and waſhed clean, a dozen force-meat balls boiled, and ſeaſoned with Cayan pepper and ſalt to your palate; give it a boil up, and if there is any fat on ſkim it off; beat up the yolks of three eggs with half a pint of cream, grate in a little nutmeg, and keep ſhaking the pan one way till it is thick and ſmooth; then put the cutlets in the diſh, pour the ſauce over them, and garniſh with lemon and beet-root.

## *Lamb Stones and Sweetbreads.*

TAKE a dozen lamb ſtones and ſix ſweetbreads and parboil them, ſkin the ſtones, ſlit the ſweetbreads in two, and put them into a ſtew-pan, with half a pint of veal broth, a bundle of ſweet herbs, and a few freſh muſhrooms, cover them cloſe, and ſtew them for ten minutes; then put in a little butter mixed with flour, boil it up, and ſkim the fat off; take out the ſweetbreads, and put in ſome aſparagus tops boiled tender, a few force-meat and egg balls boiled, beat the

the yolks of two eggs with half a pint of cream, grate in a little nutmeg, with ſome ſalt, put theſe in, and keep the pan ſhaking one way till they are thick and ſmooth; ſqueeze in the juice of half a lemon, then diſh it up, and garniſh with lemon and beet-root.

## *Tripe.*

TAKE a piece of double tripe, cut it in pieces about two inches ſquare, and put it into a ſtew-pan of water, with a bundle of ſweet herbs and an onion, and boil it till it is quite tender; in the mean time make a quart of beſhemel, as directed in the chapter for made diſhes, ſtrain off the tripe, and put it in, with ſome pickled muſhrooms, oyſters blanched, and force-meat balls boiled; give it a boil up, then put it into the diſh, and garniſh with lemon.

## *Another Way.*

TAKE a piece of double tripe and cut it in ſquare pieces, put it into a ſtew-pan with a pint of veal broth, a bundle of ſweet herbs, two ſhallots chopped fine, and a few freſh muſhrooms, cover it cloſe, and ſtew it half an hour; then take out the ſweet herbs, ſkim it, and put in a piece of butter mixed with flour, a dozen oyſters blanched and bearded, a dozen force-meat balls boiled, ſhake them round till the butter is melted, and ſeaſon it with pepper and ſalt; mix the yolks of three eggs with half a pint of cream, and put in a little grated nutmeg, keep it ſhaking one way till it is thick and ſmooth; ſqueeze in the juice of half a lemon, diſh it up, and garniſh with lemon.

## *Tripe a la Kilkenny.*

PARE a dozen large onions and waſh them well, put them into two quarts of water, and boil them till they are tender; cut about two pounds of double tripe in ſquare pieces, put it in, and boil it with the onions a quarter of an hour; then drain off almoſt the whole of the liquor from it, put in a quarter of a pound of butter,

butter, ſhake in a little flour, put in a large ſpoonful of muſtard, a little ſalt, and ſhake it all over the fire till the butter is melted; put it into the diſh, and garniſh with lemon and barberries.

This is much eſteemed by the Iriſh nobility and gentry.

### *Chickens brown.*

TAKE two chickens, draw and ſinge them, cut them in pieces, pepper, ſalt, flour, and fry them of a nice brown in freſh butter; drain out the fat, and put in a pint of good gravy, a bundle of ſweet herbs, half a pint of freſh muſhrooms, a few truffles and morels waſhed clean, two ſhallots chopped fine, a piece of butter as big as a walnut mixed with flour, a little pepper and ſalt, and ſtew them for half an hour; take out the ſweet herbs, ſkim them clean from fat, ſqueeze in the juice of half a lemon, ſhake them about, put them into a hot diſh, and garniſh with lemon and beet-root.

### *Chickens white.*

TAKE two chickens, draw and ſinge them, cut them in ſmall pieces, and put them in warm water to draw out the blood; put them into a ſtew-pan, with three quarters of a pint of veal broth, (if you have no veal broth, water will do) a bundle of ſweet herbs, a little beaten mace and ſalt, half a pint of freſh muſhrooms, two ſhallots chopped fine, and a little lemon-peel, cover them cloſe, and ſtew them half an hour; then take out the herbs and lemon-peel, put in a piece of butter as big as a walnut mixed with flour, a few truffles and morels boiled and waſhed very clean, boil it till it is thick, and ſkim off all the fat; mix the yolks of two eggs with a gill of cream, grate in a little nutmeg, put it in, and keep the pan ſhaking one way till it is thick and ſmooth; ſqueeze in half a lemon, ſhake it round, diſh it up, and garniſh with lemon and beet-root.

If you have no freſh muſhrooms, put in a gill of pickled ones waſhed in warm water, to either of the above receipts.

## *Rabbits brown.*

TAKE two young rabbits, cut them in ſmall pieces, ſlit the head in two, throw away the bloody part of the neck, pepper, ſalt, and flour them, and fry them of a nice brown in freſh butter; pour out the fat, and put in a pint of gravy, a bundle of ſweet herbs, half a pint of freſh muſhrooms, a few truffles and morels waſhed clean, four ſhallots chopped fine, a little pepper and ſalt, cover them cloſe, and ſtew them for half an hour; then ſkim them, put in a ſpoonful of ketchup, ſqueeze in half a lemon, take out the ſweet herbs, and put in a piece of butter as big as a walnut mixed with flour, boil them up till they are thick and ſmooth, ſkim off the fat, put them in a hot diſh, and garniſh with lemon and beet-root.

## *Rabbits white.*

TAKE two young rabbits and cut them in ſmall pieces, cut off the heads and bloody part of the necks, and do not uſe them, put them into warm water to ſoak out the blood, then put them into a ſtew-pan, with a pint of veal broth, (if you have no broth, water will do) a bundle of ſweet herbs, an onion, a little beaten mace, four ſhallots chopped fine, half a pint of freſh muſhrooms, a little ſalt, and a little lemon-peel, cover them cloſe, and ſtew them half an hour; then take out the ſweet herbs, lemon-peel, and onion, and put in a piece of butter as big as a walnut mixed with flour, a few truffles and morels boiled and waſhed clean, boil it up, and ſkim the fat off clean; mix the yolks of two eggs with half a pint of cream, grate in a little nutmeg, and keep ſhaking the ſtew-pan one way till it is thick and ſmooth; ſqueeze in the juice of half a lemon, give it a ſhake about, then diſh it up, and garniſh with lemon and beet-root.

*Pigeons*

## *Pigeons brown.*

TAKE ſix pigeons and cut them in quarters, ſeaſon them with beaten mace, pepper and ſalt, flour them, fry them of a light brown in freſh butter, and put them on a ſieve to drain; then put them into a ſtew-pan, with a pint of gravy, a gill of red wine, a bundle of ſweet herbs, a piece of lemon-peel, four ſhallots chopped fine, cover them cloſe, and ſtew them half an hour; then put in a piece of butter mixed with flour, ſeaſon it with pepper and ſalt, put in a few truffles and morels boiled and waſhed clean, a few force-meat balls boiled, and ſome pickled muſhrooms, ſqueeze in the juice of half a lemon, cover them, and ſtew them for ten minutes; ſkim them clean, put them in a diſh, and garniſh with lemon and beet-root.

## *Pigeons white.*

TAKE ſix young pigeons, draw and ſinge them, cut them in quarters, put them into warm water to ſoak out the blood, then put them into a ſtew-pan, with a pint of veal broth, a gill of white wine, a bundle of ſweet herbs, four ſhallots chopped fine, a little beaten mace, pepper and ſalt, a little lemon-peel, half a pint of freſh muſhrooms, and a piece of butter mixed with flour, cover them cloſe, and ſtew them half an hour; then take out the ſweet herbs and lemon-peel, ſkim the fat off clean, put in ſome aſparagus tops boiled tender, mix the yolks of two eggs with a gill of cream, grate in a little nutmeg, and put it in, ſhake the pan one way till it is thick and ſmooth, ſqueeze in the juice of half a lemon, give it a ſhake round, put them in a diſh, and garniſh with lemon and beet-root.

## *Pigeons the Italian Way.*

TAKE ſix young pigeons, draw and ſinge them, cut them in quarters, ſeaſon them with beaten mace, pepper and ſalt; put half a pint of ſweet oil into a ſtew-pan, and fry them brown; then put in a pint of green

peas, an onion, a little garlick ſhred fine, and fry them in the oil till the peas are ready to burſt; then put in a pint of boiling water, a gill of oil, ſome parſley ſhred fine, pepper and ſalt, and ſtew them for half an hour; then beat up the yolks of three eggs with a ſpoonful of vinegar and put in, keep ſhaking the pan for a moment; then put them in a diſh, with the ſauce over them, and garniſh with lemon.

## *Eggs.*

BOIL twelve eggs hard, take off the ſhells, cut four in halves and four in quarters; have ready half a pint of cream and a quarter of a pound of freſh butter, ſtir it together over the fire till it is thick and ſmooth; grate in a little nutmeg, lay one whole egg in the middle of the diſh, place the others all round, pour the ſauce over, and garniſh with the yolks of the other three cut in two.

## *Calves Feet and Chaldron the Italian Way.*

RUB the crumb of a three-penny loaf through a cullender, ſhred a pound of beef-ſuet very fine, a large onion, four cloves of garlick, and a handful of parſley, ſeaſon it with pepper and ſalt, mix it up with eight eggs well beaten, and ſtuff the chaldron, tie it up, and boil it in a pot of water for two hours; take the four feet, ſplit them, put them into a deep ſtew-pan, ſtew them with three pints of water till almoſt tender, and ſeaſon them with beaten mace, pepper and ſalt; take two quarts of green peas and an onion ſhred fine and put in, and ſtew them till the peas are done, beat up the yolks of four eggs and put in, ſtir them round a moment; put the chaldron in the middle of the diſh, the feet round it, ſqueeze in a lemon, and pour the reſt over it.

CHAP.

# CHAP. XIV.

# ROOTS AND VEGETABLES.

## *Proper Rules to be obſerved in dreſſing Roots and Vegetables.*

BE ſure to be very careful that your greens, cabbages, cauliflowers, &c. are picked free from ſlugs or filth, and well waſhed in plenty of water; ſpinach ſhould always be waſhed in three or four different waters, as it contains the ſand more than any other vegetable; your roots pared clean, or ſcraped, and well waſhed; then put them in a ſieve, cullender, or earthen pan, for fear of ſand or duſt, which is apt to hang about wooden tubs. Boil all your greens by themſelves in plenty of ſpring water with ſalt in it; boil no kind of meat with them, as it will make them greaſy and diſcolour them; and never uſe iron pots or pans, as they are very improper veſſels for the purpoſe; let them be copper or braſs will tinned, or ſilver. Take care you do not boil them too much, but let them have a little criſpneſs; for if you boil them too much, you will deprive them of their ſweetneſs and beauty. Let them be well drained before you put them in the diſh, as nothing is more diſagreeable than to ſee the diſh floating with water.

## *Greens and Sprouts.*

AFTER you have picked and waſhed them as directed, but plenty of ſpring water in a pot or ſtew-pan, and when it boils throw in a handful of ſalt, put in the greens or ſprouts, and make them boil up quick; while they are boiling preſs them down with a ſkimmer,

and try them often, that they may not be boiled too much; when done, take them up in a clean ſieve or cullender, and put them over the hot water a few minutes to drain, but not too long, as the ſteam will make them yellow; then put them in a diſh, and garniſh them with boiled carrot cut in any ſhape you pleaſe, with melted butter in a boat.

## *Cabbages.*

IF your cabbages are young, ſplit them in two; if old, cut them in quarters; waſh them clean, boil them in plenty of ſpring water and ſalt, as directed for greens; when they are done put them on a ſieve or cullender to drain, (the ſame if they are young ſummer cabbages or ſavoys) ſend them in a diſh in halves or quarters. If rather old, chop them up, put them into a ſtew-pan, with a piece of butter, a little pepper and ſalt, ſtir them about till the butter is melted, then put them in a diſh, and garniſh with boiled carrot, with melted butter in a boat.

## *Cauliflowers.*

CUT the ſtalks and coarſe leaves off your cauliflowers, but leave on the tender leaf round the flower, and waſh them clean; have a kettle of ſpring water boiling, put in a handful of ſalt, put in the cauliflowers, but do not let them boil too faſt, as that will break the flower, and ſpoil the beauty of them; (you may know when they are done, by trying them with a fork in the middle of the flower) then take them up and let the water drain from them, put one whole in the middle of a diſh, cut the reſt in ſprigs and lay round it, with melted butter in a boat.

## *Another Way.*

AFTER you have boiled the cauliflowers as before directed, put a quarter of a pound of butter into a ſtew-pan, with a ſpoonful or two of water, duſt in a little flour, and melt it, add a little pepper and ſalt, cut one cauliflower into ſmall ſprigs and put in, and keep

ſhaking

ſhaking it for a few minutes; lay the ſtewed in the middle of the diſh, cut the reſt in quarters and lay round it.

## *Broccoli.*

TAKE a dozen heads of broccoli, ſtrip off all the ſprigs up to the heads, and with a knife cut off all the hard outſide ſkin and ſprigs and throw them into cold water; have a ſtew-pan of ſpring water boiling, put in ſome ſalt, then the broccoli, and when the ſtalks are tender the broccoli is done; put a piece of toaſted bread in a diſh ſoaked in the water the broccoli was boiled in, put the broccoli on it, and ſend melted butter in a boat.

## *Spinach.*

PICK the leaves from the ſtalks, waſh it in plenty of water three or four different times, and put it into a cullender to drain; have half a pint of boiling water at the bottom of a ſtew-pan, put in the ſpinach, put ſome ſalt on it, cover it cloſe, and boil it up quick; (as it ſwells up preſs it down with the back of a ſpoon) when it is tender ſtrain it off, and ſqueeze it between two plates till the water is ſqueezed out; then cut it in what form you pleaſe and put it in a diſh, with plain butter in a boat.

## *Carrots.*

IF they are young ſpring carrots, put them in a large ſauce-pan of ſoft water, with their ſkins on, and boil them till they are tender; then take them out, and with a clean cloth rub the ſkins off, and put ſome whole and ſome in ſlices in the diſh. If old or Sandwich carrots, with a ſharp knife pare the ſkins off very clean, and boil them in plenty of ſoft water till they are tender; cut them in ſlices, or what ſhape you pleaſe, put them in a diſh, pour melted butter over them, or ſend it in a boat.

## *Turneps.*

TAKE as many as you want, pare the rinds off clean, waſh them, put them into a large ſauce-pan of ſoft water, and boil them quick till they are tender; then ſtrain them into a ſieve or cullender, ſqueeze the juice out between two plates, and put them in a diſh, with melted butter in a boat. You may maſh them in a ſtew-pan, ſhake in a little flour, put in a gill of cream, a piece of butter, a little ſalt, and ſtir them till the butter is melted; then put them in a diſh or bowl, with a piece of butter, a little pepper and ſalt, and maſh them up till the butter is melted.

## *Parſneps.*

PARE the ſkins off very clean, and ſlit them half way down the middle, put them on the fire in a large pot of ſoft water, and boil them till they are tender, which you may know by running a fork through them; when they are done ſtrain them off, cut them in quarters, or any ſhape you pleaſe, and put them in a diſh, or round ſalt fiſh, with melted butter in a boat.

## *Maſhed Parſneps.*

AFTER they are boiled tender bruiſe them fine in a mortar, or on a clean dreſſer with a broad knife, put them into a ſtew-pan, with a piece of butter, a little cream and ſalt, and ſtir them about till the butter is melted; put them in a diſh, with ſome cut in ſlips and put round them for garniſh.

## *Potatoes.*

WASH them very clean, put them into a ſauce-pan, nearly cover them with cold water, put in a little ſalt, cover them cloſe, and boil them very gently, but look at them often; when the ſkins begin to break try them with a fork, and if they are done ſtrain the water from them, cover them cloſe to ſteam for a few minutes, then peel them, and put them in a diſh, with melted

melted butter in a boat. Or thus: pare them firſt, waſh them clean, and put them into a ſauce-pan with a little cold water, cover them cloſe, boil them very gently, and look at them often, that they do not break to pieces; ſtrain the water off, and put them into a diſh, with melted butter in a boat.

## *Maſhed Potatoes.*

AFTER they are boiled and peeled maſh them in a mortar, or on a clean board with a broad knife, and put them into a ſtew-pan; to two pounds of potatoes put in half a pint of milk, a quarter of a pound of butter, a little ſalt, put them over the fire, and keep them ſtirring till the butter is melted, but take care they do not burn to the bottom; put them in a ſmall diſh, and with a knife ſhape them in any form you pleaſe.

## *Windſor Beans.*

NEVER ſhell them till near the time you want to boil them, for if they are young they will turn red; have a pot of ſoft water boiling, put in a little ſalt and a large bunch of parſley, put in the beans, and boil them quick; as ſoon as they are tender ſtrain them in a cullender or ſieve; (take care they do not fall to the bottom, for that will cauſe them to be red) put them in one diſh, with a piece of boiled bacon in another, and parſley and butter in a boat.

## *French Beans.*

TAKE as many as you want, ſtring them, ſlit them in two, cut them acroſs, and throw them into ſpring water as you cut them; have a large ſtew-pan of ſpring water, when it boils put in a handful of ſalt, ſtrain the beans out of the cold water, put them in, and boil them quick; as ſoon as they are done ſtrain them in a ſieve or cullender, let them drain a moment, and put them in a diſh, with plain butter in a boat.

## *Aſparagus.*

SCRAPE all the white part of the ſtalks very clean, pick off the buds cloſe to the heads as you ſcrape them, throw them into cold ſpring water, and waſh them out clean; tie your aſparagus up in bundles with baſs, if you can get it, as packthread cuts it to pieces, and cut the root-ends even; have a wide pan of ſpring water, when it boils put in ſome ſalt, put in the aſparagus, and boil it moderately; (be careful it is not done too much, as that will ſpoil both colour and taſte) have a thin toaſt round a loaf nicely toaſted, cut it in ſquare pieces, dip them in the aſparagus water, and put them in the diſh; take up the aſparagus, lay it on the toaſt with the white ends outwards, and plain butter in a boat. Never pour any melted butter over it, as that makes it greaſy to the fingers.

## *Artichokes.*

WRING off the ſtalks, mind you pull out the ſtrings, and waſh them well in plenty of water; have a large pot of water, when it boils put in ſalt, put them in tops downwards, and boil them, but not too faſt; one hour and a half will boil them, but that you will know by pulling out one of the leaves, if it comes out eaſy they are done; then take them out, and lay them upſide down to drain, put them in a diſh, and for every artichoke have a tea-cup full of melted butter.

## *Green Peas.*

HAVE your peas ſhelled as near the time you want to dreſs them as poſſible; have boiling water in a ſauce-pan, put in the peas, a little ſalt, a ſmall knob or two of ſugar, and a ſprig or two of mint, boil them quick, and when they dent they are done; ſtrain them in a ſieve, take out the mint, and put them in a diſh; have a little mint boiled by itſelf, chopped fine, and put round; or you may put ſome butter in the diſh, and ſtir them up till it is melted. You may broil ſome thin ſlices of ham and lay round if you pleaſe.

*Muſhrooms*

### *Muſhrooms broiled.*

TAKE the large flaps and peel off the outſide ſkin, ſcrape out the black in the inſide, pepper, ſalt, and broil them gently over a clear fire; take a ſheet of writing paper, make it in the form of a coffin, brown it before the fire, put it in a ſmall diſh, and put the muſhrooms in.

### *Muſhrooms ſtewed.*

CLEAN a quart of muſhrooms, put them into a ſtew-pan, with a ſpoonful of water, a little piece of butter, a little beaten mace, cover them cloſe, and ſtew them gently for twenty minutes; (take care to ſhake them often to keep them from ſticking) then put in a gill of good gravy, a little butter mixed with flour, pepper and ſalt, and the juice of half a lemon; ſtew them till they are thick, ſkim them clean, and put them in a diſh, with fried ſippets round them.

### *Muſhrooms fricaſeed.*

TAKE a quart of button muſhrooms, make them very clean, and as you clean them throw them into cold ſoft water, waſh them out, put them into a ſtew-pan, with a little water, a blade or two of mace, a little lemon-peel, cover them cloſe, and ſtew them very gently over a ſlow fire for twenty minutes; mix up the yolks of two eggs with half a pint of cream, grate in a little nutmeg, take out the lemon-peel and mace, put in the eggs and cream, a little ſalt, and keep them ſtirring one way till they are thick and ſmooth; toaſt the top of a French roll criſp, dip it in hot water, put it in the diſh, ſqueeze in the juice of half a lemon, put them over the roll, and ſend them to table as hot as poſſible.

### *Muſhrooms Ragou.*

TAKE a quantity of large muſhrooms, peel them, and take out the inſide, put them into a ſtew-pan, with a little water and ſalt, and let them boil up; take them

them off, and put in a gill of red wine, a little butter mixed with flour, a little beaten mace and nutmeg, ſet them on the fire, and keep them ſtirring for ten minutes; in the mean time broil a dozen, put the ragou into the diſh, and garniſh with the broiled ones.

### *Peas and Lettuces ſtewed.*

TAKE a quart of green peas, and two cabbage lettuces cut ſmall acroſs, and waſhed very clean, put them into a ſtew-pan, with a pint of gravy, a piece of lean ham or bacon, an onion chopped fine, cover them cloſe, and ſtew them for half an hour; then put in a piece of butter mixed with flour, ſome pepper and ſalt, cover them, and ſtew them till you find they are very tender and of a proper thickneſs; take out the ham, put them in a diſh, and ſend them to table.

### *Peas ſtewed another Way.*

TAKE a pint of peas, put them into a ſtew-pan, with ſome parſley chopped very fine, juſt cover them with water, ſtew them till they are very tender, and then ſweeten them with fine ſugar; beat up the yolks of two eggs, put them in, and with a ſpoon keep them ſtirring till they are thick; then diſh them up.

### *Peas Françoiſe.*

TAKE a quart of green peas, put them in a ſtew-pan, with a large Spaniſh onion, if you have one, or Engliſh ones chopped very fine, and two cabbage or Sileſia lettuces cut acroſs very ſmall, with half a pint of water, ſeaſoned with beaten mace, nutmeg, pepper and ſalt, cover them cloſe, and let them ſtew gently for half an hour; then put in a quarter of a pound of butter mixed with half a ſpoonful of flour, a ſpoonful of ketchup, cover them cloſe, and let them ſimmer half an hour; then diſh them up.

### *Green Peas with Cream.*

TAKE a quart of young green peas, put them into a ſtew-pan, with half a pint of water, a piece of butter

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as big as an egg mixed with a little flour, ſeaſon them with a little nutmeg and ſalt, a knob of ſugar, a little bundle of ſweet herbs, ſome parſley chopped fine, cover them cloſe, and ſtew them for half an hour; ſhake the pan often, put in half a pint of good cream, and give them a boil up; then put them in a diſh, but be ſure to take out the ſweet herbs.

## *Cucumbers ſtewed.*

TAKE ſix cucumbers, pare them, and cut them in three lengthways, take out the ſeeds, and cut three of them acroſs; peel a dozen ſmall round-headed onions, put about two ounces of butter into a ſtew-pan, make it hot, put in the onions, and fry them of a light brown; ſhake in a little flour, ſtir it till it is ſmooth, put in half a pint of brown gravy, a gill of white wine, put in the cucumbers, ſeaſon them with Cayan pepper and ſalt, cover them cloſe, and ſtew them gently till they are tender; ſkim off the fat, ſqueeze in a little lemon, and then diſh them up.

## *Cucumbers ſtewed another Way.*

TAKE twelve cucumbers, pare, and ſlice them as thick as a crown piece, but leave one whole, lay them on a coarſe cloth to drain, flour and fry them in freſh butter of a light brown; take them out with a ſlice, and lay them on a plate before the fire; take the whole one, cut a long piece out of the ſide, and ſcoop out all the pulp; peel and ſlice ſix large onions, and fry them brown, ſeaſon them with pepper and ſalt, ſtuff them into the cucumber, put in the ſlice, tie it round with packthread, flour it, fry it brown, and put it before the fire to keep it hot; keep the pan on the fire, and with one hand put in a little flour, and ſtir it with the other till it is thick, put in a gill of water, half a pint of red or white wine, two ſpoonsful of ketchup, a little beaten mace, cloves, nutmeg, pepper, and ſalt, and ſtir it all together; then put in your ſliced cucumbers, give them a toſs or two, untie the whole cucumber,

and

and lay it in the diſh, pour the reſt all over it, and garniſh with fried onions.

### *Cucumbers in Ragou.*

PARE ſix large cucumbers, cut a ſlice out of the ſide of two of them, and ſcoop out the pulp, fill the inſide with a light veal force-meat, put in the piece you cut out, and tie it round with packthread; cut the other four in two, ſcoop out the pulp, and cut them in ſquare pieces; put the forced ones into a ſtew-pan, with a pint of good gravy, a gill of white wine, a little beaten mace, pepper and ſalt, a dozen of ſmall button onions peeled, cover them cloſe, and ſtew them fifteen minutes; then put in the reſt of the cucumbers, with a little butter mixed with flour, a very little Cayan pepper, cover them, and ſtew them half an hour longer; ſqueeze in the juice of half a lemon, ſkim off the fat, take the whole cucumbers out, untie them, lay them in the middle of the diſh, and pour the remainder over them.

### *Cucumbers a la Farce.*

PARE ſix large cucumbers, cut a long ſlip out of the ſide of every one, and ſcoop out the pulp; boil a white-heart cabbage very tender, cut out the heart only, and chop it fine, with a large onion, ſome parſley, pickled muſhrooms, and two hard eggs chopped fine, ſeaſon it with pepper, ſalt, and nutmeg, mix it up with the yolk of an egg, and ſtuff the cucumbers with it, put in the pieces you cut out, and tie them round with packthread; peel a dozen button onions, put half a pound of butter into a ſtew-pan, and fry the cucumbers and onions of a fine brown; pour out the fat, and put in half a pint of good gravy, a glaſs of white wine, a little butter mixed with flour, a little Cayan pepper and ſalt, cover them, and ſtew them gently till they are tender; then take out the cucumbers, untie them, lay them in a diſh, ſkim the fat off the ſauce, if there is any, ſqueeze in a little lemon, and pour the ſauce over them.

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If it is for a Lent, or Faſt dinner or ſupper, you may uſe water and red wine, inſtead of gravy and white wine.

## *Skirrets fricaſeed.*

WASH ſix roots very clean, and boil them in plenty of water till they are tender; then take off the ſkin, and cut them in ſlices: in the mean time have ready a little cream, a bit of butter mixed with flour, the yolk of an egg beat up in a glaſs of white wine, grate in a little nutmeg, a little ſalt, and mix all well together; put it over a ſlow fire, and keep it ſtirring till it is thick and ſmooth; lay the roots in the diſh, and pour the ſauce over them. You may dreſs roots of ſalſify and ſcorzonera the ſame way.

## *Aſparagus a la Petit Poy.*

TAKE a large bundle of aſparagus, cut off the green part as big as a pea, waſh it clean, boil it tender in ſpring water, then ſtrain it off in a ſieve; put half a pint of veal broth into a ſtew-pan, with a knob or two of ſugar, a little butter mixed with flour, and boil it up till it is thick and ſmooth; put in the aſparagus, give it a boil, mix the yolks of two eggs in a little cream, grate in a little nutmeg, put it in, and keep the pan ſhaking one way till it is thick and ſmooth; criſp the top cruſt of a French roll, put it in the diſh, and put the aſparagus over it.

## *Aſparagus in Ragou.*

PICK the buds off a hundred of aſparagus as far as it is green, cut the green part off about an inch long, throw it into water, and boil it, but not too much; take two heads of endive and two young lettuces, well waſhed and cut ſmall, and an onion chopped fine; put a quarter of a pound of butter into a ſtew-pan, make it hot, fry the endive, &c. for ten minutes, and keep the pan in motion, ſhake in a little flour, ſeaſon them with pepper and ſalt, and pour in half a pint of gravy, a glaſs of white wine, and let them ſtew a few minutes;

then

then put in the aſparagus, leaving out a few for garniſh; put the top cruſt of a French roll in the diſh, pour the ragou over, and garniſh with the reſt.

### *Aſparagus the Italian Way.*

CUT off the green part of half a hundred of aſparagus, waſh them, boil them tender, and ſtrain them in a ſieve to drain; put a little oil, water, and vinegar into a ſtew-pan, with a little pepper and ſalt, make it boil, and put in the aſparagus; beat up the yolks of two eggs and put in, keep it ſtirring for a moment, then put it in a ſmall diſh.

### *Aſparagus in French Rolls.*

CUT the green part off a hundred of aſparagus, waſh them well, boil them, but not too much, and ſtrain them off; take three French rolls, cut a piece out of the top cruſts, (but take care to cut them in ſuch a manner that they will fit again) pick all the crumb out of the inſide, and criſp them before the fire; then take half a pint of cream, with the yolks of four eggs, beat up in it a little ſalt and nutmeg, and ſtir it well together over a ſlow fire till it begins to thicken; then put in three parts of the aſparagus cut ſmall, fill the rolls with them, put on the tops, and with a ſharp ſkewer make holes all round the tops, and ſtick the reſt of the aſparagus in, as if it were growing; put them in a ſmall diſh, and ſend them to table hot.

### *French Beans in Ragou.*

TAKE a quarter of a peck of good ſized French beans, ſtring them, but do not ſlit them, cut them in three acroſs, and lay them in ſalt and water for one hour; then take them out, dry them in a clean cloth, and fry them brown in freſh butter; pour out the fat, duſt in a little flour, put in a gill of hot water, ſtir it into the pan, and by degrees let it boil; put in a quarter of a pound of freſh butter, two ſpoonsful of ketchup, one of muſhroom pickle, a gill of white wine, an

onion ſtuck with cloves, a little beaten mace, nutmeg, pepper and ſalt, and ſtir it all together a few minutes; then throw in the beans, and ſhake the pan round a minute or two; take out the onion, pour them into the diſh, and garniſh with pickled French beans, muſhrooms, or ſamphire.

## *Beans in Ragou with a Farce.*

RAGOU them as above; take two large carrots, pare and boil them tender, then maſh them in a pan, ſeaſon them with pepper and ſalt, and mix them up with a little piece of butter and the yolks of two raw eggs; make it into what ſhape you pleaſe, and bake it a quarter of an hour in a quick oven, or in a tin oven before the fire; put it in the middle of the diſh, put the ragou round it, ſerve it up hot, and garniſh as before.

## *French Beans ragoued with Cabbage.*

MAKE the ragou as before; take a nice little cabbage, about as big as a pint baſon when the outſide leaves, top, and ſtalks are cut off, half boil it, and cut a hole in the middle pretty big; take what you cut out and chop it very fine, with a few French beans boiled, a carrot, and one turnep, boiled and maſhed all together, put them into a ſtew-pan, ſeaſon them with pepper, ſalt, and nutmeg, and a good piece of butter, ſtew them a few minutes over the fire, keep ſtirring them all the time; in the mean time put the cabbage into a ſtew-pan, but take great care it does not fall to pieces, put to it a gill of water, two ſpoonsful of white wine, one of ketchup, one of muſhroom pickle, a little butter mixed with flour, a very little pepper, cover it cloſe, and let it ſtew till it is tender; then take it up carefully and lay it in the middle of the diſh, put the maſhed roots in the middle, heaped as high as you can, and put the ragou round it.

### *French Beans ragoued with Parſneps.*

PARE two large parſneps and boil them tender, then ſcrape off all the tender part, and maſh them in a ſauce-pan, with four ſpoonsful of cream, a piece of butter as big as an hen's egg, and a little pepper and ſalt; when they are quite thick, heap them up in the middle of the diſh, and pour the ragou round.

### *French Beans ragoued with Potatoes.*

BOIL two pounds of potatoes ſoft, peel them, and maſh them fine in a mortar, put them into a ſauce-pan, with half a pint of milk and a little ſalt, ſtir them about, and put in a quarter of a pound of butter, keep ſtirring all the time till it is ſo thick that you can hardly ſtir the ſpoon in it for ſtiffneſs; then put it into a little Weſh diſh, firſt buttering it, make it as high a pyramid as you can, pour a little melted butter over, and ſprinkle a few bread crumbs on it, put it into a tin oven, and bake it before the fire of a nice brown; then put it into the middle of the diſh, but take care you do not break it, pour the ragou round it, and ſend it to table as hot as poſſible.

### *Kidney Beans in Ragou.*

TAKE a quart of the ſeed, and ſoak them all night in ſoft water, then boil them till they are tender, and take off the ſkins; peel two dozen ſmall button onions, put a little into a ſtew-pan, and fry the onions of a nice brown; ſhake in a little flour, and put in a pint and a half of good gravy, a glaſs of white wine, pepper and ſalt, and give it a boil up; then put in the beans, cover them cloſe, and ſtew them gently for ten minutes; ſkim them clean, put them in a diſh, and garniſh with pickled French beans.

If you have any French beans, cut a few in three pieces, boil them tender, and put them in a minute before you ſend them to table.

*White*

## *White Kidney Beans fricaſeed.*

TAKE a quart of the white kidney beans, if they are dried, ſoak them in ſoft water all night; if freſh gathered, blanch them and take off the ſkins; the dried ones muſt be boiled till they are tender and the ſkins ſlip off; put them into a ſtew-pan, with half a pint of veal broth or water, a bundle of ſweet herbs, a little beaten mace, nutmeg, and ſalt, a glaſs of white wine, cover them cloſe, and let them ſtew very gently for a quarter of an hour; then take out the ſweet herbs, put in a little butter mixed with flour, and ſhake them about till they are thick; mix the yolks of two eggs in half a pint of cream, put it in, and keep ſhaking the pan one way till it is thick and ſmooth; ſqueeze in a little lemon, put the top cruſt of a French roll in the diſh, and put the fricaſee over it; garniſh with French beans, freſh or pickled.

## *Endive in Ragou.*

TAKE three heads of large white endive, and lay them in ſpring water for two or three hours; take a hundred of ſmall aſparagus, cut off the heads as far as it is green, and put them in ſpring water; take the white part of ſix heads of celery, cut it about two inches long, waſh it clean, put it into a ſtew-pan, with a pint of water, four blades of mace, a little whole pepper tied in a rag, and let it ſtew gently till it is quite tender; boil the aſparagus heads in water, ſtrain them off, put them in, and let it ſimmer a few minutes; take the endive out of the water, drain it, leave one large head whole, pull the other leaf by leaf, put it into a ſtew-pan with a pint of white wine, cover the pan cloſe, and let it ſtew till the endive is tender; then put the whole head in the middle of a diſh, the leaves round it, lay the aſparagus and celery all over, and cover it to keep it hot; then put the two liquors together, put in a piece of butter mixed with flour, a little ſalt, and boil it up till it is thick; beat up the yolks of two eggs with a gill of cream, and half a nut-

meg grated, mix it with the ſauce, and keep it ſtirring one way till it is thick; then pour it over the ragou, and ſend it to table hot.

## *Chardoons ſtewed.*

TAKE four chardoons, pull off the outſide leaves, ſtring the white part, cut them about two inches long, waſh them very clean, and them into a ſtew-pan, with a pint of gravy, a gill of white wine, a bundle of ſweet herbs, a little beaten mace, pepper and ſalt, cover them cloſe, and ſtew them gently till they are tender; then put in a piece of butter mixed with flour, and boil it gently, till it is of a proper thickneſs; ſqueeze in the juice of half a lemon, take out the ſweet herbs, and diſh it up for a ſide-diſh.

## *Chardoons fried and buttered.*

CUT the beſt parts about ſix inches long, ſtring them, and boil them in water till they are tender; then have plenty of butter in a ſtew-pan, flour them, and fry them of a nice brown; put them on a ſieve to drain, then put them in a ſmall diſh, and pour melted butter over them.

You may tie them in bundles, and boil them like aſparagus, put a toaſt under them, with plain butter in a boat.

## *Chardoons a la Petit Pois.*

TAKE three chardoons, pull off the outſide leaves, ſtring the white part, cut them in long ſlips, and then acroſs, about the ſize of a marrowfat pea, waſh them clean, and boil them in water till they are tender; ſtrain them in a ſieve, put them into a ſtew-pan, with ſome good white gravy, a little beaten mace, pepper and ſalt, a piece of butter mixed with flour, and give them a boil up a few minutes; mix the yolks of two eggs with a gill of cream, grate in a little nutmeg, put it in, and keep it ſtirring one way till it is thick and ſmooth; criſp the top cruſt of a French roll, lay it in the diſh, and pour the petit pois over it.

*Chardoons*

## *Chardoons a la Fromage.*

AFTER they are ſtringed cut them an inch long, put them in a ſtew-pan, and nearly cover them with red wine, ſeaſon them with beaten mace, pepper and ſalt, cover them cloſe, and ſtew them gently till they are tender; grate a pound of Parmazan cheeze, if no Parmazan, ſome good Cheſhire cheeſe, put half to the chardoons, with a few bread-crumbs, a bit of butter as big as a walnut, and ſhake it well till the cheeſe is melted, or you may ſtir it about with a wooden ſpoon; then put it in the diſh, put the remainder of the cheeſe over, and brown it with a very hot ſalamander, or in a quick oven; ſend it to table as quick and hot as poſſible.

## *Artichoke Bottoms Fricaſee.*

BOIL the bottoms till they are tender, and cut them in four pieces each; have ready half a pint of cream, with a piece of butter, a little grated nutmeg and ſalt, put it over the fire, and keep it ſtirring one way till it is thick; then put in the bottoms, give them a toſs or two, and diſh them up.

## *Artichoke Bottoms a la Cap.*

TAKE ſix artichoke bottoms, and boil them till they are tender; take ſome beef-marrow, chop it very fine, and put it at the top of the artichokes; put them into a ſtew-pan, with half a pint of gravy, a glaſs of white wine, a little pepper and ſalt, cover them cloſe, and ſimmer them for half an hour; in the mean time make a puff-paſte, roll it out thin, cut it in round pieces as big over as the bottoms, and bake it; take the bottoms out of the ſtew-pan, put them in a diſh, ſkim the fat off the gravy, put it into the diſh, and put a piece of paſtry on each of the bottoms.

This is a very good ſecond courſe diſh.

## *Artichokes au Barigoult.*

TRIM four artichokes, boil them in water till you can pull out the chokes, and drain them well; put a

layer of fat bacon at the bottom of a ſtew-pan, with a pint of broth, ſome parſley, ſweet herbs, chibol, and ſhallots chopped fine, the yolks of eggs beat up with a ſpoonful of oil, pepper and ſalt, cover them cloſe, and put fire under and over them, and ſtew them gently for half an hour; have half a pint of white cullis, take the artichokes out, lay them in a diſh, and pour the cullis over them.

You may ſqueeze the juice of half a lemon into the cullis.

### *Broccoli in Sallad.*

TRIM about eighteen heads of broccoli, waſh them, boil them green as you can, and lay them in a diſh; mix the yolk of a hard egg with a cruet of oil, a little vinegar, a ſpoonful of muſtard, a little ſalt, and pour it over them.

### *Cauliflowers in Ragou.*

TAKE one ſmall cauliflower and trim it cloſe; pull a large one into ſprigs, put them into a ſtew-pan with a quart of good brown cullis, cover them cloſe, and ſtew them gently till they are tender; then put the whole one in the middle of a diſh, lay the ſprigs all round, pour the ſauce over it, and garniſh with little ſprigs of cauliflower, plain boiled, all round the rim of the diſh.

### *Cauliflowers ſtewed.*

TAKE a large cauliflower, trim and waſh it well, pull it in ſprigs, and put it into a ſtew-pan, with a pint of gravy, a little beaten mace, pepper and ſalt, a piece of butter mixed with flour, cover it cloſe, and ſtew it gently till it is tender; uncover it, ſkim it clean, and ſqueeze in the juice of half a lemon; lay it in the diſh, pour the gravy over it, and garniſh with a few ſprigs boiled plain.

### *Cauliflowers d'Eſpagne.*

TAKE two cauliflowers, half boil them, and pull them into ſprigs; put half a pint of ſweet oil into a ſtew-

ſtew-pan, make it hot, and fry the flowers; then put in a gill of vinegar, two cloves of garlick chopped fine, ſeaſon them with pepper and ſalt, cover them cloſe, and ſimmer them gently for one hour; then put them in a diſh.

## *Green Truffles boiled.*

TAKE twelve large green truffles, pare the outſide ſkins off very thin, waſh them, put them into a ſauce-pan that will juſt hold them, and cover them with half white wine and half water, a little cloves, mace, and ſalt, cover them cloſe, and boil them very gently for one hour; then fold a ſmall napkin, lay it in a diſh, put the truffles on, and ſend them for a ſecond courſe diſh.

## *Green Truffles ſtewed.*

TAKE ſix or eight large green truffles, pare off all the outſides, cut them in thin ſlices, and put them into a ſtew-pan, with half a pint of good gravy, a gill of white wine, a bundle of ſweet herbs, a little beaten mace, pepper and ſalt, cover them cloſe, and ſimmer them one hour very gently; then put in a little butter mixed with flour, ſtew them up till they are thick, and ſqueeze in the juice of half a lemon; criſp the top-cruſt of a French roll, put it in the diſh, and put the truffles over it. Be ſure you take out the ſweet herbs.

## *Green Truffles a la Italiane.*

TAKE ſix or eight green truffles, pare the outſides off, and cut them in thin ſlices; put a gill of oil into a ſtew-pan, and fry the truffles in it; then put in a gill of white wine, a little water, two or three cloves of garlick chopped fine, a little beaten mace, pepper and ſalt, cover them cloſe, and ſtew them gently for three quarters of an hour; then put them in a diſh.

## *Green Morels ſtewed.*

TAKE what quantity you want, waſh them very clean, cut the large ones in quarters, and let the ſmall ones remain whole, put them into a ſtew-pan, with good gravy, enough to ſtew them in, a glaſs of white wine, a little beaten mace, pepper and ſalt, cover them cloſe, and ſtew them very gently for one hour; then put in a little butter mixed with flour, the juice of half a lemon, and boil them up till they are of a proper thickneſs; put the top-cruſt of a French roll in a diſh, pour the morels over it, and ſend them up for a ſecond courſe diſh.

## *Green Morels Fricaſee.*

TAKE what quantity you want, waſh them very clean, cut them in thin ſlices, and put them into a ſtew-pan, with white gravy enough to ſtew them in, a glaſs of white wine, a bundle of ſweet herbs, a little beaten mace, pepper and ſalt, cover them cloſe, and ſtew them half an hour; then put in a piece of butter mixed with flour, boil it up, chop ſome green parſley very fine and put in, mix the yolks of two eggs with a gill of cream, grate in a little nutmeg, put it into the ſtew-pan, and keep ſhaking it one way till it is thick and ſmooth; criſp the top-cruſt of a French roll, lay it in the diſh, ſqueeze in a little lemon, and pour the morels over it.

## *Green Morels forced.*

TAKE eight or nine large morels, cut off the ſtalks, waſh them very clean, ſeaſon them with beaten cloves, mace, pepper and ſalt, and ſtuff the inſides with a light veal force-meat; lay a layer of fat bacon at the bottom of a ſtew-pan, put in the morels, with a pint of good gravy, a gill of white wine, a bundle of ſweet herbs, an onion ſtuck with cloves, a layer of bacon at the top, ſet them over a ſlow fire, put fire at the top, and ſtew them gently for one hour; then take them out,

ſtrain

ſtrain off the gravy, ſkim off the fat, put it into the ſtew-pan again, thicken it with butter mixed with flour, boil it up, and put in the morels to make them hot; when done, lay them in a diſh, and pour the ſauce over them.

## *Cabbage forced.*

TAKE a fine large white-heart cabbage, cut the ſtalk even at the bottom, cut off all the outſide leaves, and lay it in water two or three hours; then half boil it, put it in a cullender to drain, and very carefully cut out the heart, but take great care not to break off any of the outſide leaves, and fill it with force-meat made thus: take a pound of lean veal, half a pound of bacon, fat and lean together, cut it ſmall, and beat it fine in a mortar, with four eggs boiled hard, ſeaſon it with beaten mace, pepper and ſalt, lemon-peel ſhred fine, a little parſley and thyme chopped fine, two anchovies, the crumb of a ſtale roll, a few muſhrooms, either pickled or freſh, all beat well together, and the heart of the cabbage chopped fine; mix it all up with the yolks of three raw eggs, fill the hollow part of the cabbage, put the leaves over, and tie it round with packthread; put a layer of fat bacon at the bottom of a ſtew-pan, and a pound of lean beef cut in thin ſlices, put in the cabbage, a bundle of ſweet herbs, ſome cloves and mace, cover it cloſe, and ſet it over a ſlow fire; when the bacon begins to ſtick pour in a quart of broth or gravy, a gill of white wine, cover it cloſe, and let it ſtew for one hour and a half; then very carefully take out the cabbage, put it into a diſh, cover it over, and keep it hot; ſtrain off the gravy, ſkim off the fat, thicken it with butter mixed with flour, and boil it up in a ſtew-pan till it is thick; pour it over the cabbage, and ſend it up for a firſt courſe diſh.

## *Cabbage Farce Maigre.*

TAKE a fine white-heart cabbage, trim and waſh it clean, boil it five minutes in water, drain it, and cut the ſtalk flat, that it may ſtand upright in the diſh; then

then carefully open the leaves and cut out the inſide, leaving the outſide leaves whole, and chop what you take out very fine; take the fleſh of two flounders or plaice clean from the bones, chop it with four hard eggs, ſome parſley ſhred fine, the crumb of a ſtale roll, ſeaſoned with beaten mace, pepper and ſalt, beat it all well together in a mortar with a quarter of a pound of butter, and mix it up with the yolks of two eggs; fill the cabbage, tie it together, and put it into a deep ſtew-pan, with half a pint of water, half a pint of white wine, a piece of butter mixed with flour, the yolks of four hard eggs, an onion ſtuck with cloves, a little mace and whole pepper in a rag, half an ounce of truffles and morels, a ſpoonful of ketchup, and ſome freſh or pickled muſhrooms, cover it cloſe, and let it ſimmer an hour; (if you find it is not done let it ſimmer longer) when it is enough put it in the diſh, and pour the ſauce over it, but mind you take out the onion and ſpice.

## *Savoys forced and ſtewed.*

TAKE two fine ſavoys, waſh them well, and ſcald them in boiling water; force one in the ſame manner as cabbage forced, and cut the other in two, put them into a ſtew-pan, with a pint of gravy, a little beaten mace, pepper and ſalt, a gill of white wine, cover them cloſe, and ſtew them till they are tender; thicken the gravy with butter mixed with flour, and ſtew them up till the gravy is thick; put the forced one in the middle of the diſh, and a half on each end or ſide, pour the ſauce over them. Theſe diſhes may be garniſhed with green pickles.

## *Red Cabbage a la Haſlang.*

TAKE a nice red cabbage, trim off all the outſide leaves, cut it in two, and then acroſs in thin ſlices, put it into a ſtew-pan, with a pint of gravy, ſome pepper and ſalt, a little beaten mace, cover it cloſe, and ſtew it gently till it is tender; then put in a little butter mixed with flour, boil it up till it is thick, and put in a ſpoon-

a ſpoonful of vinegar; have a pound of ſauſages, either broiled or fried, put the cabbage in the diſh, and lay the ſauſages over it.

### *Spinach ſtewed.*

PICK and waſh your ſpinach very clean, put it into a ſauce-pan with a little ſalt, cover it cloſe, and ſtew it till it is tender; then ſtrain it in a ſieve, ſqueeze the juice out between two plates, and chop it ſmall; put it into a ſtew-pan, with a little pepper and ſalt, a quarter of a pound of butter, ſtew it for ten minutes, and then put it in the diſh, with fried ſippets for garniſh.

### *Spinach a la Cream.*

PICK, waſh, and ſtew your ſpinach, ſqueeze it between two plates, chop it, and put it into a ſtew-pan, with a piece of butter, a gill of cream, a little nutmeg, pepper and ſalt, ſtew it for ten minutes; then put it into the diſh in what form you pleaſe, and garniſh with fried ſippets.

### *Parſneps ſtewed.*

PARE and boil four parſneps tender, cut them in thin ſlices, and put them into a ſtew-pan, with half a pint of cream, a little butter mixed with flour, grated nutmeg, and ſalt, keep ſhaking the pan round till it is thick and ſmooth, then put them in a ſmall diſh.

### *Celery in Ragou.*

TAKE a dozen white heads of celery cut about two inches long, waſh them very clean, put them into a ſtew-pan, with as much water as will cover them, a bundle of ſweet herbs, a few cloves and mace, a little whole pepper tied in a muſlin rag, and an onion, cover them cloſe, and ſtew them gently till they are tender; then take out the ſpice, onion, and ſweet herbs, put in half an ounce of truffles and morels waſhed very clean, two ſpoonsful of ketchup, a gill of red wine,

a piece

a piece of butter mixed with flour, ſeaſon it with pepper and ſalt to your palate, put in the yolks of ſix hard eggs, ſtir it altogether, cover it cloſe, and let it ſtew till the ſauce is thick and good; then put it in a diſh, and ſend it for a firſt courſe diſh.

### *Celery a la Cream.*

TAKE a dozen white heads of celery, cut them about two inches long, waſh them very clean, and boil them in water till they are tender; have ready half a pint of cream, with a little butter mixed with flour, a little nutmeg and ſalt, boil it up till it is thick and ſmooth, put in the celery, give it a toſs or two, and then diſh it up.

### *Celery ſtewed.*

TAKE a dozen white heads of celery cut about two inches long, waſh them clean, and put them into a ſtew-pan, with a pint of gravy, a glaſs of white wine, a bundle of ſweet herbs, pepper and ſalt, cover them cloſe, and ſtew them till they are tender; then take out the ſweet herbs, put in a piece of butter mixed with flour, let it ſtew till it is thick, and then diſh it up.

### *Sorrel ſtewed.*

PICK and waſh a good quantity of ſorrel, put it into a ſauce-pan, with a little ſalt, and boil it till it is tender; then ſtrain it, ſqueeze it dry between two plates, chop it fine, and put it into a ſtew-pan, with a little gravy, a piece of butter, a little pepper and ſalt, and ſtew it for ten minutes; put it in the diſh, and garniſh with fried ſippets.

### *Potatoes in Imitation of a Collar of Veal or Mutton.*

BOIL four pounds of potatoes, peel them, beat them in a mortar, with a little ſack or mountain, ſugar, grated nutmeg, and a little beaten mace, mix it up with

with the yolks of raw eggs and melted butter, make it like a collar of veal, rub it over with yolks of eggs, and ſtrew a few bread-crumbs over it; butter an earthen diſh, put it on, and bake it of a nice brown; when done, put it in a diſh; have ready for ſauce half a pint of white wine, ſweetened with ſugar, beat up the yolks of two eggs, and a little grated nutmeg, put the eggs to the wine, and keep it ſtirring till it is thick, then pour it over the collar.

### *Potatoe Cakes.*

PREPARE them as before, work it up into a paſte, and make it up into round cakes, or any ſhape you pleaſe, with moulds, put plenty of butter into a pan, and fry them brown; put them in a diſh, with melted butter, ſweet wine, and ſugar mixed, poured over them for ſauce.

### *Onions in Ragou.*

PEEL a pint of ſmall button onions, take four large ones, peel them, and chop them ſmall; put a quarter of a pound of butter into a ſtew-pan, when it is melted and done making a noiſe put in the onions, and fry them of a nice brown, put in a little flour, and ſhake them round till they are thick; then put in half a pint of gravy, a little Cayan pepper and ſalt, a tea ſpoonful of muſtard, and ſhake the pan round; when they are thick and well taſted put them in a diſh, and garniſh with fried crumbs of bread.

# CHAP XV.

## AUMLETS AND EGGS.

### *Plain Aumlet.*

TAKE ſix eggs, beat them up well, ſtrain them through a ſieve, put in a little pepper and ſalt, and about two ounces of freſh butter in little bits, put four ounces of butter into a ſtew-pan, make it hot, then put in the eggs, and fry them gently till they are of a nice brown on the under ſide; do not turn the aumlet, but put it double, lay it in the diſh, and garniſh with curled parſley ſtuck in it.

### *Aumlet with ſweet Herbs.*

BEAT and ſtrain the eggs as before, chop a handful of parſley and a few ſweet herbs very fine and put in, with two ounces of butter in bits, and ſome pepper and ſalt; put a quarter of a pound of butter in a pan, and fry it of a nice brown; (but take care it does not ſtick to the pan) double it, and lay it in a diſh, with a little good gravy in it, or ſome melted butter, ſack, and fine ſugar mixed in a boat; garniſh with parſley.

You may ſhred ſome cold ham very fine and put in, with the parſley and herbs, or without, only the eggs, butter, and ham; or you may make them with two onions chopped very fine, clary or chives chopped fine.

### *Aumlet with Aſparagus.*

BEAT up ſix eggs very well with a ſpoonful of cream, and ſtrain them through a ſieve; boil half a hundred aſparagus tender, cut the green part as big as a pea,

a pea and put in, with a little pepper and ſalt; put about a quarter of a pound of freſh butter into a ſtew-pan, make it hot, put in the ingredients, and fry it as before; double it, put it into a diſh, and garniſh with the heads of aſparagus boiled.

### *Aumlet with Green Peas.*

BEAT up ſix eggs with a ſpoonful of cream, boil a pint of young green peas and put in, with a little pepper and ſalt, and fry it as before; put it in a diſh, and garniſh with ſprigs of parſley.

### *Aumlet with Sorrel or Spinach.*

BOIL the ſorrel or ſpinach well, ſqueeze out the juice between two plates, chop it fine, and put it with the eggs as before.

You may boil two artichoke bottoms very tender, chop them fine and put in, for artichoke aumlet.

### *Aumlet with Parmazan Cheeſe.*

BEAT up ſix eggs well, ſtrain them through a ſieve, mix a couple of ſpoonsful of Parmazan cheeſe grated, a little pepper, but no ſalt, about two ounces of butter, put butter into a pan, and fry it as before; then ſprinkle ſome more grated Parmazan cheeſe over it, cut it out in ſlices about two inches wide, roll it up, put it into a diſh, pour a little melted butter over it, and ſprinkle ſome more Parmazan cheeſe on it, put it in the oven a quarter of an hour to colour, and ſend it up in a hot diſh.

### *Aumlet of Beans.*

BOIL ſome beans of any ſort till tender, and then chop them fine; beat up ſix eggs very well, ſtrain them through a ſieve, and put in the beans, with a little pepper and ſalt, and two ounces of butter; fry them as before directed, and garniſh with parſley.

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## *A pretty Diſh of Eggs.*

BOIL ſix eggs hard, peel them, and cut them acroſs in thin ſlices; put a quarter of a pound of butter into a ſtew-pan, make it hot, put in your eggs, and fry them quick half a quarter of an hour; (but be careful not to break them) ſprinkle them with pepper, ſalt and nutmeg, put them in a diſh before the fire, pour out all the fat, and ſhake in a little flour; have ready two ſhallots ſhred fine, put them in, with a gill of white wine, a ſmall piece of butter, the juice of half a lemon, and ſtir it all together till it is thick; (if you have not ſauce enough put in a little more wine) toaſt ſome thin ſlices of bread, cut them three corner-ways, lay them round the diſh, pour the ſauce over, and ſend it to table hot.

## *Eggs a la Tripe.*

BOIL eight or ten eggs hard, take off the ſhells, and cut them in quarters lengthways; put ſome butter into a ſtew-pan, melt it, put in the eggs, with ſome ſhred parſley, pepper, ſalt, and grated nutmeg, put in a little flour, and ſhake the pan round; pour in as much cream as will be ſufficient for ſauce, toſs the pan round carefully, but mind you do not break the eggs; when the ſauce is thick and fine, put the eggs in a diſh, pour the ſauce over them, and garniſh with lemon.

## *Eggs in Ragou.*

BOIL twelve eggs hard, take off the ſhells, and with a little knife very carefully cut the whites acroſs longways, ſo that the whites may be in two and the yolks whole, and be careful neither to break the whites nor the yolks; chop a gill of pickled muſhrooms very fine, half an ounce of truffles and morels boiled in three or four ſpoonsful of water, ſave the water, waſh the truffles and morels, chop them fine, boil a little parſley and chop it fine, mix all theſe together with the truffle water you ſaved, grate in a little nutmeg, beaten

mace, pepper and ſalt, put it into a ſtew-pan, with a gill of water or gravy, a gill of red wine, a ſpoonful of ketchup, a little butter mixed with flour, ſtir all together, and let it boil up; fry a good quantity of crumbs of bread, lay the eggs in order in the diſh, the hollow ſide of the whites uppermoſt, that they may be filled; then fill them with the fried crumbs of bread as high as they will lay, pour the ſauce all over them, and garniſh with fried crumbs of bread.

## *Eggs poached.*

HAVE a ſtew-pan of ſpring water boiling gently, put in a ſpoonful of vinegar, break half a dozen eggs into ſeparate cups, put them in, and boil them up a moment; then take them out with an egg ſlice, cut the ragged ends off with a ſharp knife, and put them in ſpoons in a diſh; or toaſt a thin toaſt round a loaf, butter it, cut off the cruſt, cut it in ſix pieces, and lay an egg on each piece.

## *Eggs buttered, with a Toaſt.*

CUT a thin toaſt round a loaf, butter it on both ſides, and cut it in ſquare pieces; break ſix eggs into a ſtew-pan, beat them up well, put in a little pepper and ſalt, a quarter of a pound of butter, and a little cream, put them over a ſlow fire, and keep them ſtirring till the butter is melted, but take care they are not done too much, and then put them on the toaſt. You may brown them at the top with a hot iron or ſalamander if you pleaſe, or ſend them to table without.

## *Eggs and Collops fried.*

CUT half a dozen raſhers of ham, bacon, hung beef, or hung mutton, fry them, and put them before the fire to keep hot; have plenty of good fat boiling in a pan, break ſix eggs into ſeparate cups, put them in, and fry them quick, but not too much; take them out with a ſlice, drain the fat off them, put the collops in the diſh, and lay an egg on each.

You may broil the collops, lay them in a diſh, with a poached egg on each.

## *Eggs with Bread.*

TAKE the crumb of a penny loaf and ſoak it in a quart of hot milk two hours, or till the bread is ſoft, then rub it through a coarſe ſieve, put to it two ſpoonsful of orange flower or roſe water, ſweeten it with ſugar, and grate in a little nutmeg; take a deep diſh and butter it, break as many eggs as will cover the bottom of the diſh, pour in the bread and milk, ſet it in a tin oven before the fire, and half an hour will do it, or bake it in a ſlow oven.

## *Eggs forced.*

TAKE two cabbage lettuces and ſcald them, with a few muſhrooms, parſley, ſorrel, and chervil, chop them very fine with the yolks of ſix hard eggs, put them in a ſtew pan, ſeaſon them with nutmeg and ſalt, and ſtew them in butter; when enough, put in a little cream, ſtir all about, and then pour it into the bottom of a diſh; take the whites and chop them fine, with a little parſley, nutmeg, and ſalt; lay this round the brim of the diſh, and brown it over with a hot iron or ſalamander.

## *Eggs with Lettuces.*

TAKE ſix cabbage lettuces and ſcald them in fair water, ſqueeze them well, cut them acroſs, and put them into a ſtew-pan, with a good piece of butter, ſeaſoned with pepper, ſalt and nutmeg, ſtew them gently half an hour, and chop them well together; when done, lay them in a diſh, and put ſix eggs fried in butter over them, or ſix poached eggs, and garniſh with Seville orange.

## *Eggs with ſtewed Spinach.*

PICK, waſh, and boil as much ſpinach as you want, ſqueeze it between two plates, chop it fine, and put it into

into a ſtew-pan, with a piece of butter, a little pepper and ſalt, ſtir it well over a ſlow fire for ten minutes, put it in a diſh, and put the poached eggs on it.

## *Eggs with Sorrel.*

PICK, waſh, and boil as much ſorrel as you want, ſqueeze it between two plates, chop it, and put it into a ſtew-pan, with a piece of butter, a little pepper and ſalt, ſtir it over a ſlow fire for ten minutes, and put it in the bottom of a diſh; have ready three eggs boiled hard, take off the ſhells, and cut them in two; poach three eggs, lay them over the ſorrel, and the hard ones between; garniſh the diſh with fried ſippets, and Seville orange cut in quarters.

## *Eggs with Broccoli.*

TAKE a large bunch of broccoli, trim it, and boil it, as directed in the chapter for roots and vegetables; cut a toaſt round a loaf, or as big as the diſh you intend to ſend it on, toaſt it brown on both ſides, butter it, cut it in four pieces, and lay it in the diſh; put ſix eggs buttered on it, lay a large bunch of broccoli in the middle, put ſprigs all round, and garniſh the edge of the diſh with ſmall ſprigs.

## *Eggs with Aſparagus.*

TAKE a large bundle of ſmall aſparagus, cut the green part the ſize of a pea, and boil it till tender; in the mean time have a toaſt round a loaf buttered, cut off the cruſt, cut it in four pieces, and put it in the diſh; put ſix eggs buttered on it, ſtrain off the aſparagus in a ſieve, put it over the eggs and toaſt, and ſend them up to table as hot as poſſible.

## *Eggs fried as round as Balls.*

TAKE a deep frying-pan, put in three pounds of butter, clarify it, and ſtrain it; clean out the frying-pan, put in the butter, make it boiling hot, and ſtir it with a ſtick till it runs round; then break an egg in

the middle, and turn it round with a ſtick till it is as hard as a poached egg, for the whirling of the butter will make it as round as a ball; then take it out with a ſlice, and put it in a diſh before the fire. They will keep hot half an hour, and yet remain ſoft, ſo you may fry as many as you want. You may ſerve them on toaſts, ſtewed ſpinach, or ſorrel, and garniſh with Seville orange cut in ſlices.

### *An Egg as big as twenty.*

TAKE twenty eggs, ſeparate the yolks from the whites, beat the yolks, but not the whites, and ſtrain them both through a ſieve; tie the yolks in a bladder as round as a ball, and boil them hard; put this ball into another bladder, put in the whites, tie them up oval, boil them half an hour, and then throw them into cold water. When you have a grand ſallad, cut them into quarters, and put round it. You may boil five or ſix in the ſame manner, or any quantity you pleaſe, to put in the middle of any ragou or fricaſee of eggs.

### *Whites of Eggs a la Cream.*

TAKE the whites of twelve eggs, beat them up well with four ſpoonsful of roſe water, a little grated lemon-peel and nutmeg, ſweetened with fine ſugar; put them in four bladders, tie them in the ſhape of an egg, and boil them half an hour; lay them in a diſh when cold; mix half a pint of cream, a gill of ſack, and half the juice of a Seville orange, ſweetened with fine ſugar; pour it over the eggs, and ſerve it as a ſide-diſh for ſupper.

### *Eggs with Gravy.*

POACH ſix new-laid eggs, and lay them neatly in a diſh; make a gill of good gravy hot, with a little nutmeg, pepper, ſalt, and a tea-ſpoonful of vinegar; pour it over the eggs, and ſend them to table hot.

*Eggs*

### *Eggs in Marinate.*

POACH ſix eggs nicely, trim them, and lay them in the diſh which you intend to ſend them to table in; make a ſauce for them in the following manner: put two or three ſpoonsful of water into a ſtew-pan, with a gill of white gravy, a tea-ſpoonful of vinegar, a little pepper and ſalt, beat up the yolks of two eggs and put in, ſtir it over the fire till it begins to thicken, but not boil, and pour it over the eggs; when they are cold, garniſh with parſley, and ſend them up for a ſecond courſe or ſide-diſh for ſupper.

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## CHEESE.

### *Ramaquins of Cheeſe.*

GRATE half a pound of Cheſhire and half a pound of thin Glouceſter cheeſe, put it into a ſtew-pan, with a gill of white wine, and keep it ſtirring over the fire till it is melted; then put in a ſpoonful of muſtard, a little butter, and the yolks of four eggs beat up, ſtir it round till it is thick, and ſet it by to get cold; butter ſome ſmall patty-pans, put it in, and bake it in a gentle oven till it is brown; then put it in a very hot diſh, and ſend it away quick: or have a large pan of fat boiling, and drop it in with a ſpoon in drops, fry them quick and brown, put them on a ſieve to drain, and then diſh them up.

You may make them of Parmazan cheeſe if you have it.

### *Ramaquins on Toaſts.*

PREPARE your cheeſe as before; toaſt ſome thin toaſts, and cut them in what ſhape you pleaſe, put

them in the diſh, and while your cheeſe is hot put it on the toaſts, and brown it with a hot iron or ſalamander, or put it in the oven a quarter of an hour, and ſend it to table hot and quick, as it ſoon gets cold.

## *Cheeſe in Fondeux.*

CUT half a pound of Cheſhire and thin Glouceſter cheeſe as thin as you can, put it into a ſtew-pan, with a glaſs of white wine, as much cream, a little piece of butter, a few fine bread-crumbs, and keep it ſtirring over the fire till the cheeſe is melted; then put in a ſpoonful of muſtard, the yolks of two eggs beat up, and ſtir it a moment; then put it into a ſilver diſh, and brown it with a very hot iron or ſalamander; have toaſted ſippets cut three cornerways, and ſtick them round it for garniſh.

## *Stewed Cheeſe.*

CUT half a pound of Cheſhire and Glouceſter cheeſe in thin ſlices, put it into a ſtew-pan, with a little ale or white wine, and keep it ſtirring over the fire till it is melted; then put in a ſpoonful of muſtard, the yolks of two eggs beat up, ſtir it a moment over the fire, then put it in a ſmall deep diſh, or ſoup-plate, and brown it with a very hot iron or ſalamander; have ready thin toaſted ſippets, or fried ones, cut three cornerways, ſtick them all round and in the middle, ſend it up hot and quick.

## *Welch Rabbit.*

CUT a ſlice of bread a little wider than the cheeſe, cut off the cruſt, and toaſt it on both ſides; cut a ſlice of cheeſe moderately thick, put it in a cheeſe-toaſter, and toaſt one ſide; then put the toaſted ſide downwards on the bread, and toaſt the other ſide; put pepper, ſalt, and muſtard over it, cut it in pieces about an inch long, and ſend it up quick.

*Scotch*

### *Scotch Rabbit.*

TOAST a piece of bread nicely on both ſides and butter it; cut a ſlice of cheeſe nearly the ſize of the bread, put it in a cheeſe-toaſter, and toaſt one ſide; then put the toaſted ſide on the bread, and toaſt the other ſide nicely.

### *Engliſh Rabbit.*

TOAST a ſlice of bread on both ſides, put it into a cheeſe plate, pour a glaſs of red wine over it, and put it to the fire till it ſoaks up the wine; then cut ſome cheeſe in very thin ſlices, and put it thick on the bread; put it in a tin oven before the fire, toaſt it till it is brown, and ſerve it up hot.

Or this way: toaſt your bread, ſoak it in the wine, and ſet it before the fire to keep hot; cut the cheeſe in very thin ſlices, rub ſome butter over a pewter plate, lay the cheeſe on it, pour in two or three ſpoonsful of white wine, ſet it over a chaffing-diſh of coals, and cover it with another plate for two or three minutes; uncover it, and ſtir it till it is done and well mixed; put in a little muſtard, put it on the bread, brown it with a hot iron or ſalamander, and ſend it away hot.

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## CHAP. XVI.

# PUDDINGS.

### *Proper Rules to be obſerved in making Puddings.*

WHEN you proceed to make your different puddings, have all your ingredients properly prepared in readineſs before you begin to mix them: take

particular care that your bag or cloth is clean, and not ſoapy; dip it in boiling water, give it a ſhake, and flour it well, before you put in the pudding. If it is a ba ter pudding, tie it cloſe; if a bread pudding, tie it a little looſe, to give it room to ſwell. If you boil it in a baſon, mould, or bowl, be ſure to butter it before you put in the pudding, and tie a cloth over the top; always have plenty of water in the pot, and mind it boils before you put in the pudding; ſee that it keeps boiling, otherwiſe your pudding will be full of water and ſpoiled; turn it often to prevent its ſticking to the bottom. When it is done take it up; if in a baſon, mould, or bowl, let it ſtand two or three minutes to cool; if in a cloth or bag, put it in any thing deep enough to hold it; then untie it, take the cloth off the mould, &c. lay the upper ſide of the diſh upon it, and turn it over; raiſe the mould, &c. gently up, if in a cloth untie it, and put the cloth over the edges of what it is in, turn the diſh on it, turn it over, and take the cloth gently off for fear of breaking it. When you make a batter budding, firſt mix the flour well with a little milk, then put in the other ingredients, mix them well together, and it will be ſmooth and free from lumps. The beſt me hod for plain batter pudding is, to ſtrain it through a coarſe ſieve, to prevent its being lumpy, or having the treadles of the eggs in it: and for all other puddings, ſtrain the eggs after you have beat them. Batter and rice puddings baked, require a briſk oven to raiſe them; bread and cuſtard puddings, time and a moderate oven. Remember to butter the bottom of your diſh or pan all round, before you pour your pudding into it.

## *Steak Pudding.*

TAKE a pound of beef-ſuet, ſhred it very ſmall, mix it up with fine flour and cold water into a good ſtiff paſte, and roll it out; dip your cloth in hot water, flour it well, put it into a deep diſh or round pan, and put the paſte in the cloth; have beef, mutton, or pork ſteaks cut very thin, pepper and ſalt them

them, put them in the paſte, and cloſe it at the top; tie the cloth over it tight, put it into a large pot of boiling water, (if it is a large pudding it will take five hours boiling, if a ſmall one three hours) and as your water waſtes away, put in more boiling water, to keep the pudding ſwimming; when it is done take it carefully up, and turn it out into a deep diſh, for when it is cut, it will ſwim over with gravy.

## *Pigeon Pudding.*

MAKE the cruſt as directed for ſteak pudding, and put it in the cloth; cut ſome beef ſteaks very thin and lay in, pick, ſinge, draw, and waſh ſix pigeons, pepper and ſalt them; chop ſome parſley, mix it up with butter, and ſtuff the inſide of the pigeons, put them on the ſteaks, lay a thin beef ſteak over them, cloſe up the cruſt at the top, and tie the cloth tight; (it will take five hours boiling) when done, turn it carefully out into a deep diſh.

You may make it of larks, or any other ſmall birds, the ſame way.

## *Ox Pith Pudding.*

GET a quantity of ox piths, and let them lie all night in ſoft water to ſoak out the blood; the next morning waſh them clean, ſtrip off the ſkins, and beat them with the back of a ſpoon in orange flour water till as thick and like pap; then take three pints of thick cream, and boil it with two or three blades of mace, a nutmeg quartered, and a ſtick of cinnamon; take half a pint of the beſt Jordan almonds, blanch and ſkin them, beat them in a mortar with a little of the cream, and as it dries put in more cream, firſt ſtrain it from the ſpices, and when it is well mixed ſtrain it through a ſieve to the piths; take the yolks of ten eggs, the whites of but two, beat them very well, and ſtrain them to the ingredients, with a ſpoonful of grated bread, or Naples biſcuit, half a pound of fine ſugar, the marrow of four large bones ſhred very ſmall, a little ſalt, and mix all well together; put it in a ſmall

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ox or hog's guts cleaned properly, and boil it very gently three quarters of an hour; or put a puff-paſte round the edge of a deep diſh, put it in and bake it.

## *Calf's Foot Pudding.*

TAKE two fine calf's feet, and boil them till they are tender, cut out the brown and fat, and mince them very ſmall; take a pound and a half of ſuet, pick off the ſkins, and ſhred it very fine, ſix yolks and three whites of eggs beat well, the crumb of a half-penny roll grated, a pound of currants clean waſhed, picked, and rubbed in a cloth, as much milk as will moiſten it, with the eggs, a handful of flour, ſome fine ſugar, half a nutmeg grated, and a little ſalt, mix it all well together, put it in a cloth, and boil it five hours; when it is done put it in the diſh, with plain butter, or butter, ſack, and ſugar mixed, and poured over it. Or put a thin puff paſte round the edge of a diſh, put in the pudding, and bake it two hours.

## *Hunting Pudding.*

PUT ſix ſpoonsful of fine flour into a pan, with a gill of cream or new milk, and mix it up; beat up the whites of ſix and the yolks of ten eggs and put in, with one pound of beef-ſuet ſhred fine, a pound of currants well waſhed and picked, a pound of jar-raiſins ſtoned and chopped fine, two ounces of candied citron, orange and lemon peel, cut in thin ſlips, a little lemon-peel ſhred fine, about two ounces of fine ſugar, a ſpoonful of roſe water, a glaſs of brandy, a little grated nutmeg, and beaten ginger, mix it all well together, tie it up in a cloth, and boil it five hours; when it is done take it up very carefully, turn it into the diſh, and garniſh the edge with powder ſugar.

## *Plum Pudding boiled.*

TAKE a pound of flour, and mix it into batter with half a pint of milk; beat up the yolks of eight and the whites of four eggs, a pound of beef ſuet ſhred fine, a pound of raiſins picked, a pound of currants waſhed

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and picked, half a nutmeg grated, a tea-ſpoonful of beaten ginger, a little moiſt ſugar, a glaſs of brandy, and a little lemon-peel ſhred fine, mix it all well together, tie it up in a cloth, and boil it four hours, when it is done, turn it out into a diſh, and garniſh with powder ſugar, with melted butter, ſweet wine, and ſugar, mixed in a boat.

## *Plum Pudding baked.*

TAKE the crumb of a two-penny loaf and rub it through a cullender, boil a point of milk, with a little lemon-peel, cinnamon, and a laurel-leaf in it, ſtrain it on the bread, cover it over, and let it ſtand till it is cold; have a pound of beef-ſuet ſhred fine, half a pound of raiſins picked, a pound of currants waſhed and picked, ſix eggs, two ſpoonsful of flour, a little nutmeg and ginger, a ſpoonful of roſe water, a glaſs of brandy, a little lemon-peel ſhred fine, and half a pound of moiſt ſugar; mix all theſe well together, butter the diſh, pour it in, and bake it; when it is done turn it upſide down in a hot diſh, and ſprinkle powder ſugar over and round it.

## *Suet Pudding boiled.*

SHRED a pound of beef-ſuet fine, mix it with a pound of flour, a little ſalt and ginger, ſix eggs, and as much milk as will make it into a ſtiff batter, put it in a cloth, and boil it two hours; when it is done turn it into a diſh, with plain butter in a boat.

## *Yorkſhire Pudding.*

TAKE a quart of new milk and ſix eggs, beat them well together, and mix them with flour to a good batter, rather thicker than pancake batter, beat it well till it is ſmooth, and put in a little ſalt, grated nutmeg, and ginger; butter a dripping or frying-pan, put it under a piece of beef, mutton, or a loin of veal that is roaſting; put in the batter, and as ſoon as one part is done, turn the other to the fire, till the top is all brown alike; then cut it in ſquares, and turn it till

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the other ſide is brown; put a fiſh-drainer in the diſh, put the pudding on it, and ſend it to table hot.

## *Marrow Pudding.*

TAKE half a pound of Naples biſcuit, or the ſame quantity of ſtale diet bread, rub it through a cullender, put it into a ſtew-pan with three pints of new milk, put it over the fire, boil it up, and ſtir it often to keep it from burning; beat up nine eggs, ſtrain them through a ſieve, put them in, and ſweeten it with ſugar to your palate; put in a quarter of a pound of butter, half a nutmeg grated, a little lemon-peel ſhred fine, put it over the fire, and keep it ſtirring till it is thick; then take it off, and ſtir it till it is cold; put in a ſpoonful of roſe water, a glaſs of brandy, and a very little powdered cinnamon; put a puff-paſte round the edge of your diſh, a very thin piece at the bottom, pour in the batter, and ſprinkle on it a handful of currants clean picked and waſhed; take the marrow out of a large beef marrow bone, cut it in ſlices, waſh it in water, and put it on as you fancy; cut ſome candied citron, lemon and orange-peel very thin, and lay round or over it, as you think proper, then bake it; when it is done ſend it to table hot.

You may make a larger or ſmaller quantity in the ſame manner, only adding or diminiſhing as above.

## *Marrow Pudding another way.*

TAKE a quart of new milk and boil it, with a ſtick of cinnamon, a little lemon-peel, and a laurel leaf; rub the crumb of a penny loaf through a cullender, put it in a pan, ſtrain the milk through a ſieve over it, and let it ſtand till it is cold; beat up ſix eggs, put it into a ſtew-pan with the eggs, and ſweeten it with ſugar; put in a quarter of a pound of butter, a little marrow chopped fine, a little lemon-peel ſhred fine, half a nutmeg grated, put it over a gentle fire, and keep it ſtirring till it is thick; then take it off, ſtir it till it is cold, put in a ſpoonful of roſe water, and a glaſs of brandy;

brandy; lay a puff-paſte round the edge of your diſh, pour it in, put on currants, marrow, and ſweetmeats as before, and bake it.

## *Vermicelli Pudding.*

TAKE a quarter of a pound of vermicelli, and boil it in a pint of milk till it is tender, with a ſtick of cinnamon, and a laurel leaf or two; then take out the cinnamon and laurel leaf, and put in half a pint of cream, a quarter of a pound of butter melted, the ſame weight of ſugar, with the yolks of ſix eggs well beat; lay a puff-paſte round the edge of your diſh, put it in, and bake it three quarters of an hour in a moderate oven. For variety, you may add half a pound of currants clean waſhed and picked, or the marrow of a beef-bone, or both, if you wiſh to make it rich.

## *Oat Pudding.*

TAKE of oats decorticated one pound, and new milk ſufficient to cover it, ſix ounces of fine raiſins ſtoned, the ſame quantity of currants clean waſhed and picked, a pound of beef-ſuet ſhred fine, ſix new-laid eggs beat fine, a little nutmeg, beaten ginger, and ſalt, mix all well together, put it into a deep diſh, and bake it in a moderate oven two hours.

## *New College Puddings.*

TAKE a quarter of a pound of Naples biſcuit and rub it through a cullender, a quarter of a pound of currants clean waſhed and picked, the ſame quantity of beef-ſuet ſhred fine, a ſpoonful of ſugar, a very little ſalt, a little lemon-peel ſhred fine, and a little grated nutmeg; mix all well together with the yolks of two eggs and a ſmall glaſs of brandy, and make them about the ſize of turkies eggs, in what ſhape or form you pleaſe; put a quarter of a pound of butter in a pan, make it hot, and fry them of a fine brown all round; then put them on a ſieve to drain, and lay them in a hot diſh. For ſauce, have melted butter, ſweet wine, and ſugar, mixed in a boat.

By obſerving the above direction you make what quantity you want.

### *Orange Pudding.*

TAKE the yolks of twelve and the whites of four eggs, and beat them well; put half a pound of butter into a ſtew-pan and melt it, put it to the eggs, and beat them well together; grate in the rind of two fine Seville oranges, half a pound of fine powder ſugar, a ſpoonful of orange-flower water, one of roſe water, a gill of ſack, and half a pint of cream, with two Naples biſcuits ſoaked in it, mix all well together, and ſqueeze in the juice of one orange; lay a puff-paſte round the rim of the diſh, put it in, and bake it; when it is done ſend it up hot to table.

### *Orange Pudding a ſecond Way.*

BEAT up the yolks of twelve and the whites of four eggs, with half a pound of freſh butter melted, the ſame quantity of fine powder ſugar, half a pint of cream, a ſpoonful of roſe water, and a little grated nutmeg; cut the peeling of a fine Seville orange as thin as poſſible, and ſoak it in water for three or four hours, then beat it fine in a mortar till it is like a paſte, mix it well with the ingredients and ſqueeze in the juice of half an orange; put a puff-paſte all round the edge and bottom of your diſh, pour it in, and bake it.

### *Orange Pudding a third Way.*

CUT the rind of two fine Seville oranges as thin as you can, boil it till it is very tender in two or three different waters, then beat it fine in a mortar, or rub it through a ſieve, boil a pint of new milk or cream and put over, take a quarter of a pound of Naples biſcuit, beat up the yolks of eight and the whites of four eggs, with a quarter of a pound of freſh butter melted, mix it with the milk and biſcuit, a quarter of a pound of fine ſugar, a ſpoonful of orange-flower or roſe water, a little grated nutmeg and lemon-peel, mix all the ingredients with the beaten orange-peel, and ſqueeze in the juice of one orange; lay a puff-paſte round the edge of your diſh,

pour in the mixture, cut ſome candied citron, orange, or lemon-peel, and put over it, in any ſhape you fancy, and bake it three quarters of an hour. Take care that it is cold before you put it in the diſh you intend to bake it in.

### *Orange Pudding a fourth Way.*

TAKE the outſide rind of two fine Seville oranges cut very thin, boil it till it is tender in three ſeparate waters, and rub it through a fine ſieve; blanch half a pound of ſweet almonds, pound them in a mortar, and keep adding a little roſe water to prevent their oiling, put in the orange-peel and half a pound of fine ſugar; beat up the yolks of twelve and the whites of ſix eggs with half a pound of butter, and mix all the ingredients well together till it is light and hollow; lay a puff-paſte round the edge of your diſh and pour it in, cut ſome candied citron, orange or lemon-peel in thin ſlips and put over it, and bake it three quarters of an hour.

### *Lemon Pudding.*

CUT the rind of three lemons as thin as you can, boil it in three ſeparate waters till it is very tender, and beat it fine like a paſte in a mortar; boil a pint and a half of milk with a quarter of a pound of Naples biſcuit, and put the lemon-peel to it; beat up the yolks of nine and the whites of ſix eggs, with a quarter of a pound of freſh butter melted, half a pound of fine ſugar, and a ſpoonful of orange-flower or roſe water; mix all well together, put it over a gentle fire, keep it ſtirring till it is thick, ſqueeze in the juice of half a lemon, and ſet it by till it is cold; lay a puff-paſte round the edge of the diſh, put in the pudding, cut ſome candied citron, orange or lemon-peel, and put over it, bake it three quarters of an hour, and ſend it up hot.

### *Lemon Pudding a ſecond Way.*

GRATE the rind of three fine lemons, beat the yolks of twelve and the whites of ſix eggs, put in half a pint

a pint of cream, half a pound of fine ſugar, a ſpoonful of orange-flower water, and a quarter of a pound of freſh butter melted, beat all up well together, put it over a ſlow fire, and keep it ſtirring till it is thick; then take it off, ſqueeze in the juice of one large or two ſmall lemons, and ſtir it till it is cold; lay a puff-paſte round the edge and bottom of a diſh, pour it in, with ſome candied citron, lemon, or orange-peel, cut thin and put over it, bake it three quarters of an hour, and ſend it to table hot.

## *Almond Pudding baked.*

TAKE half a pound of ſweet and ſix bitter almonds, blanch them, take the ſkins off, pound them in a mortar, and as you pound them put in a little cream to keep them from oiling; grate a quarter of a pound of Naples biſcuit, put it into a quart of new milk or cream, and boil it up; beat eight eggs well, with a ſpoonful of orange-flower and one of roſe water, a little beaten cinnamon, half a nutmeg grated, half a pound of fine ſugar, and the ſame quantity of freſh butter melted; mix all the ingredients well together, put it over a gentle fire, and keep it ſtirring till it is thick; then take it off, put in a gill of ſack, and ſtir it well till it is cold; lay a puff-paſte round the edge of a diſh, put in the pudding, bake it three quarters of an hour, and ſend it to table hot.

## *Almond Pudding boiled.*

TAKE a pound of ſweet almonds, blanch them, take off the ſkins, and beat them fine in a mortar, with two ſpoonsful of roſe water and a gill of ſack or mountain wine; beat up the yolks of ſix and the whites of three eggs and put in, with half a pound of freſh butter melted, a quart of cream, a quarter of a pound of fine ſugar, half a nutmeg grated, one ſpoonful of flour, and three ſpoonsful of crumbs of white bread; mix all well together, dip a cloth in hot water, flour it well, put in the pudding, and boil it one hour; when it is done turn it into the diſh, and put melted butter, ſack, and ſugar mixed over it.

*Ipſwich*

## *Ipſwich Almond Pudding.*

GRATE about a quarter of a pound of white bread into a pint and a half of cream, blanch half a pound of ſweet almonds, take off the ſkins, beat them fine in a mortar, with a ſpoonful of orange-flower water, till they are like a paſte; beat up the yolks of eight and the whites of four eggs, a quarter of a pound of freſh butter melted, and the ſame quantity of fine ſugar, mix all well together, put it over a ſlow fire, keep it ſtirring till it is thick, and then put it away till it is cold; lay a ſheet of puff-paſte at the bottom and round the edge of your diſh, pour in the ingredients, and bake it half an hour.

## *Sago Pudding.*

TAKE half a pound of ſago, and waſh it well in three hot waters, then put it in a ſauce-pan, with a quart of new milk and a ſtick of cinnamon, and boil it gently till it is thick; (but mind and ſtir it often, for it is apt to burn) then take out the cinnamon, ſtir in half a pound of freſh butter till it is melted, and then pour it into a large ſtew-pan; beat up the yolks of nine and the whites of five eggs with a gill of ſack, ſweeten it with ſugar to your taſte, put in a quarter of a pound of currants clean waſhed, picked, and plumped in two ſpoonfuls of ſack and two of roſe water, and half a nutmeg grated; mix all well together, put it over a ſlow fire, keep it ſtirring till it is thick, and then put it away to cool; lay a puff-paſte round the edge of a diſh, pour in the ingredients, bake it three quarters of an hour, and ſend it up hot to table.

## *Millet Pudding.*

TAKE half a pound of millet ſeed, waſh and pick it very clean, put to it a pound of coarſe ſugar, three quarts of milk, a whole nutmeg grated, break in half a pound of freſh butter in little bits, and mix it all well together; butter the bottom of a deep diſh big enough to hold it, pour it in, and bake it.

## *Carrot Pudding.*

TAKE ſome carrots, pare and waſh them well, and grate them; take half a pound of grated carrot and one pound of bread-crumbs, beat up the yolks of eight and the whites of four eggs with half a pint of cream, then ſtir in the carrot and bread-crumbs, with half a pound of freſh butter melted, half a pint of ſack, three ſpoonsful of orange-flower water, half a nutmeg grated, ſweeten it with ſugar to your palate, and mix it all well together; (if it is too thick put in a little more cream) lay a puff-paſte round the edge of your diſh, pour in the ingredients, and bake it one hour; (or you may put it in a cloth and boil it) when it is done put it in a diſh, and pour melted butter, ſweet wine and ſugar mixed over it.

## *Carrot Pudding a ſecond Way.*

TAKE the crumb of a two-penny loaf, rub it through a cullender, and put it into a pan; boil a quart of new milk, with a ſtick of cinnamon, two laurel leaves, and a little lemon-peel, ſtrain it through a ſieve over the bread, cover it over, and let it ſtand till it is cold; in the mean time boil two or three carrots till they are very ſoft, bruiſe them, and rub them through a ſieve; beat up eight eggs well, with two ſpoonsful of orange-flower water, and half a pound of freſh butter melted; mix all the ingredients well together, ſweeten it with half a pound of ſugar, and grate in half a nutmeg; lay a puff-paſte round the edge of the diſh, pour the ingredients in, bake it one hour, and ſend it to table hot.

## *Rice Pudding.*

TAKE a quarter of a pound of whole rice, waſh and pick the dirt from it clean, put it into a ſauce-pan, with a quart of new milk, a ſtick of cinnamon, a little lemon-peel, boil it gently till the rice is tender and thick, and ſtir it often to keep it from burning; take

out the cinnamon and lemon-peel, put the rice into an earthen-pan to cool, beat up the yolks of ſix and the whites of three eggs, ſtir them into the rice, with ſugar to ſweeten it to your palate, a little lemon-peel ſhred very fine, and a little grated nutmeg and ginger, mix all well together; lay a puff-paſte round the edge of the diſh, pour in the ingredients, and bake it.

### *Rice Pudding a ſecond Way.*

TAKE a quarter of a pound of whole rice, waſh and pick it clean, boil it in a quart of new milk till it is tender and thick, and put it in a pan to cool; beat up the yolks of ſix and the whites of three eggs, melt half a pound of freſh butter and put in, with a little beaten cinnamon, grated nutmeg, and lemon-peel ſhred fine, a quarter of a pound of ſugar, a ſpoonful of roſe water, a quarter of a pound of currants clean waſhed and picked, and a glaſs of mountain wine, mix all well together; lay a puff-paſte round the edge of the diſh, pour in the ingredients, and bake it one hour.

### *Rice Pudding a third Way.*

TAKE half a pound of rice, waſh and pick it well, boil it in two quarts of water for half an hour, then ſtrain it into a ſieve, and let it ſtand till it is cold; lay a puff-paſte round the edge of the diſh, put in the rice, beat up four eggs, with a pint and a half of milk, a quarter of a pound of ſugar, a little lemon-peel ſhred fine, half a pound of beef or veal ſuet ſhred fine, pour theſe ingredients over the rice, and bake it one hour and a half. You may put in a quarter of a pound of currants, well waſhed and picked, if you think proper.

### *Rice Pudding a fourth Way.*

TAKE half a pound of ground rice, put it into a ſauce-pan, with three pints of milk, a ſtick of cinnamon, and a little lemon-peel, boil it gently till it is thick, and ſtir it often to keep it from burning; take out the cinnamon and lemon-peel, ſtir in half a pound

of butter till it is melted, and then put it away to cool; beat up the yolks of ſix and the whites of three eggs, with a ſpoonful of roſe water, a little lemon-peel ſhred fine, and a little grated nutmeg; when the rice is cold mix all well together, and ſweeten it with ſugar to your palate; lay a puff-paſte round the edge of the diſh, pour in the ingredients, bake it one hour, and ſend it to table hot.

## *Rice Pudding boiled.*

TAKE half a pound of flour of rice, put it into a ſauce-pan with a quart of milk, boil it gently till it is thick, keep it conſtantly ſtirring, that it may not clot nor burn, then ſtir in half a pound of butter, and put it in an earthen pan to cool; beat up the yolks of ten and the whites of five eggs, with half a pint of milk or cream, the rind of a lemon grated, and a little nutmeg; when the rice is cold mix all well together, and ſweeten it with ſugar to your palate; butter ſome ſmall moulds, China baſons, or wooden bowls, put the pudding in, and tie cloths over them, and boil them half an hour, if ſmall; if large three quarters of an hour; when they are done turn them into a diſh, and pour melted butter, wine, and ſugar mixed over them.

You may make half the quantity if you pleaſe.

## *Rice Pudding boiled a ſecond Way.*

WASH and pick a quarter of a pound of rice, tie it in a cloth with half a pound of raiſins ſtoned, give the rice plenty of room to ſwell, and boil it three hours in plenty of water; when it is done turn it into a diſh, pour melted butter and ſugar on it, and grate a little nutmeg over all.

You may make it this way: waſh and pick a quarter of a pound of rice, tie it in a cloth, but give it room to ſwell, and boil it one hour; then take it up, untie it, and with a ſpoon ſtir in a quarter of a pound of freſh butter, grate in a little nutmeg, ſweeten it to your taſte, tie it up very cloſe, and boil it one hour longer;

longer; take it up, and put it into the diſh, with melted butter over it.

The Indians tie it up, and boil it three hours in a cloth; then turn it into a diſh, and eat it with oil or butter mixed with it.

## *Simolina Rice Pudding.*

A PERSON has obtained a patent for making this rice, and is to be uſed without eggs in the following manner: put a quarter of a pound into a ſauce-pan with a quart of new milk, boil it gently till it is thick, and keep it ſtirring all the while, to prevent its being in lumps and burning; then ſtir in a quarter of a pound of freſh butter, a little grated nutmeg and ginger, a little lemon-peel ſhred fine, ſweeten it to your palate, and put it in a pan to cool; lay a puff paſte round the edge of the diſh, and when the pudding is cold pour it in, put ſome candied ſweetmeats over it, bake it in a gentle oven three quarters of an hour, and ſend it to table hot.

## *Spinach Pudding.*

TAKE about a quarter of a peck of ſpinach, pick and waſh it very clean, put it into a ſauce-pan with a very little ſalt, cover it cloſe, and boil it till it is tender; throw it in a ſieve to drain, ſqueeze it between two plates, and chop it fine; beat up ſix eggs with half a pint of cream and the crumb of a ſtale roll grated fine, a little grated nutmeg, and a quarter of a pound of melted butter; mix theſe all well in a ſauce-pan, keep it ſtirring till it is thick, and let it ſtand till it is cold; then butter a cloth, put it in, tie it tight, and boil it one hour; turn it into your diſh, pour melted butter over it, and ſqueeze on it the juice of a Seville orange if you think proper. You may ſweeten it or not, as you pleaſe. If you bake it, you muſt put in a quarter of a pound of ſugar, and uſe Naples biſcuit inſtead of bread.

## *Quaking Pudding.*

TAKE the crumb of a penny French roll, cut it in thin ſlices, boil a pint and a half of new milk or cream, with a ſtick of cinnamon, two laurel leaves, and a little lemon-peel; put the bread into a pan, ſtrain the milk on it, cover it over, and let it ſtand till it is cold; then beat up the yolks of ten and the whites of ſix eggs, and mix it with a ſpoonful of flour, a little ſalt and grated nutmeg; butter a mould, put it in, tie a cloth over the top, and boil it gently one hour; when it is done turn it very carefully into the diſh, and ſend melted butter, ſack, and ſugar mixed in a boat.

## *Cream Pudding.*

BOIL a quart of cream with a ſtick of cinnamon, grate in half a nutmeg, and ſet it away to cool; blanch a quarter of a pound of almonds, take off the ſkins, and beat them in a mortar, with a ſpoonful of orange-flower or roſe water; beat up the yolks of eight and the whites of four eggs, ſtrain them through a ſieve to the cream, take out the cinnamon, mix in the almonds, with two ſpoonsful of flour, and beat all well together; take a thick cloth, wet and flour it, pour in the pudding, tie it cloſe, and boil it three quarters of an hour pretty faſt; when it is done take it out, turn it into the diſh very carefully, pour melted butter and ſack mixed on it, and ſprinkle powdered ſugar over all.

## *Oatmeal Pudding.*

TAKE a pint of fine oatmeal, mix it with three pints of new milk till it is quite ſmooth, and boil it in a ſauce-pan till it is ſmooth and thick, keeping it ſtirring all the time; put in half a pound of freſh butter, a little beaten mace and nutmeg, a gill of ſack, and ſet it away to cool; then beat up the yolks of eight and the whites of four eggs, and mix it well with the other ingredients; lay a puff-paſte round the edge of the diſh, pour it in, and bake it half an hour. You

may

may put in half a pound of currants clean waſhed and picked, and boil it one hour, put it in the diſh, and pour melted butter over it.

## *Cuſtard Pudding boiled.*

TAKE a pint of cream or new milk, boil it with a ſtick of cinnamon, a little lemon-peel, and let it ſtand to cool; beat up the yolks of five and the whites of three eggs, mix a ſpoonful of flour with the cream, then put in the eggs, with a gill of ſack, ſtrain it all through a ſieve, grate in a little nutmeg, and ſweeten it with fine powder ſugar to your palate; wet a cloth, flour it, pour in the pudding, tie it, but not too cloſe, and boil it three quarters of an hour; or butter a mould, baſon, or ſmall wooden bowl, put in the pudding, tie a cloth over the top, and boil it one hour; when it is done turn it gently into the diſh, and pour melted butter and ſugar mixed over it.

## *Cuſtard Pudding baked.*

TAKE a quart of new milk and boil it, with a ſtick of cinnamon, a little lemon-peel, a laurel leaf, and a few coriander-ſeeds, ſweeten it as it boils with loaf ſugar, and then let it ſtand to cool; beat up eight eggs well with a little of the milk, and pour it backwards and forwards, in two pans, till the milk and eggs are well mixed, put in a ſpoonful of roſe water, and ſtrain it all through a ſieve: lay a puff-paſte round the edge of your diſh, pour in the pudding, bake it, and ſend it up hot or cold to table.

## *Flour Pudding.*

TAKE a quart of new milk, beat up the yolks of eight and the whites of four eggs with a quarter of a pint of the milk, ſtir in four large ſpoonsful of flour, and beat it well together till it is ſmooth; boil ſix bitter almonds in two ſpoonsful of water, pour the water to the eggs, take the ſkins off the almonds, and beat them fine in a mortar with a ſpoonful of milk; then mix it with the reſt of the milk, a tea ſpoonful of ſalt,

one of beaten ginger, and a little nutmeg grated, mix all well together; dip your cloth into boiling water, flour it, pour in the pudding, tie it rather ſlack, boil it an hour and a quarter, turn it into the diſh, and pour melted butter over it.

## *Batter Pudding.*

PUT ſix large ſpoonsful of flour into a pan, and mix it with a quart of milk till it is ſmooth, beat up the yolks of ſix and the whites of three eggs and put in, ſtrain it through a ſieve, then put in a tea-ſpoonful of ſalt, one of beaten ginger, and ſtir it well together; dip your cloth into boiling water, flour it, pour in the pudding, tie it rather cloſe, and boil it one hour; when it is done put it into the diſh, and pour melted butter over it.

You may put in ripe currants, apricots, ſmall plums, damſons, or white bullis, for a change, when in ſeaſon; but it will require half a hour's more boiling with the fruit in it.

## *Batter Pudding another Way.*

PUT ſix ſpoonsful of flour into a pan, and by degrees mix in a quart of new milk, but in a tea-ſpoonful of ſalt, one of beaten ginger, two ſpoonsful of the tincture of ſaffron, and ſtrain it through a ſieve: dip your cloth in boiling water, flour it, pour in the pudding, tie it cloſe, and boil it one hour and a quarter; put it in the diſh, and pour melted butter over it.

## *Grateful Pudding.*

RUB a pound of the crumb of white bread through a fine cullender, put to it a pound of flour, a pound of raiſins ſtoned, a pound of currants clean waſhed and picked, half a pound of moiſt ſugar, a little beaten ginger, and eight eggs beat up with a pint of milk, mix all the ingredients well together, and boil or bake it. If you boil it, it will take two hours; if you bake it, one hour will do. You may uſe cream inſtead of milk if you have it.

*Bread*

## *Bread Pudding.*

TAKE the crumb of two penny French rolls and cut it in thin ſlices, boil a quart of milk with a ſtick of cinnamon, two laurel leaves, and a little lemon-peel, ſtrain it on the bread, cover it over, and let it ſtand till it is cold, beat up the yolks of eight and the whites of four eggs, ſtrain them through a ſieve to take out the treadles, put them to the bread and milk, with a ſpoonful of flour, half a pound of ſugar, and a little grated nutmeg and ginger, mix it all well together; dip the cloth into boiling water, flour it, put in the pudding, tie it cloſe, and boil it one hour; then put it into the diſh, with melted butter and ſugar in a boat.

## *Bread Pudding a ſecond Way.*

TAKE the crumb of a ſtale penny loaf, rub it through a cullender, and put it into an earthen pan; boil a quart of cream with a ſtick of cinnamon, a little lemon-peel, and two laurel leaves, ſtrain it on the bread, cover it over, and let it ſtand till it is cold; take twelve bitter almonds, put them in hot water, take off the ſkins, and beat them fine in a mortar, with two ſpoonsful of roſe water, till they are of a fine paſte; beat up the yolks of eight and the whites of four eggs, beat up the bread and cream, ſtrain the eggs through a ſieve to it, with half a pound of ſugar, put in the almonds, with half a nutmeg grated, a ſpoonful of flour, and half a pound of currants clean waſhed and picked, mix it all well together; dip the cloth into boiling water, flour it, put in the pudding, tie it, but not too cloſe, and boil it one hour; or butter a mould, china or wooden bowl, put it in, tie a cloth over the top, and boil it one hour; when it is done turn it into the diſh, pour melted butter, wine, and ſugar mixed on it, and ſprinkle it and the diſh all over with powder ſugar.

## *Bread Pudding a third Way.*

TAKE two halfpenny rolls, and ſlice them very thin, cruſt and all, (if they are ſtale, grate them with a grater) boil a pint of new milk and pour on them, cover them over, and let them ſtand to cool; then beat the bread and milk well, put in a little melted butter, beat up two eggs and put in, with a little ſalt, nutmeg, and ginger, mix all well together, put it in a cloth, and boil it three quarters of an hour; then turn it into the diſh, and pour melted butter, ſugar, and a ſpoonful of vinegar mixed over it.

## *Bread Pudding baked.*

TAKE the crumb of a twopenny loaf, cut it in thin ſlices, and put it into an earthen pan; boil a quart of milk, with a little cinnamon, lemon-peel, and a laurel leaf, ſtrain it to the bread, cover it over, and let it ſtand till it is cold; beat up four eggs and put to it, with two ſpoonsful of flour, half a pound of ſugar, a ſpoonful of ginger, and a pound of currants waſhed and picked clean, all mixed well together; butter a pan or diſh, pour in the pudding, and bake it.

## *Bread and Butter Pudding.*

TAKE a penny loaf, and cut it into thin ſlices of bread and butter, the ſame as you do for tea, butter the bottom of the diſh, and cover it with the ſlices of bread and butter, then ſprinkle a few currants on them clean waſhed and picked, then a layer of bread and butter, and then currants, till you have put all the bread and butter in; beat up four eggs with a pint of milk, a little ſalt, grated nutmeg, ſweeten it to your palate, put in a ſpoonful of roſe water, pour it over the bread and butter, and bake it half an hour.

## *Tranſparent Pudding.*

BREAK eight eggs into a ſtew-pan, and beat them well with half a pound of freſh butter, the ſame quantity

tity of fine powder ſugar, and half a nutmeg grated, put it on the fire, and keep it ſtirring till it is the thickneſs of buttered eggs, then put it away to cool; put a puff-paſte round the edge of the diſh, pour in the pudding, bake it half an hour in a moderate oven, and ſend it to table hot.

## *Puddings in little Diſhes.*

TAKE the crumb of a penny loaf and rub it through a cullender, boil a pint of cream and pour over it, cover it cloſe, let it ſtand till it is cold, beat it fine, and grate in half a nutmeg; beat up the yolks of four and the whites of two eggs and put in, with a quarter of a pound of ſugar, beat all well together; have five little wooden diſhes with tops to them, one larger than the reſt, and fill the large one with the following ingredients: blanch and ſkin an ounce of ſweet almonds, beat them fine with a ſpoonful of roſe water, and mix with it as much pudding as will fill the diſh; colour one yellow, with ſaffron tied in a bag and ſqueezed through; one red, with a little cochineal bruiſed and put in a ſpoonful of boiling water; one green, with ſpinach juice; and one blue, with ſyrup of violets; tie the covers on with packthread, when your pot boils put them in, and boil them one hour; when they are done turn them out into a diſh, the white one in the middle, and the coloured ones all round, pour ſome melted butter and a glaſs of ſack mixed on them, and ſprinkle powdered ſugar over them and the diſh. Be ſure to butter your diſhes well before you put in the puddings.

## *Sweetmeat Pudding.*

LAY a thin puff-paſte all over the diſh; then take candied citron, lemon and orange peel, an ounce of each, cut them in thin ſlices, and lay them all over the bottom of the diſh; beat up the yolks of eight, and the whites of two eggs, with a gill of cream, half a pound of fine ſugar, and the ſame quantity of freſh butter melted, beat it all well together, and when the oven is

ready

ready pour it over the ſweetmeats, and bake it one hour in a moderate oven.

### *Ratiſia Pudding.*

BOIL a quart of cream with a ſtick of cinnamon and ſix laurel leaves; then take out the cinnamon and laurel leaves, and break in half a pound of Naples biſcuit, the ſame quantity of butter, half a nutmeg grated, and a quarter of a pound of ſugar; take two ounces of ſweet almonds and four bitter ones, (not four ounces) blanch them, take off the ſkins, and beat them fine in a marble mortar with two ſpoonsful of orange-flower water; beat up the yolks of five eggs, mix all well together, put it over the fire, keep it ſtirring till it is thick, and then put it away to cool; when it is cold put it into a diſh, with a puff-paſte round the edge of it, ſprinkle powder ſugar over the pudding, and bake it half an hour in a moderate oven.

### *Plain Pudding.*

BOIL a quart of cream with four or five laurel leaves; then take out the laurel leaves, and ſtir in as much flour as will make it a thick haſty pudding, take it off, then ſtir in half a pound of freſh butter, a quarter of a pound of ſugar, half a nutmeg grated, a little ſalt, and twelve yolks and ſix whites of eggs well beaten; mix all well together, butter a diſh, pour it in, and bake it three quarters of an hour in a moderate oven.

### *Cheſnut Pudding.*

PUT two dozen cheſnuts into a ſauce-pan of water and boil them half an hour; then take off the ſhells and ſkins, and beat them fine in a marble mortar, with a little orange-flower or roſe-water and ſack, till they are of a fine paſte; beat up the yolks of twelve and the whites of ſix eggs, mix them with three pints of cream or new milk, grate in half a nutmeg, put in half a pound of freſh butter melted, the ſame quantity of ſugar, and a tea-ſpoonful of ſalt, mix all well together,

put it over the fire, and keep it ſtirring till it is thick, then take it off, and ſet it away to cool; lay a puff-paſte round the edge of the diſh, pour in the pudding, and bake it one hour.

## *Cowſlip Pudding.*

GET about half a peck of cowſlips, pick the flowers off, chop and pound them fine, with a quarter of a pound of Naples biſcuit grated, and a pint and a half of new milk or cream, boil them all together a little, and then take them off the fire; beat up the yolks of eight and the whites of four eggs with a little cream and a ſpoonful of roſe-water, ſweeten it to your palate, mix all well together, put it over a ſlow fire, keep it ſtirring till it is thick, and then ſet it away to cool; lay a puff-paſte round the edge of the diſh, pour in the pudding, and bake it half an hour; when it is done ſprinkle ſome fine powdered ſugar over it, and ſend it to table hot.

## *Apricot Pudding.*

TAKE a dozen apricots and coddle them till they are tender, take the ſtones out, bruiſe them, and rub them through a ſieve; beat up the yolks of ſix and the whites of three eggs, with a pint of cream and a quarter of a pound of fine ſugar, mix them all together; lay a puff-paſte all over the diſh, pour in the ingredients, and bake it half an hour in a moderate oven; when it is enough ſprinkle ſome fine powder ſugar over it, and ſend it to table hot.

You may dreſs white pear plumbs in the ſame manner.

## *Quince Pudding.*

TAKE ſix quinces, pare them very thin, cut them in quarters, put them into a ſauce-pan, with a little water and lemon-peel, cover them cloſe, and ſtew them gently till they are tender; then rub them through a ſieve, mix it with ſugar very ſweet, and put in a little beaten cinnamon and ginger; beat up four eggs with

a pin

a pint of cream or new milk, and ſtir it well into the quinces till they are of a good thickneſs; lay a puff-paſte round the edge of the diſh, or butter it, pour in the pudding, bake it three quarters of an hour in a moderate oven, and ſend it to table hot.

## *Italian Pudding.*

LAY a puff-paſte over the bottom and round the edge of the diſh, pare and ſlice twelve pippins and lay in it, cut ſome candied orange-peel fine and throw over them, with a quarter of a pound of ſugar and half a pint of red wine; take a pint of cream, and ſlice ſome French rolls very thin into it, as much as will make it thick, beat up ten eggs well and put into the cream and bread, pour it over the reſt, and bake it one hour in a moderate oven.

## *Pearl Barley Pudding.*

TAKE half a pound of pearl barley, waſh it clean, and put to it three pints of new milk, a quarter of a pound of ſugar, and half a nutmeg grated, put it into a deep earthen pan, and bake it one hour with the brown bread; take it out of the oven, and let it ſtand till it is cold; then beat up ſix eggs and mix with it, butter a diſh, pour it in, and bake it one hour longer.

## *Pearl Barley Pudding a ſecond Way.*

TAKE half a pound of pearl barley, and boil it in two quarts of water till it is tender, ſtrain it in a ſieve, put it into a ſauce-pan with a quart of milk, and boil it a quarter of an hour; put in a little beaten cinnamon, grated ginger and nutmeg, and ſweeten it to your palate, put in a quarter of a pound of melted butter, beat up eight eggs with a ſpoonful of roſe water, mix all well together, put it over a ſlow fire, keep it ſtirring till it is thick, and then let it ſtand to cool; when it is cold butter a diſh, pour it in, and bake it one hour.

*French*

## *French Barley Pudding.*

TAKE half a bound of French barley, and boil it in two quarts of milk till it is tender; beat up ſix eggs well and mix with a quart of cream, a ſpoonful of orange-flower or roſe water, and a pound of freſh butter melted, ſtrain off the barley and mix with it, with half a pound of ſugar; butter the bottom of a deep diſh, pour it in, and bake it two hours.

## *Apple Pudding baked.*

PARE twelve large pippins, cut them in quarters, and core them, put them into a ſauce-pan, with a little water and a piece of lemon-peel, cover them, and ſtew them till they are tender; then beat them well, ſtir in half a pound of loaf ſugar, the juice of a lemon, ſome lemon-peel ſhred fine, half a nutmeg grated, beat up the yolks of eight eggs and put in, with a glaſs of ſack, and mix all well together; lay a puff-paſte round the edge of the diſh, pour in the pudding, and bake it half an hour in a moderate oven; when it is done ſtrew ſome fine powdered ſugar over it, and ſend it up hot.

## *Apple Pudding boiled.*

TAKE about a pound of flour and half a pound of butter, and rub it ſmooth, or half a pound of beef-ſuet ſhred very fine, make it into a ſtiff paſte with cold water, and roll it out round about half an inch thick; lay the cloth in a round deep pan or ſieve, flour it, and put the cruſt on it; pare as many apples that will boil well as will fill the cruſt; cut them in quarters, core them, and put them in till the cruſt is full, chop ſome lemon-peel very fine and put in, with a little quince marmalade, cloſe it at the top, and tie the cloth tight; if a ſmall one, boil it two hours; a large one, three or four; when it is done take it up, turn out the part that it was tied at downwards in a deep diſh, cut a piece off the top, maſh the apples with a ſpoon, and mix in a little butter and ſugar; put the piece on the

top

top again, and ſend it to table hot, with fine powder ſugar and ſlices of cold butter in plates.

### *Pruen Pudding.*

MIX a pound of flour with a quart of milk, beat up ſix eggs and mix with it, with a little ſalt and a ſpoonful of beaten ginger; beat it well till it is a fine ſtiff batter, put in a pound of pruens, tie it in a cloth, and boil it one hour and a half; when it is done put it in a diſh, and pour melted butter over it. If damſons are in ſeaſon you may uſe them the ſame way.

### *Spoonful Pudding.*

MIX a ſpoonful of flour with the ſame quantity of cream, one egg, a little grated nutmeg, ginger, and ſalt, mix it well together; butter a little wooden bowl or ſmall baſon, put in the pudding, tie a cloth over the top, and boil it half an hour. You may add a few currants clean waſhed and picked.

### *Citron Puddings.*

MIX half a pint of cream with a ſpoonful of fine flour, two ounces of fine powder ſugar, a little grated nutmeg, and three eggs beat up fine, mix them all well together; butter ſome ſmall moulds or cups, pour in the ingredients, cut two ounces of candied citron in ſlips and put in, and bake them a quarter of an hour in a quick oven; then turn them out into a diſh, ſprinkle powder ſugar over them, and ſend them to table hot.

### *Lemon Tower Pudding.*

TAKE three fine lemons and grate the outward rind off, put it into a marble mortar, with three quarters of a pound of powder ſugar, the ſame quantity of freſh butter, the yolks of eight eggs, and the juice of one lemon, beat it well for one hour; lay a thin puff-paſte all over a deep diſh, and pour in the pudding, put ſome thin ſlips of puff-paſte, or paſte cut in the ſhape of leaves over it, and bake it three quarters of an hour.

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You may make an orange pudding the ſame way, only you muſt pare the rinds off very thin, and boil them in three different waters till they are tender and the bitterneſs is gone off.

### *Potatoe Pudding.*

TAKE two pounds of potatoes, boil them, peel them, bruiſe them fine, and rub them through a ſieve with the back of a wooden ſpoon, mix them with half a pound of fine ſugar, a pound of freſh butter melted, a glaſs of ſack or brandy, half a nutmeg grated, a little lemon-peel ſhred fine, and beat up ſix eggs well and put in; mix all the ingredients well together, and put in half a pound of currants clean waſhed and picked; dip your cloth into boiling water, put in the pudding, tie it cloſe, and boil it one hour; when it is done turn it into the diſh, pour melted butter, ſack, and ſugar mixed over it, and ſend it to table hot. You may leave out the currants if you pleaſe.

### *Potatoe Pudding a ſecond Way.*

BOIL two pounds of white potatoes, peel them, and bruiſe them fine in a mortar, with half a pound of melted butter, and the yolks of four eggs; put it into a cloth, and boil it half an hour; then turn it into the diſh, pour melted butter, with a glaſs of ſweet wine and the juice of a Seville orange mixed over it, and ſtrew powder ſugar over all.

### *Potatoe Pudding a third Way.*

BOIL two pounds of meally potatoes, peel them, bruiſe them in a mortar, and rub them through a fine ſieve with the back of a wooden ſpoon; then mix them up with half a pound of melted butter, beat up the yolks of eight and the whites of four eggs, with half a pint of cream, half a pound of fine ſugar, half a nutmeg grated, a gill of ſack, and a glaſs of brandy, mix the ingredients all well together; lay a puff paſte round the edge of the diſh, pour in the pudding, make it ſmooth at the top, and put on ſome candied citron,

lemon, or orange-peel cut in thin ſlips, and bake it one hour in a moderate oven. You may put in half a pound of currants clean waſhed and picked, or ſtrew a few currants on the top with the ſweetmeats.

## *Yam Pudding.*

TAKE about two pounds of yam, pare it, boil it till it is tender, maſh it, and rub it through a ſieve; beat up the yolks of eight and the whites of four eggs, with half a pint of cream, half a pound of melted butter, the ſame quantity of ſugar, a gill of ſack, a ſmall glaſs of brandy, a little grated nutmeg and ginger, a tea-ſpoonful of ſalt, a ſpoonful of orange-flower or roſe water, put in the yam, and mix all well together; either; either put it in a cloth, and boil it one hour, or lay a puff-paſte round the edge of the diſh, pour it in, and bake it three quarters of an hour.

You may put in half a pound of currants well waſhed and picked.

## *Flour Haſty Pudding.*

TAKE a quart of milk, put in four bay leaves, and ſet it on the fire to boil; beat up the yolks of two eggs with a little cold milk and ſalt, ſtir them into the milk, take out the bay leaves, then with a wooden ſpoon in one hand, and flour in the other, ſtir it in till it is of a good thickneſs, but not too thick, keep it ſtirring, and let it boil; then pour it into a deep diſh, and put pieces of butter here and there on it.

You may put a piece of butter in the milk inſtead of the eggs if you like it beſt.

## *Oatmeal Haſty Pudding.*

PUT a quart of milk on the fire, and when it boils put in a piece of butter and a little ſalt, then ſtir in the oatmeal as you do the flour till it is of the ſame thickneſs, keep it ſtirring, and let it boil a few minutes; then pour it into a deep diſh, and ſtick pieces of butter in it; or eat it with wine and ſugar, or ale and ſugar, or cream, as you like beſt.

*Almond*

## *Almond Puddings in Skins.*

TAKE a pound and a half of Jordan almonds, boil them one minute, take off the ſkins, and beat them well in a marble mortar with a little roſe water to keep them from oiling; then put in a pound of fine bread-crumbs, a pound and a quarter of fine ſugar, a quarter of an ounce of cinnamon, a ſmall nutmeg beat fine, half a pound of melted butter, the yolks of eight and the whites of four eggs, beat well with a pint of ſack and half a pint of cream, (firſt boil the cream with a little ſaffron, and ſtrain it through a lawn ſieve) boil a quarter of a pound of vermicelli a minute in water, ſtrain it off in a ſieve, and mix all the ingredients well together; have ſome hog's guts nice and clean, fill them only half full, and as you put in the ingredients put in a little citron cut ſmall here and there, tie both ends of the gut tight, and boil them gently a quarter of an hour; then put them in a diſh, and ſend them hot to table.

You may, for a change, put in half a pound of currants clean waſhed and picked.

## *Tanſey Pudding boiled.*

BOIL a quart of cream, and put it over a quarter of a pound of Naples biſcuit; beat up the yolks of eight and the whites of four eggs, put a few tanſey leaves with a handful of ſpinach in a mortar and bruiſe them, ſqueeze the juice out through a clean rag, put in half a pound of ſugar, and a little grated nutmeg, mix all the ingredients well together, put it over the fire, and keep it ſtirring till it is thick; then put it away to cool, and when it is cold tie it tight in a cloth, and boil it one hour; when it is done take it up, carefully turn it into a diſh, and pour melted butter, ſweet wine, and ſugar mixed over it.

## *Tanſey Pudding with Almonds.*

TAKE the crumb of a penny French roll and ſlice it very thin, boil a pint of cream and pour on it, and

cover it over; take a quarter of a pound of almonds, boil them one minute, take off the ſkins, and beat them in a marble mortar, with two ſpoonsful of roſe water; beat up ſix eggs well, and mix with the eggs a quarter of a pound of fine ſugar, a little grated nutmeg, and a glaſs of brandy; bruiſe about a dozen leaves of tanſey with a handful of ſpinach, ſqueeze the juice through a clean rag and put in; mix all the ingredients well together with a quarter of a pound of freſh butter melted, put it over a ſlow fire, keep it ſtirring till it is thick, and then put it away to cool; when it is cold tie it in a cloth, and boil it one hour; then turn it into a diſh, and pour melted butter, ſweet wine, and ſugar mixed over it.

You may put a puff-paſte round the edge of the diſh, pour in the ingredients and bake it.

## *Tanſey Pudding baked.*

BOIL a quart of milk with a little lemon-peel and two laurel leaves, ſtrain it over a quarter of a pound of Naples biſcuit; beat up the yolks of eight and the whites of four eggs with a ſpoonful of roſe water; put a handful of tanſey leaves to two handsful of ſpinach, bruiſe them in a mortar, and ſqueeze the juice through a clean rag, grate in half a nutmeg, put in half a pound of fine ſugar, and a quarter of a pound of butter melted; mix the ingredients all together, put it over a ſlow fire, and keep it ſtirring till it is thick; then take it off, ſet it away to cool, and ſtir in a glaſs of brandy; put a puff-paſte round the edge of the diſh, pour in the ingredients, put a little candied ſweetmeats over it, and bake it three quarters of an hour in a moderate oven.

## *Little Cheeſe Curd Puddings.*

TAKE a gallon of milk and turn it with rennet, then drain all the curd from the whey, put the curd into a mortar, and beat it up with half a pound of freſh butter till the curd and butter are well mixed; then beat up the yolks of ſix and the whites of three

eggs and ſtrain them to the curd, with two Naples biſcuits and the crumb of a halfpenny roll grated, mix the ingredients well together, ſweeten it to your palate, and grate in half a nutmeg; butter your patty-pans, put in the pudding, and bake them in a ſlack oven; when they are done turn them out into a diſh, cut candied citron and orange-peel in ſlips about an inch long, and blanched almonds in ſlips, and ſtick on the tops of the puddings, as you fancy, pour melted butter and ſack mixed in the diſh, and ſprinkle powder ſugar over all.

### *Suet Dumplins.*

TAKE a pound of beef-ſuet and ſhred it fine, put it to a pound of flour, a tea-ſpoonful of ſalt, and a little grated ginger, mix it up with two eggs and milk to a ſtiff paſte, put a quarter of a pound of currants clean waſhed and picked to half of it, roll them about three inches long, and flatten them with your hand; have a pot of water boiling, put them in, and boil them twenty minutes; when they are done take them up, cut a ſlit in the middle, put in a thin ſlice of butter, and ſend them to table hot.

### *Suet Dumplins a ſecond Way.*

TAKE a pound of beef-ſuet and ſhred it fine, put it to a pound of flour, a tea-ſpoonful of ſalt, and a little grated ginger, mix it up with four eggs well beaten, and milk till it is a ſtiff batter; then put them into cloths the ſize of a tennis ball or a gooſe's egg, and boil them one hour; then turn them into a diſh, with melted butter in a boat.

### *Yeaſt Dumplins.*

MAKE a light dough, as for bread, with flour, water, ſalt, and yeaſt, cover it with a cloth, and ſet it before the fire for half an hour to riſe; have a ſauce-pan of water on the fire boiling, make the dough into little round balls as big as a hen's egg, flatten them with your hand, put them into the boiling water, and boil them ten minutes; (mind they do not ſtick to the

bottom, as that will make them heavy) when they are done put them in a diſh, and pour melted butter, ſugar, and a ſpoonful of vinegar mixed over them.

If there is a baker near you, the beſt way is to ſend for as much dough as you want, and that will ſave you a great deal of trouble.

### *Norfolk Dumplins.*

BREAK two eggs into half a pint of milk, and beat them up, then mix it with flour to a ſtiff batter, and put in a little ſalt; put a ſauce-pan of water on the fire, and when it boils drop the batter in with a large ſpoon, and boil them quick for five minutes; then carefully take them out with a ſlice, lay them on a ſieve to drain a minute, put them into a diſh, cut a piece of butter in thin ſlices and ſtir amongſt them, and ſend them up as hot as you can.

### *Hard Dumplins.*

MIX ſome flour and water with a little ſalt and beaten ginger into a ſtiff paſte, have ſome flour in your hand, and roll them out in balls as big as a turkey's egg; have a ſauce-pan of water boiling, put them in, and boil them half an hour; or if you are boiling a piece of beef, boil them with it, which will be better; (you may add a few currants for a change) when they are done put them in a diſh, with melted butter in a boat.

### *Hard Dumplins a ſecond Way.*

RUB a little butter into your flour, with a little ſalt, and mix it into a ſtiff paſte with milk, make them in round balls, and boil them as before.

### *Apple Dumplins.*

MAKE a puff paſte, but not too rich, pare as many large apples as you want, cut them in quarters, and take out the cores; roll a piece of cruſt round, enough for one large or two ſmall apples, put in the apple, with a little lemon-peel ſhred fine, and with your hand

make

make them up like a ball, with a little flour; have a pot of water boiling, take a clean cloth, dip it in the water, and flour it, tie each dumplin by itſelf, put them in the water boiling, and boil them three quarters of an hour; then take them up, put them in a diſh, ſtrew powder ſugar over them, with pats or ſlices of butter and powder ſugar in plates.

### *Apple Dumplins a ſecond Way.*

TAKE half a dozen of the largeſt apples you can get, pare them, and take out the cores with an apple corer, fill the holes with quince or orange marmalade, or with beaten cinnamon and lemon-peel ſhred fine, mixed with powder ſugar; rub half a pound of butter with a pound of flour, make it into a ſtiff paſte with cold water, roll a piece out round, put in the apple, and cloſe the paſte over it, tie them in ſeparate cloths, and boil them one hour; then carefully turn them into a diſh, ſprinkle powder ſugar over them, with pats or ſlices of butter and powder ſugar in plates.

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## CHAP. XVII.

## PIES.

### *Proper Rules to be obſerved in making and baking Pies.*

WHEN you heat your oven, it muſt be regulated according to the pie you intend to bake: for a veniſon paſty it muſt be well heated, as that requires a great deal of ſoaking; and raiſed pies muſt

have a quick oven, and well cloſed up, or elſe your pie will fall in the ſides. Never put any liquor in till it is half baked; then take it out, make a hole in the middle of the lid, and with a funnel put in what gravy you think fit; by this means your ingredients in the pie will eat better, and prevent it from looking ſoddened; and if the pie is raiſed properly it will not run, for when it runs it always ſpoils it. For light puff-paſte a moderate heated oven, but not too ſlack, as that will deprive it of the light appearance it ſhould have; and a quick oven will catch and burn it, without giving it time to riſe: the beſt way is, to roll out a bit of paſte and put it into the oven, to try whether it is too hot or not. Iced tarts ſhould have a ſlow oven, or the icing will be brown before the paſte is thoroughly baked. When you put in a veniſon paſty, raiſed or meat pie, put a ſheet of paper over it, and that will prevent it from catching.

Great care muſt be taken of the butter for making paſte, according to the different ſeaſons, in order to make it light and good: in cold weather it ſhould be worked well, to make it pliable; and if ſalt butter, well waſhed in freſh water. In hot weather you ſhould put it in a cold cellar the over-night, in the morning put it in cold ſpring water, and handle it as little as poſſible. Make your paſte in hot weather as early as you can in the morning, before the ſun has too much power, and keep it in a cold place till you want to bake it.

## *Puff-Paſte.*

TAKE a quarter of a peck of fine flour, and rub in a pound of butter till it is fine, make it up in a light paſte with cold water, ſtiff enough to work it up, but do not work it too much, as that will make it heavy; then roll it out about as thick as a crown piece, put a layer of butter in lumps as big as a nutmeg all over it, ſprinkle a little flour over it, and double it, roll it out again, and double it three or four times, then it will be fit for uſe, either for pies, tarts, or any thing elſe that requires it. You may make a

larger

larger or ſmaller quantity, by adding or diminiſhing the quantity of flour and butter.

### *Tart Paſte.*

TAKE a pound of flour and rub in three quarters of a pound of butter very fine, mix it up to a ſtiff paſte with a little cold water, work it well, and roll it out thin for the uſe you want it.

### *Tart Paſte another Way.*

MIX a pound of flour, three quarters of a pound of butter, and four ounces of fine ſugar well together, make it into a ſtiff paſte with a little cold water, work it well with your hands, and then roll it out thin for uſe. You may put the yolk of an egg in if you like it.

### *Raiſing Paſte.*

PUT a pound of butter into a quart of water, and boil it till the butter is melted, take a quarter of a peck of fine flour, make a hole in the middle of it, pour in all the butter and as much of the water as will make it a very ſtiff paſte, work it well, and mind that it is very ſtiff; put it under a piece of flannel before the fire for half an hour to ſweat, then take what quantity you want, (and keep the other covered to keep it warm) and work it well in what ſhape you chuſe to have it.

It will ſerve either for large or ſmall pies or cuſtards; and by this method you may make more or leſs by the ſame rules, according to the quantity that you have occaſion for; as this is ſufficient for one good ſized pie, ornaments, &c.

### *Another raiſing Paſte.*

TAKE two pounds of beef, mutton, or lamb ſuet ſhred fine, put it into a ſauce-pan with a little water, cover it cloſe, put it over a ſlow fire, and render it, but not too much; then ſtrain it through a ſieve into a gallon of cold water, let it ſtand for one hour, put

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it into a ſauce-pan with a quart of water, and boil it up; take half a peck of flour, make a round hole in the middle, pour in all the fat, and as much water as will make it into a ſtiff paſte, and work it well up; then put it under a piece of flannel before the fire, and proceed as before.

### *Rubbed Paſte.*

RUB a pound of butter into two pounds of flour till it is fine, put in the yolks of two eggs, mix it well up with a little cold water, and work it with your hands for a few minutes; then you may uſe it for tarts or common meat pies.

### *Dripping Paſte.*

TAKE two pounds of clean beef-dripping and boil it up in a ſauce-pan, ſtrain it through a ſieve into two gallons of cold water, let it ſtand in it for two hours, (if it is cold weather you may work it in the water well with your hands) and make puff-paſte with the ſame as with butter; if hot weather, put it into a quarter of a peck of flour, and make it into a ſtiff paſte with a little cold water.

You may render ſuet the ſame as for raiſing cruſt.

### *Crackling Paſte.*

TAKE a pound of almonds, ſcald them in boiling water, take off the ſkins, wipe them dry with a clean cloth, beat them in a mortar very fine with a little roſe or orange-flower water and the white of an egg; then rub it through a ſieve with the back of a ſpoon to take out the lumps, work it well on a diſh till it is pliable, and roll it out thin for a bottom to put preſerved fruit on, with leaves of puff-paſte baked and put over it.

### *Shrewſbury Paſte.*

RUB half a pound of butter with a pound of flour, a quarter of a pound of powder ſugar, the yolks of three eggs, and a little milk to moiſten it, work it up into a ſtiff paſte, and roll it out thin for tarts, &c.

*Crocant*

## *Crocant Paſte.*

TAKE one pound of flour and two ounces of fine powder ſugar, make a hole in the middle, and put in two ſpoonsful of roſe water, and the yolks of as many eggs as will make it a ſtiff paſte, work it up with your hands, put it into a mortar, and beat it well for half an hour; then roll it out thin, rub a little ſweet oil over your mould, lay on the paſte, and cut it into flowers, birds, &c. or any ſhape you fancy.

This is a thing that few attempt, without being taught by ſome perſon who is a complete maſter of it; for it is not eaſily learned without time and experience.

## *Gum Paſte.*

STEEP one ounce of gum-dragon in a tea-cupful of cold water all night; the next morning have a pound of double-refined ſugar pounded and ſifted through a ſilk ſieve, rub the gum through a hair ſieve with a ſpoon, then mix the gum and ſugar together with a ſtrong hand, and by working it will become as white as ſnow, then take a little fine flour and make it into a ſtiff paſte, roll it out, and cut it into what form you pleaſe, to put over preſerved fruits, &c. or work it into moulds, firſt rubbing them with a feather dipped in ſweet oil, turn it out, and put it on Savoy cakes, or any thing that you want to ornament with it, and dry it in a cool oven, or before a fire.

## *Veniſon Paſty.*

TAKE a neck and breaſt or ſhoulder and breaſt, cut off the ſkin, bone it, waſh it well out, and cut it in large pieces, notch the edges, and ſave the fatteſt piece to lay on the top; rub two pounds of butter into half a peck of flour, mix it into a paſte with cold water moderately ſtiff, lay a thin ſheet over the edge and ſides of a deep paſty-diſh, but none at the bottom, ſprinkle ſome pepper and ſalt in, and lay in the veniſon as ſnug as you can, with the fat piece at the top, well ſeaſoned with pepper and ſalt, and put in a gill of

water; roll a piece of paſte out about half an inch thick, wet the edge of the diſh, lay it on, and make a round hole at the top; then take the other paſte, roll it out, and put half a pound of butter in lumps upon it, ſprinkle ſome flour on it, double it, and roll it out two or three times; then with your bruſh wet the other paſte and lay it on, work a round place at the top, and ornament it with leaves cut in paſte, with a roſe at the top, with ſtrings of paſte twiſted, or any device you are capable of making, put a ſheet of paper over it, and bake it four hours in a well heated oven; when it comes out cut a hole in the top, pour in a pint of veniſon gravy, and ſhake it about, as is directed in the chapter for ſauces.

This is a much better way than ſtewing it firſt, or baking it in two cruſts, for it will be tenderer and better flavoured.

If your veniſon is not fat enough, take the fat of a loin of mutton, and ſteep it in a little rape vinegar and red wine all night, put your veniſon in firſt, and lay the mutton at the top; or you may ſteep it in red wine only.

## *Beef-Steak Pie.*

PUT a little rubbed cruſt on the edge of the diſh, cut your ſteaks thin, beat them with a rolling-pin, ſeaſon them with pepper and ſalt, lay them in the diſh till it is full, and then put in a gill of water; roll ſome puff-paſte out about an inch thick and put over them, rub it over with the yolk of an egg, ornament the top with leaves cut in paſte, and bake it two hours in a well heated oven; when it is taken out, if you find there is not gravy enough, pour in a little good gravy, and give it a ſhake about. You may make it with a raiſed paſte ornamented.

## *Mutton Pie.*

TAKE a loin of mutton, cut off the ſkin and inſide fat, cut it into thin chops, and ſeaſon them with pepper and ſalt; lay a thin ſheet of paſte on the edge

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of the diſh, and put in the chops, with half a pint of water; roll out a piece of puff-paſte about three quarters of an inch thick, put it over them, cloſe it, ornament the top with leaves, or any way you fancy, and bake it in a moderate oven two hours.

## *Ox-Cheek Pie.*

TAKE an ox-cheek, waſh it well, put it in a deep earthen pan, cover it with water, and put it in the oven all night; take it out in the morning, and cut all the meat and kernels from the head, in the ſame manner as for a haſh; take a deep diſh, put a layer of paſte round the edge and ſides, lay in the meat, with the palate boiled tender, ſkinned, and cut in pieces; waſh an ounce of truffles and morels well, and throw over the meat, with the yolks of ſix hard eggs, two dozen force-meat balls boiled, ſome freſh or pickled muſhrooms, two artichoke bottoms cut in four, and aſparagus tops boiled, if they are in ſeaſon; ſeaſon it with pepper and ſalt to your palate, and about half fill the diſh with the gravy it was baked in; roll out a piece of puff-paſte about an inch thick and put over it, cloſe it, and ornament it with leaves, &c. at the top, bake it till the cruſt is done, and ſend it up hot.

## *Cheſhire Pork Pie.*

TAKE a loin of pork, ſkin it, cut it into thin chops, and ſeaſon them with grated nutmeg, pepper and ſalt; put a thin paſte round the edge of the diſh, lay a layer of pork, then a layer of pippins, pared, cored, and cut in quarters, with a little ſugar ſtrewed over them, then a layer of pork, then of pippins and ſugar, and a layer of pork at the top, put ſome butter on the pork, fill the diſh half full of white wine, put a good puff-paſte over it, ornament it as you fancy, and bake it well.

## *Devonſhire Squab Pie.*

CUT the ſkin and inſide fat off a loin of mutton, and cut it into thin chops; pare and core ſome good baking apples, and cut them in ſlices; peel and ſlice ſome

ſome large onions; lay a thin paſte over the bottom of the diſh, put in a layer of mutton, pepper and ſalt it, then a layer of apples and onions, another layer of mutton ſeaſoned, a layer of apples and onions, and ſo on till the diſh is full; pour in a pint of water, put a puff-paſte pretty thick over it, cloſe it, and ornament it at the top; it will take two hours and a half baking in a well heated oven.

## *Shropſhire Pie.*

LAY a ſheet of paſte round the edge and ſides of a deep diſh, cut two rabbits in pieces, with two pounds of fat pork cut into ſmall pieces, ſeaſon both with pepper and ſalt to your liking, and lay them intermixed in the diſh; parboil the livers of the rabbits, and beat them in a mortar with as much fat bacon, a little parſley and ſweet herbs chopped fine, and half a dozen oyſters, ſeaſoned with pepper and ſalt, beat them all well, mix them up with the yolk of an egg, make it into round balls, and lay them over the meat, with a few truffles and morels and artichoke bottoms cut in dice, and cocks-combs if you have any, grate a ſmall nutmeg over all, pour in half a pint of red wine and half a pint of water; put a good thick puff-paſte over it, cloſe it, ornament the top, and bake it two hours in a well heated oven.

## *Ham and Chicken Pie.*

BOIL a ſmall ham about three parts enough to take off the rind, and when it is cold cut it into ſlices, about half an inch thick; lay a thin ſheet of paſte at the bottom of a deep diſh, then put in a layer of ham, and ſprinkle a little pepper over it; draw, truſs, and ſinge one or two chickens, according to the ſize of the pie you intend to make, waſh it well, ſeaſon the inſide with beaten mace, pepper and ſalt, rub a little ſalt on the outſide, put the chicken on the ham, with ſix yolks of hard eggs round it, ſome truffles and morels well waſhed, a few freſh muſhrooms firſt ſtewed a little, an artichoke bottom cut in pieces, and a few aſparagus tops

tops boiled, if you have any, lay the ham over them, ſprinkle a little pepper over the ham, and put in a little good gravy; lay on a good thick puff-paſte, cloſe it, ornament it at the top as you fancy, and bake it well; when it is taken out put in a pint of white cullis as hot as you can, give it a ſhake round, and ſend it to table hot.

All the above pies may be made with a raiſed cruſt, if you chuſe to take the trouble to raiſe them, or like it beſt.

## *Sweet Veal or Lamb Pie.*

TAKE any part of veal or lamb except the breaſt, and cut it into little pieces free from any bone, ſeaſon it with beaten mace, cloves, nutmeg, pepper, and ſalt; lay a thin ſheet of puff-paſte all over the bottom and edge of the diſh, then put in your meat, ſtrew on it ſome raiſins ſtoned, currants clean waſhed and picked, and ſugar, put on ſome force-meat balls made ſweet, inſtead of ſeaſoning in them, and in the ſummer ſome artichoke bottoms boiled and cut in pieces, in the winter ſcalded grapes, two or three Spaniſh potatoes boiled and cut in pieces, if you have them, ſome candied citron, orange and lemon-peel cut in ſhreds, grate half a nutmeg over it, and put ſome butter at the top; lay a moderate thick puff-paſte over it, cloſe it, ornament the top with leaves, &c. and bake it two hours in a well-heated oven, but not too hot. Againſt it is taken out of the oven have the following caudle ready: take a pint of mountain wine, beat the yolks of three eggs in it, and ſtir it well together over the fire till it is thick; then take it off, ſweeten it with powder ſugar, and ſqueeze in the juice of a lemon, put it in your pie as hot as you can, cloſe it again, and ſend it to table hot; or you may put the wine in a ſauce-pan, with ſugar enough to ſweeten it, and make it boil; beat up the yolks of three eggs, with a little of the wine, and pour them backward and forward two or three times out of one ſauce-pan into another, then make it hot, ſqueeze in the juice of a lemon, and pour it into the pie.

*Veal*

## *Veal Pie.*

CUT ſome chops off a loin of veal, but not too fat, cut the lean off the chumb-end in thin ſlices, ſeaſon them with beaten mace, nutmeg, pepper, and ſalt; lay a thin paſte round the edge of your diſh, put in the meat, with ſome hard yolks of eggs, force-meat balls, artichoke bottoms, truffles and morels, over the meat, or leave them out, as you think proper, put ſome butter at the top, and a little water in it; lay a good puff-paſte over it, cloſe it, ornament the top, and bake it well; when it is taken out put in ſome good gravy, and ſend it to table hot.

## *Lamb Pie.*

TAKE a loin of lamb, cut off the ſkin and ſome of the kidney-fat, cut it into thin chops, and ſeaſon them with pepper and ſalt; lay a thin ſheet of paſte round the edge of the diſh, put in the meat, with half a pint of water; put puff-paſte over it, cloſe it, ornament the top, bake it well, and ſend it to table hot.

## *Veal or Lamb Pie raiſed.*

MAKE a hot paſte, as directed, with butter, raiſe it as high as you can, either round or long; cut ſome veal or lamb from the bones in ſmall thin ſlices, put in a layer, and ſeaſon it with pepper, ſalt, and grated nutmeg; have ſome veal ſweetbreads blanched and cut in ſmall pieces, ſome lambs ſtones ſkinned, truffles and morels well waſhed, ſome freſh muſhrooms ſtewed a little, two artichoke bottoms cut in ſmall pieces, force-meat balls boiled, a few aſparagus tops boiled, if in ſeaſon, put in a layer of them, and then meat, till your diſh is full, ſeaſon it as you put it in, then put on the lid, cloſe it, rub it all over with the yolk of an egg, ornament it all round, and on the top, with leaves, fruit, &c. cut out of paſte, put a ſheet of paper over it, and bake it as directed in the beginning of this chapter; when it is done, have a pint of white cullis, take off the lid, ſkim off the fat, put the cullis in, put

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on the lid again, and ſend it to table hot. It eats very well cold.

## *Veal Olive Pie.*

CUT ſome thin ſlices off a fillet of veal, the ſame as for veal olives, as many as you think will fill your pie, hack them with the back of a knife, with a bruſh rub them over with the yolks of eggs, and ſprinkle them with beaten cloves, mace, nutmeg, pepper and ſalt, a handful of parſley and ſweet herbs, a little ſpinach well waſhed, a little beef-ſuet, two or three hard eggs, and a few oyſters, all chopped fine and mixed together; lay a thin paſte round the edge of the diſh, roll them up, and put them in the diſh cloſe together, put in a few yolks of hard eggs, ſome force-meat balls, truffles and morels well waſhed, a few freſh muſhrooms, ſprinkle them over with the mixture that is left, put ſome butter at the top, and a little water in; put a good puff-paſte over, cloſe it, ornament the top, and bake it well; when it is taken out of the oven put in ſome good gravy, and ſend it up hot.

You may make a raiſed pie the ſame way as veal or lamb pies, by putting in the ingredients the ſame way.

## *Calf's Foot Pie.*

PUT as many calves feet on the fire in a ſauce-pan as you think you ſhall have occaſion for, and water ſufficient to cover them, with two or three blades of mace, and boil them till they are tender; then take out the feet, and ſtrain off the liquor; lay a thin ſheet of puff-paſte at the bottom and round the edge of a deep diſh, then pick the fleſh off the bones and lay half of it in, ſtrew half a pound of currants clean waſhed and picked, and half a pound of raiſins ſtoned over it, lay on the reſt of the meat, ſkim the liquor, and ſweeten as much of it as will nearly fill the pie, with half a pint of white wine, and pour it into the diſh; put on a lid of good puff-paſte, ornament the top, and bake it one hour and a half.

## *Calf's Head Pie.*

TAKE a fine calf's head, and lay it in water to ſoak out the blood, waſh it clean, and boil it till it is tender; then take it up, and let it ſtand till it is cold; cut the meat from the bones as whole as you can, take out the eyes, the palate, and tongue, ſkin them, cut them in ſlices, and cut the eyes in two; lay a paſte round the edge of the diſh, put the meat in, with the eyes round it, and the tongue and palate to fill up the hollow places; ſeaſon it with pepper and ſalt, pour in a little of the liquor it was boiled in, put a thin puff-paſte over it, and bake it one hour and a half. In the mean time, have a pint of good brown cullis, with a few truffles and morels, and muſhrooms ſtewed in it; boil the brains, cut them into ſquare pieces, dip them in batter, fry them in beef-dripping of a nice brown, and put then on a ſieve to drain; boil ſix eggs hard, and take out the yolks; when the pie is done take off the lid, pour the cullis in, put the brains and the yolks of eggs over it, and ſend it to table hot without the lid. You may put in as many different things as you pleaſe, but take care to cut the lid within the rim of the diſh.

## *Swan Pie.*

TAKE a ſwan, ſkin, draw, and bone it as whole as you can, and put it into a deep earthen pan; put half a pint of white wine into a ſtew-pan, with the ſame quantity of vinegar, an onion, ſix bay leaves, a few cloves, mace, and all-ſpice, a clove or two of garlick, give it a boil, pour it over the ſwan, and let it lay all night; bone a gooſe and a fowl, and make the following force-meat: take the fleſh of a fowl, half a pound of lean veal, the ſame quantity of fat bacon, and a pound of beef-ſuet, chop them, and beat them well in a mortar; add a handful of parſley, ſome ſweet herbs, a little lemon-peel, and ſix ſhallots chopped very fine, and the crumb of a penny loaf, beat all well together, ſeaſon it with beaten mace, nutmeg, pepper, a little Cayan, and ſalt, and mix it up with the yolks of four eggs;

eggs; lay the ſwan on the dreſſer, cut it down the back, put a layer of force-meat in the inſide, cut the gooſe down the back, and lay it with the breaſt downwards in the inſide of the ſwan, and lay a layer of force-meat in the inſide of the gooſe, fill the inſide of the fowl with force-meat, and put it into the gooſe, cloſe them together as well as you can; ſcald the giblets of the ſwan, cut them in pieces, and boil them for two hours in water ſufficient to ſtew them, with a few cloves and mace and a bundle of ſweet herbs; make a peck of flour with four pounds of butter into a paſte, as directed in the beginning of this chapter, cut off a piece for the lid and ornaments, raiſe it as high as you can, and long enough to hold the ſwan, ſeaſon the inſide with beaten mace, pepper and ſalt, then put in the ſwan, with the giblets all round it; ſeaſon it with mace, pepper and ſalt, put half a pound of butter over it, then put on the lid, rub it all over with the yolk of an egg, and ornament the ſides as well as you can with leaves, &c. put it into a well-heated oven, and bake it ſeven hours. In the mean time, take the bones of the ſwan, gooſe, and fowl, and boil them up with the liquor the giblets were ſtewed in, till it is rich and good, ſeaſon it with pepper and ſalt, ſtrain it off, ſkim it clean, and one hour before your pie is done put in the liquor, but take care you do not fill it too full; when it is taken out of the oven, take off the lid, ſkim off the fat, and ſend it to table hot. If you want to have it cold let it ſtand; then put ſavory jelly all over the top, and model a ſwan in butter and put on; if you cannot model one, buy one that is made with wax, and put on. It will be better to make it over-night, as there is a great deal of work in it, and the paſte will ſtand the better.

### *Yorkſhire Chriſtmas Pie.*

TAKE a fine large turkey, a gooſe, a large fowl, a partridge, and a pigeon, and bone them all nicely; beat half an ounce of mace, half an ounce of nutmegs, a quarter of an ounce of cloves, half an ounce of white pepper ground, and two large ſpoonsful of ſalt, all

mixed together; open all the fowls down the back, lay the turkey on the dreſſer, ſeaſon it in the inſide, lay the gooſe breaſt downwards in the turkey, then ſeaſon the gooſe, put in the fowl the ſame way, then the partridge, then the pigeon, cloſe them together, to make them look like a whole turkey, as well as you can; caſe and bone a hare, and cut it in pieces, with ſix woodcocks, moor game, or ſmall wild fowl, all boned; make a buſhel of flour with ten pounds of butter into a paſte, as directed, make the bottom and ſides very thick, and raiſe it as high as you can, put in ſome ſeaſoning, then lay in the turkey, &c. breaſt uppermoſt, lay the hare on one ſide, and the woodcocks, moor game, or wild fowl, on the other ſide, ſprinkle ſeaſoning over all, put four pounds of butter on the top, lay on a thick lid, ornament the ſides and top, but firſt rub it over with the yolk of an egg, put paper over it, and bake it in a hot oven for ſix hours; let it ſtand till it is cold before you cut it. It will keep a good while.

## *Gooſe Pie.*

BOIL a ſmall neats tongue till it is tender, peel it, and cut off the root and tip-end; bone a large gooſe and a large fowl; mix half an ounce of beaten mace with a ſpoonful of pepper and one of ſalt, ſeaſon the inſide of the fowl and gooſe, put the fowl in the gooſe, and the tongue in the fowl; make the hot paſte, with half a peck of flour, as directed in the beginning of this chapter, raiſe it high, put in the gooſe breaſt uppermoſt, ſprinkle ſome ſeaſoning on it, lay on half a pound of butter, put on the lid, rub it all over with the yolk of an egg, ornament the ſides and top, and bake it three hours; if it is to be eat hot, put the bones of the gooſe and fowl into a ſauce-pan, with a quart of water, a bundle of ſweet herbs, two blades of mace, a little pepper and ſalt, and ſtew it till it is above half waſted; then ſtrain it off, and one hour before the pie is done take it out, and put the liquor in, and when it is done ſend it to table hot. If it is to be eat cold, put no liquor in; when it is cold, cut it in

ſlices

ſlices acroſs if you pleaſe, put it in a diſh and garniſh it with parſley for a ſide diſh for ſupper.

## *Turkey Pie with green Truffles.*

TAKE a turkey and bone it; make a force-meat as follows: take the fleſh of a ſmall fowl, a little lean veal, a quarter of a pound of fat bacon, and half a pound of beef-ſuet chopped all fine, a little parſley, ſweet-herbs, lemon-peel, and ſix ſhallots ſhred fine, ſeaſon it with beaten mace, pepper and ſalt, mix it all well up with the yolks of two eggs, and put in the inſide of the turkey; raiſe a ſhell big enough to hold it, then put in the turkey; pare the rind off a dozen large truffles, cut them in thin ſlices, and lay them round and over the turkey, ſprinkle ſome ſeaſoning on it, put a little butter on it, put on the lid, rub it all over with the yolk of an egg, ornament it on the ſide and top, and bake it three hours; have a pint of good white cullis ready, and when it is done take off the lid, put in the cullis, give it a ſhake round, put on the lid, and ſend it to table hot; or it eats very fine cold. If you have no green truffles, you may put in hard yolks of eggs, force-meat balls, truffles and morels, muſhrooms, aſparagus tops, &c.

## *Chicken Pie.*

LAY a thin paſte round the edge of your diſh, take two chickens, draw and ſinge them, cut them in pieces, put one at the bottom of the diſh, and ſeaſon it with pepper and ſalt; have two veal ſweetbreads boiled and cut in ſlices, a few force-meat balls, truffles and morels, two artichoke bottoms cut in pieces, lay all theſe over the chicken, ſeaſon them with pepper and ſalt, then lay the other chicken over them, ſeaſon it the ſame, put a little butter on the top, and half a pint of water in; put a good puff-paſte half an inch thick over it, cloſe it, ornament the top, and bake it two hours; when it is taken out put a little good gravy in, and ſend it to table hot. You may raiſe a cruſt, and

put the ingredients in the ſame way, bake it the ſame time, and put in a little gravy.

## *Duck Pie.*

LAY a thin paſte round the rim of your diſh; take two ducks and ſcald them clean, cut off the feet, pinions, necks, and heads, with the gizzards, livers, and hearts, all ſcalded and cleaned, and cut in pieces; pick all the fat out of the inſide, and ſeaſon them with pepper and ſalt inſide and out, lay them in your diſh, with the giblets all round, ſprinkle ſome pepper and ſalt over them, put a little butter at the top, and put in half a pint of water; put a good puff-paſte on, cloſe it, ornament the top, and bake it two hours; when it is taken out of the oven, pour in a little good gravy, and ſend it to table hot.

## *Pigeon Pie.*

LAY a thin ſheet of paſte round the rim and ſides of a deep diſh, ſprinkle a little pepper and ſalt on the bottom, and put in a thin beef-ſteak; pick, draw, and ſinge ſix pigeons, waſh them clean, cut off the feet, and ſtick the legs into the ſides, ſeaſon the inſides with pepper and ſalt, put a little butter in the inſide of every one, put them in the diſh breaſt upwards, and the necks-ends next the rim of the diſh, put the gizzards between them, ſprinkle ſome pepper and ſalt over them, and put in a gill of water; lay a very thin ſheet of paſte before it is puſt over them, and with a bruſh wet the paſte all over, then put a ſheet of puff-paſte half an inch thick over that, cloſe it, rub it over with the yolk of an egg, ornament the top, ſtick the feet in, and bake it nicely; when it is taken out, put in ſome good gravy, and ſend it to table hot. You may put in the yolks of ſix hard eggs, or leave out the beef-ſteak, if you think proper.

## *Pigeon Pie raiſed.*

MAKE a raiſed paſte with a quarter of a peck of flour and one pound of butter, as directed in

the beginning of this chapter, and raiſe it up high; pick, draw, and ſinge ſix pigeons, waſh them clean, cut off the feet and pinions, ſeaſon the inſides with pepper and ſalt, and lay them in, with the yolks of ſix hard eggs, the pinions and gizzards cut in two over them, ſeaſon them with pepper and ſalt, and put a quarter of a pound of butter on the top; put on the lid, rub it all over with the yolk of an egg, ornament the ſides and top with leaves, &c. and bake it two hours; when it is taken out of the oven, take off the lid, fill it full of good gravy, put the lid on again, and ſend it to table hot.

## *Giblet Pie.*

TAKE two pair of young gooſe giblets, ſcalded and waſhed clean, and cut them in pieces the ſame as for ſtewing or ſoup; lay a thin paſte round the rim of your diſh, put in your giblets, ſeaſon them with pepper and ſalt, put a little butter on them, and put in a gill of water; put a puff-paſte half an inch thick over them, cloſe it, rub it over with the yolk of an egg, ornament the top, and bake it two hours in a good oven; when it is taken out put ſome good gravy in, and ſend it up hot.

When your giblets begin to get hard put them in a ſauce-pan, cover them with water, ſtew them till they are tender, and let them ſtand till they are cold before you put them in the pie. Some put a thin beef-ſteak at the bottom, and ſome thin lamb-chops, but in that caſe you may do as you think proper.

## *Rabbit Pie.*

TAKE two young rabbits and cut them to pieces; lay a thin ſheet of paſte round the rim of your diſh, put ſome thin ſlices of veal at the bottom, ſeaſon them with pepper and ſalt, then put in the rabbits, ſeaſon them with pepper and ſalt, put in ſome truffles and morels well waſhed, artichoke bottoms cut in pieces, chop a handful of parſley and ſtrew over, and put in a gill of water; put a good puff-paſte half an inch thick

over them, close it, rub it over with the yolk of an egg, ornament the top with leaves cut in paste, and bake it two hours; when it is taken out of the oven, put in some good veal gravy, and send it to table hot.

## *Hare Pie.*

MAKE a hot paste with half a peck of flour and butter, as directed in the beginning of this chapter, and raise it up high; make a good veal force-meat, bruise in the liver of the hare, and put in a glass of red wine, season it pretty high, and put it all round the inside of the pie; case and bone a large hare, cut it in pieces, season it with pepper, salt, and grated nutmeg, put it in as snug as you can, lay a little butter on the top, put on the lid, rub it over with the yolk of an egg, ornament the sides and top, and bake it three hours; put the bones of the hare into a stew-pan, with a pint and a half of gravy, half a pint of red wine, some pepper and salt, and stew it for one hour; then strain it off, and one hour before the pie is done, take it out and put in the gravy; then put it in again, and when it is done send it to table hot.

## *Patty Gou de Vou.*

MIX a pound of butter with a quarter of a peck of flour, make half of it into a stiff paste with cold water, work it well with your hands, and roll it out; take a tin or copper patty-pan, sprinkle some flour on it, and lay the paste on; mix the other half with cold water, but not so stiff, and puff it; cut some thin slices off a leg of veal, and lay over the bottom paste, season them with pepper and salt, cut a chicken into joints and lay on the veal, lay a veal sweetbread cut in slices, two artichoke bottoms cut in pieces, an ox-palate boiled tender and cut in pieces, a dozen small force-meat balls, the same of egg-balls, a few truffles and morels washed well in warm water, a few fresh mushrooms stewed a little, and some asparagus heads boiled, over the chicken, season it with pepper and salt, grate on half a nutmeg, chop two shallots fine and put over it, then

then lay thin ſlices of veal over all; roll the puff-paſte out and lay on it, cloſe it, rub it over with the yolk of an egg, ornament the top, and bake it in a moderate oven two hours; have a pint of white cullis ready againſt it is taken out of the oven, then ſlip it out of the patty-pan into the diſh, take off the lid, raiſe up the veal, and pour the cullis in; put the lid on again, and ſend it up hot. Take care to leave half an inch round the rim to cloſe in the upper cruſt.

## *Gou de Vou Pie,*

MUST be raiſed, and the ſame ingredients put in, in the ſame manner as the above, only it will take more baking; and put cullis in the ſame way.

## *Beef-Steak Patty.*

SPRINKLE ſome flour on a tin or copper patty-pan, make a thin ſheet of tart-paſte, as directed in the firſt receipt for tart-paſtes, and put on it; take rump-ſteaks cut very thin and in ſmall pieces, ſeaſon them with pepper and ſalt, and fill your patty; lay a good puff-paſte moderately thick over it, cloſe it, rub it over with the yolk of an egg, ornament the top, and bake it one hour and a half in a moderate oven; then take it out, ſlip it into the diſh, fill it with good brown gravy, and ſend it to table hot.

## *Sweetbread Patty.*

SPRINKLE a little flour on a patty-pan, lay on a thin ſheet of tart-paſte as above for beef-ſteak patty, take ſome veal force-meat, and lay a thin ſheet over the paſte, but leave about half an inch from the edge of your paſte to cloſe on the top lid; have two veal ſweetbreads boiled, cut them in thin ſlices, and put on the force-meat, ſome lambs ſtones ſkinned and cut in two, a few truffles and morels, ſome freſh muſhrooms cut ſmall, one artichoke bottom cut in ſmall pieces, and a few aſparagus tops boiled tender, lay them over the ſweetbreads, with a few force-meat and egg balls, ſeaſon them with pepper and ſalt, and grate on a little nutmeg;

nutmeg; put a good puff-paſte at the top, cloſe it, rub it over with the yolk of an egg, ornament the top, and bake it one hour in a moderate oven; then take it out, ſlip it into a diſh, take off the top, fill it with white cullis or beſhemel, put on the cover, and ſend it up hot.

## *Peregord Pie.*

TAKE three brace of partridges, pick, draw, and ſinge them, truſs them like a fowl to boil, dip the breaſts into hot water, and then lard them with bacon; beat a pound of fat bacon in a mortar, ſcald the livers, and bruiſe them, mix them with the bacon, and put half into the inſide of the partridges; chop ſome parſley, ſweet herbs, and lemon-peel fine, and a few baſil leaves, mix them with ſome beaten mace, nutmeg, pepper and ſalt; raiſe half a peck of flour made into a paſte, as directed in the beginning of this chapter, put the other half of the bacon and livers over the bottom, ſprinkle half the herbs over it, then lay in the partridges, and ſprinkle the reſt of the herbs over them; pare half a dozen freſh truffles, and cut them in thin ſlices, half a pint of freſh muſhrooms chopped fine, ſix ſhaliots chopped, and put over them; put little bits of butter here and there between them, and a little fat bacon cut fine, and put a layer of fat bacon over all; put on the lid, rub the pie all over with the yolk of an egg, ornament the ſides and the top, and bake it three hours; take ſome good gravy that will jelly, boil ſix bay leaves in it for a few minutes, then take out the leaves; when the pie is taken out of the oven take off the lid and the bacon, put in the gravy, and as the fat riſes ſkim it off, (for by putting in the gravy you can ſkim the fat off better than otherwiſe) put on the lid, and ſend it to table hot. If you want it cold, let it ſtand with the lid on; then take off the lid, and put ſome ſavory jelly over the top, or ſend it with the lid on only.

*Little*

## *Little Mutton Pies.*

RAISE half a dozen ſmall pies as high as you can, cut the meat off a loin of mutton from the bones, and almoſt all the fat, cut it in little pieces, ſeaſon it with pepper and ſalt, fill your pies, put on the lids, and bake them; make a gravy from the bones; when they are taken out of the oven fill them with gravy, then put them in a diſh, and ſend them up hot. Pork pies are made in the ſame manner. You may make large ones the ſame way.

## *Turbot Pie.*

GUT, gill, and waſh a middle-ſized turbot, half boil it, and take the fleſh from the bones as whole as you can; put a thin paſte round the edge of the diſh, ſeaſon the turbot with beaten cloves, mace, pepper, and ſalt, ſome parſley and ſweet herbs, ſhred fine, lay it in the diſh, with ſix yolks of hard eggs, put a pound of butter at the top, and a little of the liquor it was boiled in; put a good puff-paſte over it, cloſe it, rub it over with the yolk of an egg, ornament the top, and bake it one hour and a half; when it is done ſend it up hot to table. It eats very well cold.

## *Salmon Pie.*

TAKE four pounds of the middle part of a ſalmon, ſcale it, cut the bone out, cut it in thin ſlices, ſeaſon them with beaten cloves, mace, pepper, and ſalt; lay a thin paſte all over the diſh, put ſome butter over the paſte, then a layer of ſalmon, then a little butter, and ſo on, till it is full, and put butter at the top; boil a fine hen lobſter, pick out the meat, chop it fine with the ſpawn, and ſprinkle over it; then put on a good puff-paſte, cloſe it, rub it over with the yolk of an egg, ornament the top, and bake it two hours in a well heated oven; ſend it to table hot or cold.

*Salt*

## *Salt Fiſh Pie.*

TAKE half of a fine ſalt fiſh, trim it, and lay it in water all night; the next morning waſh it well, put it on the fire in a kettle of water, and boil it till it is tender; then take it out and put it into a diſh, take the ſkin off, pick the meat from the bones, and mince it ſmall, take the crumb of a penny French roll, cut it in ſlices, and boil it up with a quart of new milk; break the bread very fine with the back of a ſpoon, put in your minced ſalt fiſh, a pound of melted butter, a handful of parſley ſhred fine, half a nutmeg grated, a little beaten pepper, and a large ſpoonful of muſtard, and mix them all together; lay a thin puff-paſte all over the diſh, put in the ingredients, cover it with a thin puff-paſte, bake it one hour, and ſend it to table hot.

## *Sole Pie.*

LAY a thin paſte all over the bottom of your diſh; take two pounds of eels, ſkin, gut, and waſh them clean, and boil them till they are tender, pick all the meat clean from the bones, and mince it fine, mix it with a few crumbs of bread, ſome parſley and lemon-peel ſhred fine, an anchovy boned and chopped ſmall, ſome grated nutmeg, pepper and ſalt, a quarter of a pound of butter, and lay it over the paſte; cut the fleſh off a pair of large ſoles, or three pair of ſmall ones, clean from the bones and fins, (but take care to ſcale and ſkin them) ſeaſon it with nutmeg, pepper, and ſalt, lay it on the force meat, and put on a little butter; put the bones of the eels and the ſoles into the liquor the eels were boiled in, with a little mace and ſalt, boil it till it is reduced to half a pint, and then ſtrain it off; let it ſtand till it is cold, and then put it in your pie; put a puff paſte on it, cloſe it, ornament the top, bake it two hours in a moderate oven, and ſend it to table hot.

*Carp*

## *Carp Pie.*

TAKE a brace of carp, ſcale, gut, and waſh them clean; clean two eels, and boil them till they are tender, pick off all the meat, and mince it fine, with the roe of the carp, a handful of bread crumbs, a little parſley, ſweet herbs, and lemon-peel ſhred fine, an anchovy boned and chopped fine, half a pint of oyſters blanched, and the yolks of three hard eggs chopped fine, ſeaſon it with pepper, ſalt, and grated nutmeg, mix it up with half a pound of butter, and fill the belly of the carp with it; lay a thin paſte over the bottom of the diſh, and put in the carp; (if you have any force-meat left, make it into balls and put round the carp) put the bones of the eels into the liquor they were boiled in, with a few cloves and mace, whole pepper, an onion, a bundle of ſweet herbs, and an anchovy, boil it till it is reduced to half a pint, ſtrain it off, and put it in the ſauce-pan again, with a gill of white wine, a piece of butter as big as a hen's egg, mixed with a little flour; boil it up, let it ſtand till it is cold, and then put it in the pie; put a good puff-paſte half an inch thick over it, and bake it two hours; when it is taken out of the oven, if there is not liquor enough fill it up with ſome fiſh gravy, and ſend it hot to table.

## *Tench and Eel Pie.*

SCALE, gut, and waſh a brace of tench, and cut off the fins; ſkin, gut, and waſh two fine eels, and cut them in pieces two inches long, ſeaſon both tench and eels with beaten cloves, mace, nutmeg, pepper, and ſalt, a little parſley and lemon-peel ſhred fine; lay a thin paſte round the edge of the diſh, put in the tench, and eels round them, ſtrew the reſt of the ſeaſoning that is left over them, put on half a pound of butter, and half a pint of white wine in it; put a good puff-paſte over it, cloſe it, bake it two hours in a moderate oven, and ſend it up hot.

## *Eel Pie.*

SKIN and gut as many eels as you want, waſh them clean, and cut them in pieces about two inches long, ſeaſon them with beaten mace, pepper and ſalt; lay a thin paſte round the edge of your diſh, put on a little butter, and half fill the diſh with water; put on a ſheet of good puff-paſte, cloſe it, and bake it. You may raiſe a cruſt, and put in the eels the ſame way, only leave out the water, and when it is baked put in a little fiſh gravy.

## *Flounder Pie.*

TAKE ſix or eight large flounders, gut and waſh them, dry them with a cloth, and cut all the meat from the bones and fins; lay a thin paſte over the bottom of the diſh, put ſome butter over it, lay on the fiſh, and ſeaſon it with beaten mace, pepper and ſalt; put the bones in a pint of water, with a little horſe-radiſh, parſley, lemon-peel, a cruſt of bread, a little ſalt, and a gill of white wine, boil it till it is reduced to half a pint, ſtrain it, and when it is cold put it into the pie; put a puff-paſte over it, bake it one hour and a half, and ſend it to table hot.

## *Herring Pie.*

TAKE ſix large herrings, ſcale, gut, and waſh them clean, cut off the heads, fins, and tails; lay a thin cruſt over the bottom of the diſh, put a little butter on it, lay in your herrings, ſeaſon them with beaten mace, pepper and ſalt; pare and core ſix large apples, cut them in ſlices, and lay over the herrings; peel ſix large onions, cut them in ſlices and put over, put a little butter at the top, and put in a little water; lay a good puff-paſte over, cloſe it, and bake it one hour and a half.

## *Lobſter Pie.*

TAKE three large lobſters and boil them, take the meat out of the tails whole, cut each of them in four pieces

pieces longways, take out the ſpawn and the meat of the claws, beat it well in a mortar, with the crumb of a roll rubbed through a fine cullender, ſeaſon it with mace, pepper and ſalt, two ſpoonsful of vinegar, and a little anchovy liquor, melt half a pound of freſh butter and put in, and mix it all up with the yolks of two eggs; lay a thin ſheet of paſte over the bottom of the diſh, lay half of the force-meat on, then lay on the tails, ſprinkle a little pepper and ſalt on, and put on the remainder of the force-meat, put on a puff-paſte, cloſe it, and bake it one hour in a moderate oven.

## *Muſcle Pie.*

TAKE half a peck of muſcles, waſh them well in a pail of water with a birch-broom, put them into a pail of ſpring water and ſalt for one hour, then waſh them out, put them into a ſauce-pan, cover them cloſe, and ſtew them till they are all open; then ſtrain the liquor from them, take them out of the ſhells, pick out the beards, and waſh them well; put them into a ſtew-pan, with as much of the liquor as will cover them, a little beaten mace, a piece of butter mixed with flour, a handful of crumbs of bread, and a glaſs of white wine; ſtew them a few minutes, and let them ſtand till they are cold; lay a thin ſheet of paſte over the bottom of the diſh, put in the muſcles, put on a thin puff-paſte, cloſe it, and bake it half an hour. You may make an oyſter or cockle pie the ſame way.

## *Fiſh Paſties the Italian Way.*

TAKE a quarter of a peck of flour, and make it into paſte with ſweet oil, work it well with your hands, and roll it out; take a large ſlice of ſalmon, ſcale it, cut it from the bone, and dip it in ſweet oil; chop an onion, a clove of garlick, and ſome parſley fine, mix them with a little beaten mace, pepper and ſalt, ſtrew it over the ſalmon, lay it in the paſte, and make it up in the ſhape of a ſlice of ſalmon; butter a ſheet of writing paper and put on it, and bake it one hour.

It

It eats beſt cold, and will keep for a month. Any kind of fiſh may be treated in the ſame manner.

## *Mince-meat.*

TAKE fourteen pounds of good beef-ſuet, pick it clean from the ſkins, and chop it very fine, four pounds of the beſt tender double tripe, take out the fat, wipe it dry with a cloth, and chop it fine; pare and core as many Holland pippins or pearmain apples as will weigh four pounds, and chop them fine, then chop theſe three articles well together; have fourteen pounds of currants well waſhed and picked, and dry them well in a cloth, four pounds of jar raiſins ſtoned and chopped fine, three pounds and a half of moiſt ſugar well bruiſed with a rolling-pin, half an ounce of ginger, the ſame of mace, a quarter of an ounce of cloves, the ſame of cinnamon and nutmeg, dry them well, pound them fine, and ſift them through a fine ſieve, the peeling of four lemons chopped very fine, half a pound of candied citron, the ſame quantity of candied orange and lemon-peel cut in thin ſlips, then with your hands mix all the ingredients together for a quarter of an hour, then put in a pint of French brandy, the ſame of mountain wine, and half a pint of good crab verjuice, mix it all well; have a dry cold earthen pan, well glazed in the inſide, put the mince-meat down cloſe, put a ſheet of paper over it, tie another over the pan, put it in a cool, dry place, and it will keep ſix months. It will keep good to the Eaſt or Weſt Indies, if you put it down very cloſe into two quart gallipots, and add a little more brandy, render ſome mutton-ſuet and put over, tie it over with a bladder, and leather over that; when you want to uſe it ſtir it well up from the bottom, as all the goodneſs ſettles there; and when you have kept it ſome time put a little more brandy and verjuice to it.

By the ſame rules you may make more or leſs as you pleaſe.

Make a good puff-paſte, roll the bottoms out thin, flour your patty-pans well, lay on the paſte, and according to their ſize put in the mince-meat; put a puff-

paſte

paſte rolled thin over them, cloſe it as light as you can, and never uſe any water to wet the paſte when you cloſe it. If you make it in a diſh, lay a thin paſte over the bottom, put in the mince-meat, put on the lid, and bake it in rather a ſlack oven.

## *Lent Mince Pie.*

BOIL ſix eggs hard, chop them fine, pare and core twelve large pippins, and chop them fine, a pound of raiſins of the ſun ſtoned and chopped fine, a pound of currants waſhed and picked clean and rubbed well in a cloth, a quarter of a pound of moiſt ſugar bruiſed, an ounce each of candied citron, lemon, and orange peel cut fine, a quarter of an ounce of cloves and mace beat fine, a little grated ginger and nutmeg, mix all well together with a gill of brandy and one of ſack; lay a thin ſheet of puff-paſte at the bottom of the diſh, put in the mince-meat, ſqueeze in the juice of a Seville orange, put a thin puff-paſte over, and bake it one hour. You may make it into ſmall pies in patty-pans, to turn out the ſame way as the other.

## *Florendine of Veal.*

TAKE two veal kidnies, fat and all, and mince them very fine, chop a little parſley, ſweet herbs, and lemon-peel very fine, four or five yolks of hard eggs chopped fine, ſeaſoned with beaten cloves, mace, nutmeg, and ſalt, a handful of bread-crumbs, two pippins pared and chopped fine, one ounce of candied lemon peel cut ſmall, a little ſack and orange-flower water, beat up four eggs well, and mix the ingredients well together; lay a puff-paſte round the edge of the diſh, and a very thin ſheet at the bottom; cover it with another ſheet of puff-paſte, ornament the top as you fancy, bake it in a ſlack oven, ſprinkle powder ſugar at the top, and ſend it to table hot.

## *Cheeſe Curd Florendine.*

TAKE a pound of almonds, put them in boiling water, take off the ſkins, and beat them in a mortar,

with a little roſe water to keep them from oiling; break two pounds of cheeſe curd well with your hands, put it to the almonds, and beat them well together, waſh and pick half a pound of currants clean and put in; ſtew a little ſpinach, ſqueeze it dry between two plates, chop it fine, and ſweeten it to your palate, grate in half a nutmeg, and mix it well together; lay a thin puff-paſte at the bottom of the diſh, and a thick one round the rim, and put in the ingredients; roll out ſome puff-paſte, and cut it out in ſlips as thick as a gooſe's quill, put it acroſs and acroſs, to make it look like checquers, ſprinkle a little powder ſugar over it, and bake it half an hour.

## *Florendine of Apples and Oranges.*

TAKE ſix fine Séville oranges, cut them in two, ſqueeze out the juice, ſtrain it through a ſieve, and ſave it covered over, take out the pulp, and lay them in water twenty-four hours, ſhift them three or four times, and boil them in three or four different waters till they are tender; then drain them from the water, put the juice, with two pounds of lump ſugar, into a ſtew-pan, put them in, and boil them to a ſyrup, but take care they do not ſtick to the pan, then put them away in gallipots for uſe; when you uſe them, pare and core twelve pippins, quarter them, put them into a ſtew-pan, with a little water and ſugar, boil them till they are ſoft, and beat them with a ſpoon; when they are cold ſlice two oranges into them; lay a puff-paſte round the edge of the diſh, put them in, ſtring them at the top as the above, and bake them half an hour.

## *Tort de Moy.*

LAY a thick ſheet of puff-paſte round the rim of your diſh, then put in a layer of Naples biſcuit, then a layer of butter and beef-marrow cut in ſlices, then a layer of all ſorts of candied ſweetmeats cut in thin ſlices, and ſo on till the diſh is full; then boil a quart of cream or milk with a ſtick of cinnamon, and ſweeten it to your palate; when it is cold, beat up four eggs,

and mix well with it, and a ſpoonful of orange-flower water; take out the cinnamon, pour it over the remainder in the diſh, and bake it half an hour in a moderate oven, but not too ſlack.

## *Artichoke Pie.*

BREAK twelve artichokes from the ſtalks, waſh and boil them, pull off all the leaves and chokes from the bottoms; lay a puff-paſte over the bottom of your diſh, and a quarter of a pound of freſh butter on it, then lay a row of artichokes, mix a quarter of an ounce of beaten mace with a ſpoonful of pepper and ſalt, ſtrew half of it over them, then lay the reſt on, ſtrew more ſeaſoning on, put a quarter of a pound of butter at the top, boil half an ounce of truffles and morels in a gill of water, pour the water into the pie, cut the truffles and morels very ſmall and ſprinkle over it, put in the yolks of twelve hard eggs with a knife, take the pulp off the bottom of the leaves, make it into round balls, and put them in, pour in a gill of white wine, cover your pie with a thin puff-paſte, and bake it; when the cruſt is done the pie is enough.

## *Potatoe Pie.*

BOIL three pounds of middle-ſized potatoes, and peel them; put a thin paſte over the bottom of your diſh, put ſome butter on that, cut your potatoes in ſlices and lay in, chop ſix hard eggs and ſtrew over them, grate a nutmeg over all, ſprinkle on a ſpoonful of ſalt, a tea-ſpoonful of pepper, and put in half a pint of white wine; lay on a thin puff-paſte, cloſe it, and bake it half an hour.

## *Onion Pie.*

PARE a pound of potatoes, ſlice them thin, peel about a pound of large onions, and ſlice them, pare the ſame quantity of apples, core and ſlice them likewiſe, boil ſix eggs hard, take off the ſhells, and cut them in ſlices; lay a thin ſheet of puff-paſte over the bottom of the diſh, put on a quarter of a pound of freſh butter,

mix a quarter of an ounce of beaten mace, a tea-ſpoonful of pepper, and three of ſalt, ſtrew ſome over the butter, then lay in a layer of potatoes, a layer of onions, a layer of apples, and one of eggs, ſtrew ſome ſeaſoning on, and ſo on till all the ingredients are in; ſtrew the remainder of the ſeaſoning on the top, put on a quarter of a pound of butter, and pour in half a pint of white wine; put a thin puff-paſte over it, and bake it one hour and a half.

## *Skirret Pie.*

TAKE two or three pounds of ſkirret-roots, waſh them clean, and boil them till they are tender, peel and ſlice them; lay a thin paſte round the rim and ſides of your diſh, put in the ſkirrets to half a pint of cream or new milk, beat up one egg well with a little nutmeg, beaten mace, and ſalt, and pour in as much as the diſh will hold; put on a thin puff-paſte, and bake it half an hour. You may put in ſix yolks of hard eggs if you like it.

## *Savory Egg Pie.*

BOIL twelve eggs hard, and chop them fine, a pound of beef-ſuet or marrow ſhred fine, the ſame quantity of currants well waſhed and picked, ſeaſon them with a little nutmeg and cinnamon beat fine, mix all together, with two or three ſpoonsful of cream, a little ſack, and a ſpoonful of roſe water; lay a thin paſte over the diſh, put in the ingredients, put a thin puff-paſte over it, and bake it half an hour; when it is done, ſtir in half a pound of freſh butter, and ſqueeze in the juice of a lemon.

## *Sweet Egg Pie.*

BOIL twelve eggs hard, take off the ſhells, and cut them in thin ſlices; lay a thin puff-cruſt over the diſh, put in your eggs, with a quarter of a pound of freſh butter in little bits amongſt them, throw half a pound of currants well waſhed and picked over the eggs; then beat up four eggs well with half a pint of white wine,

grate in half a nutmeg, make it pretty ſweet with fine ſugar, and pour it over all; put a thin puff-paſte over it, cloſe it, and bake it half an hour, or till the cruſt is done.

## *Green Coddling Pie.*

TAKE two dozen fine green coddlings, lay ſome vine or cabbage leaves at the bottom of a ſtew-pan, put in the coddlings, and cover them with ſpring water, lay leaves over them, put them on the fire, and coddle them till the ſkins will peel off, but mind they do not break; throw them into cold water, peel off the ſkins, cut them in quarters, and take out the cores; lay ſome vine leaves at the bottom of the ſtew-pan, put in the coddlings, cover them with ſpring water, then with leaves, and ſet them at a diſtance from the fire till they are quite hot; then put them away all night in a cold place, and the next morning they will be as green as graſs; take them out of the liquor, lay a thin paſte round the edge of the diſh, put them in, chop ſome lemon-peel very fine and ſprinkle over them, put half a pound of moiſt ſugar on them, put a little of the liquor in; lay a thin puff-paſte over, and bake it in a moderate oven; when it is taken out cut off the lid, cut it in three-corner pieces, and lay it round the pie, with one corner at the outſide; boil a pint of cream with a laurel leaf, a little lemon-peel, a bit of cinnamon, and ſweeten it with lump ſugar to your palate; beat up the yolks of four eggs with a little cream, ſtrain the hot cream to it, and keep it ſtirring over a ſlow fire till it is thick, but do not let it boil, as that will curdle it, take it off, and keep it ſtirring till it is nearly cold; then put it over the pie, and when the pie is quite cold ſend it to table.

## *Apple Pie.*

PARE, quarter, and core as many large apples as you will want; lay a thin paſte round the edge of the diſh, put a little ſugar at the bottom, and lay in your apples, chop ſome lemon-peel fine and ſtrew over

them, put in ſome quince marmalade in little bits on, then more ſugar, put a little water in the diſh, put a puff-paſte over, cloſe it, and bake it nicely; when it is taken out cut off the lid, bruiſe the apples well, ſtir in a piece of butter, and ſend it to table hot; or you may ſend it without the butter. If you chuſe it cold, make a cream the ſame as for green coddling pie, and treat it in the ſame manner.

## *Gooſeberry Pie.*

LAY a thin paſte round the rim of your diſh, put a little ſugar at the bottom, pick your gooſeberries, and if it is rainy weather, or they are duſty, waſh them, and lay them in, put ſugar over them, put a little water in the diſh, put a nice puff-paſte over them, and bake them in a moderate oven; let the pie be cold before you ſend it to table; or if you like it, you may cream it the ſame as a green coddling pie.

## *Currant and Raſberry Pie.*

LAY a thin paſte round the rim of your diſh, put a little ſugar at the bottom, pick your raſberries, and half fill the diſh, pick the currants and lay over the raſberries, and ſugar over them, put a ſpoonful of water in the diſh, put a thin puff-paſte lid over, cloſe it, and bake it nicely; when the pie is cold ſend it to table. Currant and cherry pie is made the ſame way.

## *Morella Cherry Pie.*

LAY a thin paſte round the rim of your diſh, put a little ſugar at the bottom, pick the ſtalks off the cherries, lay them in with ſugar over them, put a little water in the diſh, put on a thin puff-paſte lid, and bake it; when it is cold ſend it to table.

All ſorts of plumbs, damſons, and cranberry pies, are made the ſame way. You may ice all theſe fruit pies in the following manner: beat up the white of an egg to a froth, then with a paſte bruſh rub it over the crown of the pie, and ſift fine powder ſugar over it, and juſt before you put it into the oven ſprinkle a little

water

water over it, or it will catch and burn. You may leave the icing alone, according as the company likes it.

## PETTIT PATTIES.

### *Force-meat Patties.*

MAKE a very light veal force-meat, take little tin patty-pans, about the size of a tea-cup, but not so deep, make a rich puff-paste, roll out the bottoms thin, butter the patty-pan, roll a piece of force-meat round like a ball, put it in, roll some more puff-paste for covers, put them on, rub them over with the yolk of an egg, and bake them of a fine gold colour; put five or seven in a dish out of the tin, and send them up hot; or they will serve for garnish round large made dishes.

### *Chicken, Turkey, or Veal Patties.*

ROLL out some puff-paste, butter your patty-pans, and lay it in them; cut some stale crumb of bread in round pieces, lay it in, put a paste over them, rub them over with an egg, and bake them; in the mean time mince the white part of a chicken, fowl, turkey, or veal, very fine, put it into a stew-pan, with a little veal broth, a little lemon-peel shred fine, grated nutmeg, pepper and salt, a little cream, and a little butter mixed with flour, put it into a stew-pan, put it over the fire, and keep it stirring till it is thick and smooth; slip the patties into the dish, take off the lid, take out the bread, fill them with the mince; put the lid on again, and send them to table hot.

### *Fish Patties.*

TAKE about a pound of any kind of fresh fish, boil it and pick the meat from the bones, beat it well in a mortar, with half a pound of bread-crumbs, some parsley and lemon-peel shred fine, season it with beaten mace, pepper and salt; put in a quarter of a pound of fresh butter, mix it up with the yolk of an egg, but-

ter your patty-pans, lay in a thin ſheet of puff-paſte, roll ſome of the force-meat round, and put in, put a cover of puff-paſte over them, rub them over with the yolk of an egg, and bake them of a gold colour.

## *Oyſter Patties.*

BOIL a large ſilver eel, pick the meat from the bones, and beat it in a mortar, with a little cloves and mace, and a little mountain wine to moiſten it; blanch ſix large oyſters, and wrap a little force-meat round them, put them in the paſte as above, and bake them. You may make them thus: put a piece of crumb of bread between the paſte, as for chicken, &c. patties, ſcald two dozen large oyſters, waſh them clean, and chop them, but not too ſmall, put them into a ſtew-pan, with a little of the liquor, a glaſs of mountain, ſome grated nutmeg, a piece of butter mixed with flour, put it over the fire, and keep it ſtirring till it is thick; when the patties are taken out of the oven, take out the bread, put in the oyſters, and ſend them up hot; or for garniſh round fiſh, &c.

## *Oyſter Loaves.*

THE proper oyſter loaves are made by the biſcuit-baker; but if you cannot get them, take ſix ſmall French rolls raſped, cut a hole in the tops, and pick out the crumbs, but mind you do not break the cruſt, and put the loaves or rolls before the fire to criſp; take as many oyſters as you think you will want, ſcald them and ſtrain the liquor from them, waſh and beard them, put them into a ſtew-pan, ſtrain the liquor from the ſettlings to them, put in a gill of mountain wine, a little cream, a piece of butter mixed with flour, a little nutmeg, put them over the fire, and keep them ſtirring till it is thick; then put them, ſauce and all, into the loaves, and ſend them to table hot for a ſide diſh.

## *Lobſter Patties.*

BOIL a fine large lobſter, pick out all the meat, mince it very ſmall, bruiſe the ſpawn fine, ſeaſon it with

with beaten mace, pepper and ſalt, mix it up with a little butter, and the yolk of an egg, put it into puff-paſte, as the other patties, and bake them.

### *Fried Patties.*

ROLL out ſome good puff-paſte, about as big as a crown piece, and put either a little veal force-meat or fiſh into it, turn it over, and cloſe it like an apple puff; have a pan of boiling hogs-lard, fry them quick, and of a fine brown; put them on a ſieve before the fire to drain, and ſend them round made diſhes, fiſh, &c.

## TARTS, TARTLETS, AND PUFFS.

IN the beginning of this chapter you have proper directions for making all ſorts of paſte; and as it is neceſſary that paſtry of all kinds ſhould be in one chapter, it will not be improper to end it with ſmall paſtry. When you uſe preſerved fruit for tarts, the beſt method will be to put them into glaſs patty-pans, and cut a cover out of crocant paſte in any ſhape you pleaſe, bake it on a tin by itſelf, and put it over the fruit in the glaſs, for the oven ſpoils preſerves, except raſberry jam. When you make bottled fruit into tarts, ſuch as gooſeberries, damſons, and cranberries, put them into china or earthen-ware patty-pans, ſweeten them with ſugar, put a thin puff-paſte over them, and ice them. If you make them in tin patty-pans to turn out, ſprinkle ſome flour on the patty-pans, lay a thin tart paſte in, then put in the fruit and ſugar, and a thin cruſt at the top, ice them, and bake them in a ſlow oven; and as ſoon as they are done ſlip them out of the patty-pans, or looſen them; for if you let them ſtand to be cold you will not get them out without breaking them to pieces; for apple tarts, you muſt pare, quarter, and core the apples, if they are large cut the quarters in two, and put them in with a little lemon-peel chopped fine, and a little marmalade of quinces, with ſugar over them; or you may put the apples into a ſauce-pan, with a little water and a little

lemon-

lemon-peel, and boil them till they are tender; take out the lemon-peel, bruiſe them fine, and ſweeten them with ſugar; when they are cold put them into the patty-pans and make them the ſame as bottled fruit, and ice them; you may make green gooſeberry, or all ſorts of ripe fruit, into tarts, ſuch as currants, cherries of all ſorts, plums, damſons, white bullace, apricots, &c. the ſame as bottled fruit.

## *Orange or Lemon Tarts.*

TAKE ſix large oranges or lemons, rub them well with ſalt, put them in water for two days, with a handful of ſalt in it; then change them into freſh water every day (without ſalt) for a fortnight, then put them into a ſauce-pan of water, and boil them for two or three hours till they are tender, cut them into half quarters, and then three corner-ways, as thin as poſſible: pare, quarter, and core ſix pippins, put them into a ſauce-pan with a pint of water, boil them till they are tender, break them ſmooth with a ſpoon, and put the liquor and pippins to your oranges or lemons, with a pound of fine ſugar, and boil all together for a quarter of an hour; if for an orange tart, ſqueeze in the juice of an orange; if for lemon, the juice of a lemon; put it into gallipots, and when cold tie paper over them. When you make the tarts, let your china, or other patty-pans be ſmall and ſhallow, fill them nearly full, and put a thin puff-paſte over them, ice them, and bake them in a ſlow oven till the paſte is done.

## *Green Apricot Tarts.*

TAKE your green apricots, put ſome vine or cabbage leaves at the bottom of a preſerving-pan, put them in, and cover them with ſpring water; put vine or cabbage leaves at the top, but a board or trencher on that, to keep them under water, and ſcald them till they are yellow; then take them out, put them into cold water a minute, and take them out of the water; then put vine or cabbage leaves at the bottom

of

of your preſerving-pan, put them in, and cover them with cold ſpring water; put vine or cabbage leaves over them, put them at a good diſtance from the fire, and let them ſimmer up, but not to boil; put them away all night in the pan and liquor, and the next morning they will be green; take them out, put them into another pan, with as much of the liquor as will moiſten them, ſweeten them with fine ſugar to your palate, give them a boil till the ſugar is melted, and when they are cold make them into tarts, in China, earthenware, or tin patty-pans, with what ſort of paſte you pleaſe, ice them, and bake them in a ſlow oven till the paſte is done.

## *Green Almond Tarts.*

GATHER the almonds off the tree before they begin to ſhell, and rub off the down with a coarſe cloth; have a pan of ſpring water ready to put them in, as faſt as they are done; then put them into a ſkillet, cover them with ſpring water, and put them over the fire at a great diſtance till it ſimmers; change the water twice, and let them remain in till the laſt, till they begin to be tender; then take them out, and put them in a clean cloth, with another over them, and gently preſs them, to make them dry; then make a ſyrup with double-refined ſugar, put them in, and ſimmer them a few minutes; repeat it the next day; then put them into a ſtone jar, and cover them very cloſe, for if the leaſt air gets to them they will turn black; when you uſe them, put them into patty-pans, and put either puff or tart paſte over them; ice and bake them in a moderate oven.

## *Rhubarb Tarts.*

TAKE the ſtalks off the rhubarb that grows in the garden, peel the ſkin off, and cut them the ſize of a gooſeberry, put them into China or earthen-ware patty-pans, with ſugar over them, and put on a paſte either puff or tart, ice them, and bake them the ſame as green gooſeberries, and they will eat like them.

*Angelica*

## *Angelica Tarts.*

TAKE ſome golden pippins or nonpariels, pare and core them; take the ſtalks of angelica, peel and cut them into ſmall pieces, an equal quantity of apples and angelica; put the apples into a ſtew-pan, with water enough to cover them, with ſome lemon-peel and fine ſugar, boil them gently till they are of a thin ſyrup; then ſtrain the ſyrup from the apples to the angelica, put it over the fire, let it boil gently for ten minutes; then put it away to cool; take any ſort of patty-pans, and lay a thin puff-paſte at the bottom, put on a thin layer of the apples, and then of angelica, till it is full, fill them with ſyrup, ſtring them acroſs with paſte, the ſame as tartlets, and bake them in a ſlow oven.

## *Icing for Tarts.*

BEAT up the white of an egg to a high froth, with a paſte-bruſh put it on the top of the tarts, and ſift on them fine powder ſugar; before you put them in the oven ſprinkle a little water over them. Or thus: beat up the white of an egg to a high froth, and put in two ounces of fine powder ſugar; with a wooden ſpoon beat it well for a quarter of an hour, then with a knife lay it very thin over the tarts.

## *Apple Tartlets.*

PARE, quarter, and core ſix pippins, put them into a ſauce-pan, with a little water and lemon-peel, and boil them gently till they are tender; then beat them up well with a ſpoon till they are ſmooth, ſweeten them with fine ſugar, take out the lemon-peel, and put in a tea-ſpoonful of roſe water; ſprinkle a little flour on your ſmall tin patty-pans, lay in a thin ſheet of puff-paſte, and then put in your apples; roll out a thin ſheet of puff-paſte, cut it in as fine ſtrings as you can, and ſtring them acroſs and acroſs in what ſhape you pleaſe; rub a little white of egg on, ſift a little powder ſugar over, and bake them in a ſlow oven of a nice light colour; then ſlip them out into the diſh.

*Raſberry*

## *Raſberry Tartlets.*

SPRINKLE a little flour over the patty-pans, lay a thin ſheet of puff-paſte at the bottom, then put in ſome raſberry jam, ſtring them the ſame as the apple tartlets, ſift ſugar over them, and bake them in a ſlow oven.

## *Apricot Tartlets.*

TAKE a dozen ripe apricots, take out the ſtones, put them into a ſauce-pan with a little water, and coddle them till are tender; then beat them up with a ſpoon till they are ſmooth, and ſweeten them with fine ſugar; ſprinkle a little flour on your patty-pans, lay a thin ſheet of puff-paſte at the bottom, put in the apricots, and ſtring them as before. When you chuſe to put cream on them, you will have no occaſion to ſtring them, only lay a thin puff-paſte over the patty-pans, put in the fruit, and notch the edges all round with a knife, and bake them; when they are done put a ſpoonful of cream over them made the ſame as for coddling pies.

## *Apple Puffs.*

PARE, quarter, and core ſix large apples, put them into a ſauce-pan with a little water and lemon-peel, cover them cloſe, and ſtew them gently till they are tender; take out the lemon-peel, and with a ſpoon beat them ſmooth, ſweeten them with ſugar, and put in a tea-ſpoonful of roſe water, make a nice puff-paſte, roll it out thin to any ſmall ſize you pleaſe, put in a little of the apple, turn the paſte over, and cloſe them with a knife; cut them either three-corner ways or ſquare, or in any ſhape you pleaſe, ice them, and bake them in a moderate oven on tin or iron plates.

## *Raſberry Puffs.*

MAKE a nice puff-paſte, roll it out in ſmall ſizes about as big as a crown piece, put in a ſpoonful of raſberry jam, turn the paſte over, cut them in what ſhape

ſhape you pleaſe, ice them, and bake them in a moderate oven on tin or iron plates.

### *Apricot Puffs.*

TAKE a dozen ripe apricots, take out the ſtones, put them into a ſauce-pan with a little water, ſtew them till they are tender, then maſh them with a ſpoon, rub them through a ſieve, and ſweeten them with ſugar; make a nice puff-paſt, roll it out in pieces about as big as a crown piece, put a little apricot on, turn the paſte over, cloſe them, and cut them in what ſhape you pleaſe, ice them, and bake them in a moderate oven on tin or iron plates.

You may make any kind of ripe plum puffs in the ſame manner.

### *Curd Puffs.*

TAKE two quarts of new milk, and put a little rennet to it, and when it is broken put it on a ſieve to drain, then rub the curd through a hair ſieve, and put to it a quarter of a pound of freſh butter, about half a pound of fine bread-crumbs, half a nutmeg grated, the rind of a lemon grated, a ſpoonful of white wine, ſweeten it to your palate, and mix all well together; butter ſome ſmall tea-cups, put in your ingredients, and bake them half an hour; when they are done turn them out into a diſh.

### *Sugar Puffs.*

TAKE the whites of ten eggs, and beat them well with a whiſk till they riſe to a high froth, them put them into a marble mortar, and add as much double-refined ſugar powdered as will make it thick, rub it round the mortar for half an hour, and put in a few carraway-ſeeds; take a ſheet of wafers, and lay it on as broad as a ſixpence, and as high as you can, put them into a moderate oven for ſeven or eight minutes, then they will look as white as ſnow.

## *Chocolate Puffs.*

TAKE half a pound of double-refined ſugar, beat and ſift it fine, ſcrape into it one ounce of chocolate very fine, and mix them together; beat up the white of an egg to a very high froth, then put in your chocolate and ſugar, and beat it till it is as ſtiff as a paſte; then ſtrew ſugar on ſome writing-paper, drop them on about the ſize of a ſixpence, and bake them in a very ſlow oven; when they are done take them off the paper and put them in plates.

## *Almond Puffs.*

BLANCH and ſkin two ounces of almonds, and beat them fine in a mortar with orange-flower water; take the whites of three eggs, and beat them to a high froth, then put in ſome powder ſugar finely ſifted, mix your almonds with the ſugar and eggs, and then add more ſugar till it is as thick as a paſte; ſtrew ſome ſugar on a ſheet of writing-paper, lay it on in ſmall cakes, and bake it in a cool oven.

## *Lemon Puffs.*

BEAT a pound of double-refined ſugar, ſift it through a fine ſieve, put it into a bowl, with the juice of two lemons ſtrained through a ſieve, and beat them well together; then beat up the white of an egg to a very high froth, put it into the lemon-juice and ſugar, beat all well for half an hour, grate in the rind of two lemons, beat up three eggs and put in, and mix it well up; ſprinkle ſome ſugar on writing-paper, drop on the mixture in ſmall drops, and bake them a few minutes in a moderate oven.

# CHAP XVIII.

## PANCAKES AND FRITTERS.

WHEN you make pancakes and fritters, always mix them one hour or two before you fry them, by that means the lumps in the flour will diſſolve, only mind to ſtir your batter well up before you uſe it, and be ſure your frying-pans are very clean and ſmooth, otherwiſe your pancakes will ſtick and break. For fritters, be ſure your fat is very ſweet and clean, or elſe it will give them a diſagreeable ſtrong taſte; and never fry them till they are nearly wanting, for by frying them too ſoon they get flat and inſipid.

### *Cream Pancakes.*

MIX a large ſpoonful of flour to half a pint of cream, break in two eggs, and beat them well till all is ſmooth; put in two ounces of powder ſugar, a little beaten cinnamon and nutmeg; put a little hogs lard or butter into your frying-pan, make it hot, put in a large ſpoonful of batter, move the pan round till it covers the bottom and is even all over, fry one ſide brown, then toſs it over, and fry the other ſide; put them on a diſh before the fire over one another, till the whole is done, ſend them to table hot, with beaten cinnamon and ſugar in a ſmall plate or ſaucer.

### *Fine Pancakes.*

MIX half a pint of cream with a large ſpoonful of flour, put in half a pint of ſack, the yolks of eighteen eggs beat fine, a tea-ſpoonful of ſalt, half a pound of powder ſugar, a little beaten cinnamon and nutmeg,

mix

mix all well together till it is ſmooth, and fry them with freſh butter as above.

### *Fine Pancakes a ſecond Way.*

MIX a pint of cream with flour to a thin batter, put in half a pound of freſh butter melted and almoſt cold, eight eggs well beat, half a nutmeg grated, a little ſalt, mix them well up, and fry them as before.

### *A third Way.*

BEAT ſix new laid eggs well, with half a pint of cream, a quarter of a pound of ſugar, half a nutmeg grated, as much flour as will make them of a proper thickneſs, and fry them as above.

### *Milk Pancakes.*

MIX a pint of milk with as much flour as will make it a thin batter, put in a glaſs of brandy, a little nutmeg, ginger, and ſalt, break in four eggs, beat them well together till they are ſmooth, and fry them as before directed, and ſprinkle ſugar over them.

### *Common Pancakes.*

MIX a quart of milk with as much flour as will make it into a thin batter, break in ſix eggs, put in a little ſalt, and a ſpoonful of beaten ginger, mix all well together, fry them as before directed, and ſprinkle ſugar over them.

### *A Quire of Paper Pancakes.*

MIX a pint of cream with three ſpoonsful of fine flour, three of ſack, and one of orange flower water, a little powder ſugar, half a nutmeg grated, half a pound of freſh butter melted almoſt cold, and mix all well together; put a piece of butter in the pan as big as a walnut, let them run in the pan as thin as poſſible, and fry them of a light brown on both ſides.

## *Rice Pancakes.*

TAKE three ſpoonsful of flour of rice, put it into a ſauce-pan with a quart of cream, put it over a ſlow fire, and keep it ſtirring till it is thick and ſmooth; ſtir in half a pound of freſh butter and half a nutmeg grated, then pour it into an earthen-pan to cool; when it is cold ſtir in three or four ſpoonsful of flour, half a pound of fine ſugar, a little ſalt, and nine eggs beat well; ſtir all well together, and fry them with hogs-lard or freſh butter of a nice brown on both ſides, the ſame way as the firſt pancakes. If you have no cream, uſe new milk only, and put in four ſpoonſful of the rice inſtead of three.

## *Tanſey Pancakes.*

PUT four ſpoonsful of flour into an earthen pan, and mix it with half a pint of cream to a ſmooth batter, beat four eggs well and put in, with two ounces of powder ſugar, and beat all well together for a quarter of an hour; then put in two ſpoonsful of the juice of ſpinach and one of tanſey, a little grated nutmeg, mix all well together, and fry them with freſh butter; garniſh them with Seville oranges cut in quarters, and ſtrew powder ſugar over them.

## *Pink-coloured Pancakes.*

TAKE a large red beet-root and boil it tender, take off all the ſkins, beat it well in a mortar, and add four eggs beat well, two large ſpoonsful of flour, and three or four ſpoonsful of cream, ſweeten it with fine ſugar to your palate, grate in half a nutmeg, put in a glaſs of brandy, fry them with freſh butter, and garniſh them with preſerved ſweetmeats, or ſprigs of myrtle.

## *Apple Fritters.*

TAKE ſix large apples, pare, quarter and take out the cores, put them in a deep diſh, pour over them a glaſs of brandy, ſome lemon-peel ſhred fine, and grate

half a nutmeg over them; mix a gill of cream with two eggs and flour into a ſtiff batter, put it to the apples, with two ounces of powder ſugar, and mix them well together; have a large pan of hogs-lard boiling hot, and as quick as you can put them in, and fry them criſp of a nice gold colour; take them out, and put them on a ſieve before the fire to drain; then heap them up high in a diſh, ſprinkle powder ſugar over them, and garniſh them with Seville orange cut in half-quarters, or ſweet-meats.

## *Apple Fritters a ſecond Way.*

PARE ſix large apples, and with a corer take out the cores, and cut them in ſlices as thick as a half-crown piece; mix half a pint of cream and two eggs with flour into a ſtiff batter, put in a glaſs of brandy, a little lemon-peel ſhred fine, two ounces of powder ſugar, mix it well up, and then put in the apples; have a pan of hogs-lard boiling hot, put in every ſlice ſingly as faſt as you can, and fry them quick of a fine gold colour on both ſides; then take them out, put them on a ſieve to drain, then put them into a diſh, and garniſh them with preſerved or dried ſweetmeats, or Seville orange cut in half-quarters.

## *Fine Fritters.*

TAKE about half a pound of the fineſt flour, dry it well before the fire, and mix it into a ſtiff batter with new milk or cream, beat up ſix eggs well, ſtrain them through a ſieve to the batter, grate in a little nutmeg, beaten mace, and ſalt with a glaſs of ſack or brandy, and beat them well together; pare, core, and chop ſix pippins fine, and put them in; have a pan of hogs-lard boiling, and with a ſpoon drop them in as quick as you can, fry them of a light brown, put them on a ſieve to drain before the fire; then diſh them, garniſh as before, and ſtrew fine ſugar over them.

## *Fritters Royal.*

PUT a quart of new milk into a ſauce-pan and make it boil, then put in a pint of ſack, or mountain wine, boil it up again, and let it ſtand five or ſix minutes; then ſtrain the whey from the curd, put the curd into a mortar, and beat it well with ſix eggs; then beat it with a wiſk, put in a little beaten cinnamon and nutmeg, ſweeten it to your palate with fine ſugar, and make it into a thick batter with flour; have a pan of hogs-lard boiling hot, and with a ſpoon drop them in, in drops as big as a large nutmeg, fry them quick of a light brown, put them on a ſieve to drain, then diſh them, and garniſh as before.

## *Haſty Fritters.*

MIX half a pint of mild ale with flour into a batter moderately ſtiff, put in ſome currants clean waſhed and picked, or ſome apples pared, cored, and chopped fine, and beat it up quick; in the mean time put half a pound of butter into a ſtew-pan, make it hot, and with a ſpoon drop in the fritters as quick as you can, but take care they do not ſtick together, then with an egg-ſlice turn them; when they are of a fine brown put them into a diſh, ſtrew ſome powder ſugar over them, and garniſh with a Seville orange cut in half-quarters.

## *Curd Fritters.*

TAKE half a pint of cheeſe curd, and as much flour, beat them well together, with ten eggs beat and ſtrained, ſweeten them with ſugar, put in a little beaten cloves, mace, nutmeg, and a little ſaffron, and ſtir all well together; have a pan of hogs-lard boiling hot, and with a ſpoon drop them in as quick as you can, fry them of a light brown, put them on a ſieve before the fire to drain a moment, then put them in a diſh, and garniſh with Seville orange cut in quarters.

*Skirret*

## *Skirret Fritters.*

BOIL ſome ſkirret roots till they are very tender, take off the outſide, and beat a pint of the pulp very fine, rub it through a ſieve, and mix it with a large ſpoonful of flour and four eggs beat well, ſweeten it with powder ſugar, and put in a little grated nutmeg and ginger, and mix it into a thick batter; (if a large ſpoonful of flour is not ſufficient put in more) have a pan of hogs-lard boiling hot, drop them in with a ſpoon, and fry them quick and brown; put them on a ſieve before the fire to drain a minute, put them in a diſh, and garniſh with Seville orange cut in quarters, or dried ſweetmeats.

## *White Fritters.*

TAKE two ounces of the flour of rice, and ſift it through a very fine lawn ſieve, put it into a ſauce-pan, with milk enough to wet it, and when it is well incorporated put in a pint of milk, put the whole over a ſtove or ſlow fire, and take care to keep it moving; put in powder ſugar to ſweeten it, and ſome candied lemon-peel ſhred very fine, keep it over the fire till it is as thick as paſte, flour a peal, put it on, and with a rolling-pin ſpread it abroad about a quarter of an inch thick, and when it is quite cold cut it into ſmall pieces; put half a pound of butter into a ſtew-pan, make it hot, and with a little flour roll your fritters with your hand; fry them of a light brown, then put them into a diſh, and pour a ſpoonful of orange-flower water over them; ſprinkle ſome powder ſugar over all, and ſend them to table hot.

## *Syringed Fritters.*

PUT a pint of water into a ſtew-pan, with a piece of butter as big as an egg; grate in the rind of a lemon, a preſerved lemon-peel raſped, a few orange-flours criſped and rubbed fine; put all over the fire, and when it boils ſtir in ſome flour, which continue to do till it is as thick as batter; then take it off the fire:

take an ounce of ſweet almonds, and four bitter ones, blanch and beat them fine in a mortar, rub two Naples biſcuits through a fine cullender, and beat two eggs; mix all well together, and put in eggs till your batter is thin enough to ſyringe; then fill your ſyringe, have a pan of hogs-lard boiling hot, ſyringe in your fritters as quick as you can, in any form you pleaſe; have a ſlice ready to take them out in a moment, lay them on a ſieve to drain, then put them in a diſh, and ſtrew powder-ſugar over them: or you may butter a ſheet of paper, ſyringe your fritters on it in the form of a true-lover's knot, or any other ſhape; then turn the paper upſide down over the pan of boiling hogs-lard or butter, ſo that they may drop off the paper into it; fry them of a light brown, lay them on a ſieve to drain, diſh them, and ſprinkle powder ſugar over them.

## *Vine Leaf Fritters.*

TAKE a dozen of the ſmalleſt vine leaves you can get, cut off the ſtalks, put them in a deep diſh, pour in a glaſs of brandy, and grate the rind of a lemon over them, and about two ounces of powder ſugar; mix a gill of cream with two eggs and flour to a ſtiff batter, and mix with them; have a pan of boiling hogs-lard, minding that the leaves have plenty of batter on both ſides; put them in, and fry them quick on both ſides of a light brown, lay them on a ſieve to drain, then put them in a diſh, ſprinkle powder ſugar over them, and glaze them with a hot iron.

## *Clary Fritters.*

MAKE a good ſtiff batter with half a pint of new milk, four eggs, and flour; grate in a little lemon-peel and ſome nutmeg, put in two ounces of powder ſugar, and a ſmall glaſs of brandy; then take a dozen clary leaves, cut away the ſtalks, put them into batter, taking care that they have plenty of it on both ſides; have a pan of boiling hogs-lard, put them in one by one, and fry them quick on both ſides of a light brown; then take them out, lay them on a ſieve to drain a moment,

moment, put them in a diſh, ſtrew powder-ſugar over them, and glaze them with a hot iron. Note. You may dreſs Comfrey or Mulberry leaves the ſame way.

## *Potatoe Fritters.*

BOIL about a pound and a half of potatoes, peel and bruiſe them fine, rub them through a ſieve, mix them with a large ſpoonful of flour, a ſpoonful of cream, three eggs well beat, a little lemon-peel ſhred fine, a little nutmeg, and powder-ſugar enough to ſweeten them to your palate, a glaſs of mountain, and one of brandy; mix all well together; have a pan of boiling hogs lard, and with a ſpoon drop them in as faſt as you can; fry them on both ſides of a light brown, lay them on a ſieve to drain, then put them on a diſh, and ſprinkle powder-ſugar over them.

Note. You muſt ſend with all kind of fritters beaten cinnamon and powder-ſugar, in ſaucers, the ſame as for pancakes.

## *Apple Fraze.*

PARE ſix large apples, take out the cores, cut them in ſlices, and fry them on both ſides with butter; put them on a ſieve to drain, mix half a pint of milk and two eggs with flour to a batter, not too ſtiff, put in a little lemon-peel ſhred fine, a little beaten cinnamon, put ſome butter into a frying-pan, and make it hot; put in half the batter, and lay the apples on it, let it fry a little to ſet it, then put the other batter over, fry it on one ſide, then turn it and fry the other ſide brown; put it into a diſh, ſtrew powder-ſugar over it, and ſqueeze over it alſo the juice of a Seville orange.

## *Almond Fraze.*

TAKE a pound of Jordan almonds, boil them in water a minute, ſtrain them off, and put them into cold water; take off the ſkins, put them into a mortar, and beat them to a fine paſte; put in a little cream to prevent their oiling; beat up the yolks of ten eggs, the whites of four well, with a pint of cream,

and ſtrain them through a ſieve to the almonds; put in a quarter of a pound of ſugar, as much grated bread, a little roſe-water; mix them all well together; put a quarter of a pound of freſh butter into a ſtew-pan, make it hot, pour in the ſtuff, and keep ſtirring it till it is of a good thickneſs, then turn it into a diſh, and ſtrew powder-ſugar over it.

### *Bacon Fraze.*

CUT a dozen thin raſhers of bacon, put them into a frying-pan, and fry them on both ſides, but not too much; have ready a pint of pancake batter, and put it in; fry it gently till one ſide is done, then toſs or turn it, as you would a pancake, to do the other ſide, then put it into a diſh.

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## CHAP. XIX.

## CHEESECAKES AND CUSTARDS.

WHEN you make your cheeſecakes, make them as near the time you want to bake them as you can, particularly almon or lemon cheeſecakes, as they will get oily by ſtanding long, and acquire a diſagreeable appearance; take care that your pans are well tinned, for cuſtards in particular, and always wet the bottoms with water before you put the milk, &c. into them, as it will prevent their ſticking or burning to the bottoms; and theſe articles ſhould always be baked in a moderate oven, for a quick oven will ſcorch them, and a very ſlack oven will make them look dingy, flat, and heavy; in this caſe there are no preciſe rules to be laid down, but muſt be learned by care and experience.

*Fine*

## *Fine Cheeſecakes.*

TAKE a pint of ſweet cream, warm it, and put it to five quarts of milk warm from the cow; then put runnet to it, ſtir it about, and when broke ſtrain the whey from the curd through a fine ſieve or cloth, put it into a mortar, and beat it till it is as fine as butter; have half a pound of almonds blanched and beat fine, and half a pound of macaroons beat fine; if you have no macaroons, get Naples biſcuits; beat the yolks of nine eggs very well, and ſtrain them through a ſieve; half a nutmeg grated, a ſpoonful of orange or roſe water, half a pound of powder-ſugar; mix all well together; alſo mix well in a pound of melted freſh butter, with half a pound of currants clean waſhed and picked; let it ſtand till it is cold, and then make a nice puff-paſte, as directed in the beginning of the chapter for pies. Flour ſome middling-ſized patty-pans, roll out the paſte and put it on, crimp it round the edge with a knife, and then put in your ſtuff, with a little candied citron cut in ſlices at the top, and bake them.

Or you may roll out a piece of puff-paſte, about as thick as a crown piece, and quite round; put ſome ſtuff on, and raiſe up the edge of the paſte round it, or make it into what ſhape you pleaſe: put a flouriſh of paſte over it in ſtrings, butter a tin or iron plate, and put them on to bake. You may uſe two perfumed plumbs, diſſolved in orange or roſe water, if you like it; or you may make a leſs quantity, according to the above receipt.

## *Common Cheeſecakes.*

TAKE a quart of new milk, and juſt warm it; put a ſpoonful of runnet into it, and ſet it near the fire till it is broke; then ſtrain it through a ſieve, put the curd into a pan, and beat it well with a ſpoon; melt a quarter of a pound of butter, put in the ſame quantity of moiſt ſugar, a little grated nutmeg, two Naples biſcuits grated fine, the yolks of four eggs beat well, and the whites of two, a ſpoonful of roſe-water, a glaſs of

ſack,

ſack, quarter of a pound of currants plumped, and mix all well together. Make your paſte as the before receipt, and treat them the ſame.

### *Citron Cheeſecakes.*

TAKE a pint of curds, and beat them well in a mortar till they are fine; blanch and beat a quarter of a pound of almonds with orange flower-water; beat the yolks of four eggs well, two Naples biſcuits grated, ſweeten it with powder ſugar, ſhred ſome green citron very fine, mix all well together, and bake them in tea-cups, or with puff-paſte in patty-pans, with a little candied citron cut in ſlips and put on the tops.

### *Lemon Cheeſecakes.*

CUT the peel of two large lemons very thin, boil it in plenty of water till it is very tender, pound it well in a mortar with half a pint of curds, a quarter of a pound of powder-ſugar, the yolks of ſix eggs beat well, and half a pound of freſh butter melted; beat and mix all well together; ſprinkle a little flour on your patty-pans, put a ſheet of puff-paſte on, and crimp the edges with a knife; then fill them rather more than half with the ſtuff; and put a little candied lemon-peel cut in thin ſlices at the top, and bake them.

Orange cheeſecakes are made the ſame way, only boil the orange-peel in three different waters, to take off the bitterneſs, and put candied orange-peel on the tops.

### *Lemon Cheeſecakes a ſecond Way.*

GRATE the rind of two large lemons, and ſqueeze the juice of one into a ſtew-pan; put in half a pound of double refined ſugar, twelve yolks of eggs beat fine, melt half a pound of freſh butter in three or four ſpoonsful of cream, ſtir all well together, ſet it over the fire, and continue ſtirring it till it grows thick; then take it off, and let it cool; when cold, ſprinkle a little flour on the patty-pans, put on a thin ſheet of puff-paſte, crimp the edges round with a knife, fill them

little

little more than half full, and bake them in a moderate oven.

### *Almond Cheeſecakes.*

TAKE half a pound of Jordan almonds, boil them in water one minute, take off the ſkins and throw them into cold water, waſh them out and dry them in a cloth, beat them very fine in a marble mortar, with a little orange flower-water to keep them from oiling; beat up the yolks of ſix eggs, the whites of two, and ſtrain them through a ſieve to the almonds; put in half a pound of powder ſugar, a little beaten mace and cinnamon, melt half a pound of freſh butter, and put it in with the rind of half a lemon grated; mix all well together; ſprinkle a little flour on the patty-pans, put on a thin ſheet of puff-paſte, crimp it all round with a knife, fill them rather more than half full, blanch a few almonds and cut them in thin ſlips and lay on; bake them in a moderate oven.

### *Plain Cheeſecakes.*

TAKE two quarts of milk from the cow, put in ſome runnet, and ſet it near the fire till it breaks; then ſtrain the whey from the curd through a ſieve; put it into a marble mortar and beat it well, melt half a pound of freſh butter and put in with two ſpoonsful of roſe-water, beat it well together; then beat up the yolks of ſix eggs, the whites of three, ſtrain them through a ſieve to the curds, ſweeten it with fine ſugar, grate in a little nutmeg, flour your patty-pans, put a thin puff-paſte over them, crimp them round with a knife, and more than half fill them with the ſtuff; or roll out puff-paſte round, put ſome ſtuff on, pull up the edges all round, lay them on tin or iron plates, and bake them in a moderate oven.

### *Rice Cheeſecakes.*

TAKE a quarter of a pound of rice, waſh and pick it clean, boil it in two quarts of water till it is tender, ſtrain it through a ſieve, and let it drain; put it into

into a ſtew-pan with half a pint of cream, half a pound of freſh butter, and half a pound of ſugar, a ſpoonful of orange flower-water, a little lemon-peel ſhred fine, mix it all well together with ſix eggs well beaten, and a glaſs of brandy; put it over the fire, and ſtir it till it is thick; then take it off the fire, and let it go cold; in the mean time flour your patty-pans, put ſome puff-paſte on them, crimp them round the edge with a knife, and when your ſtuff is cold, fill them nearly full, and bake them in a ſlow oven.

## *Maids of Honour.*

TAKE half a pint of ſweet curds, beat them well in a marble mortar till they are as ſmooth as butter, put in half a pint of cream, the yolks of four eggs, the whites of two, well beaten and ſtrained through a ſieve; a quarter of a pound of freſh butter melted, a little grated lemon-peel and nutmeg, one ounce of candied citron ſhred very fine, a glaſs of brandy, and a ſpoonful of orange flower-water; ſweeten it to your palate with powder ſugar; mix the ingredients all well together, have your patty-pans very ſmall, ſprinkle on a little flour, put a thin puff-paſte over them, more than half fill them, and bake them in a moderate oven.

## *Fine Cuſtards.*

TAKE a pint of cream, and boil it with a few coriander ſeeds, a little lemon-peel, a laurel leaf, and a bit of cinnamon; ſweeten it with fine ſugar to your palate, beat up five eggs very well, and, when the cream is nearly cold, pour the eggs and cream backward and forward between two veſſels till they are well mixt, then ſtrain them through a fine ſieve; put them into a cup and bake them.

## *Plain Cuſtards.*

TAKE a quart of new milk, and boil it with a little coriander ſeeds, a little lemon-peel, two laurel leaves, and ſweeten it with fine ſugar to your palate; beat up eight

eight eggs very well, and when the milk is nearly cold, pour the milk and eggs backward and forward between two veſſels till they are well mixt, then ſtrain them through a ſieve, put them into cups and bake them: you may put in a ſpoonful of roſe-water when you mix the milk and eggs together; and if you have not an oven, make uſe of a ſtew-pan of boiling water; put the cups in, and let the water come about half way up, boil them gently till they are ſet, then take them out, and brown them on the tops with a hot ſhovel or iron.

## *Almond Cuſtards.*

TAKE a quarter of a pound of almonds, blanch and beat them fine in a mortar, keep putting in a little cream to prevent their oiling; put a pint of cream into a ſtew-pan, the yolks of four eggs well beat, a ſpoonful of roſe-water, a little ſack, grated nutmeg, and ſugar to ſweeten it to your palate; put it over a ſtove, and ſtir it one way till it is thick; then put in the almonds, and ſtir them well in the cream; then pour it into cups, and brown the tops with a hot ſhovel or iron.

## *Orange Cuſtards.*

PARE the rind off a Seville orange as thin as you can, boil it in plenty of water till it is very tender, beat it in a marble mortar till very fine; put in a ſpoonful of brandy, a quarter of a pound of powder ſugar, the yolks of four eggs; beat all well together for ten minutes; then, by degrees, pour in a pint of boiling cream, ſtirring it all the time, and even till it is cold; then ſqueeze in the juice of a Seville orange, taking care that none of the ſeeds get in; then put it into cups; let them be put into a ſtew-pan of boiling water, ſtanding about half way up, and remain there till ſet; then take them out, and ſtick candied orange-peel, cut in ſlips, on the top.

Note. You may make Lemon Cuſtards the ſame way; only ſtick candied lemon-peel on the tops, inſtead of orange.

CHAP.

# CHAP. XX.

## Blarc'mange, Creams, and Flummery.

### *Blanc'mange.*

TAKE a calf's foot, cut it in ſmall pieces, put it into a ſauce-pan with a quart of water, one ounce of iſinglaſs, a little lemon-peel, and a ſtick of cinnamon; boil it gently, and ſkim it well, till it is of a very ſtrong jelly, which you may know by putting a little in a ſpoon to get cold; then ſtrain it off, put it into a ſtew-pan with a few coriander ſeeds, and two or three laurel leaves; blanch and beat an ounce of ſweet almonds, and two bitter ones (not two ounces), very fine, put them in, ſweeten it with ſugar to your palate, and let it boil up; then put in a pint of good thick cream, and boil it again; ſtrain it into a bowl, and let it ſtand till it is half cold, then pour it off from the ſettlings into another bowl; let your molds be ready, fill them, let them ſtand to be cold; when they are thoroughly cold, raiſe them with your fingers from the ſides, dip the bottom of the mold in warm water, and turn them out into a diſh: garniſh with jellies of different colours, or currant jelly, or Seville orange cut in quarters, or flowers, or any thing you fancy.

### *Blanc'mange, a ſecond Way.*

PUT a quart of ſweet cream into a ſtew-pan, with two ounces of iſinglaſs, a ſtick of cinnamon, a little lemon-peel, a few coriander ſeeds, two or three laurel leaves, ſweeten it with ſugar to your palate, boil it gently till the iſinglaſs is diſſolved; in the mean time blanch one ounce of ſweet almonds, and two bitter ones,

ones, beat them fine in a mortar, and put them in ſtir it well about, then ſtrain it through a fine ſieve into a bowl, let it ſtand till it is half cold, then pour it from the ſettlings into another bowl.—Let your moulds be ready, and proceed as before directed.

## *Blanc'mange, a third Way.*

PUT a quart of new milk into a ſtew-pan, with two ounces of iſinglaſs, a ſtick of cinnamon, a little lemon-peel, a few coriander ſeeds, two or three laurel leaves, ſweeten it to your palate, cut ſix bitter almonds in ſlices and put in, boil it gently till the iſinglaſs is diſſolved, then ſtrain it through a fine ſieve into a bowl, and proceed as before.

When you want to colour your blanc'mange green, juſt when it is done, put in a little ſpinach juice, but take care that it does not boil after it is put in, for in that caſe it will curdle, and be ſpoiled. If you wiſh to have it red, bruiſe a little cochineal and put in; if yellow, a little ſaffron; if violet colour, a little ſyrup of violets; and by this means you may have five different colours in the diſh, that is, plain white, green, yellow, red, and violet. Let your mold for the white be deeper than the reſt; put it in the middle of the diſh, and the others round it: garniſh as directed in the firſt receipt.

## *Steeple Cream.*

PUT two ounces of ivory, cut very fine, and ſix ounces of hartſhorn, into a ſtone bottle, fill it up with fair water to the neck; put in a little gum arabic and gum dragon, then tie the mouth of the bottle cloſe, and ſet it in a pot of water with hay at the bottom, and let it ſimmer for ſix hours; then take it out, and let it ſtand an hour before you open it, for fear it ſhould fly in your face; ſtrain it through a fine ſieve into a pan that it may cool; when it is cold, obſerve that it is of a very ſtrong jelly; if it is not, put it into a ſtew-pan, with two ounces of iſinglaſs, let it ſimmer till the iſinglaſs is diſſolved; then take half a pound of ſweet almonds,

almonds, blanch and beat them fine in a mortar, and as you beat them, put in a little cream, to prevent their oiling, and afterwards mix them with a pint of thick cream, ſtrain them through a fine ſieve into a ſtew-pan, and put in a pint of jelly; ſweeten it to your palate with fine powder-ſugar, ſet it over the fire till it is ſcalding hot, taking care that it does not boil; then take it off, and put a little amber into it, ſtrain it through a ſieve into a bowl, and let it ſtand a few minutes; have your ſteeple molds ready, pour it in, let it ſtand till quite cold, and carefully turn it out into a diſh. Garniſh with currant jelly, ſweetmeats, or any thing you fancy.

## *Lemon Cream.*

PUT the rind of two lemons very thin, the juice of three, with a pint of ſpring water; beat the whites of ſix eggs very fine, and mix with the lemon and water; ſweeten it with fine ſugar to your taſte; put it over a ſlow fire, ſtir it till it thickens, and take care that it does not boil; ſtrain it through a fine lawn ſieve; beat up the yolks of ſix eggs, and mix with it in a ſtew-pan, put it over a ſlow fire till it thickens, then pour it into a bowl, and continue ſtirring it till it is nearly cold; afterwards put it into cups or glaſſes.

## *Lemon Cream, a ſecond Way.*

PEEL off the rind of two lemons very thin, boil them in plenty of water till they are quite tender, and beat them fine in a mortar; in the mean time, cut two calf's feet very ſmall, and put them into a ſauce-pan with two quarts of water, one ounce of iſinglaſs, a ſtick of cinnamon, and ſome lemon-peel; boil it gently till it is reduced to a quart, ſtrain it off, ſkim off the fat very clean, put it into a ſtew-pan with the beaten lemon-peel, ſweeten it with ſugar to your taſte, and let it boil up; beat up the yolks of ſix eggs very fine, put them in, ſtir them well for a minute or two, then ſtrain it through a fine ſieve; ſqueeze in the juice of two lemons, ſtirring it a few minutes, then pour it into your molds: when they are thoroughly cold, turn them out into a diſh, and garniſh as you fancy.

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You may make Orange Cream in the ſame manner, only boil the peel in three or four different waters to take out the bitterneſs.

## *Orange Cream, a ſecond Way.*

TAKE a fine clear Seville orange, pare the rind off very thin, ſqueeze the juice of four oranges, put them into a ſtew-pan, with half a pint of water and half a pound of fine powder ſugar; beat the whites of five eggs, and mix into it; ſet them on a ſlow fire, ſtir it one way till it gets thick and white, then ſtrain it through a gauze ſieve, and ſtir it till it is cold; beat the yolks of five eggs very fine, mix all together in a ſtew-pan, put it over a ſlow fire, ſtirring it till it nearly boils; pour it into a bowl, and continue ſtirring it till it is nearly cold; then put it into your cups or glaſſes.

## *Rheniſh Cream.*

CUT two calf's feet very ſmall, put them into a ſauce-pan with two quarts of water, a ſtick of cinnamon, and a little lemon peel; boil them gently till they are reduced to leſs than a quart, ſtrain it off, and ſkim it to be free from fat; put it into a ſtew-pan, with a little lemon peel, two laurel leaves, a few coriander ſeeds, and a little ſaffron; ſweeten it with fine ſugar to your palate, and let it boil up; beat the yolks of eight eggs very fine, take the cream off the fire and ſtir in the eggs well; put it over the fire a moment, taking care that it does not boil; ſtrain it through a ſieve, put in a gill of Rheniſh wine, ſtir it till it is half cold, then put it into molds; when it is cold, turn it out into a diſh, and garniſh as you fancy.

## *Jelly of Cream.*

TAKE a quarter of a pound of hartſhorn, put it into a ſauce-pan with three pints of water, a ſtick of cinnamon, and a little lemon peel; boil it gently till it becomes a ſtiff jelly, which you may know by putting ſome into a ſpoon to cool; ſtrain it through a fine ſieve

into a ſtew-pan, put to it half a pint of cream, ſweeten it to your taſte, and give it a gentle boil; take it off the fire, put in two ſpoonsful of roſe-water, two of ſack, and ſtir it a few minutes; then put it into your molds, and when cold turn them carefully into a diſh. Garniſh with jelly, ſweatmeats, or what you pleaſe.

## *Piſtachio Cream.*

BREAK half a pound of Piſtachio nuts, take out the kernels, beat them fine in a mortar, with a ſpoonful of brandy, and a little cream; rub them through a ſieve to take out the ſkins; put them into a ſtew-pan with a pint of ſweet cream, a little powder ſugar, and the yolks of four eggs beat fine; ſtir all well together, put it over a ſlow fire till it is near boiling, (but mind it does not boil, as that will ſpoil it) then put it into a ſoup-plate, or ſmall deep diſh, when cold, ſtick ſome kernels, cut length-ways, all over it, and ſend it to table.

## *Piſtachio Cream, a ſecond Way.*

TAKE two ounces of iſinglaſs, boil it in a pint of water, with a little lemon-peel, and a ſmall ſtick of cinnamon, till thoroughly diſſolved; ſtrain it through a fine ſieve into a ſtew-pan, ſweeten it with fine ſugar, put in a pint of cream; break half a pound of Piſtachio nuts, beat them fine in a mortar with a little cream, rub them through a ſieve, put them into a ſtew-pan, boil it gently, then pour it into a bowl, and let it remain till half cold; afterwards put it into what molds you pleaſe, or deep cups; when quite cold, turn it out into a diſh, and garniſh to your fancy.

## *Hartſhorn Cream.*

PUT four ounces of hartſhorn ſhavings into three pints of water, boil it till reduced to nearly half a pint, and run it through a jelly bag; put it into a ſtew-pan with a pint of cream, quarter of a pound of ſugar, and juſt give it a boil up; then put it into ſmall molds, cups, or glaſſes; when cold, dip them in warm water,

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and turn them on the diſh. Blanch a few almonds, cut them in ſlips, and ſtick them in your cream: garniſh with flowers.

## *Almond Cream.*

TAKE a quart of cream, boil it with a ſtick of cinnamon, a little lemon peel, two or three laurel leaves, ſweeten it to your taſte; blanch half a pound of almonds, beat them fine in a mortar with a little cream, mix them with the cream, and give it a boil; then ſtrain it through a ſieve; beat up the yolks of nine eggs very fine, mix them well with the cream; put it over a ſlow fire, and ſtir it one way till it is thick, obſerving that it does not boil; then pour it into a bowl, put in a ſpoonful of roſe or orange flower water, and ſtir it till nearly cold; then put it into cups, or glaſſes.

## *Ratifia Cream.*

BOIL a quart of cream with ſix laurel leaves, a ſtick of cinnamon, and a little lemon peel; put in a little ratifia; when boiled, ſtrain it through a ſieve into another ſtew-pan; beat up the yolks of eight eggs well with a little cold cream, mix them with the hot cream, ſweeten it to your palate with powder ſugar, put it over a ſlow fire, ſtirring it one way till it is thick, and when near boiling, pour it into deep china diſhes, or ſmall baſons, to get cold for uſe.

## *Barley Cream.*

BOIL an ounce of pearl barley in milk and water till it is tender; then ſtrain the liquor from it, and put it into a ſtew-pan with a quart of good cream, and boil it five minutes; ſweeten it with ſugar to your palate; beat up ſix eggs well, take the cream off the fire, mix in the eggs by degrees, ſet it over the fire again, ſtir it one way till it is thick, then take it off, put in two ſpoonsful of orange flower-water, and pour it into baſons; when cold, ſerve it up.

## *Gooſberry Cream.*

TAKE two quarts of gooſberries, put them into a ſauce-pan, juſt cover them with water, ſcald them till they are tender, then rub them through a ſieve with a ſpoon to a quart of pulp; have ſix eggs well beaten, make your pulp hot, and put in one ounce of freſh butter; ſweeten it to your taſte, ſtir in your eggs, put it over a gentle fire till they are thick, but you muſt take care they do not boil; then ſtir in a gill of the juice of ſpinach, and when it is almoſt cold, ſtir in a ſpoonful of orange flower-water, or ſack; pour it into baſons, and when cold ſerve it up.

## *Lute Cream.*

BOIL a quart of new milk with a ſtick of cinnamon, a little lemon peel, and two or three laurel leaves; ſweeten it to your taſte; ſtrain it through a ſieve into another ſtew-pan, beat up the yolks of eight eggs, the whites of two, with a little milk, very fine; ſtir the eggs into the milk, put it over a ſlow fire, and ſtir it one way till it is thick; pour it into a bowl, put two ſpoonsful of roſe or orange flower water into it, and ſtir it till it is cold; then put it into glaſſes or cups.

## *Whipt Cream.*

TAKE a quart of cream, put it into a broad pan, with half a pint of ſack, half a pound of fine powder ſugar; beat up the whites of four eggs to a high froth, and put in, with ſome lemon peel cut thin; you may perfume it, if you pleaſe, with a little muſk of ambergreaſe tied in a bag, and ſteeped in the cream; whip it up well with a whiſk, and, as the froth riſes, put it into cups, glaſſes, or ſmall baſons; or you may put it over fine fruit tarts.

## *Cluoted Cream.*

TAKE four quarts of milk from the cow, in the evening, put it into a broad earthen pan, and let it ſtand till the next day, then put the diſh over a very

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ſlow fire, and another diſh over it to keep out the duſt; make it nearly hot, to ſet the cream; put it away to get cold, then take the cream off into a bowl, and beat it well with a ſpoon. It is accounted very fine in the Weſt of England for tea and coffee, or to put over fruit pies and tarts.

## *Quince Cream.*

TAKE as much cream as you think you will want, boil it with a little cinnamon and lemon peel, make it very ſweet with ſugar, ſtrain it off, and let it get cold; put your quinces into boiling water, boil them quick, uncovered, till they are tender; pare and beat them very fine, rub them through a ſieve, then put them into a mortar, and mix the cream well with them. Put it into ſmall baſons or glaſſes, and ſerve it up.

## *Citron Cream.*

TAKE a quart of cream and put it into a ſtew-pan, with one ounce of iſinglaſs, a ſtick of cinnamon, two laurel leaves, a little lemon peel; ſweeten it to your taſte with fine ſugar, boil it gently till the iſinglaſs is diſſolved, then ſtrain it off; put it into a deep china diſh, or ſmall baſons; cut ſome green citron in very thin ſmall ſlices, waſh it in roſe water to raiſe the green colour, and when your cream is nearly cold, put in the citron, ſo that it may fall into the middle, and be covered with the cream at top, but not fall to the bottom. When cold, ſerve it up to table.

## *Raſberry Cream.*

TAKE a quart of very ripe raſberries, or raſberry jam, rub them through a hair ſieve to take out the ſeeds, mix it with a quart of good cream, ſweeten it to your taſte with fine powder ſugar, and put in a ſpoonful of roſe-water; then put it into a deep pan, and with a chocolate mill raiſe a froth; as the froth riſes take it off, and put it on a ſieve to drain; if you have not a chocolate mill, put it into a broad pan, and whiſk it with a whiſk till the froth riſes; as it riſes take it off,

and lay it on a ſieve as before: when you have got as much froth as you want, put what cream remains into a deep china diſh or bowl, and with a ſpoon put your froth upon it as high as you can, and ſtick a light flower in the middle, or pull the pips off ſome flowers, and put here and there over it.

## *Snow and Cream.*

TAKE a quart of new milk, and boil it with a ſtick of cinnamon, a little lemon peel, two or three laurel leaves, ſweeten it with ſugar to your taſte, beat up the whites of four eggs, the yolks of ſix, very fine, mix the milk and eggs well together, and ſtrain all through a fine ſieve into a ſtew pan; put it over a ſlow fire, and ſtir it one way till it is thick, then put it into a deep diſh to get cold; when cold, beat the whites of ſix eggs to a high froth, put ſome milk and water into a broad ſtew-pan, and when it boils, take the froth off the eggs and put in on the milk and water, boil it up once, then with a ſlice take it carefully off, and lay it on your cuſtard.

## *Ice Cream.*

TAKE a dozen ripe apricots, pare them very thin and ſtone them, ſcald and put them into a mortar, and beat them fine; put to them ſix ounces of double-refined ſugar, a pint of ſcalding cream, and rub it through a ſieve with the back of a ſpoon; then put it into a tin with a cloſe cover, and ſet it in a tub of ice broken ſmall, with four handsful of ſalt mixt among the ice; when you ſee your cream get thick round the edges of your tin, ſtir it well, and put it in again till it becomes quite thick; when the cream is all froze up, take it out of the tin, and put it into the mold you intend to turn it out of: mind that you put a piece of paper on each end, between the lids and the ice cream, put on the top lid, and have another tub of ice ready, as before, put the mold in the middle, with the ice under and over it; let it ſtand four hours, and do not turn it out before you want it; then dip the mold into cold

ſpring water, take off the lids and paper, and turn it into a plate. You may do any ſort of fruit the ſame way.

### *Hartſhorn Flummery.*

TAKE half a pound of hartſhorn ſhavings, put them into a ſauce-pan with three pints of water, boil it gently till reduced to a pint, ſtrain it into a baſon, and ſet it by to cool; boil a pint of thick cream, and let it get cold; put your jelly on, and make it blood warm; put the cream to it, with a gill of white wine, two ſpoonsful of orange flower-water, ſweeten it with fine ſugar, and beat it till well mixt; dip your moulds or cups in cold water, then put in your flummery; when it is cold, turn it out into a diſh, and mix a little cream, white wine, and ſugar together, and pour into your diſh. Cut a few blanched almonds in long ſlips, and ſtick in the tops of the flummery.

### *Hartſhorn Flummery, a ſecond Way.*

TAKE four ounces of hartſhorn ſhavings, put them into a ſauce-pan with two quarts of ſpring water, let it ſimmer over the fire till reduced to a pint; or put it into a jug, and ſet it in the oven with houſhold bread; ſtrain it through a ſieve into a ſtew-pan, blanch and beat half a pound of ſweet almonds with a little orange flower-water, mix a little of your jelly in, and fine ſugar enough to ſweeten it; then ſtrain it through a ſieve to the other jelly, mix it well together, and when it is blood warm put it into moulds or half-pint baſons; when it is cold, dip the moulds or baſons in warm water, and turn them into a diſh. Mix ſome white wine and ſugar together, and pour into the diſh. You may ſtick almonds in, if you pleaſe.

### *Oatmeal Flummery.*

GET ſome oatmeal (Scotch is the beſt), and put it into a broad deep pan, cover it with water, ſtir it well together, and let it ſtand twelve hours; pour that

water off as clear as you can, put on more water, and let it ſtand twelve more; then pour the water off clear, and ſtrain the oatmeal through a coarſe hair ſieve, put it into a ſauce-pan, ſet it over a ſlow fire, and ſtir it with a ſtick till it boils, and becomes very thick; then pour it into ſoup-plates, and when cold, turn it out into plates, and eat it with what you pleaſe—either wine and ſugar, ale and ſugar, or cyder and ſugar; ſome like it made hot with milk, and put a piece of butter in the middle, like a haſty-pudding. Take care you have plenty of water to your oatmeal, and when you clear off the laſt water but one, put on as much freſh as will moiſten it well: ſome let it ſtand forty-eight hours, ſome three days, ſhifting the water every twelve hours; but this you will do according as you like it for ſweetneſs or tartneſs. Grits once cut, are better than oatmeal. Obſerve to ſtir it up well when you put in freſh water.

## *French Flummery.*

TAKE a quart of cream, and one ounce of iſinglaſs beat fine, put it into the cream, and boil it gently for a quarter of an hour, ſtirring it all the time; then take it off, ſweeten it with fine powder ſugar, put in a ſpoonful of roſe and one of orange-flower water, ſtrain it through a ſieve, and ſtir it till half cold, then put it into a mould or baſon; when cold, turn it on a diſh, and garniſh with currant jelly, or put ſtewed pears round it.

## *Hedge-Hog.*

TAKE two pounds of ſweet almonds, put them into boiling water, take off the ſkins, ſave about four ounces whole, put the reſt in a mortar and beat them, with a little canary and orange flower-water to keep them from oiling; then beat up the yolks of twelve eggs, the whites of ſix, put them in and beat them well; put in a pint of cream, ſweeten with powder-ſugar to your palate, then put it into a ſtew-pan; put in half a pound of freſh butter melted, ſet it over a ſtove, and ſtir it till it is ſtiff enough to be made into

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the ſhape of a hedge-hog, then put it into a diſh, and cut the reſt of the almonds in long ſlips, and ſtick in, to repreſent the briſtles of a hedge-hog. Boil a pint of cream, ſweeten it with ſugar, beat up the yolks of four eggs, the whites of two, mix them with the cream, ſet it over the fire, and ſtir it one way till it is thick, then pour it round the hedge-hog; let it ſtand till it is cold. Garniſh the diſh with currant jelly, and ſerve it up; or put a rich calf's foot jelly, made clear and good, inſtead of the cream, &c.

## *Eggs and Bacon in Flummery.*

TAKE a quart of new milk and put it into a ſtew-pan, with two ounces of iſinglaſs; boil it gently till the iſinglaſs is diſſolved, ſweeten it with ſugar, and ſtrain it through a ſieve; colour a quarter of a pint red with cochineal; have a tin mould about four inches long, two broad, and one deep, put a little of the red at the bottom, and let it be cold, then put on ſome white, then red, and treble the thickneſs of white at the top, always obſerving to let one be cold before you put on the other, and that only blood warm; then take five tea-cups and fill them half full with white flummery, and let all ſtand till the next morning: turn them out, and cut that of the tin moulds in thin ſlices, and lay in your diſh; then turn them out of the cups, and put over the other, cut a hole out of the tops, and lay in half a preſerved apricot, to make it appear like the yolk of an egg. Garniſh the diſh with currant jelly, calf's foot jelly, or flowers, as you fancy.

## *Fairy Butter.*

TAKE the yolks of two hard eggs, and beat them fine in a marble mortar, with a large ſpoonful of orange flower-water, and one of fine powder-ſugar; beat it till it is a fine paſte, then mix it up with as much freſh butter out of the churn, and force through a ſtrainer full of ſmall holes into a plate, or ſmall diſh, as an ornament for ſupper.

### *Orange Butter.*

TAKE and beat the yolks of ten eggs very well, put them into a ſtew-pan, with half a pint of Rheniſh, ſix ounces of powder-ſugar, and the juice of three China oranges, ſet them over a gentle fire, and ſtir them one way till thick; when you take it off, ſtir in a piece of butter as big as a walnut, then put it into a diſh, and when cold ſerve it up.

## CHAP. XXI.

# JELLIES and SYLLABUBS.

### *Hartſhorn Jelly.*

TAKE half a pound of hartſhorn ſhavings, put them into a ſauce-pan with three quarts of water, a lemon-peel, and a ſtick of cinnamon, boil it gently till it is a ſtrong jelly, which you may know by taking a little out in a ſpoon, and let it cool; then ſtrain it through a fine ſieve into a clean ſtew-pan, put in a pint of Rheniſh wine, ſweeten it with loaf-ſugar to your palate, ſqueeze the juice of four lemons, or two lemons and two Seville oranges, ſtrain the juice to keep out the ſeeds, and put in with a little ſaffron, boil it up, beat up the whites of eight eggs to a high froth, mix them well in the jelly, and boil it up for five minutes; then take it off the fire, cover it over, and let it ſtand five minutes; have ready a ſwan-ſkin jelly-bag hung in a frame, put a bowl under, and pour your jelly in gently, and as it runs pour it in again till

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it is as bright as you want it; when it is clear and bright, with a clean ſilver ſpoon fill your glaſſes. Always be ſure to put your ſugar and lemon in, to make it palatable, before you put your eggs in; for by putting ſugar and lemon in afterwards you will prevent its being clear.

## *Calf's Feet Jelly.*

TAKE two calf's feet, and take out the large bone, cut them in ſmall pieces, put them into a ſauce-pan with three quarts of water, a little lemon-peel, a ſtick of cinnamon, and boil them gently till it is reduced to a quart; be careful in trying with a ſpoon that it is ſtrong enough; ſtrain it off, and let it ſettle for half an hour, then ſkim it very clean, and pour it from the ſettlings into a ſtew-pan; put in half a pint of mountain or Liſbon wine, ſweeten it to your taſte with loaf-ſugar, ſqueeze four lemons, or two lemons and two Seville oranges, ſtrain the juice to keep out the ſeeds, and put in with a lemon-peel, and a very little ſaffron, boil it up a few minutes, then beat up the whites of eight eggs to a high froth, and mix them well together with the jelly, then boil it up for five minutes; have your bag ready with a bowl under it, pour your jelly gently in that it may run pretty faſt through at the firſt, and as it runs pour it in again for ſeveral times, till it is as clear as you would have it; when it is all run off, with a ſilver ſpoon fill your glaſſes.

Note. You may make any larger quantity by obſerving the ſame rules.

## *Jelly for Moulds, &c.*

AS this jelly requires to be a great deal ſtronger than for glaſſes, it will of courſe be neceſſary to have ſtronger things to make it with. You muſt take two calf's feet, and one neat's foot, take out the large bones, and cut them in ſmall pieces; if you do not like the neat's foot, uſe two ounces of iſinglaſs in its ſtead; put it into a large ſauce-pan or pot, with a gallon of water, a lemon-peel cut thin, and a ſtick of cinnamon;

cinnamon; boil it gently till it is reduced to three pints or leſs, as it boils ſkim it well, try it with a ſpoon as before directed, and if you find it ſtrong enough, ſtrain it off, and let it ſettle half an hour, then ſkim the top, and pour it from the ſettlings into a ſtew-pan, put in half a pint of white wine, ſweeten it with loaf-ſugar, ſqueeze ſix lemons, ſtraining the juice to keep out the ſeeds, and put in with a little lemon-peel; if you want it quite clear and bright, don't put in any ſaffron; if you want it an amber colour, put in a little ſaffron; if a very high colour, bruiſe a little cochineal and put in; boil it up for ten minutes; beat the whites of ten eggs up to a high froth, mix them with the jelly well together, and boil it up for ten minutes, then take it off the fire, cover it, and let it ſtand for five minutes; have your bag ready with a bowl under, pour your jelly in gently, and as it runs through pour it into the bag again, till it is as bright as you want it; when it is all run through, fill your moulds, and let it ſtand till it is cold, then looſen the ſides with your fingers, dip the mould into warm water, and turn it out on your diſh. Garniſh with broken jelly, or flowers, or as your fancy leads you.

## *Savory Jelly.*

CUT ſix thin raſhers of lean ham, and put at the bottom of a ſoup-pot; cut the ſhank end of a knuckle of veal, with a pound of lean veal, in ſlices, put them in with half a pint of water, ſix blades of mace, a few cloves, a carrot cut in ſlices, cover the pot cloſe, ſet it over a ſlow fire and ſweat it gently for fifteen minutes, then pour in a gallon of boiling water, and as it boils up ſkim it well; put in a ſpoonful of ſalt, and ſtew it gently for ſix hours, then try with a ſpoon whether it is a ſtrong jelly, if it is not, ſtew it till it is ſo; ſtrain it off into a pan, and let it ſettle; then ſkim the fat clean off, pour it clear from the ſettlings into a ſtew-pan, and put in a gill of elder or common vinegar; beat up the whites of twelve eggs to a high froth, and mix with the jelly well together. If you want it a high colour

bruiſe

bruiſe a little cochineal and put in, boil it up till the eggs become a fine white froth at the top, then take it off the fire, cover it up, and let it ſtand ten minutes: have your bag ready, and pour it in gently, and as it runs put it into the bag again, till it is quite clear; when all is run through, it will be fit to fill your moulds, &c. &c.

## *Orange Jelly.*

TAKE half a pound of hartſhorn ſhavings, or four ounces of iſinglaſs, put it into two quarts of ſpring water, and boil it gently till it is a ſtrong jelly; take the juice of three Seville oranges, three lemons, and ſix China oranges, the rind of one Seville orange, and one lemon pared very thin; put them to your jelly, ſweeten with loaf-ſugar to your taſte, beat up the whites of eight eggs to a froth, and mix them well in, and boil it for ten minutes; then run it through a jelly-bag till it is very clear; put it into your moulds, and let it ſtand till it is thoroughly cold, then dip your moulds in warm water, and turn them out into a China diſh, or flat glaſs. Garniſh with flowers.

## *Ribband Jelly.*

TAKE four calf's feet, take out the great bones, cut them ſmall, put them into a pot with ſix quarts of water, four ounces of iſinglaſs, a little lemon-peel, a ſtick of cinnamon; boil it gently for ſix hours, ſkim it well, and try a little in a ſpoon to ſee if it be ſtrong enough, if it is, ſtrain it off into a clean pan, and let it ſettle one hour; then if there is any fat at the top ſkim it off, and pour it from the ſettlings into a ſtew-pan; put in a pint of white wine, the juice of ſix lemons, and ſweeten it with ſugar to your taſte; beat up the whites of ten eggs, ſtir them well in, and boil it up gently for ten minutes; then take it off the fire, and let it ſtand five minutes; have your bag ready, and run it through till it is as clear as you would have it; then colour ſome of it red with cochineal, green with ſpinach juice, yellow with ſaffron, blue with the ſyrup

of

of violets, white with thick cream, and ſome of its own colour; then put your jelly into high glaſſes. Run every colour a quarter of an inch thick; one colour muſt be thoroughly cold before you put on the other, and that you put on muſt be but blood warm, for fear it mix together. Or you may take a tin mould ſix inches long, one broad, and one deep, fill it in the ſame manner, and when cold turn it out, cut it with a thin knife in ſlices, and lay it on a diſh. Garniſh as you fancy; or cut it out in ſhapes, to garniſh other jellies.

## *Green Melon in Jelly.*

MAKE a pint of blanc'mange, and colour it of a light green with the juice of ſpinach, put it into a melon mould, and when it is cold turn it out; have a deep mould with a little jelly at the bottom quite cold, put your melon in, and put in ſome jelly blood warm, let it be cold, then fill up your mould with more blood-warm jeliy, let it ſtand all night, and the next morning turn it into a diſh, and garniſh it with ſweetmeats, flowers, or any thing you fancy.

## *Fruit in Jelly.*

HAVE a plain mould, either long or round, about three inches deep; have ſome mould jelly made as directed in this chapter, and put ſome at the bottom of the mould about a quarter of an inch thick, let it be cold, then put in ripe peaches, grapes, or any ſort of ripe fruit, or preſerved fruit, or China oranges cut in quarters, or in any ſhape you fancy; put in a little jelly blood-warm, and let it ſtand till it is cold to faſten your fruit in its place, otherwiſe it will riſe up; then fill up your mould with blood-warm jelly, let it ſtand till it is thoroughly cold, then turn it into a diſh, and garniſh it to your fancy.

Theſe jellies look extremely well in a diſh, if you mind that you put in your fruit neatly, to ſhew it to advantage, and your jelly very clear, as a little experience will teach you.

*Gold*

## *Gold Fiſh in Jelly.*

FILL two or three ſmall fiſh-moulds with very ſtrong blanc'mange, when cold turn them out, and gild the fiſh with leaf-gold, let them ſtand for one hour, that the gold may dry on; have a mould, put a little mould jelly at the bottom, when it is cold lay the gold fiſh in back downwards, put in ſome jelly blood-warm to faſten them to their places; when it is cold fill the moulds up with blood-warm jelly, and let them ſtand all night; the next day turn them out into a diſh, and garniſh with flowers, or any thing you fancy.

## *Hen's Neſt in Jelly.*

IF you have got egg-moulds fill them with blanc'-mange, and when cold turn them out; but if you have no moulds, break holes in the thick ends of ſix or ſeven eggs, and pour out the yolks and whites as clean as you can, ſet them on one end in ſalt, and with a funnel fill them with ſtrong blanc'mange; when they are cold, very carefully break the ſhells and take them off the blanc'mange; put a little jelly at the bottom of a round mould, or China bowl, lay the eggs on it, and put in a little jelly to fix them to their places; when cold put in more jelly blood-warm, till it is even with the eggs; then lay ſome vermicelli over and round them, to make it look like a neſt; when it is cold, fill the mould or China bowl quite full, ſet it aſide all night, the next day turn it out into a diſh, and garniſh with ſweetmeats, flowers, or any thing you fancy.

## *Red Currant Jelly.*

GATHER your currants when they are full ripe, on a dry day, and to every gallon of red put a quart of white, put them into a preſerving-pan, cover them cloſe, and ſet them over a ſlow fire, ſtirring them, to prevent their burning at the bottom, till the juice is out; or put them into an earthen pan, tie a paper over them, and ſet them in a warm oven for one hour; then put them into a flannel bag, and when the juice is all run out, to every pint put a pound of loaf-ſugar broke

into

into ſmall pieces, put it over a gentle fire, and ſtir it till the ſugar is melted, or it will burn at the bottom; ſkim it well, and boil it gently half an hour; while it is hot put it into your gallipots or glaſſes; when it is cold put brandy papers over it, and tie another paper over that. Put them in a cool dry place.

## *Black Currant Jelly.*

GATHER your currants as before, and ſtrip them off the ſtalks, put them in an earthen-pan, and to every ten quarts put in a quart of ſpring water; tie a paper over them, and ſet them in the oven for two hours, then ſqueeze out the juice through a fine cloth, and to every pint of juice put a pound of loaf-ſugar broke to pieces, ſtir it and boil it gently for half an hour, ſkim it well all the time. While it is hot put it into gallipots; put brandy papers over it, and tie another paper over that, and keep it in a cool dry place.

## *Turkey in Jelly.*

TAKE a nice hen-turkey, bone it, and cut off the pinions; make a force-meat with the fleſh of a fowl, ſome lean veal, beef-marrow, beef-ſuet, ſweet herbs, bread crumbs, &c. fill your turkey, and truſs it as for boiling, put it into a ſauce-pan, cover it with veal-broth, and put in a bundle of ſweet herbs, a little cloves, mace and all-ſpice; boil it gently till it is tender, then take it out, and let it be cold; put it on the diſh on which you intend to ſend it to table, have ready a good ſavory jelly, made as directed in the beginning of this chapter, and pour over it blood-warm. Garniſh with flowers and curled parſley, and ſtick a ſprig of myrtle in the breaſt; or colour ſome jelly red and yellow, and ornament the breaſt with it to your fancy.

## *Chicken in Jelly.*

TREAT a chicken the ſame as a turkey; have an oval mould, put in ſome ſavory jelly a quarter of an inch thick; when it is cold put the chicken in, breaſt down-

downwards, put in a little jelly blood-warm, to faſten it, and when it is cold fill your mould with blood-warm jelly, let it ſtand all night, and the next day turn it into a diſh. Garniſh it with ſlices of lemon, or Seville orange.

Note. You may put partridges, or any ſmall birds, into ſavory jelly, but you need not bone them.

## *Lobſter or Crayfiſh in Jelly.*

BOIL two ſmall lobſters, or about a dozen crayfiſh, put a little ſavory jelly at the bottom of your mould, and when it is cold put in your lobſters or crayfiſh, backs downwards; put in a little blood-warm jelly to faſten them to their places, and when cold fill your moulds with blood-warm jelly, let them ſtand all night, and the next day turn them into a diſh. Garniſh with ſlices of notched lemon or Seville orange.

## *Whipt Syllabubs.*

TAKE a quart of good ſweet cream, put it into a broad earthen-pan, with a gill of ſack, the juice of a lemon or Seville orange, and the rind of a lemon cut thin; make it pretty ſweet with fine powder-ſugar, whip it with a whiſk, and as the froth riſes take it off, and put it on a ſieve to drain for half an hour; then half-fill your glaſſes with ſome red and ſome white wine, and with a ſpoon put on your ſyllabub as high as you can: or you may half-fill your glaſſes with different coloured jelly. Never make it long before you want to ſend it to table.

## *Solid Syllabubs.*

TO a quart of rich cream put in a pint of mountain wine, the juice of two lemons, the rind of one grated, ſweeten it with powder-ſugar to your taſte, whip it well, take off the froth as it riſes, lay it on a hair ſieve, and put it in a cool place till next day; then fill your glaſſes better than half-full with the thin, and with a ſpoon put on the froth as high as you can.—It will keep ſeveral days, and look clear at the bottom.

### *Everlaſting Syllabubs.*

TAKE three pints of good thick cream, put into an earthen pan, with half a pint of Rheniſh, half a pint of ſack, the juice of two large Seville oranges, the rind of three lemons grated, and a pound of double-refined ſugar pounded and ſifted; put in a ſpoonful of orange flower-water, beat it well together with a whiſk for half an hour, then with a ſpoon take off the froth, and lay it on a ſieve to drain, and then fill your glaſſes. This will keep a week.

The beſt way to whip ſyllabubs, is to have a fine large chocolate mill, which you muſt keep on purpoſe, and a large deep bowl or pan to mill them in; it is both quicker done, and the froth ſtronger. For the thin that is left at the bottom, have ready ſome calves feet jelly, made thus: cut two calves feet into ſmall pieces, put them into a ſauce-pan, with two quarts of water, and a little lemon-peel, boil it gently till reduced to a pint and a half, then ſtrain it off, and let it ſtand half an hour to ſettle; ſkim it well, pour it into a ſtew-pan from the ſettlings, beat up the whites of ſix eggs and put in, boil it gently for ten minutes, then run it through a flannel bag, and mix it with the clear that you ſaved from the ſyllabubs; ſweeten it to your taſte, give it a boil, then pour it into your moulds, and when cold, turn it into a diſh. Garniſh with flowers.

### *Syllabub under the Cow.*

PUT a bottle of either red or white wine, ale or cyder, into a China bowl, ſweeten it with ſugar, and grate in ſome nutmeg, then hold it under the cow, and milk into it till it has a fine froth at the top; ſtrew over it a handful of currants, clean waſhed and picked, and plumped before the fire.

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

*Lemon*

## *Lemon Syllabubs.*

TAKE a quarter of a pound of loaf ſugar in one piece, and rub it on the rind of two lemons till you have got all the eſſence out of them, then put the ſugar into a pint of cream and a gill of mountain wine, ſqueeze in the juice of both the lemons, and let it ſtand for two hours, then whip it with a whiſk, or mill it with a chocolate mill, and as the froth riſes take it off, and put it on a ſieve to drain; let it ſtand all night, then put the clear into the glaſſes, and with a ſpoon put on the froth as high as you can.

## *Trifle.*

TAKE a quart of thick cream, and put into it a gill of white wine, the juice of a lemon or Seville orange, grate in the rind of a lemon, ſweeten it with powder-ſugar, whip it with a whiſk, or mill it with a chocolate mill, and as the froth riſes take it off, and put it on a hair ſieve to drain; put a quarter of a pound of macaroon cakes, and ratafia drops, into a deep diſh, juſt wet them with ſweet wine; boil a pint of milk or cream, ſweeten it with ſugar, beat up the yolks of four eggs and mix with it, put it over a ſlow fire, and ſtir it till it is thick, then put it on the cakes, and when cold put the froth on as high as you can, and ſtrew it over with nonpareils of different colours: (theſe are bought at the confectioners). Garniſh it with flowers, or currant jelly, ſweetmeats, &c.

## *Floating Iſland.*

TAKE a deep diſh, according to the ſize and quantity you would make; but a pretty deep glaſs is the beſt, which ſet on a China diſh. Firſt, take a quart of the thickeſt cream you can get, make it pretty ſweet with fine ſugar, pour in a gill of ſack, grate in the yellow rind of a lemon, and mill the cream till it is of a thick froth, then carefully pour the thin from the froth into your diſh or glaſs; take a French roll, or as many as

you want, cut it as thin as you can, put a layer of that on the cream as lightly as poſſible, then a layer of currant jelly, after that a very thin layer of roll, then hartſhorn jelly, and then French roll, and over that whip the froth you ſaved off the cream, very well milled up, and put on the top as high as you can heap it; and as for the rim of the diſh, ſet it round with fruit, or ſweetmeats, according to your fancy.

This looks very pretty in the middle of a table, with candles round it. You may make it of as many different colours as you fancy, according to what jellies, jams, or ſweetmeats you have; or at the bottom of your diſh you may put the thickeſt cream you can get, but that as you fancy.

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## CHAP. XXII.

# Directions for thoſe that attend the Sick.

### *Mutton Broth.*

TAKE a pound of a loin of mutton, take off the fat, put to it one quart of water, let it boil, and ſkim it well; then put in a good piece of upper-cruſt of bread, and one large blade of mace, cover it cloſe, and let it boil ſlowly an hour; do not ſtir it, but pour the broth clear off. Seaſon it with a little ſalt, and the mutton will be fit to eat. If you boil turnips, do not boil them in the broth, but by themſelves in another ſauce-pan.

### *To boil a Scrag of Veal.*

SET on the ſcrag in a clean ſauce-pan: to each pound of veal put a quart of water, ſkim it very clean, then put in a good piece of upper-cruſt, a blade of mace to each pound, and a little parſley tied with thread. Cover it cloſe; then let it boil very ſoftly two hours, and both broth and meat will be fit to eat.

### *Beef or Mutton Broth, for very weak People who take but little Nouriſhment.*

TAKE a pound of beef or mutton, or both together: to a pound put two quarts of water; firſt ſkin the meat and take off the fat, then cut it into little pieces, and boil it till it comes to a quarter of a pint. Seaſon it with a very little corn of ſalt, ſkim off all the fat. Give a ſpoonful of this broth at a time to very weak people; or half a ſpoonful may do: to ſome a tea-ſpoonful at a time; and to others a tea-cupful. There is greater nouriſhment from this than any thing elſe.

### *Beef Drink, which is ordered for weak People.*

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

### *Beef Tea.*

TAKE a pound of lean beef, and cut it very fine, pour a pint of boiling water over it, and put it on the fire to raiſe the ſcum; ſkim it clean, ſtrain it off and let it ſettle; pour it clear from the ſettlings, and then it is fit for uſe.

### *Pork Broth.*

TAKE two pounds of young pork; then take off the ſkin and fat, boil it in a gallon of water, with a turnip, and a very little corn of ſalt, let it boil till it

comes to two quarts, ſtrain it off, and let it ſtand till cold. Take off the fat then, leaving the ſettlings at the bottom of the pan, and drink half a pint in the morning faſting, an hour before breakfaſt, and at noon, if the ſtomach will bear it.

### *To boil a Chicken.*

LET your ſauce-pan be very clean and nice; when the water boils put in your chicken, which muſt be very nicely picked and clean, and laid in cold water a quarter of an hour before it is boiled, then take it out of the water boiling, and lay it in a pewter diſh. Save all the liquor that runs from it in the diſh, cut up your chicken all in joints in the diſh, then bruiſe the liver very fine, add a little boiled parſley chopped fine, a very little ſalt, and a little grated nutmeg; mix it all well together with two ſpoonsful of the liquor of the fowl, and pour it into the diſh with the reſt of the liquor in the diſh; if there is not liquor enough, take two or three ſpoonsful of the liquor it was boiled in, clap another diſh over it. Then ſet it over a chaffing-diſh of hot coals five or ſix minutes, and carry it to table hot with the cover on. This is better than butter, and lighter for the ſtomach, though ſome chuſe it only with the liquor, and no parſley, nor liver, and that is according to different palates: it is for a very weak perſon. Take off the ſkin of the chicken before you ſet it on the chaffing-diſh. If you roaſt it, make nothing but bread ſauce, and that is lighter than any ſauce you can make for a weak ſtomach.

Thus you may dreſs a rabbit; only bruiſe but a little piece of the liver.

### *To boil Pigeons.*

LET your pigeons be clean waſhed, drawn, and ſkinned, boil them in milk and water for ten minutes, and pour over them ſauce made thus:—take the liver par-boiled, and bruiſe it fine, with as much parſley boiled and chopped fine. Melt ſome butter, mix a little with the liver and parſley firſt, then mix all together and pour over the pigeons.

## *To boil a Partridge, or any other Wild Fowl.*

WHEN your water boils put in your partridge, let it boil ten minutes; then take it up into a pewter-plate, and cut it in two, laying the inſide next the plate, and have ready ſome bread-ſauce made thus: take the crumb of a halfpenny roll, or thereabouts, and boil it in half a pint of water, with a blade of mace; let it boil two or three minutes, pour away moſt of the water, then beat it up with a little piece of nice butter, a little ſalt, and pour it over the partridge; clap a cover over it, then ſet it over a chaffing-diſh of coals four or five minutes, and ſend it away hot, covered cloſe.

Thus you may dreſs any ſort of wild fowl, only boiling it more or leſs according to the bigneſs. Ducks, take off the ſkins before you pour the bread-ſauce over them; and if you roaſt them, lay bread-ſauce under them. It is lighter than gravy for weak ſtomachs.

## *To boil a Plaice, or Flounder.*

LET your water boil, throw ſome ſalt in, then put in your fiſh; boil it till you think it is enough, and take it out of the water in a ſlice to drain. Take two ſpoonsful of the liquor, with a little ſalt, a little grated nutmeg; then beat up the yolk of an egg very well with the liquor, and ſtir in the egg, beat it well together; with a knife carefully ſlice away all the little bones round the fiſh, pour the ſauce over it; then ſet it over a chaffing-diſh of coals for a minute, and ſend it hot away. Or in the room of this ſauce, add melted butter in a cup.

## *To mince Veal, or Chicken, for the ſick or weak People.*

MINCE a chicken, or ſome veal, very fine; take off the ſkin, juſt boil as much water as will moiſten it, and no more, with a very little ſalt; grate a very little nutmeg, then throw a very little flour over it, and when the water boils put in the meat; keep ſhaking it over the fire a minute, then have ready two or three

thin ſippets, roaſted nice and brown, laid in the plate, and pour the mince-meat over it.

### *To pull a Chicken for the ſick.*

YOU muſt take as much cold chicken as you think proper; take off the ſkin and pull the meat into little bits as thick as a quill, then take the bones, boil them with a little ſalt till they are good, ſtrain it; then take a ſpoonful of the liquor, a ſpoonful of milk, a little bit of butter as big as a large walnut rolled in flour, a little chopped parſley, as much as will lie on a ſixpence, and a little ſalt, if wanted; this will be enough for half a ſmall chicken; put all together into the ſaucepan, then keep ſhaking it till it is thick, and pour it into a hot plate.

### *Chicken Broth.*

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

### *Chicken Water.*

TAKE a cock, or large fowl, flay it, then bruiſe it with a hammer, and put it into a gallon of water, with a cruſt of bread. Let it boil half away, and ſtrain it off.

### *White Caudle.*

YOU muſt take two quarts of water, mix in four ſpoonsful of oatmeal, a blade or two of mace, a piece of

of lemon-peel, let it boil, and keep ſtirring it often; let it boil about a quarter of an hour, and take care it does not boil over; then ſtrain it through a coarſe ſieve. When you uſe it, ſweeten it to your palate. Grate in a little nutmeg, and what wine is proper; and if it is not fit for a ſick perſon, ſqueeze in the juice of a lemon.

## *Brown Caudle.*

BOIL the gruel as above, with ſix ſpoonsful of oatmeal, and ſtrain it, then add a quart of good ale, not bitter; boil it, then ſweeten it to your palate, and add half a pint of white wine. When you do not put in white wine, let it be half ale.

## *Water Gruel.*

YOU muſt take a pint of water, and a large ſpoonful of oatmeal, then ſtir it together, and let it boil up three or four times, ſtirring it often; do not let it boil over; then ſtrain it through a ſieve, ſalt it to your palate, put in a good piece of freſh butter, brew it with a ſpoon till the butter is all melted, then it will be fine and ſmooth, and very good. Some love a little pepper in it.

## *Panada.*

YOU muſt take a quart of water in a nice clean ſauce-pan, a blade of mace, a large piece of crumb of bread, let it boil two minutes, then take out the bread and bruiſe it in a baſon very fine, mix as much water as will make it as thick as you would have it, the reſt pour away, and ſweeten it to your palate; put in a piece of butter as big as a walnut; do not put in any wine, it ſpoils it: you may grate in a little nutmeg. This is hearty and good diet for ſick people.

## *To boil Sago.*

PUT a large ſpoonful of ſago into three quarters of a pint of water, ſtir it and boil it ſoftly till it is as thick

as

as you would have it, then put in wine and ſugar, with a little nutmeg to your palate.

### *To boil Salop.*

IT is a hard ſtone ground to powder, and generally ſold for one ſhilling an ounce. Take a large tea-ſpoonful of the powder and put it into a pint of boiling water, keep ſtirring it till it is like a fine jelly, then put wine and ſugar to your palate, and lemon, if it will agree.

### *Iſinglaſs Jelly.*

TAKE a quart of water, one ounce of iſinglaſs, half an ounce of cloves; boil them to a pint, then ſtrain it upon a pound of loaf-ſugar, and when cold ſweeten your tea with it. You may make the jelly as above, and leave out the cloves; ſweeten to your palate, and add a little wine. All other jellies you have in another chapter.

### *The Pectoral Drink.*

TAKE a gallon of water, and half a pound of pearl-barley, boil it with a quarter of a pound of figs ſplit, a pennyworth of liquorice ſliced to pieces, a quarter of a pound of raiſins-of-the-ſun ſtoned; boil all together till half is waſted, then ſtrain it off. This is ordered in the meaſles, and ſeveral other diſorders, for a drink.

### *Buttered Water, or what the Germans call Egg-Soup, who are very fond of it for Supper.*

TAKE a pint of water, beat up the yolk of an egg with the water, put in a piece of butter as big as a ſmall walnut, two or three knobs of ſugar, and keep ſtirring it all the time it is on the fire; when it begins to boil, brew it between the ſauce-pan and a mug till it is ſmooth, and has a great froth, then it is fit to drink. This is ordered in a cold, or where egg will agree with the ſtomach.

*Seed*

### *Seed Water.*

TAKE a ſpoonful of coriander ſeed, half a ſpoonful of carraway ſeed, bruiſed and boiled in a pint of water, then ſtrain it, and bruiſe it with the yolk of an egg; mix it with ſack and double-refined ſugar, according to your palate.

### *Bread Soup, for the Sick.*

TAKE a quart of water, ſet it on the fire in a clean ſauce-pan, and as much dry cruſt of bread cut to pieces as the top of a penny-loaf, (the drier the better) a bit of butter as big as a walnut; let it boil, then beat it with a ſpoon, and keep boiling it till the bread and water is well mixed; then ſeaſon it with a very little ſalt, and it is a pretty thing for a weak ſtomach.

### *Artificial Aſſes Milk.*

TAKE two ounces of pearl-barley, two ſpoonsful of hartſhorn ſhavings, one ounce of Eringo root, one ounce of China root, one ounce of preſerved ginger, eighteen ſnails bruiſed with the ſhells, to be boiled in three quarts of water till it comes to three pints; then boil a pint of new milk, mix it with the reſt, and put in two ounces of balſam of Tolu. Take half a pint in the morning, and half a pint at night.

### *Cows Milk next to Aſſes Milk, done thus.*

TAKE a quart of milk, ſet it in a pan over night, the next morning take off all the cream and boil it, and ſet it in the pan again till night; then ſkim it again, boil it, ſet it in the pan again, and the next morning ſkim it. Warm it blood-warm, and drink it as you do aſſes milk; it is very near as good; and with ſome conſumptive people it is better.

### *A good Drink.*

BOIL a quart of milk and a quart of water with the top-cruſt of a penny-loaf, and one blade of mace,

a quarter

a quarter of an hour very ſoftly, then pour it off; and when you drink it let it be warm.

### *Barley Water.*

PUT a quarter of a pound of pearl-barley into two quarts of water, let it boil, ſkim it very clean, boil half away, and ſtrain it off. Sweeten to your palate, but not too ſweet, and put in two ſpoonsful of white wine. Drink it luke-warm.

### *Sage Tea.*

TAKE a little ſage, a little balm, put it into a pan, ſlice a lemon, peel and all, a few knobs of ſugar, one glaſs of white wine; pour on theſe two or three quarts of boiling water; cover it, and drink when thirſty. When you think it ſtrong enough of the herbs take them out, otherwiſe it will make it bitter.

### *For a Child.*

A little ſage, balm, rue, mint, and pennyroyal; pour boiling water on, and ſweeten to your palate.—Syrup of cloves, &c. and black cherry-water, you have in the Chapter of Preſerves.

### *Liquor for a Child that has the Thruſh.*

TAKE half a pint of ſpring water, a knob of double-refined ſugar, a very little bit of alum; beat it well together with the yolk of an egg; then beat in a large ſpoonful of the juice of ſage, tie a rag to the end of the ſtick, dip it in this liquor, and often clean the mouth. Give the child over-night one drop of laudanum, and the next day proper phyſic, waſhing the mouth often with the liquor.

### *To boil Comfrey Roots.*

TAKE a pound of comfrey roots, ſcrape them clean, cut them into little pieces, and put them into three pints of water, let them boil till there is about a pint; then ſtrain it, and when it is cold put it into a ſauce-

pan;

pan; if there is any ſettling at the bottom throw it away; mix it with ſugar to your palate, half a pint of mountain wine, and the juice of a lemon; let it boil, then pour it into a clean earthen pot, and ſet it by for uſe. Some boil it in milk; and it is very good where it will agree, and is reckoned a very great ſtrengthener.

### *The Knuckle Broth.*

TAKE twelve ſhank-ends of legs of mutton, break them well, and ſoke them in cold ſpring water for an hour; then take a ſmall bruſh and ſcour them clean with warm water and ſalt; then put them in two quarts of ſpring water, and let them ſimmer till reduced to one quart; when they have been on one hour, put in one ounce of hartſhorn ſhavings, and the bottom of a halfpenny roll; be careful to take the ſcum off as it riſes; when done, ſtrain it off, and if any fat remains, take it off with a knife when cold. Drink a quarter of a pint warm when you go to bed, and one hour before you riſe. It is a certain reſtorative at the beginning of a decline, or when any weakneſs is the complaint.

N. B. If it is made right, it is the colour of calf's foot jelly, and is ſtrong enough to bear a ſpoon upright.—From the College of Phyſicians, London.

### *A Medicine for a Diſorder in the Bowels.*

TAKE an ounce of beef-ſuet, half a pint of milk, and half a pint of water, mix them together with a table ſpoonful of wheat flour, put it over the fire ten minutes, and keep it ſtirring all the time; and take a coffee-cup full two or three times a day.

# CHAP. XXIII.

## Directions for Seafaring Men.

### *Catchup to keep twenty Years.*

TAKE a gallon of ſtrong ſtale beer, one pound of anchovies waſhed from the pickle, a pound of ſhallots peeled, an ounce of mace, half an ounce of cloves, a quarter of an ounce of whole pepper, three or four large races of ginger, two quarts of the large muſhroom flaps rubbed to pieces; cover all this cloſe, and let it ſimmer till it is half waſted, then ſtrain it through a flannel bag; let it ſtand till it is quite cold, then bottle it. You may carry it to the Indies. A ſpoonful of this to a pound of freſh butter melted, makes a fine fiſh ſauce; or in the room of gravy-ſauce. The ſtronger and ſtaler the beer is, the better the catchup will be.

### *Fiſh Sauce to keep the whole Year.*

YOU muſt take twenty-four anchovies, chop them, bones and all, put to them ten ſhallots cut ſmall, a handful of ſcraped horſe-radiſh, a quarter of an ounce of mace, a quart of white wine, a pint of water, one lemon cut into ſlices, half a pint of anchovy liquor, a pint of red wine, twelve cloves, twelve pepper corns; boil them together till it comes to a quart, ſtrain it off, cover it cloſe, and keep it in a dry cold place. Two ſpoonsful will be ſufficient for a pound of butter.

It is a pretty ſauce either for boiled fowl, veal, &c. or in the room of gravy, lowering it with hot water, and thickening it with a piece of butter rolled in flour.

## *To pot Dripping, to fry Fiſh, Meat, Fritters, &c.*

TAKE ſix pounds of good beef dripping, boil it in ſoft water, ſtrain it into a pan, let it ſtand till cold; then take off the hard fat, and ſcrape off the gravy which ſticks to the inſide: thus do eight times. When it is cold and hard take it off clean from the water, put it into a large ſauce-pan with ſix bay leaves, twelve cloves, half a pound of ſalt, and a quarter of a pound of whole pepper: let the fat be all melted, and juſt hot; let it ſtand till it is hot enough to ſtrain through a ſieve into the pot, and ſtand till it is quite cold, then cover it up. Thus you may do what quantity you pleaſe. The beſt way to keep any ſort of dripping, is to turn the pot upſide down, and then no rats can get at it. If it will keep on ſhip-board, it will make as fine puff-paſte cruſt as any butter can do; or cruſt for puddings, &c.

## *To pickle Muſhrooms for the Sea.*

WASH them clean with a piece of flannel in ſalt and water, put them into a ſauce-pan, and throw a little ſalt over them; let them boil up three times in their own liquor, then throw them into a ſieve to drain, and ſpread them on a clean cloth, let them lie till cold, then put them in wide-mouthed bottles; put in with them a good deal of whole mace, a little nutmeg ſliced, and a few cloves; boil the ſugar-vinegar (of your own making) with a good deal of whole pepper, ſome races of ginger, and two or three bay leaves; let it boil a few minutes, then ſtrain it; when it is cold pour it on, and fill the bottle with mutton fat fried; cork them, tie a bladder, then a leather over them; keep it down cloſe, and in as cool a place as poſſible. As to all other pickles, you have them in the Chapter of Pickles.

## *Muſhroom Powder.*

TAKE half a peck of fine large thick muſhrooms, waſh them clean from grit and dirt with a flannel rag, ſcrape

ſcrape out the inſide, cut out all the worms, put them into a kettle over the fire without any water, two large onions ſtuck with cloves, a large handful of ſalt, a quarter of an ounce of mace, two tea-ſpoonsful of beaten pepper; let them ſimmer till the liquor is boiled away, take great care they do not burn, then lay them on ſieves to dry in the ſun, or in tin plates, and ſet them in a ſlack oven all night to dry, till they will beat to powder; preſs the powder down hard in a pot, and keep it for uſe. You may put what quantity you pleaſe for the ſauce.

### *To keep Muſhrooms without Pickle.*

TAKE large muſhrooms, peel them, ſcrape out the inſide, put them into a ſauce-pan, throw a little ſalt over them, and let them boil in their own liquor, then throw them into a ſieve to drain; then lay them on tin plates, and ſet them in a cool oven. Repeat it often till they are perfectly dry. Put them into a clean ſtone jar, tie them down tight, and keep them in a dry place. They eat deliciouſly, and look as well as truffles.

### *To keep Artichoke Bottoms dry.*

BOIL them juſt ſo as you can pull off the leaves and the choke, cut them from the ſtalks, lay them on tin plates, ſet them in a very cool oven, and repeat it till they are quite dry; then put them in a paper bag, tie them cloſe, and hang them up in a dry place. Keep them in a dry place; and when you uſe them, lay them in warm water till they are tender. Shift the water two or three times. They are fine in almoſt all ſauces, cut to little pieces, and put in juſt before your ſauce is enough.

### *To fry Artickoke Bottoms.*

LAY them in water as above, then have ready ſome butter hot in the pan, flour the bottoms, and fry them. Lay them in your diſh, and pour melted butter over them.

### *To ragoo Artichoke Bottoms.*

TAKE twelve bottoms, ſoften them in warm water, as in the foregoing receipt. Take half a pint of water, a piece of the ſtrong ſoup as big as a ſmall walnut, half a ſpoonful of the catchup, five or ſix of the dried muſhrooms, a tea-ſpoonful of the muſhroom powder; ſet it on the fire, ſhake all together, and let it boil ſoftly two or three minutes; let the laſt water you put to the bottoms boil, take them out hot, lay them in your diſh, pour the ſauce over them, and ſend them to table hot.

### *To dreſs Fiſh.*

AS to drying fiſh;—firſt waſh it very clean, then dry it well, and flour it; take ſome of the beef dripping, make it boil in the ſtew-pan, then throw in your fiſh, and fry it of a fine light brown; lay it on the bottom of a ſieve or coarſe cloth to drain, and make ſauce according to your fancy.

### *To bake Fiſh.*

BUTTER the pan, lay in the fiſh, throw a little ſalt over it, and flour; put a very little water in the diſh, an onion, and a bundle of ſweet herbs; ſtick ſome little bits of butter, or the fine dripping, on the fiſh. Let it be baked of a fine light brown. When enough, lay it on a diſh before the fire, and ſkim off all the fat in the pan; ſtrain the liquor, and mix it up either with the fiſh ſauce, or ſtrong ſoup, or the catchup.

### *A Gravy Soup.*

ONLY boil ſoft water, and put as much of the ſtrong ſoup to it as will make it to your palate. Let it boil, and if it wants ſalt, you muſt ſeaſon it. The receipts for the ſoups you have in the Chapter for Soups.

## *Peas Soup.*

GET a quart of peas, boil them in two gallons of water till they are tender; then have ready a piece of ſalt pork or beef, which has been laid in water the night before, put it into the pot, with two large onions peeled, a bundle of ſweet herbs, celery if you have it, half a quarter of an ounce of whole pepper; let it boil till the meat is enough, then take it up, and if the ſoup is not enough, let it boil till the ſoup is good; then ſtrain it, ſet it on again to boil, and rub in a good deal of dry mint. Keep the meat hot. When the ſoup is ready, put in the meat again for a few minutes, and let it boil; then ſerve it away. If you add a piece of the portable ſoup it will be very good. The onion ſoup you have in the Lent Chapter.

## *Pork Pudding, or Beef.*

MAKE a good cruſt with the dripping, or mutton-ſuet, if you have it, ſhred fine. Make a thick cruſt: —take a piece of ſalt pork or beef, which has been twenty-four hours in ſoft water, ſeaſon it with a little pepper, put it into the cruſt, roll it up cloſe, tie it in a cloth and boil it. If about four or five pounds, boil it five hours.

And when you kill mutton, make a pudding the ſame way; only cut the ſteaks thin, ſeaſon them with pepper and ſalt, and boil it three hours if large, or two hours if ſmall, and ſo according to the ſize.

Apple pudding make with the ſame cruſt; only pare the apples, core them, and fill your pudding; if large, it will take five hours boiling. When it is enough lay it in the diſh, cut a hole in the top, and ſtir in butter and ſugar, lay the piece on again, and ſend it to table.

A prune pudding eats fine, made the ſame way; only when the cruſt is ready, fill it with prunes, and ſweeten it according to your fancy; cloſe it up, and boil it two hours.

*A Rice*

## *A Rice Pudding.*

TAKE what rice you think proper, tie it looſe in a cloth, and boil it an hour; then take it up and untie it, grate a good deal of nutmeg in, ſtir in a good piece of butter, and ſweeten to your palate; tie it up cloſe, boil it an hour more, then take it up and turn it into your diſh. Melt butter, with a little ſugar, and a little white wine, for ſauce.

## *A Suet Pudding.*

GET a pound of ſuet ſhred fine, a pound of flour, a pound of currants, picked clean, half a pound of raiſins ſtoned, two tea-ſpoonsful of beaten ginger, and a ſpoonful of tincture of ſaffron; mix all together with ſalt water very thick; then either boil or bake it.

## *A Liver Pudding boiled.*

GET the liver of a ſheep, when you kill one, and cut it as thin as you can, and chop it, mix it with as much ſuet ſhred fine, half as many crumbs of bread, or biſcuit grated, ſeaſon it with ſome ſweet herbs ſhred fine, a little nutmeg grated, a little beaten pepper, and an anchovy ſhred fine; mix all together, with a little ſalt, or the anchovy liquor, with a piece of butter; fill the cruſt, and cloſe it. Boil it three hours.

## *Oatmeal Pudding.*

GET a pint of oatmeal once cut, a pound of ſuet ſhred fine, a pound of currants, and half a pound of raiſins ſtoned; mix all together, with a little ſalt, tie it in a cloth, leaving room for the ſwelling.

## *To bake an Oatmeal Pudding.*

BOIL a quart of water, ſeaſon it with a little ſalt; when the water boils, ſtir in the oatmeal till it is ſo thick you cannot eaſily ſtir your ſpoon, then take it off the fire, ſtir in two ſpoonsful of brandy, or a gill of mountain, and ſweeten it to your palate; grate in

a little nutmeg, and ſtir in half a pound of currants clean waſhed and picked; then butter a pan, pour it in, and bake it half an hour.

### *A Rice Pudding boiled.*

BOIL a pound of rice juſt till it is tender, then take it up, untie it, ſtir in a good piece of butter, a little ſalt, and a good deal of beaten pepper: then tie it up tight again, boil it an hour longer, and it will eat fine. All other puddings you have in the Chapter of Puddings.

### *A Harrico of French Beans.*

TAKE a pint of the ſeeds of French beans, which are ready dried for ſowing, waſh them clean, and put them into a two quart ſauce-pan, fill it with water, and let it boil two hours: if the water waſtes away too much, you muſt put in more boiling water to keep them boiling. In the mean time, take almoſt half a pound of nice freſh butter, put it into a clean ſtew-pan, and when it is all melted, and done making a noiſe, have ready a pint baſon heaped up with onions peeled and ſliced thin, throw them into the pan, and fry them of a fine brown, ſtirring them about that they may be all alike; then pour off the clear water from the beans into a baſon, and throw the beans all into the ſtew-pan; ſtir all together, and throw in a large tea-ſpoonful of beaten pepper, two heaped full of ſalt, and ſtir it all together for two or three minutes. You may make this diſh of what thickneſs you think proper, (either to eat with a ſpoon, or otherways) with the liquor you poured off the beans. For a change, you may make it thin enough for ſoup: when it is of the proper thickneſs you like it, take it off the fire, and ſtir in a large ſpoonful of vinegar, and the yolks of two eggs beat. The eggs may be left out, if diſliked. Diſh it up, and ſend it to table.

*A Fowl*

## *A Fowl Pie.*

FIRST make thick rich cruſt, cover the diſh with the paſte, then take ſome very fine bacon, or cold boiled ham, ſlice it, and lay a layer all over; ſeaſon it with a little pepper, then put in the fowl after it is picked, cleaned, and ſinged; ſhake a very little pepper and ſalt into the belly, put in a little water, cover it with ham ſeaſoned with a little beaten pepper; put on the lid, and bake it two hours. When it comes out of the oven, take half a pint of water, boil it, and add to it as much of the ſtrong ſoup as will make the gravy quite rich, pour it boiling-hot into the pie, and lay on the lid again. Send it to table hot. Or lay a piece of beef or pork in ſoft water twenty-four hours, ſlice it in the room of the ham, and it will eat fine.

## *A Cheſhire Pork Pie for Sea.*

TAKE ſome ſalt pork that has been boiled, cut it into thin ſlices, an equal quantity of potatoes pared and ſliced thin; make a good cruſt, cover the diſh, lay a layer of meat ſeaſoned with a little pepper, and a layer of potatoes, then a layer of meat, and a layer of potatoes, and ſo on till your pie is full; ſeaſon it with pepper; when it is full, lay ſome butter on the top, and fill your diſh above half-full of ſoft water, cloſe your pie up, and bake it in a gentle oven.

## *Sea Veniſon.*

WHEN you kill a ſheep, keep ſtirring the blood all the time till it is cold, or at leaſt as cold as it will be, that it may not congeal; then cut up the ſheep, take one ſide, cut the leg like a haunch, cut off the ſhoulder and thigh, the neck and breaſt in two, ſteep them all in the blood as long as the weather will permit you, then take out the haunch, and hang it out of the ſun as long as you can to be ſweet; and roaſt it as you do a haunch of veniſon. It will eat very fine, eſpecially if the heat will give you leave to keep it long. Take off all the ſuet before you lay it in the

blood; take the other joints and lay them in a large pan, pour over them a quart of red wine, and a quart of rape vinegar, lay the fat ſide of the meat downwards in the pan, (on a hollow tray is beſt) and pour the wine and vinegar over it, let it lie twelve hours; then take the neck, breaſt and loin out of the pickle, let the ſhoulder lie a week, if the heat will let you; rub it with bay ſalt, ſalt petre, and coarſe ſugar, of each a quarter of an ounce, one handful of common ſalt, and let it lie a week or ten days; bone the neck, breaſt, and loin, ſeaſon them with pepper and ſalt to your palate, and make a paſty as you do of veniſon. Boil the bones for gravy to fill the pie when it comes out of the oven; and the ſhoulder boil freſh out of the pickle with a peas-pudding.

And when you cut up the ſheep, take the heart, liver and lights, boil them a quarter of an hour, then cut them ſmall, and chop them very fine; ſeaſon them with four large blades of mace, twelve cloves, and a large nutmeg, all beat to powder; chop a pound of ſuet fine, half a pound of ſugar, two pounds of currants clean waſhed, half a pint of red wine; mix all well together, and make a pie. Bake it an hour. It is very rich.

### *Dumplings, when you have white Bread.*

TAKE the crumb of a two-penny loaf grated fine, as much beef-ſuet ſhred as fine as poſſible, a little ſalt, half a ſmall nutmeg grated, a large ſpoonful of ſugar; beat two eggs with two ſpoonsful of ſalt, mix all well together, and roll them up as big as a turkey's egg; let the water boil, and throw them in. Half an hour will boil them. For ſauce, melt butter with a little ſalt; lay the dumplings in a diſh, pour the ſauce over them, and ſtrew ſugar all over the diſh.

Theſe are very pretty, either at land or ſea. You muſt obſerve to rub your hands with flour when you make them up.

The portable ſoup to carry abroad you have in the Chapter for Soups.

*Chouder,*

*Chouder.*

TAKE a belly-piece of pickled pork, ſlice off the fat parts, and lay them at the bottom of a kettle; ſtrew over it onions, and ſuch ſweet herbs as you can procure. Take a middling large cod bone, and ſlice it as for crimping; put pepper, ſalt, and all-ſpice on, and flour it a little; make a layer with part of the ſlices, upon that a ſlight layer of pork, and on that a layer of biſcuit, and ſo on, purſuing the like rule until the kettle is filled within about four inches; cover it with a nice paſte, pour in about a pint of water, put on the cover of the kettle, and let the top be ſupplied with live wood embers, and keep it over a ſlow fire about four hours. When you take it up, lay it in the diſh, pour in a glaſs of hot Madeira wine, and a very little India pepper; if you have oyſters or truffles, and morels, it will be ſtill better; thicken it with butter mixed with flour. Take care to ſkim the ſtew before you put the ſauce in, then lay on the cruſt, and ſend it to table reverſe, as in the kettle. Cover it cloſe with the paſte, which ſhould be brown.

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## CHAP. XXIV.

# PRESERVING.

*Rules to be obſerved in Preſerving.*

WHEN you make your ſyrups for preſerves, always pound your ſugar, and let it diſſolve in the ſyrup before you put it on the fire, as it will occaſion the ſcum to riſe, and make your ſyrup of a better colour. You muſt be careful not to boil any kind of

jellies or ſyrups too high, as that will make them dark and cloudy; be ſure not to keep green ſweetmeats longer in the firſt ſyrup than directed, or they will loſe their colour. The ſame care is required for oranges and lemons, when you preſerve fruit with their ſtones, ſuch as cherries, damſons, &c. render mutton ſuet and put over them, tie a bladder over the top, and thick paper over that, to keep out the air; for if the air gets to them it will turn them ſour, which you may know by the ſyrup's fretting and riſing above the ſuet. Wet or dry ſweetmeats ſhould be kept in a dry cool place, as a hot place will deprive them of their virtue, and a damp place will turn them mouldy; be ſure to let the ſyrup be above the fruit, and cut writing paper in the ſhape of your pot or glaſs, notch it all round the edge, dip it into brandy, lay it cloſe on the top of your ſweetmeats, then tie a thick paper over that, as you cannot be too careful in tying them down cloſe to keep out the air, as you will find yourſelf in a great fault if you leave the pots open, or tie them down careleſsly.

## *Oranges.*

TAKE the largeſt and cleareſt Seville oranges, cut a whole out of the ſtalk-end as big as a ſix-pence, ſcoop out all the pulp very clean, tie them ſingly in muſlin, and lay them two days in ſpring water, change the water twice a day, and boil them in the muſlin till they are tender; be careful to keep them covered with water; weigh the oranges before you ſcoop them, to every pound add two pounds of double-refined ſugar pounded and a pint of ſpring water, boil the ſugar and water with the orange juice to a ſyrup, ſkim it well, and let it ſtand till it is cold; take the oranges out of the muſlin and put them in, put them over a ſlow fire, and boil them till they are clear, and put them by till they are cold; then pare and core ſome green pippins, boil them in water till it is ſtrong of the pippins, do not ſtir them, but put them down gently with the back of a ſpoon, and ſtrain the liquor through a jelly-bag till it is clear; put to every pint of liquor a pound of

double-

double-refined ſugar pounded, and the juice of a lemon ſtrained as clear as you can, boil it to a ſtrong jelly, drain the oranges out of their ſyrup, and put them in a glaſs or white ſtone jars of the ſize of the orange, and pour the jelly over them; cover them with brandy-papers, and tie them down, as directed.

## *Lemons.*

TAKE the fineſt and cleareſt lemons you can get, and pare them very thin; then cut a round hole at the top, the ſize of a ſhilling, and take out the pulp and ſkins; rub them with ſalt, and lay them in ſpring water as you do them, which prevents their turning black; let them lie in five or ſix days, then boil them in freſh ſalt and water fifteen minutes; have ready made, a thin ſyrup of a quart of water and a pound of loaf ſugar, boil them in it five minutes for five or ſix days, and then put them in a large jar; let them ſtand ſix or eight weeks, which will make them look clear and plump; then take them out of that ſyrup, or they will mould. Make a ſyrup with fine powder-ſugar; put as much ſpring water to it as will diſſolve it, boil and ſkim it well, then put in your lemons, and boil them gently till they are clear; put them into a jar with brandy-paper over them, and tie them down as directed. Or you may preſerve them the ſame as oranges.

## *Gooſeberries.*

TAKE the largeſt preſerving gooſeberries, and pick off the black eye, but not the ſtalk; then ſet them over the fire in a pot of ſpring water, to ſcald, cover them very cloſe, but do not boil or break them, and when they are tender, take them up and put them in cold water; to every pound of gooſeberries take a pound and a half of double-refined ſugar, a pint and a half of ſpring water, and clarify it; and when your ſyrup is cold put the gooſeberries ſingle into your preſerving-pan, put the ſyrup to them and ſet them on a gentle fire, let them boil, but not too faſt, for fear

they ſhould break; when they have boiled, and you perceive that the ſugar has entered them, take them off, cover them with white paper, and ſet them by till the next day; then take them out of the ſyrup, and boil the ſyrup till it begins to be ropy, ſkim it, and put it to them.

Again, then ſet them over a gentle fire, and let it ſimmer gently till you perceive the ſyrup will rope; then take them off, and ſet them by till they are cold, cover them with paper; then boil ſome gooſeberries in fair water, and when the liquor is ſtrong enough ſtrain it through a cloth, let it ſtand to ſettle, pour it from the ſettlings, and to every pint add a pound of double-refined ſugar pounded, then boil it to a jelly, and put the gooſeberries in glaſſes; when they are cold cover them with the jelly; the next day cover them with brandy-paper, and tie them down as directed.

You may preſerve red gooſeberries thus: put a pound of loaf ſugar into a preſerving pan, with as much ſpring water as will diſſolve it, boil it and ſkim it well; then put in a quart of rough red gooſeberries, and let them boil a little, ſet them by till the next day, then boil them till they look clear and the ſyrup thick; then put them into pots or glaſſes, tie brandy-paper, &c. over them.

## *Raſberries.*

GATHER your raſberries on a dry day, before they turn too red, with the ſtalks on about an inch long, (it is beſt to cut them off with a large pair of ſciſſars) and lay them ſingly on a diſh; beat and ſift their weight of double-refined ſugar and ſtrew it over them; to every quart of red raſberries take a quart of red currant juice, after it is run through a bag, and put to it its weight in double-refined ſugar, boil and ſkim it well, but mind to keep it ſtirring till the ſugar is melted; then put in your raſberries and give them a ſcald, then take them off and let them ſtand for two hours; then ſet them on again, and make them a little hotter: proceed in this manner two or three times, till they look clear, but mind

mind they do not boil, as that will make the ſtalks come off them; when they are nearly cold put them into jelly glaſſes, with the ſtalks downwards.

You may preſerve white raſberries the ſame way, only uſe white currant jelly inſtead of red, and put brandy-papers, &c. over them.

## *Red Currants.*

TAKE ſome of the largeſt red currants you can get, not over ripe, and with a ſmall knife ſtone them; tie ſix bunches together with a thread on a piece of thin ſplit deal, about three or four inches long; weigh the currants, and put in their weight of double-refined ſugar into a preſerving-pan with a little ſpring water, boil it till the ſugar flies, then put the currants in, and juſt give them a boil up, cover them with white paper and ſet them by till the next day; then dry them in a cool ſtove, or put them into glaſſes, and boil up the ſyrup with a little red currant juice, put brandy-paper, &c. over them.

## *White Currants.*

STONE and tie your currants in bunches as above directed, put them into the preſerving-pan, with their weight in double-refined ſugar beat and ſifted through a ſieve, let them ſtand all night; then take ſome green codlings, pare, core, and boil them, preſs them down with the back of a ſpoon, but do not ſtir them, when the water is ſtrong of the apple, add to it the juice of a lemon, and ſtrain it through a jelly-bag till it runs clear; to every pint of your juice add a pound of double-refined ſugar, and boil it to a ſtrong jelly; then put it to your currants, and boil them gently till they look clear, cover them in the preſerving-pan with white paper till they are almoſt cold; then put a bunch of currants into every glaſs, and fill them up with jelly; when cold put brandy-papers over them, &c.

## *Green Codlings.*

GATHER as many as you want when they are about the ſize of a walnut, with a little of the ſtalk and a leaf

a leaf or two on them, put a handful of vine leaves at the bottom of a pan, then put in ſome ſpring water, then a layer of codlings, then of leaves, till the pan is full, with vine leaves at the top, cover it cloſe that no ſteam can get out, and ſet it over a ſlow fire, look at them often; as ſoon as you think the ſkins will come off take them out, and with a knife take off the ſkins; then put them in the ſame water again with the vine leaves, which muſt be quite cold, or it will crack them, put in a little roach alum, and ſet them over a ſlow fire till they are green, which will be in about three or four hours; then take them out and lay them on a ſieve to drain; make a good ſtrong ſyrup, and give them a gentle boil once a day for three days; then put them into gallipots, with brandy-papers over them, &c.

## *Golden Pippins.*

TAKE the rind of an orange and boil it very tender, lay it in cold water for three days; take two dozen of golden pippins, pare, core, and quarter them, and boil them to a ſtrong jelly in ſpring water, and run it through a jelly bag till it is clear; take the ſame quantity of pippins, pare them and take out the cores, put three pounds of loaf ſugar into a preſerving-pan, with a pint and a half of ſpring water, when it boils ſkim it well, and put in your pippins with the orange rind cut in long thin ſlips; let them boil faſt, till the ſugar is thick and will almoſt candy; then put in a pint and a half of pippin jelly, and boil it faſt till the jelly is clear; then ſqueeze in the juice of a lemon, give it a boil, and put them in pots or glaſſes, with the orange-peel; tie brandy-papers over, &c. You may uſe lemon-peel inſtead of orange, but then you muſt only boil it, not ſoak it.

## *Grapes.*

TAKE ſome fine grapes, not over ripe, either red or white, cut very cloſe, and pick off all the ſpecked ones, put them in a jar, with a quarter of a pound of

ſugar-

ſugar-candy, and fill the jar with common brandy, tie them down cloſe with a bladder, and keep them in a cold dry place. You may preſerve morella cherries the ſame way.

### *Walnuts white.*

TAKE your walnuts before they are hard in the inſide, pare them till the white appears, and as faſt as you pare them throw them into ſalt and water, to prevent their turning black, and let them lay till your ſugar is ready; take three pounds of loaf ſugar, put it into your preſerving pan, ſet it over a charcoal fire, and put as much water as will juſt wet the ſugar, and let it boil; then have ready ten or a dozen whites of eggs ſtrained and beat up to a froth, cover your ſugar with the froth as it boils and ſkim it; then boil it and ſkim it till it is as clear as cryſtal; then throw in your walnuts, juſt give them a boil till they are tender; then take them out, and lay them in a diſh to cool; when cold put them in your preſerving-pots, and when the ſugar is as warm as milk pour it over them, and when quite cold tie them down.

### *Walnuts green.*

TAKE and wipe them very clean, and lay them in ſtrong ſalt and water twenty-four hours, then take them out and wipe them very clean with a dry cloth; have ready a ſtew-pan of ſpring water boiling, throw them in, let them boil a minute, and take them out, lay them on a coarſe cloth, and boil your ſugar as above; then juſt give your walnuts a ſcald in the ſugar, take them up, and lay them to cool; put them in your preſerving-pots, pour your ſyrup on as above, and tie them down.

### *Walnuts black.*

TAKE as many as you want of the ſmaller ſort, and put them in ſalt and water for nine days, changing the water every day, and put ſome cabbage-leaves at the top, with a board upon them to keep the wal-

nuts

nuts under water; then put them in a ſieve, and let them ſtand in the air till they begin to turn black; then put them into an earthen jug, pour boiling water over them, and let them ſtand till the next day; then take them out, and put them on a ſieve to drain; ſtick a clove in each end of your nut, put them into a ſtew-pan of boiling water, and boil them five minutes; then take them up, make a thin ſprup and ſcald them in it three or four times a day, till your walnuts are black and bright; then make a thin ſyrup, with ſome ginger cut in ſlices and a few cloves in it, boil it up and ſkim it well, put in your walnuts, boil them five or ſix minutes, then put them into your jars, tie them over with brandy-paper, &c.

## *Green-Gage Plums.*

TAKE the fineſt green-gage plums juſt before they are ripe; put vine-leaves at the bottom of a preſerving-pan, then a layer of plums, then vine-leaves, till the pan is nearly full, then fill it with ſpring water, ſet them over a ſlow fire, and when they are hot and the ſkins begin to break take them off, and take the ſkins off carefully, lay them on a ſieve as you do them, then lay them in the ſame water in the ſame manner you did at firſt, and cover them very cloſe, ſo that no ſteam can get out; hang them at a great diſtance from the fire till they are green, which will take five or ſix hours at leaſt; then take them up very carefully, lay then on a hair ſieve to drain; make a good ſyrup, and give them a gentle boil twice a day for two days, take them out and put them in a fine clear ſyrup, tie brandy paper over them, &c.

## *Damſons.*

TAKE two quarts of damſons and cut them in pieces, put them in a pan over the fire, with as much water as will cover them; when they are boiled and the liquor pretty ſtrong ſtrain it through a fine ſieve; wipe four quarts of damſons very dry with a cloth, add to every pound of damſons a pound of ſingle-refined ſugar, put the third part of your ſugar into the liquor,

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ſet it over the fire, and when it ſimmers put in the damſons, let them have one good boil; then take them off for half an hour covered up cloſe, then ſet them on again, and let them ſimmer on the fire after turning them; then take them out and put them in a baſon, ſtrew all the ſugar over them that was left, and pour the hot liquor over them, cover them up, and let them ſtand till the next day; then give them a gentle boil up, then put them in gallipots when cold, put mutton ſuet over them, and tie a bladder and paper over all.

## *Damſons for Tarts.*

PUT a layer of coarſe ſugar at the bottom of an earthen-pan, then a layer of damſons, then ſugar, till the pan is full; tie them over with brown paper, put them in a warm oven for two hours, then take them out, and to every quart of damſons take a pound of good moiſt ſugar, juſt wet it with ſpring water in a preſerving-pan, boil it up and ſkim it well; then put in your damſons, and boil them up very gently for ten minutes, ſkim them well, then put them into jars, and when cold put mutton-ſuet hot over them; tie a bladder and coarſe paper over all, and keep them in a cool dry place.

## *Morella Cherries.*

GATHER your cherries on a fine day when they are full ripe, take off the ſtalks, and prick them with a pin; weigh your cherries, and to every pound add a pound and a half of double-refined ſugar pounded and ſifted, ſtrew about one third of your ſugar over the cherries, and let them lay all night; diſſolve the reſt of your ſugar in a pint of currant juice, ſet it over a ſlow fire, and put in the cherries, with the ſugar and juice that runs from them, and give them a gentle ſcald; then take them out, put them into your pots, boil your ſyrup till it is thick, and pour it over them, tie them down with brandy papers, or put mutton-ſuet over them, and tie a bladder and paper over all.

*Strawberries.*

## *Strawberries.*

GATHER your ſtrawberries on a fine day, the largeſt and fineſt ſcarlet ones, with their ſtalks on, before they are too ripe, lay them ſeparately on a diſh, and weigh them; beat and ſift double their weight of double-refined ſugar, and ſtrew over them; then take a few ripe ſcarlet ſtrawberries, cruſh them, and put them into a jar, with their weight of double-refined ſugar beat fine, cover them cloſe, and let them ſtand in a deep pot of boiling water till they are ſoft, and the ſyrup is come out of them; then ſtrain them through a muſlin rag into a preſerving-pan, boil and ſkim it well, and when it is cold put in your whole ſtrawberries and ſet them over the fire till they are milk warm; then take them off, and let them ſtand till they are quite cold; then ſet them on again, and make them a little hotter, and do ſo ſeveral times, till they look clear, but do not let them boil, for that will bring off their ſtalks; when they are cold put them in jelly glaſſes with the ſtalks downwards; then fill up your glaſſes with the ſyrup, put brandy-papers over them, and tie writing paper over all.

## *Pine Apples.*

TAKE the ſmall pine apples before they are ripe, make a ſtrong ſalt and water, and lay them in for five days; then put a handful of vine-leaves in the bottom of a large ſauce-pan, and put in your pine apples, fill your pan with vine-leaves, and then pour on the ſalt and water they were ſoaked in, cover them up very cloſe, ſet them over a ſlow fire, and let them ſtand till they are of a fine light green; make a thin ſyrup of a quart of ſpring water and a pound of double-refined ſugar, when it is almoſt cold put it into a deep jar, and put in the pine apples with their tops on, let them ſtand a week, but take care they are well covered with the ſyrup, when they have ſtood a week, boil your ſyrup again, and pour it carefully into your jar, for fear you ſhould break the tops of your pine apples off,

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let them ſtand eight or ten weeks, and during that time give the ſyrup two or three boilings to keep it from moulding; let your ſyrup ſtand till it is nearly cold before you put it in; and when your pine-apples look quite full and green take them out of the ſyrup, and make a thick ſyrup of three pounds of double-refined ſugar with as much water as will diſſolve it, boil and ſkim it well, and put a few ſlices of white ginger into it, and when it is nearly cold put your pine-apples in clean jars, and pour the ſyrup over them, tie them down cloſe with a bladder, and they will keep ſeveral years.

## *Barberries.*

WHEN you intend to preſerve barberries for tarts, proceed in the following manner: take and pick the female bunches from the ſtalks, weigh them, and put them in a jar with their weight in loaf ſugar, and ſet them in a kettle of boiling water till the ſugar is melted and the berries quite ſoft, let them ſtand all night, and the next day put them into a preſerving-pan, and boil them fifteen minutes, then put them into gallipots, and tie them down cloſe.

If they are to be preſerved in bunches, proceed thus: gather the fineſt female barberries and pick out the largeſt bunches, and then pick the reſt from the ſtalks, put them in as much ſpring water as will make ſyrup for your bunches as near as you can gueſs, boil them till they are very ſoft, then ſtrain them through a ſieve, and to every pint of juice put a pound and a half of loaf ſugar pounded, boil and ſkim it well, and to every pint of ſyrup put half a bound of berries in bunches, boil them very gently till they look fine and clear; then put them carefully into gallipots or glaſſes, and tie them down with brandy-paper, &c.

## *Quinces.*

TAKE and pare them very thin and round, and preſerve them whole, or cut in quarters, which you pleaſe, put them into a ſtew-pan, fill it with hard

water, and lay your parings over the quinces to keep them down; cover your ſtew-pan cloſe, that no ſteam can get out, and ſet them over a ſlow fire till they are ſoft and of a fine pink colour; then let them ſtand till they are cold; make a good ſyrup of double-refined ſugar pounded, wetted with ſpring water enough to melt it, and ſufficient to cover the quinces; boil and ſkim it well, then put in your quinces, let them boil gently ten minutes, then take them off and let them ſtand two or three hours; then boil them till the ſyrup is thick and the quinces look clear, then put them into deep gallipots, and tie them over with brandy-paper, &c.

## *Peaches.*

TAKE the fineſt and largeſt you can get, not over ripe, rub off the lint with a cloth, and run them down the ſeam with a pin ſkin-deep, put them in a jar, and cover them with French brandy, tie a bladder over them, and let them ſtand a week; make a ſtrong ſyrup, boil and ſkim it well; take the peaches out of the brandy, put them in and boil them till they look clear; then take them out, mix the ſyrup with the brandy, and when it is cold pour it over your peaches; tie them down cloſe with a bladder, and a leather over it.

You may put peaches into a deep jar or glaſs, cover them with French brandy; and a ſpoonful of the brandy with a ſlice of the peach is very fine in punch.

A pine apple is very fine cut in ſlices, and covered with fine old rum, to be uſed in the ſame manner, and will keep good a long time.

## *Apricots.*

GATHER your apricots before they are too ripe, put them into a ſtew-pan, and cover them with ſpring water; coddle them till the ſkins will come off, then take them out, and with a penknife take off the ſkins, take out the ſtones, and lay them on a coarſe cloth; make a ſtrong ſyrup with double-refined ſugar, with as much

much water as will wet it, boil and ſkim it well, then put in your apricots, and boil them gently till they are clear; then put them into gallipots and tie brandy-paper over, &c.

## *Cucumbers.*

TAKE two hundred of the fineſt and cleareſt ſmall cucumbers for pickling, put them into ſtrong ſalt and water for four hours, then waſh them out, and put them into a ſieve to drain, put them into a jar and pour boiling hot vinegar over them, cover them cloſe, and let them ſtand till the next day; then pour the vinegar from them and make it boil, while it boils pour it over the cucumbers, cover them cloſe, and repeat it till they are as green as graſs; then let them ſtand till they are cold; make up a ſyrup of three pints of ſpring water and two pounds of loaf ſugar, ſtrain them from the vinegar; put them in, and give them a gentle boil; let them ſtand in that ſyrup a week, then make a ſtrong ſyrup with double-refined ſugar, with as much ſpring water as will wet it, put in ſome ſlices of white ginger, boil and ſkim it well, ſtrain the cucumbers from the firſt ſyrup, and put into the ſtrong ſyrup, give them a gentle boil, then put them into gallipots, and when cold tie brandy-papers over them, &c.

## *Raſberry Jam.*

TAKE your raſberries and bruiſe them, put them into a ſtew-pan, and ſet them over a ſlow fire, ſtir them often till they are boiled up, then rub them through a cullender, then add their weight in loaf ſugar pounded, boil them very gently for half an hour, but mind to ſtir them often, for fear of their burning; then put them into gallipots, and tie them down with brandy-paper, &c.

## *Apricot Jam.*

TAKE as many full ripe apricots as you want, pare and cut them thin, take out the ſtones, and infuſe them in an earthen pan till they are dry and tender; to

every pound and a half of apricots put a pound of double-refined ſugar with three ſpoonsful of ſpring water, boil your ſugar to a candy height, then put in your apricots bruiſed fine, ſtir them over a ſlow fire till they are clear and thick; mind they muſt only ſimmer, not boil; then put them into your glaſſes, put brandy-paper over, &c.

### *Strawberry Jam.*

TAKE ſome of the fineſt ſcarlet ſtrawberries, gathered when they are full ripe, pick them from the ſtalks, put ſome juice of ſtrawberries to them, beat and ſift their weight in double-refined ſugar, and ſtrew it over them; put them into a preſerving-pan, ſet them over a ſlow fire, boil them twenty minutes, and ſkim them; then put them in glaſſes, when cold put brandy-paper on them, &c.

### *Black Currant Jam.*

GATHER your currants when they are full ripe on a dry day, pick them from the ſtalks, then bruiſe them well in a bowl, and to every pound of currants put a pound of double-refined ſugar beaten and ſifted; put them into a preſerving-pan, boil them half an hour, ſkim and keep them ſtirring all the time, then put them into pots; when cold put brandy-paper over, and tie white paper over all.

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## CHAP. XXV.

## SYRUPS AND CONSERVES.

### *Syrup of Quinces.*

TAKE your quinces and grate them, paſs their pulp through a coarſe cloth to extract the juice, ſet the juice before the ſun or fire, to ſettle, and by that means

means clarify it; to every four ounces of juice take a pound of ſugar boiled into a ſyrup with ſpring water; if the putting in the juice of the quinces ſhould check the boiling of the ſyrup too much, give the ſyrup ſome boiling till it becomes pearled, then take it off the fire, and when cold put it into bottles, and cork them tight.

### *Syrup of Roſes.*

INFUSE three pounds of damaſk roſe leaves in a gallon of warm water in a well glazed earthen pot, with a narrow mouth, for eight hours, which ſtop ſo cloſe that none of the virtue may exhale; when they have infuſed ſo long, heat the water again, ſqueeze them out, and put in three pounds more of roſe leaves to infuſe for eight hours more, preſs them out very hard; then to every quart of this infuſion add four pounds of fine ſugar, and boil it to a ſyrup; when it is cold, bottle it and cork them tight.

### *Syrup of Citron.*

PARE and ſlice your citrons thin, lay them in a China bowl with layers of fine ſugar; the next day pour off the liquor into a glaſs, and clarify it over a gentle fire.

### *Syrup of Clove Gilliflowers.*

CLIP your gilliflowers, ſprinkle them with fair water, put them into an earthen pot, ſtop them very cloſe, ſet them in a kettle of boiling water, and let them boil for two hours; then ſtrain out the juice, put a pound and a half of fine ſugar to a pint of juice, put it into a preſerving-pan, ſet it on the fire, keep it ſtirring till the ſugar is all melted, (do not let it boil) then ſet it by to cool, and bottle it.

### *Syrup of Peach Bloſſoms.*

INFUSE peach bloſſoms in hot water, as much as will handſomely cover them, let them ſtand in balnao, or ſand, twenty-four hours, covered cloſe, then ſtrain

out the flowers from the liquor, and put in freſh flowers, let them ſtand to infuſe as before, then ſtrain them out, and to the liquor put freſh peach bloſſoms, a third time, and if you pleaſe, a fourth time; then to every pound of your infuſion add two pounds of double-refined ſugar, and ſet it in ſand or balnao; this makes a ſyrup which will keep for uſe.

### *Conſerve of Red Roſes, or any other Flowers.*

TAKE roſe buds, or any other flowers and pick them, cut off the white part from the red, and put the red flowers and ſift them through a ſieve to take out the ſeeds, then weigh them, and to every pound of flowers take two pounds and a half of loaf ſugar; beat the flowers very fine in a marble mortar, then by degrees put the ſugar to them, and beat it very well till it is well incorporated together, then put it into gallipots, tie it over with paper, over that a leather, and it will keep ſeven years.

### *Conſerve of Hips.*

GATHER your hips before they grow ſoft, cut off the heads and ſtalks, ſlit them in halves, take out all the ſeeds and white that is on them very clean, then put them into an earthen pan, and ſtir them every day, or they will grow mouldy, let them ſtand till they are ſoft enough to rub through a coarſe hair ſieve, as the pulp comes through take it off the ſieve; (they are a dry berry, and will require pains to rub them through) then add its weight in fine ſugar, mix them well together without boiling, and keep it in deep gallipots for uſe.

### *Conſerve of Orange-Peel.*

GRATE the rind of your Seville oranges as thin as you can, weigh it, and add to every pound of orange rind three pounds of loaf ſugar; pound the orange rind well in a marble mortar, and mix the ſugar by degrees with them, beat all well together; then put it into gallipots, and tie it down with paper, and keep it for uſe.

Lemon peel may be done the ſame way.

# CHAP XXVI.

## DRYING AND CANDYING.

### *To dry Cherries.*

TO four pounds of cherries put one pound of loaf ſugar, and put as much water as will wet them, when it is melted make it boil; ſtone your cherries, put them in, and make them boil, ſkim it two or three times, take them off, and let them ſtand in the ſyrup two or three days; then take them out of the ſyrup, and boil it up, pour it over the cherries, but do not boil the cherries any more; let them ſtand three or four days longer; then take them out, lay them on a ſieve to dry, and lay them in the ſun, or in a ſlow oven to dry; when dry lay a ſheet of white paper at the bottom of a ſmall box, then a row of cherries, then paper, till they are all in, and paper over them.

### *Cherries with their Leaves and Stalks green.*

TAKE your cherries with a little ſtalk and a leaf or two on, firſt dip the ſtalks and leaves in the beſt vinegar boiling hot, ſtick the ſprigs upright in a ſieve till they are dry; in the mean time make a ſtrong ſyrup with double-refined ſugar, and dip the cherries, leaves, ſtalks and all into the ſyrup, and juſt let them ſcald; take them out and lay them on a ſieve, and boil the ſyrup to a candy height; then dip the cherries, leaves, ſtalks and all in; then ſtick the branches in ſieves and dry them in a ſlow oven, or before the fire; they look very pretty by candle-light in a deſert.

## *To dry Cherries a third Way.*

TAKE eight pounds of cherries, one pound of fine powder ſugar, ſtone the cherries over a deep baſon or glaſs, and lay them one by one in rows, and ſtrew a little ſugar over, thus do till your baſon or glaſs is full to the top, and let them ſtand till the next day; then put them into a preſerving-pan, ſet them over the fire, and let them boil faſt for a quarter of an hour or more; then pour them into your baſon again, and let them ſtand two or three days, then take them out of the ſprup and lay them one by one on hair ſieves, and ſet them in the ſun, or put them in the oven till they are dry, turning them every day on dry ſieves; put them in boxes with white paper between.

## *To dry Cherries a fourth Way.*

TAKE twelve pounds of morella cherries, ſtone them, and put them into your preſerving-pan, with three pounds of double-refined ſugar pounded, and a quart of water; then ſet them on the fire till they are ſcalding hot, take them off a little while, then ſet them on the fire again, and boil them till they are tender; then ſprinkle them over with half a pound of fine powder ſugar, and ſkim them clean, put them all together in a China bowl, let them ſtand in the ſyrup two or three days, take them out one by one, and lay them the holes downwards on a wicker ſieve, then ſet them into a ſtove to dry, and as they dry turn them on clean ſieves; when they are dry enough lay a ſheet of white paper on the bottom of a preſerving-pan, then put all the cherries in, with another ſheet of white paper on the top, cover them cloſe with a cloth, and ſet them over a cool fire till they ſweat; take them off the fire, then let them ſtand till they are cold, then put them in boxes with white paper.

## *To dry Peaches.*

TAKE the cleareſt and ripeſt peaches, pare them into fair water; take their weight in double-refined

ſugar, of one half make a very thin ſyrup, then put in your peaches, and boil them till they look clear; then ſplit and ſtone them, boil them till they are very tender, and put them on a ſieve to drain; take the other half of the ſugar and boil it almoſt to a candy, then put in your peaches, and let them lay all night; then lay them in a glaſs, and ſet them in a ſtove till they are dry; if they are ſugared too much, wipe them with a wet cloth a little, then put them in boxes between white paper.

## *To dry Plums.*

TAKE the large pear-plumbs, fair and clear coloured, weigh them, and ſlit them up the ſides, put them into a broad ſtew-pan and fill it full of ſpring water, ſet them over a very ſlow fire, (take care that the ſkins do not come off) when they are tender take them up, and to every pound of plums put a pound of powdered ſugar, ſtrew a little at the bottom of a large bowl, then lay your plums in one by one, and ſtrew the reſt of the ſugar over them, and ſet them into your ſtove all night; the next day with a good warm fire, heat them, and ſet them into your ſtove again, and let them ſtand two days more, turning them every day; then take them out of the ſyrup, and lay them on glaſs plates, and dry them in your ſtove or oven; when dry put them between clean white paper in boxes.

Note. Green-gage plums, or any other ſort, may be dried the ſame way.

## *To dry Damſons.*

TAKE the fineſt damſons you can get, make a thin ſyrup, boil and ſkim it well, then put in your damſons firſt, take out the ſtones, and give them a boil, and let them ſtand in the ſyrup till next day; then make a rich ſyrup with double-refined ſugar and as much water as will wet it, and boil it to a candy height; then take your damſons out of the other ſyrup, and put them in, give them a ſimmer, and put them away

till

till the next day; then put them one by one on a ſieve, and dry them in a cool oven or ſtove, or before the fire; (mind and turn them twice every day) when dried put them in a box with white paper between, and keep them in a cool dry place.

## *To dry Plums green.*

TAKE and dip the ſtalks and leaves in boiling vinegar, and put them on a ſieve to dry; have a ſtrong ſyrup ready, and give them a ſcald in it, and very carefully with a pin take off the ſkin, boil your ſyrup to a candy height; then dip in your plums, then take them out, and hang them by the ſtalks to dry on any thing you conveniently can, and dry them in a cool oven, and they will look finely tranſparent, with a clear drop at the end.

## *To dry Apricots.*

TAKE ſome fine ripe apricots, pare them very thin, and ſtone them, put them into a preſerving-pan, and to every pound of apricots pound a pound of double-refined ſugar, ſtrew ſome amongſt them, and lay the reſt over them; let them ſtand twenty-four hours, turn them three or four times in the ſyrup; then boil them pretty quick till they are clear, then put them away in the ſyrup till they are cold; when cold put them on glaſſes, and dry them in a cool oven or ſtove, turn them often; when they are dry put them in a box between white paper.

## *Lemon and Orange Peel candied.*

TAKE your lemons or oranges and cut them lengthway, and take out all the pulp and inſide ſkins, put the peels into a ſtrong ſalt and hard water for ſix days, then boil them in ſpring water till they are tender, take them out and lay them on a ſieve to drain; make a thin ſyrup with a pound of loaf ſugar to a quart of water, and boil them in it for half an hour, or till they look clear; make a thick ſyrup of double-refined ſugar, with as much water as will wet it, put in your peels,

peels, and boil them over a ſlow fire till you ſee the ſyrup candy about the pan and the peels; then take them out and ſprinkle fine powder ſugar over them, lay them on a ſieve, and dry them in a cool oven, or before the fire.

### *Melon Citron candied.*

QUARTER your melon and take out all the inſide, then put it into a thin ſyrup, as much as will cover the coat, let it boil in the ſyrup till it is tender all through; then put it away in the ſyrup for two or three days, (but mind the ſyrup covers them) that the ſyrup may penetrate through them; then take them out, and boil your ſyrup to a candy height, then dip in your quarters, and lay them on a ſieve to dry in a ſlow oven, or before the fire.

### *Angelica candied.*

TAKE it in April, cut it in lengths, and boil it in water till it is tender, then put it on a ſieve to drain, then peel it and dry it in a clean cloth, and to every pound of ſtalks take a pound of double-refined ſugar finely pounded, put your ſtalks into an earthen pan, and ſtrew the ſugar over them; cover them cloſe, and let them ſtand for two days; then put it into a preſerving-pan, and boil it till it is clear; then put it into a cullender to drain, ſtrew it pretty thick over with fine powder-ſugar, lay it on plates, and dry it in a cool oven.

### *Caſſia candied.*

TAKE as much of the powder of caſſia as will lay on two ſhillings, with a little muſk and ambergreaſe, and pound them well together; then take a quarter of a pound of fine ſugar, with as much water as will wet it, and boil it to a candy height; then put in your powder, and mix it well together; butter ſome pewter ſaucers and pour it in, and when it is cold it will turn out.

*Orang*

## *Orange Marmalade.*

TAKE two of the fineſt Seville oranges you can get, and cut them in two, take out all the pulp and juice into a pan, and pick out all the ſkins and ſeeds; boil the rinds in hard water till they are very tender, and change the water three times while they are boiling; then pound them in a mortar, and put in the juice and pulp, put them in a preſerving-pan, with double their weight of loaf ſugar, ſet them over a ſlow fire, and boil them gently for forty minutes; then put them into gallipots, and when cold tie them down with brandy-papers, &c.

## *Apricot Marmalade.*

TAKE the apricots that are not ſpeckled, or not good enough for preſerves, or over ripe, will anſwer this purpoſe, take out the ſtones, and boil them in a good ſyrup till they will maſh, then beat them in a marble mortar to a paſte; put half their weight in loaf ſugar, with as much water into a preſerving-pan, boil and ſkim it till it looks clear, then put in the apricot paſte, mix it well together, give it a boil up, then put it into gallipots; when cold put brandy-paper over over it.

## *Red Quince Marmalade.*

TAKE ripe quinces, pare and quarter them, take out the cores, put them into an earthen-pan, and cover them with ſpring water, put the parings on the top, tie a piece of coarſe paper over them, put them into the oven after your other things are baked, and let them ſtand in all night; the next day take them out, take out the parings, maſh them well, and rub them through a coarſe ſieve; then take their weight in loaf ſugar, put it into a preſerving-pan, with as much ſpring water as will wet it, boil and ſkim it well, then put in your quinces, and boil them gently three quarters of an hour, mind and ſtir them all the time, or they will ſtick to the bottom and burn; then put it into gallipots, and when it is cold tie it down with brandy-paper, &c.

*White*

## *White Quince Marmalade.*

TAKE the whiteſt quinces, pare and core them as faſt as you can, and cut them in ſlices, take out the cores, and to every pound of quinces take three quarters of a pound of double-refined ſugar pounded, throw half the ſugar over the raw quinces, ſet it over a ſlow fire till the ſugar is melted and the quinces tender; then put in the reſt of the ſugar, and boil it up pretty quick. and keep it ſtirring often; when it is clear put it into gallipots, and when it is cold put brandy-paper over it, and keep it in a cool dry place.

## *Raſberry Paſte.*

TAKE a quart of fine white raſberries and maſh them, ſqueeze the juice out of one half and put to the other half, boil them gently for a quarter of an hour, then rub them through a coaſe ſieve with the back of a ſpoon, then put them into a preſerving-pan, with a pint of red currant juice, and boil them well; then put a pound and a half of fine ſugar into another pan, with as much water as will diſſolve it, and boil it to a ſugar again, then put in your raſberries and juice, give them a ſcald, then put them on a glaſs or plates, put them into a ſtove to dry, and turn them often.

## *Currant Paſte.*

YOU may make either red or white currant paſte in the following manner: ſtrip your currants from the ſtalks, boil a few, and ſtrain the juice to the reſt; boil them well, and rub them through a hair ſieve with the back of a ſpoon, put them into a preſerving-pan, boil them a quarter of an hour, and to a pint of juice put a pound and a half of double-refined ſugar pounded and ſifted, boil it till the ſugar is melted, then pour it on plates, cut it in what form you pleaſe, and dry it in the ſame manner as the above paſte.

*Gooſe-*

## *Gooſeberry Paſte.*

TAKE your red gooſeberries when they are full grown and turned, but not ripe, cut them in halves, and pick out all the ſeeds; have ready a pint of red currant juice, and boil your gooſeberries in it till they are tender, then rub them through a ſieve; put a pound and a half of double-refined ſugar into a preſerving-pan, with as much ſpring water as will diſſolve it, and boil it to a ſugar again; then mix all together, and make it ſcalding hot, but do not let it boil, pour it on plates or glaſſes, and dry it as before directed.

## *Orange Chips.*

TAKE ſome of the fineſt Seville oranges and pare them aſlant, about a quarter of an inch broad, and keep the parings as whole as you can, as they will have a prettier effect; when you have pared all you want, put them into ſalt and ſpring water for a day or two, then boil them in a large quantity of ſpring water till they are tender, then drain them on a ſieve; make a thin ſyrup of a pound of fine ſugar and a quart of water, boil them a few at a time, to keep them from breaking, till they look clear, then put them into a ſyrup made of fine ſugar and as much water as will diſſolve it, and boil it to a candy height; then take them up and lay them on a ſieve, and grate double-refined ſugar over them, and dry them in a ſtove or before the fire.

## *Apricot Chips.*

TAKE your apricots, pare them, and cut them very thin into chips; take three quarters of their weight in ſugar finely ſearced, then put the ſugar and apricots into a pewter diſh, ſet them upon coals, and when the ſugar is diſſolved turn them upon the edge of a diſh out of the ſyrup, and ſet them by till the next day; then warm them again in the ſyrup, but do not let them boil, and keep them turning till they have

drank

drank up all the ſyrup; then lay them on a plate, and dry them on a ſtove.

### *Ginger Tablet.*

MELT a pound of fine loaf ſugar, with a bit of butter over the fire, and put in an ounce of pounded ginger, keep it ſtirring till it begins to riſe into a froth; rub ſome pewter plates with a little oil and pour it in; when it is cold ſlip it out, put it into a China diſh, and garniſh it with flowers.

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## CHAP. XXVII.

## CAKES.

### *Proper Rules to be obſerved in making Cakes.*

BEFORE you intend to finiſh your cake, be ſure to have all your ingredients ready prepared to your hand, and never beat up your eggs till the laſt thing, and never leave them to go about any thing elſe till they are finiſhed, as the eggs by ſtanding unmixed will require freſh beating, which will occaſion your cake to be heavy. When you intend to put butter in your cakes, be ſure to beat it with your hand to a fine cream before you mix it with ſugar, or elſe it will require double the beating, and will not anſwer your purpoſe half ſo well: all cakes made with rice, ſeeds, or plums, are beſt baked in wooden hoops, for when they are baked in tins or pans the outſide of your cake will be burned, and will be ſo much confined, that the heat cannot penetrate into the middle of your cake, and prevent it from riſing; the beſt method is, to put a round tin in the middle of your large cakes, and then you will have it thoroughly baked.

All

All kinds of cakes ſhould be baked in a well-heated oven, heated according to the ſize of your cake.

## *Icing for Cakes.*

TAKE the whites of twelve eggs, and a pound of double-refined ſugar pounded and ſifted through a fine ſieve, mix them together in a deep earthen pan, and beat it well for three hours with a ſtrong wooden ſpoon till it looks white and thick, then with a thin paſte knife ſpread it all over the top and ſides of your cake, and ornament it with ſweet nonpareils, or fruit paſte, or ſugar images, and put it in a cool oven to harden for one hour, or ſet it at a diſtance from the fire, and keep turning it till it is hard. You may perfume the icing with any ſort of perfume you pleaſe.

## *A rich Cake.*

TAKE four pounds of flour dried and ſifted, ſeven pounds of currants clean waſhed, picked and rubbed well, ſix pounds of the beſt freſh butter, two pounds of Jordan almonds blanched and beat fine in a mortar, with orange-flower water and ſack; then take four pounds of eggs, put half the whites away, three pounds of double-refined ſugar beaten and ſifted, a quarter of an ounce of cloves, the ſame of cinnamon and mace, three large nutmegs, and a little ginger, all beaten fine and ſifted, half a pint of ſack, half a pint of good French brandy, ſome candied citron, orange, and lemon-peel to your liking, and cut in ſlips, work your butter to a cream with your hands before any of your ingredients are put in, then put in your ſugar, and mix them well together; before you put in your eggs, let them be well beaten and ſtrained through a ſieve, then work in your almonds, then put in the eggs, and beat all well together, till they look white and thick, then put in your ſack, brandy, and ſpices, ſhake your flour in by degrees, and when your oven is ready put in your currants and ſweetmeats, and work it well up, put it into your hoop, and bake it four hours in a quick oven. You muſt keep beating it with your hand all the

the while you are mixing it; and when your currants are waſhed and cleaned put them before the fire to plump, ſo that they may go warm into the cake. You may bake this quantity in two hoops if you pleaſe, and when it is cold ice it.

## *Plum Cake.*

TAKE a pound and a half of fine flour well dried and ſifted, the ſame quantity of freſh butter, three quarters of a pound of currants well waſhed, picked, and rubbed, ſtone and ſlice half a pound of raiſins, one pound and a quarter of fine ſugar beat and ſifted, and fourteen eggs, (leave out half the whites) ſhred the peel of a large lemon very fine, two ounces of candied citron, the ſame of lemon-peel, the ſame of orange-peel, a tea-ſpoonful of beaten cloves and mace, half a nutmeg grated, a gill of brandy, and four ſpoonsful of orange-flower water; firſt work the butter with your hand to a cream, then beat your ſugar well in, beat your eggs for half an hour, then mix them with your butter and ſugar, and by degrees put in your flour and ſpices, and beat the whole with your hand for one hour and a half; when your oven is ready, mix in lightly your brandy, fruit and ſweetmeats; then put it in your hoop, and bake it two hours and a half in a quick oven; when it is cold ice it.

## *A Pound Cake.*

TAKE a pound of freſh butter, beat it in an earthen pan with your hand one way till it is like a fine thick cream; then have ready twelve eggs, but half the whites, beat them well, and beat them with the butter; then beat in a pound of fine flour, a pound of fine powder ſugar, and a few carraway ſeeds, beat them well together for one hour with your hand; butter a pan, put it in, and bake it one hour in a quick oven.

## *Seed Cake.*

TAKE half a peck of flour, a pound and a half of freſh butter, put the butter into a ſauce-pan, with a

pint of new milk, and ſet it on the fire; take a pound of ſugar pounded, half an ounce of all-ſpice pounded, and mix them with the flour; when the butter is melted pour the milk and butter in the middle of the flour, and work it up like paſte; pour in with the milk and butter half a pint of good ale yeaſt, ſet it before the fire to riſe before it goes to the oven; put in two ounces of carraway ſeeds, put it in a hoop, and bake it in a quick oven.

## *White Plum Cakes.*

TAKE two pounds of fine flour dried and ſifted, one pound of fine ſugar pounded and ſifted, a pound of freſh butter, a quarter of an ounce of mace and one nutmeg beaten; ſixteen eggs, two pounds and a half of currants clean waſhed, picked, and rubbed, half a pound of ſweet almonds blanched, half a pound of candied lemon, half a pint of brandy, and three ſpoonsful of orange flower-water; beat your butter to a cream, put in your ſugar, beat the whites of your eggs half an hour, and mix them with your ſugar and butter; then beat your yolks half an hour, and mix them with the reſt, which will take two hours beating, put in your flour a little before your oven is ready, and juſt before you put it into your hoop, mix together lightly your currants and all your other ingredients, and bake it two hours in a quick oven.

## *Butter Cake.*

TAKE a diſh of butter and beat it with your hands till it is like cream, two pounds of fine ſugar beat and ſifted, three pounds of flour well dried, and mix the butter with twenty-four eggs, leave out half the whites, and then beat all together for one hour; juſt as you are going to put it into the oven, put in a quarter of an ounce of mace and a nutmeg beaten, a little ſack and brandy, and ſeeds or currants, as you pleaſe.

## *Rice Cakes.*

TAKE the yolks of ſixteen eggs and beat them half an hour with a whiſk, put to them three quarters of a pound of loaf ſugar beat and ſifted fine, and beat it well into the eggs; then put in half a pound of the flour of rice, a little orange flower-water and brandy, and the rinds of two lemons grated; then beat ſeven whites with a whiſk for an hour, and beat all together for a quarter of an hour, then put them in ſmall hoops, and bake them half an hour in a quick oven.

## *Cream Cakes.*

TAKE and beat the whites of nine eggs to a ſtiff froth, then ſtir it gently with a ſpoon, leſt the froth ſhould fall; to every white of an egg grate the rind of two lemons, ſhake ſoftly in a ſpoonful of double-refined ſugar beat and ſifted fine; put a wet ſheet of paper on a tin, and with a ſpoon drop the froth in little lumps on it at a ſmall diſtance from each other; ſift a quantity of fine pounded ſugar over them, ſet them in the oven after bread is drawn, and make the oven cloſe up, and when the froth riſes they are baked enough: as ſoon as they are coloured take them out, and lay two bottoms together, lay them on a ſieve, and put them to dry in a cool oven. If you chuſe, you may, before you cloſe the bottoms together to dry, lay raſberry jam, or any kind of ſweetmeats between them.

## *A fine Seed or Saffron Cake.*

TAKE a quarter of a peck of fine flour, a pound and a half of freſh butter, three ounces of carraway-ſeeds, ſix eggs beat well, a quarter of an ounce of cloves and mace beat together very fine, a little cinnamon, a pound of powder ſugar, a ſpoonful of roſe-water, a pennyworth of tincture of ſaffron, a pint and a half of yeaſt, and a quart of new milk, mix it all together lightly with your hands thus: firſt boil your milk and butter, then ſkim off the butter, and mix with your flour and a little of the milk, ſtir the yeaſt into the reſt,

and ſtrain it; mix it with the flour, put in your ſeeds and ſpice, roſe-water, ſaffron, ſugar and eggs, beat it all well up with your hands lightly, and bake it in a hoop or pan well buttered; it will take an hour and a half in a quick oven. You may leave the ſeeds out if you chooſe it.

## *Nuns Cake.*

TAKE four pounds of fine flour and three pounds of double-refined ſugar beaten and ſifted, mix them together, and dry them before the fire till you prepare the other ingredients; take four pounds of butter, beat it with your hand till it is as fine as cream; then beat thirty-five eggs, leave out ſixteen whites, ſtrain your eggs through a ſieve to take out the treadles, and beat them and the butter together till all appears like butter; then put in four large ſpoonsful of roſe or orange-flower water, and beat it again; then take your flour and ſugar, with ſix ounces of carraway-ſeeds, and ſtrew them in by degrees, beating it up all the time, and for two hours together, and put in a little tincture of ſaffron to colour it; butter your hoop, put it in, and bake it three hours in a moderate oven.

## *Pepper Cakes.*

TAKE a gill of ſack and a quarter of an ounce of whole white pepper, put it in and boil it together for a quarter of an hour, then ſtrain out the pepper, and put in as much double-refined ſugar as will make it like a paſte, then drop it, in what ſhape you pleaſe, on a tin plate, and let it dry itſelf.

## *Portugal Cakes.*

MIX into a pound of fine flour a pound of loaf ſugar pounded and ſifted, then rub it into a pound of ſweet freſh butter till it is thick, like grated bread, then put to it two ſpoonsful of roſe-water; two of ſack, ten eggs well whipt with a whiſk, then mix into it eight ounces of currants, and mix all well together; butter your ſmall tin pans, fill them but half full, and bake them.

If they are made without currants they will keep half a year, add a pound of almonds blanched and beat with roſe-water as above, and leave out the flour. Theſe are another and better ſort.

## *A pretty Cake.*

TAKE and dry five pounds of flour well, one pound of ſugar, half an ounce of mace, as much nutmeg beat very fine, and mix the ſugar and ſpice in the flour, take twenty-two eggs, leave out ſix of the whites, beat them well, and put a pint of ale yeaſt and the eggs into the flour; take two pounds and a half of freſh butter, a pint and a half of cream, ſet the cream and butter over the fire till the butter is melted, let it ſtand till it is blood warm before you put it into the flour, ſet it an hour by the fire to riſe, then put in ſeven pounds of currants waſhed, picked, rubbed, and plumped in half a pint of brandy, and three quarters of a pound of candied peels cut fine; mix it well up, put it in a hoop, and bake it three hours in a well-heated oven.

## *Little fine Cakes.*

TAKE and beat one pound of butter to a cream, a pound and a quarter of flour, a pound of fine ſugar beat and ſifted, a pound of currants clean waſhed and picked, ſix eggs, two whites left out, and beat them fine; mix the flour, ſugar, and eggs by degrees into the butter, beat it all well with both hands. Either make it into little cakes, or bake it in one.

## *Shrewſbury Cakes.*

TAKE two pounds of flour, a pound of ſugar finely ſearched, and mix them together; (take out a quarter of a pound to roll them in) take four eggs beat fine, four ſpoonsful of cream and two ſpoonsful of roſe-water, beat them well together, and mix them with the flour into a paſte; roll them into thin cakes, and bake them in a quick oven.

## *Maudling Cakes.*

TAKE a quarter of a peck of flour well dried before the fire, add two pounds of mutton-ſuet tried and ſtrained clear off, and when it is a little cool mix it well with the flour, ſome ſalt and a very little all-ſpice beat fine; take half a pint of good yeaſt, and put in half a pint of water, ſtir it well together, ſtrain it, and mix up your flour into a paſte of a moderate ſtiffneſs, (you muſt add as much cold water, as will make the paſte of a right order) and make it into cakes about the thickneſs and bigneſs of an oat cake; have ready ſome currants clean waſhed and picked, ſtrew ſome in the middle of your cakes between your dough, ſo that none can be ſeen till the cake is broke. You may leave the currants out if you do not chuſe them.

## *Little Plum Cakes.*

TAKE two pounds of fine flour dried in the oven or before a great fire, and half a pound of ſugar finely powdered, four yolks of eggs, two whites, half a pound of butter waſhed with roſe-water, ſix ſpoonsful of cream warmed, a pound and a half of currants unwaſhed, but picked and rubbed very clean with a cloth, and mix all well together; then make them up into cakes, and bake them in a pretty hot oven, and let them ſtand half an hour till they are coloured on both ſides; then take down the oven lid and let them ſtand to ſoak. You muſt rub the butter into the flour very well, then the eggs and cream, and then the currants.

## *Carraway Cakes.*

TAKE two pounds of fine flour and two pounds of coarſe loaf ſugar well dried and ſifted, (after the flour and ſugar is ſifted and weighed, mix them together, and put them in the bowl you intend to mix them in) beat two pounds of freſh butter till it is like cream, beat well eighteen eggs, leave out eight whites, beat all well together for one hour, and put in four ounces of candied peel cut fine, ſix ounces of carraway-comfits,

two

two ſpoonsful of roſe-water, a gill of ſack, and by degrees mix in the different ingredients as you beat it, and keep conſtantly beating it with your hand till your oven is ready, then put it into your hoops (you muſt have three doubles of cap paper buttered in your hoops) and ſift ſome fine ſugar over them; bake them one hour and a half in a moderate oven.

## *Sugar Cakes.*

TAKE a pound and a half of fine flour, one pound of cold butter, half a pound of ſugar, work all theſe well together into a paſte, then roll it with the palms of your hands into round balls, and cut them with a thin knife into thin cakes, ſprinkle a little flour on a ſheet of paper, and put them on; prick them with a fork and bake them.

## *Almond Cakes.*

TAKE a pound of Jordan almonds, blanch them, and beat them fine in a mortar, with a little orange flower-water to keep them from oiling, then take a pound and a quarter of fine ſugar, boil it to a candy height, and then put in your almonds; take two fine lemons, grate off the rind very thin, and put as much juice as to make it of a quick taſte, then put it into your glaſſes, and ſet it into your ſtoves, ſtirring them often, that they do not candy; when it is a little dried, make it in little cakes on glaſs to dry.

## *Uxbridge Cakes.*

TAKE a pound of fine flour, ſeven pounds of currants, half a nutmeg, and four pounds of butter, rub your butter cold very well among the flour, mix your currants well in the flour, butter, and ſeaſoning, and knead it with ſo much good new yeaſt as will make it into a pretty high paſte; after it is kneaded well together let it ſtand an hour to riſe, and put about half a pound of paſte into a cake.

## *Bride Cake.*

TAKE four pounds of fine flour well dried, four pounds of freſh butter, two pounds of loaf ſugar, a quarter of an ounce of mace, the ſame of nutmegs well beat and ſifted, and to every pound of flour put eight eggs, four pounds of currants well waſhed and picked, and dry them before the fire till they are plump, blanch a pound of Jordan almonds, and cut them lengthways very thin, a pound of candied citron, the ſame of candied orange, and the ſame of candied lemon-peel, cut in thin ſlips, and half a pint of brandy; firſt work your butter to a fine cream with your hand, then beat in your ſugar a quarter of an hour, and beat the whites of your eggs to a ſtrong froth, and mix them with your ſugar and butter; beat your yolks for half an hour with one hand, and mix them well with the reſt; then by degrees put in your flour, mace, and nutmeg, and keep beating it till your oven is ready; put in the brandy, currants, and almonds lightly; tie three ſheets of paper round the bottom of your hoop to keep it from running out, and rub it well with butter, then put in your cake, and lay your ſweetmeats in three layers, with ſome cake between every layer; as ſoon as it is riſen and coloured cover it with paper before your oven is cloſed up, and bake it three hours. You may ice it or not, as you chuſe, directions being given for icing in the beginning of this chapter.

## *Pruſſian Cakes.*

DRY half a pound of fine flour well, a pound of fine ſugar beaten and ſifted, ſeven eggs, and beat the whites and yolks ſeparately, the peels of two lemons grated fine, and the juice of one and a half, and a pound of almonds beat fine with roſe-water; as ſoon as the whites are beat to a froth put in the yolks, and every thing elſe, except the flour, and beat them together for half an hour; beat in the flour juſt before you put it into the oven.

*Apricot*

## *Apricot Cakes.*

TAKE a pound of nice ripe apricots, ſcald and peel them, take out the ſtones, then beat them in a mortar to pulp; boil half a pound of double-refined ſugar with a ſpoonful of water and ſkim it well, then put in the pulp of your apricots, and ſimmer them a quarter of an hour over a ſlow fire, ſtirring them ſoftly all the time; then put it into ſhallow flat glaſſes, and when cold turn them out on glaſs plates, put them in a ſtove, and turn them once a day till they are dry.

## *Quince Cakes.*

TAKE a pint of ſyrup of quinces and two quarts of raſberries picked, bruiſed, and rubbed through a coarſe ſieve, boil and clarify them together over a gentle fire, and as often as the ſcum riſes ſkim it off; then add a pound and a half of ſugar beat and ſifted, and as much more boiled to a candy height, and pour it in hot; boil all up together, then take it off the fire, keep it ſtirring till it is nearly cold; then ſpread it on plates, and cut it out in cakes of what ſhape you like, and dry them in a ſtove.

## *Orange Cakes.*

TAKE ſix fine Seville oranges with clear rinds and quarter them, boil them in two or three waters till they are tender and the bitterneſs gone off, ſkim them, and lay them on a napkin to dry; take all the ſkins and ſeeds out of the pulp with a knife, beat the peels fine in a mortar, put them to the pulp, weigh them, and put rather more than their weight of double-refined ſugar into a preſerving-pan, with as much water as will diſſolve it, boil it till it comes to ſugar again, and then by degrees put in your orange-peels and pulps, ſtir them well before you ſet them on the fire, boil it very gently till it looks clear and thick, and then put them into ſhallow flat-bottomed glaſſes, ſet them in a ſtove, and keep them in a conſtant and moderate heat, and when they are candied at the top turn them out upon glaſſes.

*Bath*

## *Bath Cakes.*

RUB a pound of freſh butter into a pound of flour, with a ſpoonful of good yeaſt warm, ſome cream, and make it into a light paſte, cover it over with a cloth, and ſet it before the fire to riſe; when it is riſen, take four ounces of carraway-comfits, work part of them in, and ſtrew the reſt on the top; make them into a round cake the ſize of a French roll, and bake them on plates. They eat well hot for breakfaſt, or for tea in the afternoon.

## *Black Caps.*

TAKE twelve large pippins, cut them in halves; take out the cores, place them on a tin plate as cloſe as they can lay, with the flat ſide downwards; beat the white of an egg to a froth, rub it over them, ſhred ſome lemon-peel very fine and ſtrew over them, ſift double-refined ſugar over them, and bake them half an hour; put them on a diſh, and ſend them to table hot.

## *Green Caps.*

TAKE twelve large green codlings, green them in the ſame manner as for preſerving; beat up the white of an egg to a froth and rub over them, ſift ſome double-refined ſugar over them; firſt put them on a tin plate, put them in the oven till they look bright, and ſparkle like froſt; then take them out and put them into the diſh you intend to ſend them to table on; pour a fine cuſtard round them, ſtick ſmall flowers on every apple, and ſerve them up for a corner diſh at dinner or ſupper.

## *Gingerbread Cakes.*

RUB one pound of butter into three pounds of flour, one pound of ſugar, two ounces of ginger beat fine and ſifted, and a large nutmeg grated; then take a pound of treacle, a gill of cream, make them warm together, and make up the bread ſtiff, roll it out, and make it into thin cakes, or cut it round with a tea-cup or glaſs, or make it into nuts, or any form or ſhape you pleaſe, put it on oven-plates, and bake it in a ſlack oven.

*Macaroon*

## *Macaroon Cakes.*

BLANCH a pound of ſweet almonds and beat them fine in a mortar, with a little roſe-water to keep them from oiling; put to them a pound of double-refined ſugar beat and ſifted; then beat the whites of eight eggs to a high froth and put them in, and beat them well together, and drop them on wafer-paper; ſift fine ſugar over them, and bake them in a ſlack oven.

## *Lemon Biſcuits.*

BEAT the yolks of ten eggs and the whites of five well together, with four ſpoonsful of orange flower-water, till they are of a high froth, then put in a pound of double-refined ſugar beat and ſifted, beat it one way for three quarters of an hour; put in half a pound of flour, and grate in the rind of two lemons, and put in the pulp of a ſmall one, beat them well; butter your tin moulds and put it in, ſift a little fine ſugar over them and put them in a quick oven, but do not ſtop the mouth up at firſt for fear they ſhould ſcorch.

## *French Biſcuits.*

HAVE a pair of clean ſcales, in one ſcale put three new-laid eggs, in the other as much dried flour, an equal weight with the eggs, and have ready as much powder ſugar; firſt beat up the whites of the eggs well with whiſk till they are of a fine froth, then whip in half an ounce of candied lemon-peel cut thin and fine, then by degrees whip in the flour and ſugar, then put in the yolks, and with a ſpoon temper it well together; then ſhape your biſcuits on fine white paper with a ſpoon, and ſift powder ſugar over them, bake them in a moderate oven, giving them a fine colour on the top; then with a fine knife cut them off from the paper and put them in dry boxes for uſe.

## *Drop Biſcuits.*

BEAT the yolks of ten and the whites of ſix eggs well with a ſpoonful of roſe-water for half an hour, then

then put in three quarters of a pound of double-refined ſugar, whiſk them well for half an hour more, and then add one ounce of carraway-ſeeds bruiſed a little, and ſix ounces of fine flour; whiſk in your flour gently, drop them on wafer-paper, and bake them in a moderate oven.

## *Common Biſcuits.*

TAKE eight eggs and beat them for half an hour, put in a pound of fine ſugar beat and ſifted, with the rind of a lemon grated, whiſk it one hour, or till it looks light; then whiſk in a pound of flour and a little roſe-water, ſugar them over, and bake them in tins or in paper.

## *Sponge Biſcuits.*

BEAT the yolks of twelve eggs for half an hour, then put in a pound and a half of fine ſugar beat and ſifted, whiſk it well till you ſee it riſe in bubbles, then beat the whites to a ſtrong froth, and whiſk them well with your ſugar and yolks; beat in a pound of flour, with the rind of two lemons grated, butter your tin moulds, put them in, and ſift fine powder ſugar over them; put them in a hot oven, but do not ſtop the mouth of it at firſt; they will take half an hour baking.

## *Spaniſh Biſcuits.*

BEAT the yolks of eight eggs for half an hour, then beat in eight ſpoonsful of fine ſugar, beat the whites to a ſtrong froth, then beat them well with your yolks and ſugar for half an hour; put in four ſpoonsful of fine flour, and a little lemon-peel grated; bake them on papers in a moderate oven.

## *Light Wigs.*

TAKE a pound and a half of flour, mix in it a pint of warm milk and a gill of ale yeaſt, cover it up, and ſet it before the fire half an hour; take half a pound of ſugar, the ſame of butter, work it all into a paſte, and make it into wigs with as little flour as poſſible,

ble, and a few carraway-ſeeds; put them on oven-plates, and bake them in a quick oven.

### *Buns.*

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

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## CHAP. XXVIII.

# HOGS PUDDINGS, SAUSAGES, &c.

### *Almond Hogs Puddings.*

TAKE two pounds of beef-ſuet or marrow ſhred very ſmall, a pound and a half of almonds blanched and beat very fine with roſe-water, one pound of grated bread, a pound and a quarter of fine ſugar, a little ſalt, half an ounce of mace, nutmeg, and cinnamon together, twelve yolks of eggs, four whites, a pint of ſack, a pint and a half of thick cream, ſome roſe, or orange-flower water; boil the cream, tie the ſaffron in a bag, and dip it in the cream to colour it; firſt beat your eggs very well, then ſtir in your almonds, then the ſpice, the ſalt, and ſuet, and mix all your ingredients together; fill your guts but half full, put ſome bits of citron in the guts as you fill them, tie them up, and boil them a quarter of an hour.

*Another*

*Another Way.*

TAKE a pound of beef marrow chopped fine, half a pound of ſweet almonds blanched, and beat fine with a little orange-flower or roſe-water, half a pound of white bread grated fine, half a pound of currants clean waſhed and cleaned, a quarter of a pound of fine ſugar, a quarter of an ounce of mace, nutmeg, and cinnamon together, of each an equal quantity, and half a pint of ſack; mix all well together with half a pint of good cream and the yolks of four eggs; fill your guts half full, tie them up, and boil them a quarter of an hour, and prick them as they boil, to keep the guts from breaking. You may leave out the currants for a change, but then you muſt add a quarter of a pound more ſugar.

*A third Way.*

HALF a pint of cream, a quarter of a pound of ſugar, a quarter of a pound of currants, the crumb of a halfpenny roll grated fine, ſix large pippins pared and chopped fine, a gill of ſack, or two ſpoonsful of roſe-water, ſix bitter almonds blanched and beat fine, the yolks of two eggs and one white beat fine; mix all together, fill the guts better than half full, and boil them a quarter of an hour.

*Hogs Puddings with Currants.*

TAKE three pounds of grated bread to four pounds of beef-ſuet finely ſhred, two pounds of currants clean picked and waſhed, cloves, mace, and cinnamon, of each a quarter of an ounce finely beaten, a little ſalt, a pound and a half of ſugar, a pint of ſack, a quart of cream, a little roſe-water, twenty eggs well beaten, but half the whites; mix all theſe well together, fill the guts half full, boil them a little, and prick them as they boil, to keep the guts from breaking; take them up upon clean cloths, then lay them on your diſh; or when you uſe them boil them a few minutes, or eat them cold.

*Black*

## *Black Puddings.*

WHEN you kill your hog, get a peck of grets, boil them half an hour in water, then drain them, and put them in a clean tub or large pan; ſave two quarts of the blood, and keep ſtirring it till the blood is quite cold, then mix it with your grets, and ſtir them well together; ſeaſon it with a large ſpoonful of ſalt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each, dry it, beat it well, and mix it in; take a little winter ſavory, ſweet marjoram, and thyme, pennyroyal ſtripped of the ſtalks, and chopped very fine, juſt enough to ſeaſon them, and to give them a flavour, but no more. The next day take the leaf of the hog, and cut it into dice; ſcrape and waſh the guts very clean, then tie one end and begin to fill them; mix in the fat as you fill them, (be ſure to put in a good deal of fat) fill the ſkins three parts full, tie the other end, and make your puddings what length you pleaſe; prick them with a pin, put them in a kettle of boiling water, and boil them very ſoftly an hour; then take them out and lay them on clean ſtraw.

In Scotland they make a pudding with the blood of a gooſe: chop off the head and ſave the blood, ſtir it till it is cold, then mix it with grets, ſpice, ſalt, and ſweet herbs, according to their fancy, and ſome beef-ſuet chopped; take the ſkin off the neck, then pull out the wind-pipe and fat, fill the ſkin, tie it at both ends; ſo make a pie of the giblets, and lay the pudding in the middle; or you may leave the guts out if you pleaſe.

## *Savoloys.*

TAKE ſix pounds of young pork, free it from bone and ſkin, and ſalt it with one ounce of ſalt-petre and a pound of common ſalt, for two days; chop it very fine, put in three tea-ſpoonsful of pepper, twelve ſage leaves chopped fine, and a pound of grated bread; mix it well, and fill the guts, and bake them half an hour in a ſlack oven, and eat them either hot or cold.

## *Fine Sauſages.*

YOU muſt take ſix pounds of good pork, free from ſkin, griſtles, and fat, cut it ſmall, and beat it in a mortar till it is very fine; then ſhred ſix pounds of beef ſuet very fine and free from ſkin, ſhred it as fine as poſſible; take a good deal of ſage, waſh it very clean, pick off the leaves, and ſhred it very fine; ſpread your meat on a clean dreſſer or table, then ſhake the ſage all over, about three large ſpoonsful, ſhred the thin rind of a middling lemon very fine and throw over, with as many ſweet herbs, when ſhred fine, as will fill a large ſpoon; grate two nutmegs over, throw over two tea-ſpoonsful of pepper, a large ſpoonful of ſalt, then throw over the ſuet, and mix it all well together; put it down cloſe in a pot; when you uſe them, roll them up with as much egg as will make them roll ſmooth; make them the ſize of a ſauſage, and fry them in butter or good dripping; be ſure it be hot before you put them in, and keep rolling them about; when they are thorough hot, and of a fine light brown, they are enough. You may chop this meat very fine, if you do not like it beat. Veal eats well done thus, or veal and pork together. You may clean ſome guts and fill them.

## *Common Sauſages.*

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

## *Oxford Sauſages.*

TAKE a pound of lean veal, a pound of young pork, fat and lean, free from ſkin and griſtle, a pound of beef ſuet, chopped all fine together; put in half a pound of grated bread, half the peel of a lemon ſhred fine,

fine, a nutmeg grated, ſix ſage leaves waſhed and chopped very fine, a tea-ſpoonful of pepper, and two of ſalt, ſome thyme, ſavory, and marjoram ſhred fine; mix it all well together and put it cloſe down in a pan; when you uſe it, roll it out the ſize of a common ſauſage, and fry them in freſh butter of a fine brown, or broil them over a clear fire, and ſend them to table as hot as poſſible.

## *Bologna Sauſages.*

TAKE a pound of bacon, fat and lean together, a pound of beef, a pound of veal, a pound of pork, a pound of beef-ſuet, cut them ſmall, and chop them fine, take a ſmall handful of ſage, pick off the leaves, chop it fine with a few ſweet herbs, ſeaſon it pretty high with pepper and ſalt. You muſt have a large gut, and fill it, then ſet on a ſaucepan of water, when it boils put it in, and prick the gut for fear of burſting; boil it ſoftly an hour, then lay it on clean ſtraw to dry.

## *Andouilles or Calves Chitterlings.*

TAKE ſome of the largeſt calves guts, cleanſe them, cut them in pieces proportionable to the length of the pudding you deſign to make, and tie one end to theſe pieces; then take ſome bacon, with a calves udder and chaldron blanched, and cut it into dice or ſlices, put them into a ſtew-pan, and ſeaſon with fine ſpice pounded, a bay leaf, ſome ſalt, pepper and ſhallot cut ſmall, and about half a pint of cream; toſs it up, take off the pan, and thicken your mixture with four or five yolks of eggs, and ſome crumbs of bread; then fill up your chitterlings with the ſtuffing, keep it warm, tie the other end with packthread, blanch and boil them like hogs chitterlings, let them grow cold in their own liquor before you ſerve them up; then boil them over a moderate fire, and ſerve them up pretty hot. Theſe ſort of andouilles or puddings muſt be made in ſummer, when hogs are ſeldom killed.

# CHAP. XXIX.

# POTTING.

## *Proper Rules to be obſerved in Potting.*

WHEN you intend to bake your meat, &c. before you ſend it to the oven be ſure to ſeaſon it properly, and cover it with butter, tie it over with ſtrong paper, and bake it gently and well till it is tender. As ſoon as it comes from the oven, drain all the butter and gravy from the meat, and carefully pick out all the griſtles and ſkins, for if they are left in, when you cut the meat they will ſpoil the beauty of it, and the gravy would ſoon turn it ſour. Be ſure to beat your ſeaſoning very fine, and ſift it through a ſieve before you put it to your meat, and put it in by degrees as you beat the meat; and when you put your meat into pots preſs it well down, and never pour your clarified butter over your meat till it is quite cold. When you clarify butter put it in a deep diſh, and ſet it before the fire to melt; and when it is melted drain it from the ſettlings at the bottom, and if any ſcum riſes ſkim it off, or put it into a clean ſtew-pan and melt it gently, ſkim it, and pour it from the ſettlings; (as it is the whey that is at the bottom, conſequently it will turn your potted meats, birds, &c. ſour, and ſoon make them mould and ſtink) if you want to turn it whole out of your pots, butter them well before you put in the meat, and when you want to turn them out, put the pot a few minutes into hot water and then it will ſlip out.

## *Veniſon.*

TAKE a piece of neck of veniſon, or a ſhoulder, fat and lean together, take out the bones, lay it in a deep diſh, and ſprinkle it over with beaten mace, cloves, nutmeg,

nutmeg, pepper, and ſalt, cover it over with butter, tie brown paper over it, and bake it till it is tender, when it comes out of the oven take it out of the liquor hot, lay it on a coarſe cloth to drain, take off all the ſkin and griſtles, beat it well in a marble mortar, fat and lean together, ſkim off the butter of the gravy, and put in; ſeaſon it with beaten mace, cloves, nutmeg, pepper, and ſalt; when it is well beat put it down cloſe in your pots; when cold pour clarified butter over it, and tie it down with paper.

## *Beef.*

TAKE a piece of lean beef, about twelve pounds, and rub it well with one ounce of ſalt-petre and brown ſugar, let it lay for twenty-four hours, then waſh it clean, and wipe it dry with a cloth, cut it in pieces, and put it into an earthen pan, juſt cover it with water, ſeaſon it with beaten mace, cloves, nutmeg, pepper and ſalt, put a pound of freſh butter on the top, tie it over with coarſe paper, and bake it four hours; when it comes out of the oven, take it out of the gravy, and lay it on a coarſe cloth to drain; then pick out all the ſinews and ſkins, and beat it well in a marble mortar; clarify a pound of freſh butter, and as you beat the beef, by degrees put in the butter, ſeaſon it with beaten mace, cloves, nutmeg, pepper, and ſalt to your palate; when it is well beat put it down hard in your pots, and pour clarified butter over it.

## *Beef like Veniſon.*

TAKE any quantity of the lean part of a buttock of beef you want, and to every eight pounds of beef take four ounces of ſalt-petre, four ounces of petre-ſalt, a pint of white ſalt, and one ounce of ſal prunella, beat all the ſalts well, mix them together, rub the ſalts into the beef, and let it lie four days; turn it once a day; then put it into an earthen pan, cover it with pump water and a little of its own brine, then bake it in an oven, with houſhold bread, till it is as tender as a chicken; when it is taken out of the oven, take it

out of the gravy to drain, take out all the ſinews and ſkins, and pound it in a marble mortar; ſeaſon it with beaten mace, cloves, nutmeg, pepper, and ſalt, clarify a pound of freſh butter, and as you beat it mix the butter and ſpices in; when it is well beat preſs it down cloſe into your pots, and when it is cold cover it one inch thick with clarified butter, and when the butter is cold tie it over with white paper, and it will keep a long while.

## *Tongues.*

TAKE a neat's tongue, rub it with a pound of common ſalt, one ounce of ſalt-petre, one of ſal prunella, and half a pound of coarſe ſugar mixed together; turn and rub it every day for one week; then take it out of the pickle, cut off the root, waſh it clean, and boil it till it is tender; then peel it; then take your tongue and ſeaſon it with beaten mace, cloves, nutmeg, pepper, and ſalt; then put it in a pan, and melt butter enough to cover it all over, tie coarſe paper over it, and bake it one hour; then take it out, let it ſtand to cool, then rub a little freſh ſpice on it, and when it is quite cold put it in a long-potting-pot; when the butter is cold you baked it in, take it clean from the gravy and ſet it in an earthen pan before the fire, and when it is melted pour it over the tongue; and when it is cold, clarify butter enough, and pour over it till it is one inch above the tongue.

## *Tongue and Fowl.*

TAKE and boil a pickled tongue, peel it, and cut off the root; take a large fowl and bone it, a gooſe and bone it, a turkey and bone it; beat a quarter of an ounce of mace, the ſame of cloves, one large nutmeg, a ſpoonful of pepper, mixed with a little ſalt, ſeaſon the inſide of the fowl well, and the tongue, put the tongue into the fowl; then ſeaſon the gooſe, and fill the gooſe with the fowl and tongue, then ſerve the turkey the ſame, and it will look nearly like whole; lay it in a pan that will juſt hold it, and melt freſh butter enough to cover it, ſend it to the oven, and

bake

bake it two hours; when it is taken out of the oven, take it out of the butter, and lay it on a coarſe cloth to drain till it is cold; and when the butter is cold, take it clean off the gravy, and lay it in a diſh before the fire to melt; put your turkey, &c. into a pot, and pour the butter over it; when it is cold clarify ſome more butter, and let it be one inch thick above the meat, and it will keep a long time; when you cut it cut it croſſways down through the middle, and it will look beautiful; garniſh it with parſley, and it makes a pretty corner diſh for dinner, or ſide diſh for ſupper. You may leave out the turkey if you pleaſe.

## *Hare.*

HANG a hare up for four or five days, then caſe it, and cut it in quarters; put it in a pot, ſeaſon it with beaten cloves, mace, pepper, and ſalt, put a pound of butter over it, and bake it four hours in a gentle oven; when it is taken out of the oven pick it from the bones, and pound it well in a mortar with the butter that it was baked in, ſkimmed clean off the gravy; ſeaſon it with beaten cloves, mace, pepper, and ſalt, to your palate, beat it till it is fine and ſmooth, then put it down cloſe into your potting-pots, and cover it over with clarified butter; tie it over with white paper.

## *Gooſe.*

PICK, draw, and bone a fine gooſe, ſinge it, ſeaſon the inſide with beaten mace, cloves, pepper, and ſalt, and fill it with force-meat, put it into a pan, and ſprinkle ſome of the ſeaſoning over it; melt freſh butter enough to cover it, tie it over with brown paper, and bake it for one hour and a half; when it is taken out of the oven, take it out of the butter, and lay it on a coarſe cloth to drain till it is cold, and take the butter clean off the gravy; when it is cold put it in a diſh before the fire to melt, put the gooſe in a pot, pour the butter over it; and when it is cold clarify ſome freſh butter, and put it half an inch thick above the gooſe.

### *Turkey.*

PICK, draw, and bone a fine turkey, bone a fowl, ſeaſon the inſide of the fowl and turkey with beaten cloves, mace, nutmeg, pepper, and ſalt, put the fowl into the turkey, put it into a pan, and ſeaſon it well with the above ſeaſoning; melt butter enough to cover it, tie a paper over, and bake it two hours; when it is taken out of the oven take it out of the butter, and lay it on a coarſe cloth to drain till it is cold; when the butter is cold, take it clean off the gravy, put it in a diſh before the fire to melt, put the turkey into a pan, pour the butter over it, and when it is cold clarify more butter, and put over it half an inch thick.

Note. You may put a gooſe and turkey together, bone them, lay them flat open, and ſeaſon them as above, and put the turkey in the gooſe; then roll them up as collared beef very tight, and as ſhort as you can, and bind it very faſt with ſtrong tape, bake it in a long pan, with plenty of butter till it is tender; then take it out of the hot liquor, and ſet it by till next day; then unbind it, place it in a pot, and pour clarified butter over it.

### *Chickens or Pigeons.*

PICK, draw, and cut off their legs, wipe them dry with a cloth, but do not waſh them, ſeaſon them, inſide and out, with beaten mace, cloves, nutmeg, pepper, and ſalt, put them in a pan, and cover them with butter, bake then one hour; when they are taken out of the oven take them out of the butter, put them in potting-pots, pour the butter clear from the gravy and pour on them; when they are cold clarify more freſh butter and put over them, and tie them over with white paper.

### *Moor Game or Pheaſants.*

PICK and draw your game, wipe them clean with a cloth, ſinge them, ſeaſon them inſide and out well with beaten mace, cloves, nutmeg, pepper, and ſalt; break the breaſt bones down as flat as you can, lay

them in an earthen pan, cover them with butter, and bake them one hour; when they are taken out of the oven, take them out of the gravy and butter, lay them on a coarſe cloth to drain till they are cold, then put them into pots breaſt upwards, and cover them half an inch thick above the breaſts with clarified butter; when they are cold tie white paper over them.

## *Woodcocks or Snipes.*

PICK your woodcocks or ſnipes, draw out the trails, run their bills through their thighs, put their legs through each other, and put their feet upon their breaſts; ſeaſon them with beaten mace, pepper, and ſalt; put them into a deep pan, cover them with freſh butter, tie a paper over them, and bake them half an hour; when they are taken out of the oven, take them out of the butter, put them in pots, and pour the butter from the ſettlings upon them; when they are cold, clarify more butter and pour over them, about half an inch above the breaſts, and tie white paper over them.

## *Wheat-Ears, Larks, &c.*

PICK and draw them, ſinge them, ſeaſon them inſide and out with beaten cloves, mace, nutmeg, pepper, and ſalt, put them into a pan, cover them with butter, and bake them twenty minutes; (or put them into a ſtew-pan, cover them with butter, cover them cloſe, and ſtew them over a ſlow fire for twenty minutes) then take them out of the butter, put them into pots, and pour the butter from the ſettlings over them; when they are cold, clarify more butter, and pour over them.

## *Marble Veal.*

TAKE a pickled tongue, and boil it till it is very tender, peel it, cut it in thin ſlices, and pound it well in a mortar, with a pound of freſh butter and a little beaten mace, till it is like a paſte; ſtew four pounds of lean veal, and beat it the ſame way; then put ſome veal into a large potting-pot, then ſome tongue in lumps over the veal, (but do not lay the tongue in

any form but in lumps) fill your pot nearly full with veal, preſs it very hard down, and pour clarified butter over it; and when you ſend it to table cut it acroſs in thin ſlices, put it into a diſh, and garniſh it with curled parſley. Mind and keep it in a cool dry place, tied cloſe with paper.

## *Savory Veal Cake.*

TAKE ſix pounds of lean veal, and ſtew it till it is very tender, pick the meat from the ſkins, and beat it well in a mortar, with half a pound of freſh butter, ſeaſon it with beaten cloves, mace, nutmeg, pepper, and ſalt; butter a potting pot, and preſs it down cloſe in it, let it ſtand till next day; then put the pot in hot water a few minutes, and it will come out; then put it into a diſh; work ſome butter well with your hands in cold ſpring water, put it over the cake, and ornament it with leaves and flowers, as your fancy leads you, and put a bird modelled in butter, or any thing you pleaſe at the top.

## *Salmon.*

TAKE a piece of freſh ſalmon, ſcale it, and wipe it clean with a cloth; let your piece or pieces be cut ſo as it will lie neatly in your pot, ſeaſon it with cloves, mace, Jamaica pepper, and black pepper, beat fine, mixed with ſalt, a little ſal prunella bruiſed fine, and rub the bone with it; ſeaſon it with a little ſpice, pour clarified butter over it till it is covered, and bake it well; when it is taken out of the oven, take it out carefully, and put it on a coarſe cloth to drain; when cold ſeaſon it well, and lay it in the pots, and cover it with clarified butter.

Or this way: ſcale and clean your ſalmon, cut it down the back, dry it well with a cloth, and cut it as near the ſhape of your pot as you can; take two nutmegs and one ounce of cloves and mace beaten, half an ounce of white paper, and one of ſalt; then take out all the bones, and cut the jowl below the fins, and cut off the tail, ſeaſon the ſcaly ſide firſt, lay that at the bottom of your pot, then rub the ſeaſoning on the other

ſide, cover it with a diſh, and let it ſtand all night; put it in double, the ſcaly ſide top and bottom; before you put it in the pot, put ſome butter at the bottom, and when it is in put butter at the top, cover the pot with a ſtiff coarſe paſte, and bake it three hours, if a large fiſh; if a ſmall one, two hours; and when it is taken out of the oven, let it ſtand half an hour, then uncover it, and raiſe it up at one end, that the gravy may run out; then put a board or trencher, with a weight upon it, to preſs out the gravy; when the butter is cold take it off clear from the gravy, add ſome more to it, and put it in a pan before the fire; when it is melted pour it over the ſalmon, and when it is cold tie paper over it, and keep it in a cool dry place. As to the ſeaſoning, it muſt be regulated according to your palate, more or leſs; and be ſure that no gravy, or whey of the butter is put into your pots, as that will prevent its keeping long good.

Note. In this manner you may pot carp, tench, or trout, and many other ſorts of fiſh.

## *Pike.*

TAKE and ſcale it clean, cut off the head, ſplit it and take out the chine bone; then ſtrew all over the inſide with bay ſalt and pepper, roll it up round, and lay it in a pot, cover it with butter, and bake it an hour; then take it out, and lay it on a coarſe cloth to drain; when it is cold put it into the pot, and cover it with clarified butter. You may uſe a little beaten cloves and mace, with the bay ſalt and pepper, if you like it.

## *Chars.*

THESE fiſh are peculiar to the lakes in Weſtmoreland, and much admired, and are potted thus: ſkin, gut, and waſh them clean, cut off the heads, fins, and tails, ſcour them well with ſalt, and wipe them dry with a cloth; turn them round in round potting-pots, or lay them lengthways in a long potting-pot; firſt ſeaſon them with beaten cloves, mace, pepper, and ſalt,

cover

cover them with butter, and bake them half an hour in a quick oven; then take them out, and lay them on a coarſe cloth to drain; when they are cold ſeaſon them afreſh, and lay them in your pots; then take the butter they were baked in clean from the gravy of the fiſh, put it in a diſh before the fire to melt, and when it is melted, pour the clear butter over the fiſh, and when they are cold put a little more clarified butter half an inch thick over them, and tie them over with paper.

## *Lampreys.*

SKIN them, cleanſe them with ſalt, and wipe them dry with a cloth; ſeaſon them with beaten mace, cloves, nutmeg, pepper, and ſalt, lay them in a pan, cover them with clarified butter, and bake them one hour; when they are baked, order them the ſame as the chars.

## *Eels.*

TAKE the largeſt eels you can get, ſkin, gut, and waſh them clean, ſcour them with ſalt, and dry them with a cloth; cut them in pieces about four inches long, ſeaſon them with beaten cloves, mace, nutmeg, pepper, ſalt, and a little ſal prunella beat fine, lay them in a pan, cover them with clarified butter, and bake them half an hour in a quick oven; (if a ſlow oven longer, but that muſt be determined according to the ſize of your eels) when they are baked, take them out of the butter with a fork, and lay them on a coarſe cloth to drain; when they are cold, ſeaſon them again with the ſame ſeaſoning, only leave out the ſal prunella, lay them in your pots cloſe; then take the butter clean off the gravy they were baked in, and ſet it in a diſh before the fire; when it is melted, pour the clear butter over the eels; and when it is cold, clarify a little more butter and put over it; then tie them down with paper. You may bone the eels if you chuſe it, but then do not put in any ſal prunella.

*Lobſters.*

### *Lobſters.*

TAKE a fine live lobſter, or two middling ſized ones, put a ſkewer in the vent to prevent any water getting in, and boil it for three quarters of an hour; when it is done, pick all the meat out of the body, claws, and tail, (be ſure to put in the ſpawn if you have any) and beat it to a paſte in a marble mortar; melt a quarter of a pound of good freſh butter and put in it, ſeaſon it with beaten cloves, mace, nutmeg, pepper, and ſalt, to your palate; when it is beat fine put it down as cloſe as you can in your pots, clarify ſome butter and put over it a quarter of an inch thick, when it is cold tie it over with paper. Or you may put the meat in as whole as you can; take it out of the tail, claws, and body, lay it as cloſe as you can together, ſeaſon it with beaten cloves, mace, nutmeg, pepper, and ſalt, and pour clarified butter over it.

Note. You may pot crabs, or any other large ſhell-fiſh in the ſame manner.

## LITTLE COLD DISHES.

### *Salamungundy.*

TAKE two pickled herrings and bone them, a handful of parſley picked and waſhed clean, the breaſt of a roaſted chicken or fowl, and the legs ſeparate, (take off the ſkin of the chicken or fowl) four eggs boiled hard, chop all ſeparate very fine; that is, the herrings by themſelves, the whites and yolks of eggs, the breaſt and legs of the chicken or fowl, and the parſley by themſelves; ſcrape or chop ſome boiled lean ham very fine, or ſome Dutch or hung beef; turn a ſmall China diſh bottom uppermoſt in another China diſh, juſt to fit it, then take a tea-ſpoon and lay every thing ſeparate in ſhapes; that is, a ſhape of parſley, then of herrings, then of eggs, and ſo on till you have covered your diſh, and all your ingredients are uſed; garniſh the edge of your diſh with curled

parſley

parſley or flowers; or in winter chop a few capers and anchovies fine, and garniſh it with them.

Or in this manner: if you want it for a middle diſh, take a round diſh, and turn a ſmall China baſon upſide down in it, then with a tea-ſpoon lay your different things in ſhapes on it; put a ſprig of myrtle, or a bunch of flowers in the middle, and garniſh as before.

You may uſe cold veal, beef, mutton, or pork boiled, beet-root, apples, onions, celery, or any thing you fancy chopped fine; the more different colours you have, the better it looks, as it is more fancy than otherwiſe, which muſt direct you. It is impoſſible for me to direct ſo minutely as I could wiſh.

## *Dutch or Hung Beef.*

BOIL a piece of Dutch or hung beef, and when it is cold ſcrape it fine, or grate it with a grater, put it in a ſmall diſh heaped up as high as you can, and garniſh it with curled parſley or flowers.

## *Dutch or Hung Beef on Tops and Bottoms.*

TOPS and bottoms are a kind of biſcuit bought at the biſcuit-bakers: Take and boil a piece of Dutch or hung beef, and ſcrape or grate it, ſplit the tops and bottoms in two, and butter them, heap the beef on them, and pile them up in a diſh as high as you can; ſtick curled parſley in them, and garniſh the edge of the diſh with curled parſley or flowers. It is a pretty corner diſh for ſupper.

## *Dutch or Britiſh Herrings.*

TAKE and waſh them, peel the ſkins off and pick the fleſh from the bones; peel them in ſmall long pieces, lay them in a diſh, and garniſh with curled parſley.

## *Ham.*

TAKE a piece of lean boiled ham, and ſcrape or grate it, heap it up high in a ſmall diſh, and garniſh it with curled parſley.

CHAP.

# CHAP. XXX.

# CARVING.

## *To cut up a Turkey.*

RAISE the leg, open the joint, but be ſure not to take off the leg; lace down both ſides of the breaſt, and open the pinion of the breaſt, but do not take it off, raiſe the merry-thought between the breaſt-bone and the top, raiſe the brawn, and turn it outward on both ſides, (but be careful not to cut it off nor break it) divide the wing pinions from the joint next the body, and ſtick each pinion where the brawn was turned out, cut off the ſharp end of the pinion, and the middle piece will fit the place exactly.

A buſtard, capon, or pheaſant, is cut up in the ſame manner.

## *To rear a Gooſe.*

CUT off both legs in the manner of ſhoulders of lamb, take off the belly-piece cloſe to the extremity of the breaſt, lace the gooſe down both ſides of the breaſt, about half an inch from the ſharp bone, divide the pinions and the fleſh firſt laced with your knife, which muſt be raiſed from the bone, and taken off with the pinion from the body; then cut off the merry-thought, and cut another ſlice from the breaſt-bone quite through; laſtly, turn up the carcaſe, cutting it aſunder, the back above the loin bones.

## *To unbrace a Mallad or Duck.*

FIRST raiſe the pinion and legs, but do not cut them off, then raiſe the merry-thought from the breaſt, and lace it down both ſides with your knife.

## *To unlace a Coney.*

THE back muſt be turned downward, and the apron divided from the belly; this done, ſlip in your knife between the kidneys, looſening the fleſh on each ſide; then turn the belly, cut the back croſs-ways between the wings, draw your knife down both ſides of the back-bone, dividing the ſides and leg from the back. Obſerve not to pull the leg too violently from the bone, when you open the ſide, but with great exactneſs lay open the ſides from the ſcut to the ſhoulder; and then put the legs together.

## *To wing a Partridge or Quail.*

AFTER having raiſed the legs and wings, uſe ſalt and powdered ginger for ſauce.

## *To allay a Pheaſant or Teal.*

THIS differs in nothing from the foregoing, but that you muſt uſe ſalt only for ſauce.

## *To diſmember a Hern.*

CUT off the legs, lace the breaſt down each ſide, and open the breaſt pinion without cutting it off; raiſe the merry-thought between the breaſt-bone and the top of it; then raiſe the brawn, turning it outward on both ſides; but break it not, nor cut it off; ſever the wing pinion from the joint neareſt the body, ſticking the pinions in the place where the brawn was. Remember to cut off the ſharp end of the pinion, and ſupply the place with the middle piece.

In this manner ſome people cut up a capon or pheaſant, and likewiſe a bittern, uſing no ſauce but ſalt.

## *To thigh a Woodcock.*

THE legs and wings muſt be raiſed in the manner of a fowl, only open the head for the brains; and ſo you thigh curlews, plovers, or ſnipes, uſing no ſauce but ſalt.

### *To diſplay a Crane.*

AFTER his legs are unfolded, cut off the wings, take them up, and ſauce them up, and ſauce them with powdered ginger, vinegar, ſalt, and muſtard.

### *To lift a Swan.*

SLIT it fairly down the middle of the breaſt, clean through the back, from the neck to the rump, divide it in two parts, neither breaking nor tearing the fleſh; then lay the halves in a charger, the ſlit ſides downwards, throw ſalt upon them, and ſet them again on the table. The ſauce muſt be chaldron ſerved up in ſaucers.

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## CHAP. XXXI.

# COLLARING.

### *Beef.*

TAKE a thin flank of beef, bone it, and take off the ſkins, and ſalt it with two ounces of ſalt-petre, one ounce of ſal prunella, four ounces of bay ſalt, all beat fine, half a pound of the coarſeſt ſugar you can get, and two pounds of common ſalt, all mixed well together, turn it every day, and rub it with the brine for a fortnight; then take it out of the pickle, waſh it well, and wipe it dry with a cloth; take a quarter of an ounce of cloves, the ſame of mace, twelve corns of all-ſpice, one nutmeg, and beat them fine, mix them with a ſpoonful of pepper; a large handful

handful of parſley and all ſorts of ſweet herbs chopped fine, and a little lemon-peel; ſprinkle them all over the beef, and roll it up as tight as you can; put a coarſe cloth round it, tie it round tight with beggars tape, and boil it in a large copper of water; if large, ſix hours; if ſmall, five; then take it out, and freſh tie each end with packthread, put it in a preſs, (if you have no preſs put it between two boards, with a large weight upon it, till it is cold) then take it out of the binding, cut it acroſs in thin ſlices, put it in a diſh, and garniſh with curled parſley.

## *Breaſt of Veal.*

TAKE a fine large breaſt of veal, bone it, and take off the outſide ſkin, beat it well with a rolling-pin, rub it over with the yolk of an egg, and ſtrew over it a quarter of an ounce of beaten cloves and mace, half a nutmeg, a little pepper and ſalt, ſome ſweet herbs and parſley ſhred fine, and a little lemon-peel; then roll it up tight, wrap it in a clean cloth, bind it round with beggars tape, and boil it two hours and a half in plenty of water; (obſerve that your water boils before you put it in) when it is done take it out, tie it at each end afreſh with packthread, and preſs it in the ſame manner as the beef; when it is cold take it out of the cloth, and put it in a pickle made as follows: to a pint of ſalt and water put half a pint of good vinegar; when you uſe it take it out and cut it acroſs, lay it in a diſh, and garniſh it with parſley.

## *Gallentine of a Breaſt of Veal.*

TAKE a fine large breaſt of veal, bone it, and take off the outſide ſkin, beat it well with a rolling-pin, rub it over with the yolk of an egg, ſeaſon it with pepper, ſalt, beaten cloves and mace, then make aumlets of different colours thus: take the yolks of twenty-four eggs in three ſeparate parcels, beat them well, colour one green with the uſe of ſpinach, another with cochineal boiled in a little brandy, and the other plain; rub three ſoup plates with a little ſweet oil,

and

and put them in ſeparately; have a broad ſtew-pan with ſome water boiling, ſufficient to come up to the edge of the plate, put in the plates, cover them over with three plates, and let them boil gently till the aumlets are done; then take them out, turn them out of the plates, cut them acroſs in ſlips, and lay them on the veal, firſt green, then red, then yellow, till you have covered the veal; then roll it up tight, put a cloth tight round it, bind it well with a fillet, and boil it in plenty of water for two hours and a half; then take it up, tie the ends cloſe with packthread, and preſs it the ſame as collared beef; when it is cold untie it, cut it in ſlices acroſs, lay it in a diſh, and garniſh with curled parſley.

## *Veniſon.*

TAKE a breaſt and neck of veniſon together, bone it, and take off the ſkin and ſinews, cut it into three ſquare collars, and lard it with fat bacon, ſeaſon it with beaten mace, cloves, nutmeg; pepper, ſalt, and ſweet herbs chopped fine; roll up your collars tight, tie them cloſe with coarſe tape, put them into deep pots, ſprinkle ſome of the ſeaſoning over them with freſh butter and ſome bay-leaves, and over all ſome beef-ſuet ſhred fine; then put a coarſe paſte over your pots, and bake them four or five hours; then take them out of the oven, and let them ſtand a little; take out your veniſon, and let it drain well from the gravy, add more butter to the fat, and ſet it over a gentle fire to clarify; then take it off, let it ſtand a little, and ſkim it well; have pots ready to hold each collar, put them in, ſtrew a little of the ſame ſeaſoning over them, and cover the veniſon with your clarified butter and fat, but be ſure it is one inch above the veniſon; when it is thoroughly cold tie it round with double paper, and lay a clean tile on the top; when you want to uſe a pot, put it a minute or two in boiling water, and it will turn out whole; put it in a diſh, and ſtick it round with bay-leaves, with a ſprig of myrtle at the top.

## *Calf's Head.*

TAKE a calf's head with the ſkin on, and ſcald the hair off, rip it down the face, and take the ſkin and meat clean off the bones, ſteep it in warm milk till it is white; then lay it flat, rub it over with the yolk of an egg, and ſtrew over it beaten cloves, mace, pepper, ſalt, ſweet herbs, and a handful of parſley chopped fine, two ſcore of oyſters blanched and chopped fine, half a pound of beef-marrow chopped ſmall, and lay them all in the inſide of the ſkin; cut off the ears, cut them open, and lay them flat on the thin part; roll it up tight, (but begin at the thin end firſt) bind it hard with a fillet, wrap it in a clean cloth, and boil it gently for four hours; when it is done tie it tight at each end, and preſs it the ſame as beef; when cold put it in a pickle, the ſame as a breaſt of veal, and when you uſe it cut it acroſs, put the ſlices in a diſh, and garniſh with curled parſley.

## *Pig.*

KILL a fine young roaſting pig, ſcald off the hair, and draw out the intrails; waſh it clean, and with a ſharp knife rip it down the belly, and take out all the bones, rub it over with the yolks of eggs, and ſeaſon it with beaten cloves, mace, pepper, ſalt, and a few ſage-leaves chopped fine; make aumlets the ſame as for a breaſt of veal in gallentine, put them on in the ſame manner, roll it up tight, put it in a cloth, bind it with a fillet, and boil it two hours in plenty of ſoft water; put into the water half a pint of vinegar, a bundle of ſweet herbs, a handful of ſalt, and when the water, &c. boils put it in; when it is done take it out, and tie it afreſh at each end with packthread; when it is cold put it into an earthen-pan, with the liquor it was boiled in; when you want to uſe it take it out, cut it acroſs in thin ſlices, put it in a diſh, and garniſh with curled parſley.

*Salmon.*

TAKE a ſide of ſalmon, cut off about a pound of the tail, waſh your large piece very well, dry it with a cloth, and rub it over with yolks of eggs; then make a force-meat with the remains of the tail you cut off, with about a ſcore of oyſters parboiled, the meat of a lobſter, the yolks of four eggs boiled hard, ſix anchovies, a handful of ſweet herbs and parſley chopped fine; ſeaſon all theſe with beaten cloves, mace, pepper, and ſalt, put in a handful of grated bread, mix it up with the yolks of ſix eggs into a paſte, lay it over the ſalmon, roll it up tight, roll a cloth round it, and bind it with broad tape; then boil it in water, ſalt, and vinegar, a bunch of ſweet herbs, ſliced ginger, and nutmeg; let it boil gently for two hours; when it is done take it up, tie both ends afreſh with packthread, put it into your ſouſing-pan, and when the liquor is cold put it to your ſalmon, and keep it covered till you want to uſe it; then take it out, cut it in ſlices, put it into a diſh, and garniſh with parſley.

*Eels.*

TAKE as many of the largeſt eels you can get as you want, ſkin them, but do not open the bellies, ſlit them down the back, cut off the heads, and cut out the bones, take out the guts, wipe the eels dry with a cloth, rub the inſide over with the yolks of eggs, and ſtrew over them beaten cloves, mace, nutmeg, pepper and ſalt, all ſorts of ſweet herbs and plenty of parſley ſhred fine; begin at the tail-end, and roll them up tight, roll a cloth round them, and tie it tight at each end; have a ſaucepan of water boiling, with half a pint of vinegar, one ounce of all-ſpice, and a bundle of ſweet herbs; boil them according to the ſize of your eels till they are tender; then take them out, and when the liquor is cold put them into an earthen-pan, and pour the liquor over them; when you want to uſe them take them out, put them in a diſh, either whole or cut in ſlices, and garniſh with parſley.

# CHAP. XXXII.

# SALTING AND SOUSING.

## *Pork Hams.*

AFTER your hog is killed, cut the leg and part of the hind-loin together, cut it handſome for a ham; then rub it well with common ſalt, and let it lay on a board twenty-four hours; then for every ham take four ounces of bay-ſalt, two ounces of ſalt-petre, two ounces of ſal prunella, beat them fine, and mix them with half a pound of coarſe ſugar and two pounds of common ſalt; rub the hams well with it, and lay them in a ſalting-pan, or hollow tray, and turn and rub them with the brine every day for a fortnight; then take them out, and wipe them dry with a cloth, and ſmoke them with a ſaw-duſt fire, with three or four handsful of juniper berries in it, till they are thoroughly dry; then hang them in a cold dry place, but be ſure you do not let them touch againſt a wall, nor againſt one another. In this manner you may cure neats tongues, and either ſmoke them, or boil them out of the pickle.

## *Beef Hams.*

TAKE the leg of a fat but ſmall Scotch or Welch ox, and cut it ham faſhion; take four ounces of bay-ſalt, two ounces of ſalt-petre, and two ounces of ſal prunella, beat them fine, and mix them with half a pound of coarſe ſugar, two pounds of common ſalt, and a handful of juniper berries bruiſed; (this quantity for about fifteen pounds weight, and ſo on accordingly) rub it well with the ingredients, and turn it every day

for

for a month; then take it out, and rub it with bran or ſaw-duſt, dry it the ſame as pork hams, and then hang it in a cool dry place; you may cut a piece off to boil, or cut it in raſhers, as you want to uſe it, either as Dutch beef, or like ham, with poached eggs, or boil it altogether, by obſerving the directions given for boiling hams.

## *Veal Hams.*

TAKE a leg and part of a loin of veal together, and cut it like a ham; take four ounces of bay-ſalt, two ounces of ſalt-petre, two ounces of ſal prunella, and a handful of juniper berries, all bruiſed fine; mix them with half a pound of coarſe ſugar and a pound of common ſalt; rub the ham well, and lay it in a hollow tray, with the back-ſide downwards, turn it, and rub it well with the pickle every day for a fortnight; then dry it the ſame as pork hams. You may boil it, or parboil and roaſt it, which you pleaſe. This pickle will be fine to cure pork in.

## *Mutton Hams.*

TAKE a hind quarter of fat mutton, cut it like ham, and cure it the ſame as a veal ham; then boil it, cut it out in raſhers as you want it, and juſt warm them through on a gridiron. A leg of mutton may be pickled in the ſame manner.

## *Tongues.*

TAKE two fine neats tongues, cut off the roots, and cut a nick in the under-ſide, waſh them clean, and dry them with a cloth; then rub them with common ſalt, and lay them on a board all night; the next day take two ounces of bay-ſalt, two ounces of ſalt-petre, one of ſal prunella, and a handful of juniper berries, all bruiſed fine; mix them with a quarter of a pound of coarſe ſugar and one pound of common ſalt; rub them well with the ingredients, put them in a long pan, and turn and rub them with the pickle every day for a fortnight; then either dry them, or dreſs them out of the pickle.

## *Dutch Beef.*

TAKE the lean part of a fine buttock of beef, rub it well with coarſe ſugar, and let it lay in a pan or tray two or three hours, turning and rubbing it two or three times; then take half a pound of bay ſalt, two ounces of ſalt-petre, two of ſalprunella, a handful of juniper berries, all bruiſed fine, and a pound of common ſalt; rub it well with them, and turn and rub it with the pickle for a fortnight; then roll it tight in a coarſe cloth, put it in a cheeſe-preſs a day and night, and then hang it to dry in a wide chimney; when you boil it, put it in a cloth, and it will eat as fine as Dutch beef.

## *Yorkſhire Hung Beef.*

TAKE a buttock or ribs of beef, (cut the buttock in two) take half a pound of bay ſalt, four ounces of ſalt-petre, four ounces of ſal prunella, and two handsful of juniper berries, all bruiſed fine; mix them with a pound of coarſe ſugar and three pounds of common ſalt, (this will ſerve for twenty pounds weight) rub the beef well with the ingredients, lay it in a hollow tray or pan, and turn and rub it every day for a fortnight with the pickle; then take it out, dry it with a cloth, and hang it up to the kitchen cieling, or in a chimney where there is not too great a fire, to dry; then boil it as you want it, or cut it in raſhers, and broil it. You may, before you broil it, dip it in warm water, and it will eat fine.

## *Bacon.*

IN making of bacon, different parts of England have different methods, as for inſtance, Hampſhire, Wiltſhire, and Berkſhire, &c. &c. they always ſinge their hogs, and never cut the hams off, only cut off the chine and ſpare-ribs; in Yorkſhire and the Northern counties they ſcald all the hogs, becauſe they cut off the hams, ſpare-ribs, and chine, and then afterwards ſalt them thus: rub them well with common ſalt, and lay it on a board, for the firſt brine to run away, for twenty-

twenty-four hours: then take for every ſide of forty or fifty pounds a pound of bay-ſalt, a pound of ſalt-petre, two ounces of ſal prunella bruiſed fine, and mixed with four pounds of common ſalt; rub your pork well with the ſalt, and put it in your ſalting pans at full length; turn and rub it with the brine every day for a fortnight; then take it out, ſtrew it all over with bran or ſaw-duſt, and hang it in a wood ſmoke till it is dry, then hang it in a cool, dry place, but take care it does not touch the wall, as that will make it ſweat and ſpoil it.

## *Weſtphalia Bacon.*

TAKE the ſide of a fine hog, and make the following pickle: take a gallon of pump-water, two pounds of bay-ſalt, the ſame of white ſalt, a pound of petre-ſalt, a quarter of a pound of ſalt-petre, a pound of coarſe ſugar, and one ounce of ſocho tied in a rag; boil theſe all well together for half an hour, and let it ſtand till it is cold; then put in the pork, and let it lay in the pickle for a fortnight; then take out the pork, rub it over with ſaw-duſt, and dry it the ſame as hams.

Note. You may make Weſtphalia hams the ſame way; or you may pickle tongues in the ſame pickle, only mind to put them in pump water for ſix or eight hours, waſh them well out, and dry them with a cloth before you put them in the pickle.

## *Pickle Pork.*

AS many people have various ways in pickling pork, it is almoſt impoſſible to give directions for pickling it; ſome people love it pickled with plain ſalt, legs eſpecially; others in this manner: have a tub and lay a layer of ſalt at the bottom; then mix one third of ſalt-petre beaten with two-thirds of white ſalt; cut your pork in pieces, rub it well with the ſalt, and lay it cloſe in the tub, with a layer of ſalt between every layer of pork, till the tub is full; then have a cover, juſt large enough to fit the inſide of the tub, put it on,

and lay a great weight at the top, and as the ſalt melts it will keep it cloſe; when you want to uſe it, take a piece out, and mind to put the cover on again, and it will keep good a long time.

## *Sham Brawn.*

TAKE the belly piece and head of a young porker, rub it well with ſalt-petre, let it lay three or four days, and waſh it clean; boil the head, take off all the meat, and cut it in pieces; have four neats feet boiled tender, take out the bones, cut the fleſh in thin ſlices, mix it with the head, lay it in the belly-piece, roll it up tight, bind it round with a ſheet of tin, and boil it four hours; take it up, and ſet it on one end, put a trencher on it within the tin, and a large weight upon the trencher, and let it ſtand all night; in the morning take it out, and bind it with a fillet, put it in ſpring water and ſalt, and it will be fit for uſe: when you uſe it, cut it in ſlices like brawn, and garniſh it with parſley. Obſerve to change the pickle every four or five days, and it will keep a long time.

## *A Turkey ſouſed, in Imitation of Sturgeon.*

YOU muſt take a fine large turkey, dreſs it very clean, dry and bone it, and then tie it up as you do ſturgeon; put into the pot you boil it in one quart of white wine, one quart of water, one quart of good vinegar, and a very large handful of ſalt; let it boil, ſkim it well, and then put in the turkey; when it is enough take it out, tie it tighter, and let the liquor boil a little longer; (and if you think the pickle wants more vinegar or ſalt, add it) when it is cold, pour it upon the turkey, and it will keep ſome months, covering it cloſe from the air, and keeping it in a dry, cool place. Eat it with oil, vinegar, and ſugar, juſt as you like it. Some admire it more than ſturgeon. It looks pretty covered with fennel for a ſide diſh.

### *Pigs Feet and Ears ſouſed.*

AFTER you have cleaned your pigs feet and ears, boil them till they are tender; then boil as much ſpring water, with ſalt and vinegar in it, as will cover them; when both are cold, put the feet and ears in a pan, and pour the pickle over them; and when you uſe them, take them out, ſplilt them in two, and lay them in a diſh; chop ſome green parſley and ſhallot fine, mix it with oil and vinegar, and a ſpoonful of muſtard, and pour over them; or put them into a batter, and fry them, with butter and muſtard in a boat.

### *Mackrel ſouſed.*

PUT ſome ſpring water into a fiſh-kettle, with a handful of ſalt, half a pint of vinegar, and a few bay-leaves, and make it boil; then put in your mackrel, (obſerve they are covered with the liquor) and boil them twenty minutes very gently; then take them out, put them in a long pan, and pour the liquor over them; and when they are cold, put them in a diſh, with ſome of the liquor, and garniſh with green fennel.

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## CHAP. XXXIII.

# PICKLING.

### *Proper Rules to be obſerved in Pickling.*

AS pickles are a very neceſſary article in all families, it is requiſite that every houſe-keeper ſhould make her own, and not be obliged to buy them at ſhops, where they are often badly prepared, by putting in pernicious ingredients to pleaſe the eye. Stone jars, well glazed,

glazed, are beſt for all kinds of pickles to be kept in; they are, to be ſure, expenſive at firſt, but, with care, they will laſt many years, and in the end, be found cheaper than earthen veſſels; as it has, by experience, been found, that ſalt and vinegar will penetrate through common earthen veſſels, and leave the pickles dry, eſpecially when put in hot. When you take out any pickles never put your hands in, but make uſe of a wooden ſpoon kept for that purpoſe, otherwiſe your pickles will ſpoil ſoon; and always take care that they are covered with vinegar, and tie them down cloſe after you take any out; by this method, and obſerving the different receipts, you can never err. As vinegar is the grand menſtruum for all kinds of pickles, it will be proper to give directions for making it.

## *White Wine Vinegar.*

AS this vinegar, by the name, is thought to be made from white wine only, it is proper to give directions for making it: when you brew in the month of March or April, take as much ſweet wort of the firſt running as will ſerve you the year, boil it without hops for half an hour, and then put it in a cooler; put ſome good yeaſt upon it, and work it well; when it is done working, break the yeaſt into it, and put it into a caſk, but mind to fill the caſk, and ſet it in a place where the ſun has full power on it; put no bung in the bung-hole, but put a tile over it at night, and when it rains; (but when it is fine take the tile off) let it ſtand till it is quite ſour, which will be in the beginning of September; then draw it off from the ſettlings into another caſk, let it ſtand till it is fine, then draw it off for uſe.

If you have any white wine that is tart put it in a caſk, and treat it in the ſame manner; or cyder may be done the ſame way; a caſk of ale turned ſour makes ale vinegar in the ſame manner; but none of theſe are fit for pickles to keep long, except the firſt white wine vinegar.

## *Sugar Vinegar.*

IN the month of March or April make this vinegar as follows: to every gallon of ſpring water you uſe, add a pound of coarſe Liſbon ſugar, boil it, and keep ſkimming it as long as the ſkum will riſe; then pour it into a cooler, and when it is as cold as beer to work, toaſt a large piece of bread, and rub it over with good yeaſt, and let it work till it has done working; then beat the yeaſt into it, put it in a caſk, and ſet it in a place where the rays of the ſun have full power on it; put a tile over the bung-hole when it rains, and every night, but in the day-time, when it is fine weather, take it off; and when you find it is ſour enough, which will be in the month of Auguſt, (but if it is not ſour enough, let it ſtand till it is) then draw it off, put it into a clean caſk, and throw in a handful of iſinglaſs; let it ſtand till it is fine, then draw it off for uſe.

## *Elder Vinegar.*

TAKE two pounds of the pips of elder-flowers, and put them in a ſtone jar, with two gallons of white wine vinegar; let them ſteep, and ſtir them every day for a fortnight; then ſtrain the vinegar from the flowers, preſs them cloſe, and let it ſtand to ſettle; then pour it from the ſettlings, and put a piece of filtering paper in a funnel, and filter it through; then put it in pint bottles, cork it cloſe, and keep it for uſe.

## *Tarragon Vinegar.*

PICK the leaves off the ſtalks of green tarragon, juſt before it goes into bloom, and put a pound weight to every gallon of white wine vinegar, and treat it in the ſame manner as elder vinegar.

## *Walnuts Green.*

TAKE the largeſt and cleareſt walnuts you can get, pare them as thin as you can; have a tub of ſpring water ſtanding by you, and throw them in as you pare them; put into the water a pound of bay-ſalt, let them

them lay in the water twenty-four hours, and then take them out; then put them into a ſtone jar, and between every layer of walnuts lay a layer of vine-leaves, and at the bottom and top, fill it up with cold vinegar, and let them ſtand all night; then pour that vinegar from them into a copper, with a pound of bay-ſalt, ſet it on the fire, let it boil, then pour it hot on your nuts, tie them over with a woollen cloth, and let them ſtand a week; then pour that pickle away, rub your nuts clean with a piece of flannel, then put them again into your jar, with vine-leaves as above, and boil freſh vinegar; put into your pot, to every gallon of vinegar, a nutmeg ſliced, cut four large races of ginger, a quarter of an ounce of mace, the ſame of cloves, a quarter of an ounce of whole black pepper, and the ſame of Ordingal pepper; then pour your vinegar boiling hot on your walnuts, and cover them with a woollen cloth; let them ſtand three or four days, ſo do two or three times; when cold, put in half a pint of muſtard-ſeed, a large ſtick of horſe-raddiſh ſliced, tie them down cloſe with a bladder, and then with a leather; they will be fit to eat in a fort-night; take a large onion, ſtick the cloves in it, and lay it in the middle of the pot. If you pickle them for keeping, do not boil your vinegar; but then they will not be fit to eat under ſix months; and the next year you may boil the pickle this way. They will keep two or three years good and firm.

## *Walnuts White.*

TAKE the largeſt nuts you can get, juſt before the ſhell begins to turn, pare them very thin till the white appears, and throw them into ſpring water with a handful of ſalt as you pare them; let them ſtand in that water ſix hours, lay on them a thin board to keep them under the water; then ſet a ſtew-pan on a charcoal fire with clean water, take your nuts out of the other water, and put them into the ſtew-pan; let them ſimmer, but not boil, four or five minutes; then have ready by you a pan of ſpring water, with a handful of

white

white ſalt in it, and ſtir it with your hand till the ſalt is melted; then take your nuts out of the ſtew-pan with a wooden ladle, and put them into the cold water and ſalt: let them ſtand a quarter of an hour, and lay the board on them as before; (if they are not kept under the liquor they will turn black) then lay them on a cloth, and cover them with another, to dry; then carefully wipe them with a ſoft cloth, put them into your jar or glaſs, with ſome blades of mace, and nutmeg ſliced thin; mix the ſpice between your nuts, and pour diſtilled vinegar over them; firſt let your glaſs be full of nuts, pour mutton fat over them, and tie a bladder and then a leather over them.

## *Walnuts Black.*

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

In

In the ſame manner you may pickle a ſmaller quantity, but if you can get rape vinegar, uſe that inſtead of ſalt and water, treat them thus: put your nuts into the jar you intend to pickle them in, throw in a good handful of ſalt, and fill the pot with rape vinegar, cover it cloſe and let them ſtand a fortnight; then pour them out of the pot, wipe it clean, and juſt rub the nuts with a coarſe cloth; then put them in the jar with the pickle as above. If you have the beſt ſugar vinegar of your own making, you need not boil it the firſt year, but pour it on cold; and the next year, if any remain, boil it up again, ſkim it, put freſh ſpice to it, and it will do again.

## *Gerkins.*

TAKE five hundred gerkins, and have ready a large earthen pan of ſpring water and ſalt; to every gallon of water put two pounds of ſalt, mix it well together, and throw in your gerkins; waſh them out in two hours, put them to drain, let them be drained very dry, and put them in a jar; in the mean time get a bell-mettle pot, with a gallon of the beſt white-wine vinegar, half an ounce of cloves and mace, one ounce of all-ſpice, one ounce of muſtard-ſeed, a ſtick of horſe-radiſh cut in ſlices, ſix bay-leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of ſalt, boil it up in the pot all together, and put it over the gerkins; cover them cloſe down, and let them ſtand twenty-four hours; then put them in your pot, and ſimmer them over the ſtove till they are green; (be careful not to let them boil, if you do you will ſpoil them) then put them in your jar, and cover them cloſe down till they are cold; then tie them over with a bladder, and leather over that, and put them in a cold dry place. Mind always to keep your pickles tied down cloſe. Or this way: after they have been 24 hours in the vinegar, pour the vinegar off from them, and make it boil; then pour it over the gerkins, cover them cloſe, and repeat it every day till they are green; then tie them down with a bladder and leather,

leather, and keep them in a cool dry place. By this method they will keep good for three or four years.

### *Large Cucumbers in Slices.*

TAKE the large cucumbers before they are too ripe, and ſlice them the thickneſs of a crown-piece in a pewter diſh; to every dozen of cucumbers ſlice two large onions thin, and ſo on till you have filled your diſh, with a handful of ſalt between every row; then cover them with another pewter diſh, and let them ſtand twenty-four ounces; then put them into a cullendar, and let them drain very well; put them in a jar, cover them over with white wine vinegar, and let them ſtand four hours; pour the vinegar from them into a copper ſauce-pan, and boil it with a little ſalt; put to the cucumbers a little mace, a little whole pepper, a large race of ginger ſliced, then pour the boiling vinegar on them, and cover them cloſe; when they are cold tie them down, and they will be fit to eat in two or three days.

### *Aſparagus.*

TAKE the largeſt aſparagus you can get, cut off the white ends, and waſh the green ends in ſpring water; then put them in another clean water, and let them lay two or three hours in it; then have a large broad ſtew-pan full of ſpring water, with a large handful of ſalt, ſet it on the fire, and when it boils put in the graſs, not tied up, but looſe, and not too many at a time, for fear you ſhould break the heads; juſt ſcald them, and no more; take them out with a broad ſkimmer, and lay them on a cloth to cool. Then for your pickle take a gallon or more, according to your quantity of aſparagus, of white wine vinegar, and one ounce of bay-ſalt, boil it, and put your aſparagus in your jar; to a gallon of pickle put two nutmegs, a quarter of an ounce of mace, the ſame of whole white pepper, and pour the pickle hot over them; cover them with a linen cloth, three or four times double, let them ſtand a week, and boil the pickle; let them ſtand a week

longer, boil the pickle again, and pour it on hot, as before; when they are cold, cover them close with a bladder and leather.

*Peaches.*

TAKE your peaches when they are at their full growth, just before they turn to ripen; (be sure they are not bruised) then take spring water, as much as you think will cover them, make it salt enough to bear an egg, with bay and common salt, an equal quantity of each; then put in your peaches, and lay a thin board over them, to keep them under the water; let them stand three days, then take them out, wipe them very carefully with a fine soft cloth, and lay them in your glass or jar; then take as much white wine vinegar as will fill your glass or jar; to every gallon put one pint of the best well-made mustard, two or three heads of garlick, a good deal of ginger sliced, half an ounce of cloves, mace, and nutmeg; mix your pickle well together, and pour it over your peaches; tie them close with a bladder and leather; they will be fit to eat in two months. You may, with a fine penknife, cut them across, take out the stones, fill them with mustard-seed, garlick, horse-raddish, and ginger, and tie them together. You may pickle nectarines and apricots the same way.

*Radish Pods.*

MAKE a strong pickle with cold spring water and bay-salt, strong enough to bear an egg, then put your pods in, lay a thin board on them, to keep them under water, and let them stand ten days; then drain them in a sieve, and lay them on a cloth to dry; then take white wine vinegar, as much as you think will cover them, boil it, and put your pods in a jar, with ginger, mace, cloves, and Jamaica pepper; pour your vinegar boiling hot on them, cover them with a coarse cloth, three or four times double, that the steam may come through a little, and let them stand two days. Repeat this two or three times; when it is cold, put in a pint of mustard-seed, some horse-raddish; and cover them close.

## *French Beans.*

PICKLE your beans in the ſame manner as the gerkins.

## *Cauliflowers.*

TAKE the largeſt and cloſeſt cauliflowers you can get, pull them in ſprigs, put them in an earthen diſh, and ſprinkle ſalt over them; let them ſtand twenty-four hours, to draw out the water; then put them in a jar, and pour ſalt and water boiling over them; cover them cloſe, and let them ſtand till the next day; then take them out, and lay them on a coarſe cloth to drain; put them into glaſs jars, and put in a nutmeg ſliced, and two or three blades of mace in each jar; cover them with diſtilled vinegar, and tie them down with a bladder, and over that leather. They will be fit for uſe in a month.

## *Beet Root.*

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

## *White Plums.*

TAKE the large white plums, and if they have ſtalks let them remain on, and pickle them as you do your peaches.

## *Onions.*

TAKE your onions when they are dry enough to lay up for winter, (the ſmaller they are the better they look) put them into a pot, and cover them with ſpring water with a handful of white ſalt, and let them boil up; then ſtrain them off, take three coats off, lay them

on a cloth, and let two people take hold of it, one at each end, and rub them backward and forward till they are very dry; then put them in your bottles, with ſome blades of mace and cloves, a nutmeg cut in pieces, with ſome double-diſtilled white wine vinegar; boil it up with a little ſalt, let it ſtand till it is cold, and put it over the onions, cork them cloſe, and tie a bladder and leather over them.

### *Lemons.*

TAKE twelve lemons, and ſcrape them with a piece of broken glaſs; then cut them acroſs in two four parts downright, but not quite through, ſo that they will hang together; put in as much ſalt as they will hold, rub them well, and ſtrew them over with ſalt; let them lay in an earthen diſh three days, and turn them every day; ſlit an ounce of ginger very thin, and ſalted for three days, twelve cloves of garlick parboiled and ſalted three days, a ſmall handful of muſtard-ſeeds bruiſed and ſearced through a hair ſieve, and ſome red India pepper; take your lemons out of the ſalt, ſqueeze them very gently, put them into a jar with the ſpice and ingredients, and cover them with the beſt white wine vinegar; ſtop them up very cloſe, and in a month's time they will be fit to eat.

### *Muſhrooms White.*

TAKE ſmall buttons, cut off the ſtalks, rub off the ſkins with flannel dipped in ſalt, and throw them into milk and water; drain them out, and put them into a ſtew-pan, with a handful of ſalt over them; cover them cloſe, and put them over a gentle ſtove for five minutes to draw out all the water; then put them on a coarſe cloth to drain till they are cold.

### *To make Pickle for Muſhrooms.*

TAKE a gallon of the beſt vinegar, and put it into a cold ſtill; to every gallon of vinegar put half a pound of bay-ſalt, a quarter of a pound of mace, a quarter of an ounce of cloves, and a nutmeg cut into quarters; keep the top of the ſtill covered with a white cloth

and

and as the cloth dries put on a wet one; but do not let the fire be too large leſt you burn the bottom of the ſtill; draw it as long as you taſte acid and no longer. When you fill your bottles put in your muſhrooms; here and there put in a few blades of mace, and a ſlice of nutmeg; then fill the bottle with pickle; melt ſome mutton-fat, ſtrain it, and pour over it; it will keep them better than oil.

You muſt put your nutmegs over the fire in a little vinegar, and give it a boil while it is hot; you may ſlice it as you pleaſe; when it is cold it will not cut, for it will crack to pieces.

## *Muſhrooms Brown.*

AFTER you have cleaned them with a flannel and ſalt as above, throw them into milk and water, then lay them on a cloth to drain; when drained, put them into a jar; boil white wine vinegar enough to cover them, with ſpices in it, as before directed, pour it over them boiling hot; when they are cold tie them down, or put them in bottles, and cork them tight.

## *Codlings.*

GATHER your codlings when they are the ſize of a large double walnut; take a pan, and put vine leaves thick at the bottom, put in your codlings, and cover them well with vine leaves and ſpring water; put them over a ſlow fire till you can peel the ſkins off; take them carefully up in a hair ſieve, and peel them very carefully with a penknife; put them into the ſame water again, with the vine leaves as before; cover them cloſe, and ſet them at a diſtance from the fire till they are of a fine green; drain them in a cullender till they are cold; put them in jars with ſome mace, and a clove or two of garlick; cover them with diſtilled vinegar; pour ſome mutton fat over them, and tie them down with a bladder and leather very tight.

## *Fennel.*

SET ſpring water on the fire with a handful of ſalt; when it boils tie your fennel in bunches, put them into the water; juſt give them a ſcald, and lay them on a cloth to dry; when cold, put them in a glaſs, with a little mace or nutmeg, fill it with cold vinegar, lay a bit of green fennel on the top, and tie over it a bladder and leather.

## *Grapes.*

GET grapes at the full growth, but not ripe, cut them in ſmall bunches fit for garniſhing, put them in a ſtone jar, with vine-leaves between every layer of grapes; then take as much ſpring water as you think will cover them, put in a pound of bay-ſalt, and as much white ſalt as will make it bear an egg; dry your bay-ſalt, and pound it, it will melt the ſooner, put it into a bell-metal or copper pot, boil it, and ſkim it very well, and as it boils take the black ſkum off, but not the white ſkum; when it has boiled a quarter of an hour, let it ſtand to cool and ſettle; when it is cold, pour the clear liquor on the grapes, lay vine-leaves on the top, tie them down cloſe with a linen cloth, cover them with a diſh, and let them ſtand twenty-four hours; then take them out, lay them on a cloth, cover them over with another, and dry them between the cloths; then take two quarts of vinegar, one quart of ſpring water, and one pound of coarſe ſugar; let it boil a little while, ſkim it as it boils very clean, and let it ſtand till it is quite cold; dry your jar with a cloth, put freſh vine-leaves at the bottom and between every bunch of grapes, and on the top; then pour the clear off the pickle on the grapes, fill your jar, that the pickle may be above the grapes; tie a thin piece of board in a piece of flannel, lay it on the top of the jar to keep the grapes under the pickle, and tie them down with a bladder and leather; take them out with a wooden ſpoon, but be ſure to make pickle enough to cover them.

*Barberries.*

## *Barberries.*

TAKE white wine vinegar; to every quart of vinegar put in half a pound of ſix-penny ſugar; then pick the worſt of your barberries and put into this liquor, and the beſt into glaſſes; then boil your pickle with the worſt of the barberries, and ſkim it very clean; boil it till it looks of a fine colour; then let it ſtand till it is cold before you ſtrain it; then ſtrain it through a cloth, wringing it, to get all the colour you can from the barberries, and let it ſtand to cool and ſettle; then pour it clear into the glaſſes in a little of the pickle; boil a little fennel; when cold, put a little bit at the top of the pot or glaſs, and cover it cloſe with a bladder and leather. To every half pound of ſugar put a quarter of a pound of white ſalt.

Red currants are pickled in the ſame manner.

You may pickle barberries thus: pick them clean from leaves and ſpotted ones, and put them into jars; mix ſpring water and ſalt pretty ſtrong and put over, and when you ſee the ſcum riſe change the ſalt and water, and they will keep a long time.

## *Red Cabbage.*

SLICE the cabbage very fine croſs-ways, put it on an earthen diſh, ſprinkle a handful of ſalt over it, cover it with another diſh, and let it ſtand twenty-four hours; then put it in a cullender to drain, and lay it in your jar; take white wine vinegar enough to cover it, a little cloves, mace, and all-ſpice; put them in whole, with one pennyworth of cochineal bruiſed fine; boil it up and put it over the cabbage hot or cold, which you like beſt, cover it cloſe with a cloth till it is cold, and then tie it over with leather.

## *Golden Pippins.*

TAKE the fineſt pippins you can get, free from ſpots and bruiſes, put them into a preſerving-pan of cold ſpring water, ſet them on a charcoal fire, and keep them turning with a wooden ſpoon till they will

peel, but do not let them boil; when they are enough peel them, and put them into the water again, with a quarter of a pint of the beſt vinegar, and a quarter of an ounce of allum; cover them very cloſe with a pewter diſh, and ſet them on the charcoal fire again, (a ſlow fire not to boil) let them ſtand, turning them now and then till they look green; then take them out, and lay them on a cloth to cool; when cold, make your pickle as for the peaches, only inſtead of made muſtard, this muſt be muſtard-ſeed whole, cover them cloſe, and keep them for uſe.

## *Naſtertium Berries and Limes.*

You pick them off the lime trees in ſummer.

TAKE naſtertium berries, gathered as ſoon as the bloſſom is off, or the limes, put them in cold ſpring water and ſalt, and change the water for three days ſucceſſively; make a pickle of white wine vinegar, mace, nutmeg, ſlice ſix ſhallots, ſix blades of garlick, ſome pepper-corns, ſalt, and horſe radiſh cut in ſlices; make your pickle very ſtrong, drain your berries very dry, and put them in bottles, mix your pickle well up together, (but you muſt not boil it) put it over the berries or limes, and tie them down cloſe.

## *Young Suckers, or young Artichokes, before the Leaves are hard.*

TAKE young ſuckers, pare them very nicely, (all the hard ends of the leaves and ſtalks) and juſt ſcald them in ſalt and water; when they are cold, put them into little glaſs bottles with two or three large blades of mace, and a nutmeg ſliced thin; fill them either with diſtilled vinegar, or the ſugar vinegar of your own making, with half ſpring water.

## *Artichoke Bottoms.*

BOIL artichokes till you can pull the leaves off; then take off the chokes, and cut them from the ſtalk; (take great care you do not let the knife touch the top)

throw them into ſalt and water for an hour; then take them out, and lay them on a cloth to drain; then put them into large wide mouthed glaſſes, put a little mace and ſliced nutmeg between them; fill them either with diſtilled vinegar, or ſugar vinegar and ſpring water, cover them with mutton fat fried, and tie them down with a bladder and leather.

## *Samphire.*

TAKE the ſamphire that is green, lay it in a clean pan, throw two or three handsful of ſalt over it, and then cover it with ſpring water; let it lay twenty-four hours; then put it into a clean braſs ſauce-pan, throw in a handful of ſalt, and cover it with good vinegar; cover the pan cloſe, ſet it over a very ſlow fire, and let it ſtand till it is juſt green and criſp; then take it off in a moment, (for if it ſtands till it is ſoft it is ſpoiled) put it in your pickling-pot and cover it cloſe; when it is cold tie it down with a bladder and leather, and keep it for uſe. You may keep it all the year in a very ſtrong brine of ſalt and water, and throw it into vinegar juſt before you uſe it.

## *Mock Ginger.*

TAKE the largeſt cauliflowers you can get, cut off all the flower from the ſtalks, peel them, and throw them into ſtrong ſpring water and ſalt for three days; then drain them in a ſieve pretty dry, and put them in a jar; boil white wine vinegar with cloves, mace, long pepper, and all-ſpice, each half an ounce, forty blades of garlick, a ſtick of horſe-radiſh cut in ſlices, a quarter of an ounce of Cayan pepper, a quarter of a pound of yellow turmeric and two ounces of bay-ſalt; pour it boiling over the ſtalks, and cover it down cloſe till the next day; then boil it again, and repeat it twice more; and when it is cold tie it down cloſe.

## *Melon Mangoes.*

TAKE as many green melons as you want, ſlit them two thirds up the middle, and with a ſpoon take all the

ſeeds out; put them in ſtrong ſpring water and ſalt for twenty-four hours, and then drain them in a ſieve; mix half a pound of white muſtard, two ounces of long pepper, the ſame of all-ſpice, half an ounce of cloves and mace, a good quantity of garlic and horſe-radiſh cut in ſlices, and a quarter of an ounce of Cayan pepper; fill the ſeed holes full of this mixture, put a ſmall ſkewer through the end, tie it round with packthread cloſe to the ſkewer, and put them in a jar; boil up vinegar with ſome of the mixture in it, and pour it over the melons; cover them down cloſe, and let them ſtand till next day; then green them in the ſame manner as you do gerkins, you may pickle large cucumbers the ſame way; tie them down cloſe when cold, and keep them for uſe.

## *Elder Shoots in Imitation of Bamboo.*

TAKE the largeſt and oldeſt ſhoots of elder which put out in the middle of May; the middle ſtalks are moſt tender and biggeſt, the ſmall ones are not worth pickling; peel off the outward peel or ſkin, and lay them in a ſtrong brine of ſalt and water for one night; then dry them in a cloth, piece by piece. In the mean time make your pickle of half white wine and half beer vinegar; to each quart of pickle you muſt put an ounce of white or red pepper, an ounce of ginger ſliced, a little mace, and a few corns of Jamaica pepper; when the ſpice has boiled in the pickle pour it hot on the ſhoots, ſtop them cloſe immediately, and ſet the jar two hours before the fire, turning it often. It is as good a way of greening pickles, as frequent boiling. You may boil the pickle two or three times, and pour it on boiling hot, juſt as you pleaſe. If you make the pickle of the ſugar vinegar, there muſt be one half ſpring water.

## *Indian Pickle, or Picca Lillo.*

TAKE a pound of race-ginger, and lay it in water one night; then ſcrape it, cut it in thin ſlices, put to it ſome ſalt, and let it ſtand in the ſun to dry; take two ounces

ounces of long pepper, and prepare it as the ginger, a pound of garlick cut in thin ſlices and ſalted, and let it ſtand three days; then waſh it well, ſalt it again, and let it ſtand three days longer; then waſh it well, drain it, and put it in the ſun to dry; take a quarter of a pound of muſtard-ſeeds bruiſed, and half a quarter of an ounce of turmeric, put theſe ingredients, when prepared, into a large ſtone or glaſs jar, with a gallon of good white wine vinegar, ſtir it very often for a fortnight, and tie it up cloſe.

In this pickle you may put white cabbage cut in quarters, and put it in a brine of ſalt and water for three days; then boil freſh ſalt and water, and juſt put in the cabbage to ſcald; preſs out the water, and put it in the ſun to dry, in the ſame manner you muſt do cauliflowers, cucumbers, melons, apples, French beans, plums, or any ſort of fruit; but take care they are well dried before you put them into this pickle. You need never empty the jar, but as the pickles are in ſeaſon; put them in, and ſupply them with vinegar as often as there is occaſion.

If you would have your pickle look green, leave out the turmeric, colour them as uſual, and put them into this pickle cold

In the above you may pickle walnuts in a jar by themſelves: put the walnuts in without any preparation, tied cloſe down, and kept ſome time.

## *Red Currants.*

TO every quart of white wine vinegar put half a pound of Liſbon ſugar, and a quarter of a pound of white ſalt; then pick out the worſt of your currants and put into this liquor, and put the beſt in bunches into glaſſes; then boil the pickle with the worſt currants in it, ſkim it very clean, and let it boil till it looks of a fine colour, then let it ſtand till it is cold; then ſtrain it through a coarſe cloth, wring it through to get out all the colour of the currants, and let it ſtand to ſettle; then pour the clear off the ſettlings, and fill up your

your glaſſes with it, tie them over with a bladder and leather, and keep them in a cold dry place.

## *Ox Palates.*

TAKE as many ox palates as you want, and waſh them clean with ſalt and water; put them in a pot, cover them with water, put in ſome ſalt, and as the ſcum riſes ſkim it off clean; then put in half an ounce of cloves and mace, a little all-ſpice and whole pepper, ſtew them gently till they are tender, which will be in four or five hours, take them out, and take the two ſkins clean off; cut them of what ſize and ſhape you pleaſe, and let them ſtand till they are cold; in the mean time make a pickle of half white wine and half vinegar boiled together, with ſome freſh ſpices in it; when both the pickle and palates are cold, lay a layer of palates in a jar, and put in ſome bay-leaves with a little freſh ſpice between every layer, and pour the pickle over them; tie them down cloſe, and keep them for uſe.

Theſe are very uſeful to put into made diſhes of all ſorts, only waſh them out of the pickle in warm water. You may make a little ſide-diſh with white or brown ſauce, or butter and muſtard, with a ſpoonful of white wine in it.

## *Cocks Combs.*

PUT your combs into ſcalding water, take the ſkins off; then put them into a ſtew-pan, cover them with white wine vinegar, put in ſome cloves and mace, a little all-ſpice and whole pepper, a few bay-leaves, a little bay-ſalt, and ſtew them for half an hour; then put them in a jar; and when they are cold, render a little mutton ſuet and put over them, to keep out the air, and tie them down with a bladder and leather. When you want to uſe them, lay them in warm water for an hour before; and you may put them in made-diſhes, or make a little diſh of them, with white or brown cullis.

*Purple*

## *Purple Cabbage.*

TAKE two cauliflowers, two red cabbages, half a peck of kidney-beans, ſix ſticks, with ſix cloves of garlick on each ſtick, waſh them all well, and give them a boil up; then drain them on a ſieve, lay them leaf by leaf on a large table, and ſalt them with bay-ſalt; then lay them to dry in the ſun, or in a ſlow oven, until they are as dry as a cork; and make the following pickle: take a gallon of the beſt vinegar, with one quart of water, a handful of ſalt, one ounce of whole pepper, and boil it all together for a quarter of an hour; then let it ſtand till it is cold; then take a quarter of a pound of ginger cut in pieces, ſalt it, and let it ſtand a week; take half a pound of muſtard-ſeed, waſh it, and lay it to dry; when very dry bruiſe half of it, mix the whole and bruiſed with ſome all-ſpice, whole pepper, the prepared ginger, and an ounce of powder of turmeric; then have a jar, and lay a row of cabbage, then cauliflowers, and then beans, put the garlic in the middle, and ſprinkle between every layer your mixture; then pour your pickle over all, and tie it down with a bladder and leather.

## *Salmon.*

TAKE your ſalmon, ſcale and gut it, and waſh it very clean; have a kettle of ſpring water boiling, with a handful of ſalt, a little all-ſpice, cloves and mace; put in the fiſh, and boil it three quarters of an hour, if ſmall; if large, one hour; then take the ſalmon out, and let it ſtand till it is cold; ſtrain the liquor through a ſieve; when it is cold put your ſalmon very cloſe in a tub or pan, and pour the liquor over it; when you want to uſe it put it into a diſh, with a little of the pickle, and garniſh it with green fennel.

## *Sturgeon.*

TAKE your ſturgeon and cut it in handſome pieces, waſh it well, and tie it up with baſs; make a pickle of half ſpring water and half vinegar, make it pretty ſalt,

with

with ſome cloves, mace, and all-ſpice in it; make it boil, then put in your ſturgeon, and boil it till it is tender; then take it up, and let it ſtand till it is cold; ſtrain the liquor through a ſieve; then put the ſturgeon into a pan or tub as cloſe as you can, pour the liquor over it, and cover it cloſe; when you uſe it put it in a diſh, with a little of the liquor, and garniſh it with green fennel or parſley.

### *Mackrel, called Caveach.*

CUT your mackrel into round pieces, and divide one into five or ſix pieces; to ſix large mackrel you may take one ounce of beaten pepper, three large nutmegs, a little mace, and a handful of ſalt; mix your ſalt and beaten ſpice together; then make two or three holes in each piece, and thruſt the ſeaſoning into the holes with your finger; rub each piece all over with the ſeaſoning, fry them brown in ſweet oil, and let them ſtand till they are cold; put them into a jar, cover them with vinegar, pour ſweet oil over them. They will keep, well covered, a long time, and are delicious.

### *Mock Anchovies.*

TO a peck of ſprats, two pounds of common ſalt, a quarter of a pound of bay-ſalt, one pound of ſalt-petre, two ounces of ſal-prunella, and a little bole armoniac; pound all in a mortar; put them into a ſtone pot, a row of ſprats, a layer of your compound, and ſo on to the top alternately; preſs them hard down, and cover them cloſe; let them ſtand ſix months, and they will be fit for uſe.

Obſerve that your ſprats are very freſh, and do not waſh or wipe them, but firſt take them as they come out of the water.

### *Smelts.*

TAKE a hundred of fine ſmelts, half an ounce of pepper, half an ounce of nutmeg, a quarter of an ounce of mace, half an ounce of ſalt-petre, and a quarter of a pound of common ſalt; beat all very fine; waſh and clean

clean the ſmelts, gut them, then lay them in rows in a jar, and between every layer of ſmelts ſtrew the ſeaſoning, with four or five bay-leaves, then boil red wine and pour over them, cover them with a plate, and when they are cold tie them down cloſe. They exceed anchovies.

## *Oyſters.*

OPEN one hundred of the fineſt and largeſt rock oyſters you can get into a pan, with all their liquor with them, but mind you do not cut them in opening, as that will ſpoil their beauty; waſh them clean out of the liquor one by one, put the liquor into a ſtew-pan, and give it a boil; then ſtrain it through a ſieve, and let it ſtand half an hour to ſettle; then pour it from the ſettlings into a ſtew-pan, and put in half a pint of white wine, half a pint of vinegar, a little ſalt, half an ounce of cloves and mace, a little all-ſpice and whole pepper, a nutmeg cut in thin ſlices, and a dozen bay-leaves; boil it up five minutes; then put in your oyſters, and give them a boil up for a minute or two; put them into ſmall jars, and when they are cold put a little ſweet oil at the top, and tie them down with a bladder and leather; keep them in a cool, dry place, and when you uſe them, untie them, ſkim off the oil, put them in a diſh with a little of the liquor, and garniſh them with green parſley. If you want oyſter ſauce take them out, and put them into good anchovy ſauce, with a ſpoonful of the pickle; for fiſh, or for poultry, waſh them in warm water, and put them into a white ſauce.

## *Cockles or Muſcles.*

TAKE half a peck of cockles or muſcles, and waſh them well; then put them into a ſauce-pan, cover them cloſe, and ſet them over a ſlow fire till they are all opened; ſtrain the liquor from them, pick them all out of the ſhells, (mind and take the ſponge or crab out of the muſcles) and waſh them clean in warm vinegar; ſtrain about half the liquor from the ſettlings, and treat them in the ſame manner as oyſters.

*Walnut*

## *Walnut Ketchup.*

TAKE half a buſhel of green walnuts, before the ſhell is formed, and grind them in a crab-mill, or beat them in a marble mortar; then ſqueeze out the juices through a coarſe cloth, and wring the cloth well to get all the juice out; and to every gallon of juice put a quart of red wine, a quarter of a pound of anchovies, the ſame of bay-ſalt, one ounce of all-ſpice, two of long and black pepper, half an ounce of cloves and mace, a little ginger, and horſe-radiſh cut in ſlices; boil all together till reduced to half the quantity; pour it into a pan; when it is cold bottle it, cork it tight, and it will be fit for uſe in three months. If you have any pickle left in the jar after your walnuts are uſed, to every gallon of pickle put in two heads of garlick, a quart of red wine, and an ounce each of cloves, mace, long, black, and Jamaica pepper, and boil them all together till it is reduced to half the quantity; pour it into a pan, and the next day bottle it for uſe, and cork it tight.

## *Muſhroom Ketchup.*

TAKE a buſhel of the large flaps of muſhrooms gathered dry, and bruiſe them with your hands; put ſome at the bottom of an earthen pan, ſtrew ſome ſalt over them, then muſhrooms, then ſalt, till you have done; put in half an ounce of beaten cloves and mace, the ſame of all-ſpice, and let them ſtand five or ſix days; ſtir them up every day; then tie a paper over them, and bake them for four hours in a ſlow oven; when ſo done, ſtrain them through a cloth to get all the liquor out, and let the liquor ſtand to ſettle; then pour it clear from the ſettlings; to every gallon of liquor, add a quart of red wine, and if not ſalt enough, a little ſalt, a race of ginger cut ſmall, half an ounce of cloves and mace, and boil it till about one third is reduced; then ſtrain it through a ſieve into a pan; the next day pour it from the ſettlings, and bottle it for uſe; but mind to cork it tight.

*Muſhroom*

### *Muſhroom Powder.*

TAKE the largeſt and thickeſt button muſhrooms you can get, cut off the root-end, and peel them; do not waſh them, but wipe them clean with a cloth; ſpread them on pewter diſhes, and put them in a ſlow oven to dry; let the liquor dry up in the muſhrooms, as it will make the powder much ſtronger; and when they are dry enough to powder, beat them in a mortar, ſift them through a ſieve, with a little Cayan pepper and pounded mace; put the powder in ſmall bottles, cork them tight, and keep it for uſe.

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## CHAP. XXXIV.

# To keep Garden Vegetables and Fruits.

### *To keep French Beans all the Year.*

GATHER the fineſt young French beans, free from ſpots, on a very fine day; have a large ſtone jar with a wide mouth, clean and dry, lay a layer of ſalt at the bottom, then a layer of beans, then ſalt, then beans, and ſo on till the jar is full; cover them with ſalt, put a coarſe cloth over them, and a board on that, and then a weight to keep out all the air; ſet them in a dry cellar, and when you take any out, cover the reſt cloſe again; waſh them you took out very clean, and let them lay in ſoft water for twenty-four hours, ſhifting the water often: and when you boil them do not put any ſalt in the water, but mind to boil them in plenty of water; the beſt way of dreſſing them is; boil a white heart cabbage with about a pint of them, then chop the cabbage, and put both into a ſauce-pan, with a piece

a piece of butter as big as an egg mixed with flour, a quarter of a pint of gravy and a little pepper; let them ſtew for ten minutes; then diſh them up for a ſide-diſh, and garniſh with fried ſippets.

### *To keep Green Peas till Chriſtmas.*

AS ſoon as you have gathered as many fine young peas on a dry day as you want, ſhell them, throw them into boiling water, with ſome ſalt in; let them boil five or ſix minutes, and throw them into a cullendar to drain; then lay a cloth four or five times double on a table, ſpread them on, and dry them very well; have your bottles, clean and dry, ready, fill them, and cover them with mutton fat rendered; when it is a little cool fill the necks almoſt to the top, cork them, tie a bladder over them, and ſet them in a cool, dry place; when you uſe them make your water boil, put in a little ſalt, ſugar, and a piece of butter; boil them till they are enough; then ſtrain them in a cullendar; then put them into a ſauce-pan, with a good piece of freſh butter, keep ſhaking them round all the time, till the butter is melted; then put them in a diſh, and ſend them to table; garniſh them with a little green mint boiled and chopped fine, if you have any.

### *A ſecond Way to keep Green Peas.*

GATHER your peas on a fine dry day, neither very young nor old, ſhell them, and two perſons lay hold at each end of a cloth, ſhake them backwards and forwards a few minutes; have ready ſome quart bottles, fill them, and cork them tight; have a pipkin of roſin melted, into which dip the necks of the bottles, and ſet them in a cool, dry place.

### *To keep Red Gooſeberries.*

PICK them when full ripe; to each quart of gooſeberries put a quarter of a pound of Liſbon ſugar, and to each quarter of a pound of ſugar put a quarter of a pint of water, (let it boil) then put in your gooſeberries, and let them boil ſoftly two or three minutes;

then pour them into little ſtone jars; when cold, cover them up, and keep them for uſe. They make fine pies with little trouble. You may preſs them through a cullender, to a quart of pulp put half a pound of fine Liſbon ſugar, keep it ſtirring over the fire till both be well mixed and boiled, and pour it into a ſtone jar; when cold, cover it with white paper, and it makes very pretty tarts or puffs.

### *To keep Walnuts all the Year.*

TAKE a large jar, a layer of ſea-ſand at the bottom, then a layer of walnuts, then ſand, then the nuts, and ſo on till the jar is full, but be ſure they do not touch each other in any of the layers; when you would uſe them, lay them in warm water for an hour, ſhift the water as it cools, then rub them dry, and they will peel well and eat ſweet.

Lemons will keep thus covered better than any other way.

### *Another Way to keep Lemons.*

TAKE the fineſt and largeſt lemons that are quite ſound and good, and take a fine packthread, about a quarter of a yard long, and run it through the hard nib at the end of the lemon; then tie the ſtring together at the ends, hang it on a little hook in an airy, dry place, and ſo do as many as you pleaſe; but be ſure they do not touch one another, nor any thing elſe, but hang them as high as you can.

You may keep all ſorts of winter pears, by tying a ſtring to the ſtalks, and wrap the pears in clean paper.

### *To keep Grapes.*

BEFORE your grapes are too ripe cut them from the vines, with a good piece of the ſtalks to them, tie a ſtring to the ſtalks, and hang them up to the cieling of a cool dry room, where there is plenty of air; mind they do not touch one another, nor any thing elſe, but leave room for the air to paſs between them, or they will get mouldy and rot. The Frontiniac grapes are

the beſt for this purpoſe, and will keep till the end of January.

### *To dry Artichoke Bottoms.*

GATHER your artichokes before they are too full grown, and tear them from the ſtalks to draw out all the ſtrings; then boil them in plenty of water till the leaves will come off eaſily by plucking, take them up, and pluck off all the leaves; lay the bottoms on tins, and dry them in a cool oven, or before the fire, and keep turning them two or three times a day till they are dry, (which you may know, by holding them up againſt the light) and no damp about them; then put them into paper bags, and hang them in a very dry place.

### *To bottle green Gooſeberries.*

GATHER your gooſeberries on a fine dry day, before they are full grown, pick them, and two perſons lay hold at each end of a large cloth, and ſhake them gently backwards and forwards a minute or two; then have your wide mouth bottles, very clean and dry, ready, fill the bottles, and put the cork ſlightly in them; put them in a cool oven all night; the next morning take them out, and when they are cold cork them tight; put them in a cool, dry place for a fortnight upright, then lay the bottles upon their ſides, and they will keep all the year.

You may, after you have put them in bottles, put the cork ſlightly in, and put them up to the neck in water, and coddle them till you perceive they begin to break; then take them out, and treat them the ſame as if baked.

### *To bottle green Currants.*

GATHER your currants while they are green and almoſt full grown while the ſun is hot upon them, pick them from the ſtalks, and put them into narrow-mouthed bottles; cork them cloſe, and ſet them in dry ſand, and they will keep all the winter.

### *To bottle Damſons, white Bullace, &c.*

GATHER them on a clear dry day, before they are over ripe, pick the ſtalks off, and put them into wide mouthed bottles; put the cork looſely in, and put them in a cool oven all night; the next morning take them out, and when they are cold cork them tight, ſet them in a cool dry place upright for a fortnight; then lay the bottles upon their ſides, and they will keep the year round.

### *To bottle Cranberries.*

GATHER your cranberries on a fine dry day, and put them into dry bottles; cork them tight, and put them upright in a cool dry place, and they will keep for two years.

A

# CATALOGUE

OF

FISH, GAME, POULTRY, FRUIT, and GARDEN VEGETABLES, in Seaſon every Month in the Year.

## JANUARY.

### *Fiſh.*

COD, ſcate, thornback, ſalmon, ſoles, eels, lampreys, perch, carp, tench, flounders, prawns, lobſters, crabs, ſhrimps, cockles, muſcles, oyſters, ſmelts, and whitings.

### *Game and Poultry.*

HARES, pheaſants, partridges, wild ducks, widgeons, pintails, dun birds, teal, capons, pullets, fowls, chickens, turkeys, ſquab pigeons, tame rabbits, woodcocks, ſnipes, larks, blackbirds, and wood-pigeons.

### *Fruit.*

PORTUGAL grapes, the Kentiſh ruſſet, golden French kirton, Dutch pippins, nonpareils, pearmains, ruſſeting apples, and all ſorts of winter pears.

### *Roots and Vegetables.*

MANY ſorts of cabbages, ſavoys, ſprouts, and greens; parſnips, carrots, turneps, potatoes, celery, endive, cabbage lettuces, leeks, onions, horſe-raddiſh, ſmall ſallads under glaſſes, ſweet herbs, and parſley; green and white broccoli, beet-roots, beet-leaves and tops, aſparagus, forced, and cucumbers in the hot bed, French beans and peas in the hot-houſe.

## FEBRUARY.

### *Fiſh.*

COD, ſcate, thornback, ſalmon, ſturgeon, ſoles, flounders, whitings, ſmelts, crabs, lobſters, prawns, ſhrimps, oyſters, eels, crawfiſh, lampreys, carp, tench, and perch.

### *Game and Poultry.*

HARES, partridges till the 14th, turkeys, capons, pullets with eggs, fowls, chickens, tame rabbits, woodcocks, ſnipes, all ſorts of wild fowl, which begin to decline in this month.

### *Fruit.*

NEARLY the ſame as the laſt month.

### *Roots and Vegetables.*

THE ſame as laſt month.

## MARCH.

### *Fiſh.*

COD and codlings, turbot, ſalmon, ſcate, thornback, ſmelts, ſoles, crabs, lobſters, prawns, flounders, plaice, oyſters, perch, carp, tench, eels, gudgeons, mullets, and ſometimes mackrel comes in.

### *Poultry.*

TURKEYS, pullets, fowls, chickens, ducklings, tame rabbits, pigeons, galanies, or Guinea fowl.

### *Fruit.*

PINE apples, the golden ducket Dorſet pippins, rennetings, loves pearmain, nonpareils, John apples, the latter bonchretien and double-bloſſom pears.

*Roots and Vegetables.*

CARROTS, parſneps, turneps, potatoes, beet-roots, leeks, onions, green and white broccoli, broccoli ſprouts, brown and green cole, cabbage ſprouts, greens, ſpinach, ſmall ſallads, parſley, ſorrel, chervil, corn ſallad, green fennel, ſweet herbs of all ſorts, cabbage lettuces, forced muſhrooms, aſparagus forced, cucumbers in hot beds, French beans and peas in hot houſes, and young radiſhes and onions.

## APRIL.

*Fiſh.*

SALMON, turbot, mackrel, ſcate, thornback, red and grey mullets, gurnets, pipers, ſoles, lobſters, oyſters, prawns, crawfiſh, ſmelts, carp, tench, perch, chub, pike, gudgeons, eels, and plaice.

*Poultry.*

PULLETS, fowls, chickens, ducklings, pigeons, tame rabbits, and ſometimes young leverets, galanies, or Guinea fowls.

*Fruits.*

A few apples and pears, pine apples, hot-houſe grapes, ſtrawberries, cherries, apricots for tarts, and green gooſeberries.

*Roots and Vegetables.*

CARROTS, potatoes, horſe-radiſh, onions, leeks, celery, broccoli ſprouts, cabbage plants, cabbage lettuces, aſparagus, ſpinach, parſley, thyme, all ſorts of ſmall ſallads, young radiſhes and onions, cucumbers in the hot beds, French beans and peas in the hot-houſe, green fennel, ſorrel chervil, and if the weather is fine, all ſorts of ſweet herbs begin to grow.

MAY.

## MAY.

### *Fiſh.*

TURBOT, ſalmon, ſoles, ſmelts, trout, whitings, mackrel, herrings, eels, plaiſe, flounders, crabs, lobſters, prawns, ſhrimps, and crawfiſh.

### *Poultry.*

PULLETS, fowls, chickens, Guinea fowls, green geeſe, ducklings, pigeons, tame rabbits, leverets and ſometimes turkey poults.

### *Fruit.*

STRAWBERRIES, green apricots, cherries, gooſeberries, and currants for tarts; in the hot-houſe, pine apples, grapes, apricots, peaches and fine cherries.

### *Roots and Vegetables.*

SPRING carrots, horſe-radiſh, beet-roots, early cauliflowers, ſpring cabbages, ſprouts, ſpinach, coſs, cabbage, and Sileſia lettuces, all ſorts of ſmall ſallads, aſparagus, hotſpur beans, peas, fennel, mint, balm, parſley, and all ſorts of ſweet herbs, cucumbers and French beans forced, radiſhes and young onions, muſhrooms in the cucumber frames.

## JUNE.

### *Fiſh.*

TURBOT, trout, mackrel, mullets, ſalmon, ſalmon trout, ſoles, ſmelts, eels, lobſters, crabs, crawfiſh, prawns, and ſhrimps.

### *Poultry.*

SPRING fowls and chickens, geeſe, ducks, turkey poults, young wild and tame rabbits, pigeons, leverets, and wheat-ears.

*Fruit.*

PINE apples, currants, gooſeberries, ſcarlet ſtrawberries, hautboys, ſeveral ſorts of cherries, apricots, and green codlings.

*Roots and Vegetables.*

YOUNG carrots, early potatoes, young turneps, peas, garden beans, cauliflowers, ſummer cabbages, ſpinach, coſs, cabbage and Sileſia lettuces, French beans, cucumbers, aſparagus, muſhrooms, purſlain, parſley, thyme, and all ſorts of ſweet herbs, radiſhes, turnep radiſhes, horſe-radiſh, and onions.

## JULY.

*Fiſh.*

TURBOT, ſalmon, ſalmon-trout, Berwick and freſh-water trout, red and grey mullets, John-a-dores, ſcate, thornback, maids, ſoles, flounders, eels, lobſters, crawfiſh, prawns, and ſhrimps.

*Game and Poultry.*

LEVERETS, geeſe, ducks and ducklings, fowls, chickens, turkey poults, quails, wild rabbits, wheat ears, and young wild ducks.

*Fruit.*

PINE apples, peaches, apricots, ſcarlet and wood ſtrawberries, hautboys, ſummer apples, codlings, ſummer pears, green-gage and Orleans plums, melons, currants, gooſeberries, raſberries, cherries of all ſorts, and green walnuts to pickle.

*Roots and Vegetables.*

CARROTS, potatoes, turneps, onions, cauliflowers, marrowfat and other peas, Windſor beans, French beans, muſhrooms, artichokes, ſpinach, ſorrel, cabbages, cucumbers, coſs and cabbage lettuces, parſley,

all

all ſorts of ſweet and pot herbs, mint, balms, ſalſify, and field muſhrooms.

## AUGUST.

### *Fiſh.*

CODLINGS, ſome turbot, which goes out this month, ſcate, thornback, maids, haddocks, flounders, red and grey mullets, John-a-dores, ſoles, pike, perch, gudgeons, roach, eels, oyſters, and craw-fiſh, ſome ſalmon, ſalmon trout, Berwick and freſh water trout.

### *Game and Poultry.*

LEVERETS, geeeſe, turkey poults, ducks, fowls, chickens, wild rabbits, quails, wheat-ears, young wild ducks, and ſome pigeons.

### *Fruit.*

PINE apples, melons, cherries, apricots, peaches, nectarines, apples, pears, all ſorts of plums, morella cherries, filberts, and other nuts, currants, raſberries, late gooſeberries, figs, early grapes, mulberries, and ripe codlings.

### *Roots and Vegetables.*

CARROTS, parſneps, turneps, potatoes, onions, horſe-radiſh, beet-roots, ſhallots, garlick, cauliflowers, French beans, latter peas, cucumbers, cabbages, ſprouts, coſs lettuces, endive, celery, parſley, ſweet herbs, artichokes, artichoke ſuckers, chardoons, muſhrooms, and all ſorts of ſmall ſallads.

## SEPTEMBER.

### *Fiſh.*

COD, codlings, ſcate, thornback, haddocks, ſoles, whitings, herrings come in full ſeaſon, ſalmon, ſmelts, flounders, pike, perch, carp, tench, eels, lampreys, oyſters, cockles, muſcles, crawfiſh, prawns, and ſhrimps.

*Game and Poultry.*

HARES, leverets, partridges, quails, young turkies, geese, ducks, capons, pullets, fowls, chickens, pigeons, wild and tame rabbits, wild ducks, widgeons, teals, plovers, larks, and pippets.

*Fruit.*

PINE apples, melons, grapes, peaches, nectarines, plums, pears, apples, quinces, medlars, filberts, hazel nuts, walnuts, morella cheries, damsons, white and black bullace.

*Roots and Vegetables.*

CARROTS, parsneps, potatoes, turneps, leeks, horse-radish, beet-roots, onions, shallots, garlick, celery, endive, cos and cabbage lettuces, artichokes, French beans, latter peas, mushrooms, cucumbers, red and other cabbages, cabbage plants, Jerusalem artichokes, parsley, sorrel, chervil, thyme, all sorts of sweet herbs, mint, balm, and all sorts of small sallads.

## OCTOBER.

*Fish.*

COD, codlings, brills, haddocks, whitings, soles, herrings, cole fish, holybert, smelts, flounders, eels, perch, pike, carp, tench, oysters, cockles, muscles, lobsters, crabs, crawfish, prawns, and shrimps.

*Game and Poultry.*

HARES, leverets, pheasants, partridges, moor game, grouse, turkies, geese, ducks, capons, pullets, fowls, chickens, pigeons, wild and tame rabbits, all sorts of wild fowl, larks, plovers, woodcocks, snipes, wood-pigeons, pippets.

*Fruit.*

PINE apples, peaches, grapes, figs, medlars; all sorts of fine apples and pears, white plums, damsons,

white

white and black bullace, quinces, filberts, walnuts, and chefnuts.

*Roots and Vegetables.*

CARROTS, parfneps, potatoes, turnips, leeks, horfe-radifh, onions, fhallots, garlick, beet-roots, artichokes, latter cauliflowers, red and white cabbages, favoys, cabbage plants, green and white broccoli, chardoons, green and brown cole, celery, endive, fpinach, forrel, chervil, parfley, purflain, all forts of fweet herbs, cofs and cabbage lettuces, rocombole, and all forts of fmall fallads.

## NOVEMBER.

*Fifh.*

COD, falmon, herrings, bearbet, holybert, fmelts, flounders, whitings, haddocks, pipers, gurnets, pike, perch, carp, tench, eels, lobfters, crabs, oyfters, mufcles, cockles, quilks, crawfifh, prawns, and fhrimps.

*Game and Poultry.*

THE fame as laft month.

*Fruit.*

PINE apples, all forts of winter pears, golden pippins, nonpariels, and all forts of winter apples, medlars, white and black bullace, and walnuts kept in fand.

*Roots and Vegetables.*

TURNEPS, potatoes, carrots, parfneps, beets, fkirrets, chardoons, onions, fhallots, garlick, rocombole, cauliflowers in the green houfe, red and other cabbages, favoys, cabbage plants, winter fpinach, forced afparagus, late cucumbers, forced mufhrooms, parfley, forrel, chervil, thyme, all forts of fweet herbs, celery, endive, cabbage lettuces, brown and green cole, and all forts of fmall fallads under glaffes.

DECEM-

## DECEMBER.

### *Fiſh.*

COD, codlings, holybert, ſcate, ſturgeon, ſalmon, ſoles, gurnets, haddocks, whitings, ſometimes turbots come with the ſoles, herrings, pike, perch, carp, tench, eels, lobſters, crabs, crawfiſh, muſcles, cockles, prawns, ſhrimps, Thames flounders, and ſmelts.

### *Game and Poultry.*

HARES, pheaſants, partridges, moor or heath game, grouſe, turkies, geeſe, capons, pullets, fowls, chickens, all ſorts of wild fowl, woodcocks, ſnipes, larks, wild and tame rabbits, dottrels, wood-pigeons, black-birds, thruſhes, and plovers, both green and grey.

### *Fruit.*

ALL ſorts of winter pears and apples, medlars, cheſnuts, Portugal grapes, and grapes hung in a room, and walnuts kept in ſand.

### *Roots and Vegetables.*

THE ſame as November, only cucumbers in frames, inſtead of late cucumbers.

N. B. Beef, veal, and mutton are in ſeaſon all the year; houſe lamb in January, February, March, April, May, October, November, and December; graſs lamb comes in at Eaſter, and laſts till Michaelmas; pork from September till April, or May; roaſting pigs all the year; buck veniſon in June, July, Auguſt, and September; and doe and heifer veniſon in October, November, December, and January.

# CHAP. XXXV.

# WINES.

## *Raiſin Wine.*

TAKE two hundred weight of raiſins, ſtalks and all, and put them into a large hogſhead, fill it with water, let it ſteep a fortnight, ſtirring them every day; then pour off all the liquor, preſs the raiſins; put both liquors together in a nice, clean veſſel that will juſt hold it, for it muſt be full; let it ſtand till it is done hiſſing, or making the leaſt noiſe; then ſtop it cloſe, and let it ſtand ſix months; peg it, and if you find it quite clear, rack it off in another veſſel, ſtop it cloſe, and let it ſtand three months longer; then bottle it, and when you uſe it rack it off into a decanter.

## *Elder Wine.*

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

## *Orange Wine.*

TAKE twelve pounds of the beſt powder ſugar, with the whites of eight or ten eggs well beaten, put them into ſix gallons of ſpring water, and boil it three quarters of an hour; when cold, put into it ſix ſpoons-

ful

ful of yeaſt and the juice of twelve lemons, which, being pared, muſt ſtand with two pounds of white ſugar in a tankard; and in the morning ſkim off the top, and then put it into the water; then add the juice and rinds of fifty oranges, but not the white parts of the rinds, and ſo let it work all together two days and two nights; then add two quarts of rheniſh or white wine, and put it into your veſſel.

## *Orange Wine with Raiſins.*

TAKE thirty pounds of good Malaga raiſins picked clean, and chop them ſmall; take twenty large Seville oranges, ten of them you muſt pare as thin as for preſerving; boil about eight gallons of ſoft water till a third be conſumed, let it cool a little, then put five gallons of it hot upon your raiſins and orange peel, ſtir it well together, cover it up, and when it is cool let it ſtand five days, ſtirring it once or twice a day; then paſs it through a hair ſieve, and with a ſpoon preſs it as dry as you can; put it in a runlet fit for it, and put to it the rind of the other ten oranges cut as thin as the firſt; then make a ſyrup of the juice of twenty oranges, with a pound of white ſugar, (it muſt be made the day before you tun it up) ſtir it well together, and ſtop it cloſe; let it ſtand two months to clear, then bottle it up. It will keep three years, and is better for keeping.

## *Elder Flower Wine, very like Frontiniac.*

TAKE ſix gallons of ſpring water, twelve pounds of white ſugar, and ſix pounds of raiſins of the ſun chopped; boil theſe together one hour; then take the flowers of elder that are falling, and rub them off to the quantity of half a peck; when the liquor is cold, put them in; the next day put in the juice of three lemons and four ſpoonsful of good ale yeaſt; let it ſtand covered up two days; then ſtrain it off, and put it in a veſſel fit for it; to every gallon of wine put a pound of rheniſh, and put your bung lightly on for a fortnight;

night; then ſtop it down cloſe, let it ſtand ſix months, and if you find it is fine bottle it off.

### *Gooſeberry Wine.*

GATHER your gooſeberries in dry weather. when they are half ripe, pick them, and bruiſe a peck in a tub with a wooden mallet; then take a horſe-hair cloth, and preſs them as much as poſſible, without breaking the ſeeds; when you have preſſed out all the juice, to every gallon of gooſeberries put three pounds of fine dry powder ſugar, and ſtill it all together till the ſugar is diſſolved; then put it in a veſſel or caſk, which muſt be quite full; if ten or twelve gallons, let it ſtand a fortnight; if a twenty gallon caſk, five weeks; ſet it in a cool place, then draw it off from the lees; clear the veſſel of the lees, and pour in the clear liquor again; if it be a ten gallon caſk, let it ſtand three months; if a twenty gallon, four months; then bottle it off.

### *Currant Wine.*

GATHER your currants on a fine dry day, when the fruit is full ripe, ſtrip them, put them in a large pan, and bruiſe them with a wooden peſtle; let them ſtand in a pan or tub twenty-four hours to ferment; then run it through a hair ſieve, and do not let your hand touch the liquor; to every gallon of this liquor put two pounds and a half of white ſugar, ſtir it well together, and put it into your veſſel; to every ſix gallons put in a quart of brandy, and let it ſtand ſix weeks; if it is fine, bottle it; if it is not, draw it off as clear as you can into another veſſel, or large bottles, and in a fortnight bottle it in ſmall bottles.

### *Cherry Wine.*

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

## *Birch Wine.*

THE ſeaſon for procuring the liquor from the birch trees is in the beginning of March, while the ſap is riſing, and before the leaves ſhoot out; for when the ſap is come forward, and the leaves appear, the juice, by being long digeſted in the bark, grows thick and coloured, which before was thin and clear.

The method of procuring the juice is by boring holes in the body of the tree and putting in foſſets, which are commonly made of the branches of elder, the pith being taken out. You may, without hurting the tree, if large, tap it in ſeveral places, four or five at a time; and by that means ſave from a good many trees ſeveral gallons every day; if you have not enough in one day, the bottles in which it drops muſt be corked cloſe, and roſined or waxed; however, make uſe of it as ſoon as you can.

Take the ſap and boil it as long as any ſcum riſes, ſkimming it all the time; to every gallon of liquor put four pounds of good ſugar, and the thin peel of a lemon; boil it afterwards half an hour, ſkimming it very well, pour it into a clean tub, and when it is almoſt cold ſet it to work with yeaſt ſpread upon a toaſt; let it ſtand five or ſix days, ſtirring it often; then take ſuch a caſk as will hold the liquor; fire a large match dipped in brimſtone, and throw it into the caſk; ſtop it cloſe till the match is extinguiſhed; tun your wine, and lay the bung on light till you find it has done working; ſtop it cloſe, and keep it three months; then bottle it off.

## *Quince Wine.*

GATHER the quinces when dry and full ripe; take twenty large quinces, wipe them clean with a coarſe cloth, and grate them with a large grater or raſp as near the core as you can, but none of the core; boil a gallon of ſpring water, throw in your quinces, and let it boil ſoftly a quarter of an hour; then ſtrain them well into an earthen pan on two pounds of double-

double-refined ſugar; pare the peel of two large lemons, throw in and ſqueeze the juice through a ſieve, and ſtir it about till it is very cool; then toaſt a little bit of bread very thin and brown, rub a little yeaſt on it, let it ſtand cloſe covered twenty-four hours; then take out the toaſt and lemon, put it up in a cag, keep it three months, and then bottle it. If you make a twenty-gallon caſk, let it ſtand ſix months before you bottle it; when you ſtrain your quinces, you are to wring them hard in a coarſe cloth.

## *Cowſlip, or Clary Wine.*

TAKE ſix gallons of water, twelve pounds of ſugar, the juice of ſix lemons, and the whites of four eggs beat very well; put all together in a kettle, let it boil half an hour, and ſkim it very well; take a peck of cowſlips, (if dry ones, half a peck) put them into a tub with the thin peeling of ſix lemons, then pour on the boiling liquor, and ſtir them about; when almoſt cold, put in a thin toaſt, baked dry and rubbed with yeaſt; let it ſtand two or three days to work; if you put in before you tun it ſix ounces of ſyrup of citron, or lemons, with a quart of Rheniſh wine, it will be a great addition; the third day ſtrain it off, and ſqueeze the cowſlips through a coarſe cloth; then ſtrain it through a flannel bag, and tun it up; lay the bung looſe two or three days, to ſee if it works, and if it does not, bung it down tight; let it ſtand three months, then bottle it.

## *Turnep Wine.*

TAKE a good many turneps, pare, ſlice, and put them in a cyder preſs, and preſs out all the juice very well; to every gallon of juice put three pounds of lump ſugar; have a veſſel ready, juſt big enough to hold the juice, put your ſugar into a veſſel, and alſo to every gallon of juice half a pint of brandy; pour in the juice, and lay ſomething over the bung for a week, to ſee if it works; if it does, you muſt not bung it down till it has done working; then ſtop it cloſe for

three months, and draw it off in another veſſel; when it is fine bottle it off.

## *Raſberry Wine.*

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

## *Mead Wine.*

AS there are ſeveral ſorts of mead wine, it will be proper to deſcribe them ſeparately; white or ſack mead is made thus: to every five gallons of water add one gallon of the beſt honey, ſet it on the fire, and boil it well together for one hour, taking care to ſkim it well; then take it off the fire, and put it away to cool; then take two or three races of ginger, a ſtick of cinnamon, and two nutmegs, bruiſe them a little, put them in a Holland bag, and put them in the hot liquor, ſo let it ſtand till it is nearly cold; then put as much ale yeaſt to it as will make it work, keep it in a warm place, as they do ale, and when it has worked well put it into a caſk that will juſt hold it, and in two or three months bottle it off, cork it well, and keep it for uſe.

Walnut mead is made thus: to every two gallons of water put ſeven pounds of honey, and boil them together for three quarters of an hour; then to every gallon of liquor put about twenty-four walnut-leaves, pour your liquor boiling hot over them, and let it ſtand all night; then take out the leaves, and put in a cupful of yeaſt; let it work two or three days; then make it up, and after it has ſtood three months bottle it, cork it tight, and keep it for uſe.

Cowſlip mead is made in the following manner: to ten gallons of water put twenty pounds of the beſt honey,

honey, boil it till near one gallon is waſted, and ſkim it well; have ready ten lemons cut in halves, take three quarts of the hot liquor and put to the lemons; put the reſt of the liquor into a tub, with five pecks of cowſlips, and let them ſtand all night; then put in the liquor with the lemons, ſix large ſpoonsful of good ale yeaſt, and a handful of ſweet-brier; ſtir them all well together, and let them work three or four days; then ſtrain the liquor from the ingredients and put it in a caſk; let it ſtand ſix months, then bottle it for uſe.

## *Blackberry Wine.*

TAKE your berries when full ripe, put them into a veſſel of wood or ſtone, with a ſpicket in it, and pour upon them as much boiling water as will juſt appear at the top of them; as ſoon as you can bear your hand in them, bruiſe them very well, till all the berries are broke; then let them ſtand, cloſe covered, till the berries are well wrought up to the top, which is uſually in three or four days; then draw the clear juice off into another veſſel, and add to every ten quarts of this liquor one pound of moiſt ſugar; ſtir it well in, and let it ſtand to work in another veſſel, like the firſt, a week or ten days; then draw it off at the ſpicket, through a jelly bag, into a large veſſel; take four ounces of iſinglaſs, lay it in, ſteep it twelve hours in a pint of white wine, and then boil it till it is diſſolved over a ſlow fire; then take a gallon of your blackberry juice, put in the iſinglaſs, give it a boil up, and put it hot to the reſt; put it into a veſſel, ſtop it up cloſe till it has purged and ſettled; then bottle it, cork it tight, put it in a cold cellar, and it will be fit to drink in three months.

## *Damſon Wine.*

GATHER your damſons on a fine day, when they are ripe, weigh them, and then bruiſe them; put them into a ſtone ſtein that has a cock in it, and to ſixteen pounds of fruit boil two gallons of water, ſkim

it, pour it over the fruit ſcalding hot, and let it ſtand two days; then draw it off, and put it into a veſſel, and to every two gallons of liquor put five pounds of fine ſugar; fill up the veſſel, and ſtop it cloſe; keep it in a cool cellar for twelve months; then bottle it, and put a ſmall lump of ſugar into each bottle; cork them well, and it will be fit for uſe in two months after.

## *Grape Wine.*

TO every gallon of ripe grapes put a gallon of ſoft water, bruiſe the grapes, let them ſtand a week without ſtirring, and draw the liquor off fine; to every gallon of wine put three pounds of lump ſugar; put it into a veſſel, but do not ſtop it till it has done hiſſing; then ſtop it cloſe, and in ſix months it will be fit to bottle.

## *Apricot Wine.*

TAKE ſix pounds of loaf ſugar and ſix quarts of water, boil them together, and ſkim it well; then put in twelve pounds of apricots pared and ſtoned, and boil them till they are tender; then ſtrain the liquor from the apricots, put it into a ſtone bottle, and when it is fine bottle it; cork it well and keep it in a cool cellar for uſe.

## *Balm Wine.*

TAKE twenty pounds of lump ſugar and four gallons and a half of water, boil it gently for one hour, and put it into a tub to cool; take two pounds of the tops of green balm, and bruiſe them, put them into a barrel with a little new yeaſt, and when the liquor is nearly cold pour it on the balm; ſtir it well together, and let it ſtand twenty-four hours, ſtirring it often; then bung it up, and let it ſtand ſix weeks: then bottle it off; put a lump of ſugar in each bottle, cork it tight, and the longer you keep it the better it will be.

## *Mountain Wine.*

TAKE and pick all the ſtalks out of your fine Malaga raiſins, chop them very ſmall, and put ten pounds of

of them to every two gallons of ſpring water; let them ſteep three weeks, ſtirring them often; then ſqueeze out the liquor, and put it into a veſſel that will juſt hold it, but do not ſtop it till it has done hiſſing; then bung it up cloſe, and it will be fit for uſe in ſix months.

## *Black Cherry Brandy.*

TAKE and pick eight pounds of black moroon cherries, and eight pounds of ſmall black cherries, put them in a mortar and bruiſe them, or leave them whole if you pleaſe; put them into a caſk, and pour ſix gallons of good brandy over them; put in two pounds of loaf ſugar broke to pieces, a quart of ſack, ſtir all well up together, and let it ſtand two months; then draw it off into pint bottles, cork it tight, and keep it for uſe. You may make it with morella cherries the ſame way.

## *Raſberry Brandy.*

TAKE two gallons of raſberries, pick them from the ſtalks, bruiſe them with your hands, and put them into a caſk; put eight gallons of good brandy over them, put in two pounds of loaf ſugar beat fine, and a quart of ſack; ſtir all well up together, and let it ſtand a month; then draw it off clear into another caſk, and when it is fine bottle it, cork the bottles well, and keep it for uſe.

## *Orange Shrub.*

BREAK one hundred pounds of loaf ſugar in ſmall pieces, put it into twenty gallons of water, boil it till the ſugar is melted, ſkim it well, and put it in a tub to cool; when cold, put it into a caſk, with thirty gallons of good Jamaica rum, and fifteen gallons of orange juice, (mind to ſtrain all the ſeeds out of the juice) mix them well together; then beat up the whites of ſix eggs very well, ſtir them well in, let it ſtand a week to fine, and then draw it off for uſe. By the ſame rules you may make any quantity you want.

# CHAP. XXXVI.

# CORDIAL WATERS.

## *Proper Rules to be obſerved in making Cordial Waters.*

IF your ſtill is a limber, mind and fill the top with cold water; when you ſet it on, make a paſte of flour and cold water, and cloſe the bottom of your ſtill with it; take care that your fire is not ſo hot as to make it boil over, as that will weaken the ſpirit of your water; you muſt frequently change your water on the top of your ſtill, and never let it be ſcalding hot, then your ſtill will drop gradually. If you uſe a hot ſtill, when you put on the top, dip a cloth in white lead and oil mixed together, and lay it well over the edges of your ſtill, and a coarſe cloth over the top, and make a ſlow fire under it, but mind and keep it very clear; when your cloth is dry dip it in cold water, and lay it on again; and if your ſtill is very hot, wet another cloth and lay it round the top; when you uſe a worm-ſtill, keep your tub full to the top with water, and change it often, to prevent its growing hot.

## *Walnut Water.*

TAKE a peck of fine green walnuts, bruiſe them well in a large mortar, put them in a pan with a handful of balm bruiſed, put two quarts of good French brandy to them, cover them cloſe, and let them lay three days; the next day diſtill them in a cold ſtill; from this quantity draw three quarts, which you may do in a day.

## *Treacle Water.*

TAKE the juice of green walnuts, four pounds of rue, carduas, marygold, and balm, of each three pounds; roots of butter-bur half a pound, roots of burdock one pound; angelica and maſtic-wort, of each half a pound; leaves of ſcordium ſix handsful; Venice treacle and mithridates, of each half a pound; old Canary wine two pounds, white wine vinegar ſix pounds, juice of lemon ſix pounds; and diſtill this in an alembic.

## *Treacle Water, Lady Monmouth's Way.*

TAKE three ounces of hartſhorn, ſhaved and boiled in borage water, or ſuccory, wood-ſorrel, or reſpice water, or three pints of any of theſe waters boiled to a jelly, and put the jelly and hartſhorn both into the ſtill and add a pint more of theſe waters; when you put it into the ſtill, take the roots of elecampane, gentian, cypreſs, tuninſal, of each an ounce; ſorrel roots two ounces, bleſſed thiſtle, called carduas, and angelica, each one ounce; balm, ſweet-marjorum and burnet, half a handful of each; lily comvally flowers, borage, buglos, roſemary, and marygold flowers, of each two ounces; citron rinds, carduas ſeeds, and citron ſeeds; then prepare all theſe ſimples thus: gather the flowers as they come in ſeaſon, and put them in glaſſes wirh a wide mouth, and put with them as much good ſack as will cover them, and tie up the glaſſes cloſe with bladders wetted in the ſack, with a cock and leather tied upon it cloſe, adding more flowers and ſack, as occaſion is; and when one glaſs is full take another, till you have your quantity of flowers to diſtill; put cochineal into a pint bottle, with half a pint of ſack, and tie it up with a bladder under the cork, and another on the top wetted with ſack, tied up cloſe with brown thread; and then cover it cloſe with leather, and bury it ſtanding upright in a bed of hot horſe-dung for nine or ten days; look at it, and if it diſſolve take it out of the dung, but do not open it till you diſtill; ſlice all the roſes, beat the ſeeds and

the alkermes berries, and put them into another glaſs amongſt all, but put no more ſack than there is occaſion for; and when you intend to diſtill; take a pound of the beſt Venice treacle, and diſſolve it in ſix quarts of the beſt white wine, and three of red roſe water; put all the ingredients into a large bowl, ſtir them all together, and diſtill them in a glaſs ſtill balneum mariæ; open not the ingredients till the ſame day you diſtill.

## *Black Cherry Water.*

TAKE ſix pounds of black cherries, and bruiſe them ſmall; then put to them the tops of roſemary, ſweet marjorum, ſpearmint, angelica, balm, marygold flowers, of each a handful; dried violets one ounce; aniſe-ſeeds and ſweet fennel ſeeds, of each half an ounce, bruiſed; cut the herbs ſmall, mix all together, and diſtill them off in a cold ſtill.

## *Hyſterical Water.*

TAKE betony, roots of lovage, ſeeds of wild parſnips, of each two ounces; roots of ſingle piony four ounces, of miſletoe of the oak three ounces, myrrh a quarter of an ounce, caſtor half an ounce; beat all theſe together, and add to them a quarter of a pound of dried mille-pede; pour on theſe three quarts of mugwort-water, and two quarts of brandy; let them ſtand in a cloſe veſſel eight days; then ſtill it in a cold ſtill paſſed up. You may draw off nine pints of water, and ſweeten it to your taſte; mix all together, and bottle it up.

## *Red Roſe Buds.*

WET your roſes in fair water; four gallons of roſes will take near two gallons of water; then ſtill them in a cold ſtill, take the ſame ſtilled water, and put into it as many freſh roſes as it will wet; then ſtill them again.

Mint, balm, parſley, and penny-royal water, diſtill the ſame way.

*Plague*

## *Plague Water.*

| Roots. | Flowers. | Seeds. |
|---|---|---|
| Angelica, | Wormwood, | Harts-tongue, |
| Dragon, | Succory, | Horehound, |
| Maywort, | Hyſop, | Fennel, |
| Mint, | Agrimony, | Melilot, |
| Rue, | Fennel, | St. John's-wort, |
| Carduas, | Cowſlips, | Comfrey, |
| Origany, | Poppies, | Feverfew, |
| Winter-ſavoury, | Plantain, | Red roſe leaves, |
| Broad thyme, | Setfoil, | Wood-ſorrel, |
| Roſemary, | Vervain, | Pellitoryofthewall |
| Pimpernel, | Maidenhair, | Heart's-eaſe, |
| Sage, | Motherwort, | Centuary, |
| Fumatory, | Cowage, | Sea-drink, a good handful of each of the aforeſaid things, |
| Colt's foot, | Golden rod, | |
| Scabeous, | Gromwell, | |
| Borrage, | Dill. | |
| Saxifrage, | | Gentian-root, |
| Betony, | | Butterbur-root, |
| Liverwort, | | Piony-root, |
| Germander. | | Bay-berries, |
| | | Juniper-berries, of each of theſe a pound. |

One ounce of nutmegs, one ounce of cloves, and half an ounce of mace; pick the herbs and flowers, and ſhred them a little; cut the roots, bruiſe the berries, and pound the ſpices fine; take a peck of green walnuts, and chop them ſmall; mix all theſe together, and lay them to ſteep in ſack-lees, or any white wine-lees, if not in good ſpirit; but wine-lees are beſt; let them lay a week or better; be ſure to ſtir them once a day with a ſtick, and keep them cloſe covered; then ſtill them in an alembic with a ſlow fire, and take care your ſtill does not burn. The firſt, ſecond, and third running is good, and ſome of the fourth; let them ſtand till cold, then put them together.

*Surfeit*

## *Surfeit Water.*

YOU muſt take the ſcurvy-graſs, brook-lime water-creſſes, Roman wormwood, rue, mint, balm, ſage, cleavers, of each one handful; green merery two handsful; poppies, if freſh, half a peck, if dry a quarter of a peck; cochineal ſix-pennyworth; ſaffron ſix-pennyworth; aniſe-ſeeds, carraway-ſeeds, coriander-ſeeds, cardamom-ſeeds, of each an ounce; liquorice two ounces; ſcraped figs ſplit a pound, raiſins of the ſun ſtoned a pound, juniper berries an ounce, bruiſed nutmeg an ounce, beaten mace an ounce, ſweet fennel-ſeeds an ounce bruiſed, a few flowers of roſemary, marygold, and ſage flowers; put all theſe into a large ſtone jar, and put to them three gallons of French brandy, cover it cloſe, and let it ſtand near the fire for three weeks; ſtir it three times a week; be ſure to keep it cloſe ſtopped, and then ſtrain it off; bottle your liquor, and pour on the ingredients a gallon more of French brandy; let it ſtand a week, ſtirring it once a day; then diſtill it in a cold ſtill; and this will make a fine white ſurfeit water.

You may make this water at any time of the year, if you live at London, becauſe the ingredients are always to be had, either green or dry; but it is beſt made in ſummer.

## *Milk Water.*

TAKE two good handsful of wormwood, as much carduus, as much rue; four handsful of mint, as much balm, and half as much angelica: cut theſe a little, put them into a cold ſtill, and put to them three quarts of milk; let your fire be quick till your ſtill drops, and then ſlacken it. You may draw off two quarts; the firſt quart will keep all the year.

## *Stag's Heart Water.*

TAKE balm four handsful, ſweet marjorum one handful, roſemary flowers, clove gilliflowers dried, dried roſe-buds, borrage-flowers, of each an ounce; mary-

marygold flowers half an ounce; lemon peel two ounces; mace and cardamum, of each thirty grains; of cinnamon ſixty grains; or yellow and white ſanders, of each a quarter of an ounce; ſhavings of hartſhorn an ounce; take nine oranges, and put in the peel; then cut them in ſmall pieces; pour upon theſe two quarts of the beſt Rheniſh, or the beſt white wine; let it infuſe three or four days, being very cloſe ſtopped in a cellar, or cool place; if it infuſe nine or ten days, it is better.

Take a ſtag's heart, and cut off all the fat, cut it very ſmall, and pour in ſo much Rheniſh, or white wine, as will cover it; let it ſtand all night cloſe covered in a cool place; the next day add the aforeſaid things to it, mixing it very well together, adding to it a pint of the beſt roſe-water, and a pint of the juice of celandine, (if you pleaſe you may put in ten grains of ſaffron) and ſo put it in a glaſs ſtill, diſtilling in water, raiſing it well to keep in the ſteam, both of the ſtill and receiver.

### *To make Angelica Water.*

TAKE eight handsful of the leaves, waſh them and cut them, and lay them on a table to dry; when they are dry put them into an earthen pot, and put them to four quarts of ſtrong wine lees, let it ſtay for twenty-four hours, but ſtir it twice in the time; then put it into a warm ſtill, or alembic, and draw it off; cover your bottles with a paper, and prick holes in it, ſo let it ſtand two or three days; then mingle it all together, and ſweeten it; and when it is ſettled, bottle it up and ſtop it cloſe.

### *Milk Water a ſecond Way.*

TAKE the herbs agrimony, endive, fumitory, balm, elder flowers, white nettles, water-creſſes, bank-creſſes, ſage, each three handsful; eyebright, brook-lime, and celendine, each two handsful; the roſes of yellow-dock, red madder, fennel, horſe-radiſh, and liquorice, each three ounces; raiſins ſtoned, one pound; nutmegs ſliced, winter bark, turmeric, galnigal, each two drams;

carraway

carraway and fennel ſeeds three ounces; one gallon of milk; diſtill all with a gentle fire in one day. You may add one handful of May wormwood.

## *Cordial Poppy Water.*

TAKE two gallons of very good brandy and a peck of poppies, and put them together in a wide-mouthed glaſs, and let them ſtand forty-eight hours; then ſtrain the poppies out; take a pound of raiſins of the ſun, ſtone them; an ounce of coriander-ſeeds, an ounce of ſweet fennel-ſeeds, and an ounce of liquorice ſliced; bruiſe them all together, and put them into the brandy, with a pound of good powder ſugar, and let them ſtand four or eight weeks, ſhaking it every day; then ſtrain it off and bottle it cloſe up for uſe.

## *Peppermint Water.*

GATHER your peppermint when it is full grown, and before it ſeeds; cut it in ſhort lengths, fill your ſtill with it, and cover it with water; then make a good fire under it, and when it is near boiling, and the ſtill begins to drop, if your fire is too hot draw a little from under it, to keep it from boiling over, or your water will be muddy; the ſlower your ſtill drops, the clearer and ſtronger your water will be, but do not ſpend it too far; bottle it the next day, let it ſtand three or four days to take off the fiery taſte of the ſtill; then cork it well, and it will keep a long time.

## *Roſe Water.*

GATHER your roſes on a dry day, when they are full blown, pick off the leaves, and to a peck put a quart of water; then put them into a cold ſtill, make a ſlow fire under it, the flower you diſtill it the better it will be; then bottle it, and in two or three days time you may cork it.

## *Lavender Water.*

PUT two pounds of lavender pips in two quarts of water, put them into a cold ſtill, and make a ſlow fire under

under it; diſtill it off very ſlowly, and put into a pot till you have diſtilled all your water; then clean your ſtill well out, put your lavender-water inro it, and diſtill it off ſlowly again; put it into bottles, and cork it well.

## *Aqua Mirabilis.*

TAKE cardamums, cloves, cubebs, mace, nutmegs, cinnamon, and galingal, of each four drachms; then take two pints of the juice of celandine, one pint of the juice of ſpearmint, the ſame quantity of the juice of balm, flowers of melilot, cowſlip, roſemary, borrage, bugloſs, and marygolds, of each ſix drachms; ſeeds of fennel, coriander and carraway, of each four drachms; four quarts of the beſt ſack, and two quarts of white wine; the ſtrongeſt brandy, angelica water, and roſe water, of each a quart; bruiſe the ſpices and ſeeds, and ſteep them with the herbs and flowers in their juices, waters, ſack, white wine, and brandy, all night; in the morning diſtill it in a common ſtill paſted up; and from this quantity you may draw off two gallons at leaſt; ſweeten it to your taſte with ſugar-candy, bottle it up, and keep it in a cool place.

## *Orange or Lemon Water.*

PUT ſix quarts of brandy and one quart of ſack to the outer rinds of fifty oranges or lemons, and let them ſteep in it one night; the next day diſtill them in a cold ſtill; draw it off till you find it begins to taſte ſour; ſweeten it to your taſte with double-refined ſugar, and mix the firſt, ſecond, and third runnings together; if it be lemon-peel, it ſhould be performed with two grains of ambergris, and one of muſk; grind them fine, tie them in a rag, and let it hang five or ſix days in each bottle; or you may put to them three or four drops of the tincture of ambergris. Be ſure to cork it well.

## *Piedmont Water.*

TAKE two gallons of brandy, two gallons of water, and one pound of all-ſpice beat up in a mortar; let it ſtand all night, and then draw it off in a worm ſtill.

*Nutmeg*

### *Nutmeg Water.*

TAKE two gallons of brandy, two gallons of water, and one pound of nutmeg beat up in a mortar; let it ſtand all night, and then draw it off in a worm-ſtill.

### *Fever Water.*

TAKE three ounces of Virginia ſnake-root, two ounces of carduus-ſeeds and marygold-flowers, and ten green walnuts; carduus water, and poppy-water, one quart of each; and one ounce of hartſhorn; ſlice the walnuts, and ſteep all in the waters a fortnight; then add to it half an ounce of London treacle, and diſtill the whole in an alembic paſted up.

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## CHAP. XXXVII.

## BREWING.

HAVING given directions for making of wines and cordial waters, it would be thought an unpardonable omiſſion to paſs over malt liquors unnoticed. We do not mean to enter on all the various branches of brewing, it being foreign to our preſent purpoſe.

All we intend, is to give general directions for brewing, managing, and keeping ſuch ſtrong and ſmall beer that may be neceſſary in a large family.

The firſt conſideration is, the being provided with proper implements; and the copper appearing the firſt object;

The manner of ſetting and poſition of the copper are firſt for our conſideration: and the proper method is, to divide the fire by a ſtop; and if the door and draught be in a direct line, the ſtop ſhould be erected from the middle of each outline of the grating, and parallel

rallel with the centre ſides of the copper: by this method the middle of the fire will be directly under the bottom of the copper. The ſtop is compoſed of a thin was in the centre of the right and left ſides of the copper, which is to aſcend half the height of the copper; on the top muſt be left a cavity, from four to ſix inches, for a draught for the half-part of the fire, which is next the door of the copper, and then the building muſt cloſe all round to the finiſhing at the top.

By this mode of erecting your copper, the heat will communicate from the outward part of your fire round the ourward half of your copper, through the cavity, as does the fartheſt part of the flue, which alſo contracts a conjunction of the whole, and cauſes the flame to glide gently and equally round the bottom of your copper.

Several advantages are derived from this mode of proceeding: the fuel being an object, is thereby greatly ſaved; it has the ſuperiority of wheel-draughts: with them, if very particular attention is not paid to the hops, by ſtirring them down, they are liable to ſtick to the ſides and ſcorch. This will very much hurt the flavour of your liquor. The copper, by this method, will laſt many years longer than by a wheel-draught; that drawing with ſo much violence, that if your liquor be beneath the communication of the fire the copper will be liable to be damaged; ſo that by the other contrivances you may boil half a copper full without injury. There is a great advantage in this, it being impoſſible to draw it clean off the maſh.

To give greater expedition to the operation, you may wiſh to extend this advantage to a few pailsful, which is done without injury to the other; the whole of the other being drawn off; the copper will accompliſh your intended purpoſe next morning, which will prevent diſturbing your reſt; it running the whole night, will be ready to boil in the morning, and fit to be added to the working of the other ſmall beer. In time the whole will be rendered complete for turning.

In

In purſuing this method, you are not under the neceſſity of having your copper turned, which is not only diſagreeable, but attended with a great expence.

Other inconveniences are too frequently found in coppers, their having been made too exact to their intended quantity; the conſequence being, that there is not ſufficient room for boiling the liquor in, with any degree of rapidity or ſafety, which muſt be naturally ſuppoſed to be eſſential points. This inconvenience may be remedied: prepare good ſeaſoned pieces of elm, or any other proper wood, then ſhape them like the viller of a waggon wheel, being half its thickneſs, and join them round, to make the dimenſions of the circle of your copper. The rim of the copper, which turns over as a bearing at the top, may be beat up, and that part nailed to the bottom part of the wood-work, ingrafting between the copper and wood-work a cement, ſuch as whiting and bullock's blood, of the thickneſs of common whitewaſh. This will prevent any leak, and laſt a great while.

Uſing this precaution, not to let the wood-work join nearer than ſeven or eight inches to the copper flue, or the communication of the heat; if there be any fear of penetrating through that direction, nail either copper or plate-iron; obſerving the above cement being equal to any ſolder for this purpoſe.

This method is recommended only where ſtop-draughts are uſed; where wood may be applied with ſafety, the fires of theſe never being ſo furious that any damage can be done. For erecting other coppers on different conſtructions, ſtone, brick, or tarris mortar may be uſed.

Coolers being of no ſmall conſequence, and the next thing to be conſidered; for not being properly taken care of, the liquor, by ſome ſeemingly unaccountable cauſe, will have a diſagreeable tang. Great care ſhould be taken of their being well ſcalded and waſhed; and likewiſe that no dirty ſoap-ſuds are ſlopped upon them, which often happens, by permitting waſhing to be done in the brewhouſe.

In preparing your coolers, never let the water ſtand in them too long, as it will turn putrid, and the ſtench entering the wood, will render them almoſt incurable. But to prevent ſuch conſequences, all coolers ought to be leaded, being exceedingly cleanly, and a great help in cooling part of your liquor-worts, which is neceſſary to the working it, as well as for the cooling; the whole evaporation cauſing more waſte than proper boiling.

Alſo let your coolers be ſcowered well two or three times with cold water, it being more proper than hot to effect a perfect cleanſing; hot water will not only drive the infection further, but if your drink be let into the coolers, and if any remain in the crevices, the heat will collect the foulneſs, and render it unwholeſome.

Some perſons, who pretend to be judges of this matter, argue, that ropineſs in beer proceeds from the want of a ſufficient quantity of hops, to diſpel the glutinous richneſs ariſing from the goodneſs of the malt; which is a miſtake, ſave when it is boiled too much.

Others argue, that it is by applying the water too ſharp, that is, too hot, to maſh with; but if the water did not produce that fault, it has another equally dangerous, that is, when you maſh with water ſo exceedingly hot it is liable to ſet the malt, which will clog it up ſo, that it is almoſt impoſſible for it to run off: and when you have got over that difficulty by art, it never anſwers in point of goodneſs.

As a proof of heats and colds, which muſt be applicable in the caſe of brewing, proceed thus:—Take a pail of cold water, throw it on a quantity of grains, and it will almoſt immediately become ropy. Some brewers will put cold water on the maſh, and imagine that it gets out the whole of the ſtrength; but it is impoſſible for this to meet with a favourable reception, conſidering the improbability thereof, though they ſay it makes excellent toplaſh, or rather rot-gut ſmall beer.

Many families having a particular averſion to brewing, from a conception of the trouble, and the enormous expence attending the fitting up a brewhouſe; but if properly made, a whole ſet of coolers may be

removed from houſe to houſe with great facility and little expence, provided they be made as hereafter mentioned.

Strong frames muſt be conſtructed for each cooler, in ſuch a manner, that they may be unwedged and taken aſunder when occaſion requires. The outſide frame ſhould turn up pretty high, that is, ſufficiently thick and ſtrong to cut a proper inlet to receive wedges for the purpoſes hereafter mentioned; form your coolers, which are to conſiſt of common planed deal boards, and lay them even to fit on this frame, which, from a projection and inlet, you can ſet the ſide to the bottom; and it will be neceſſary the inlet ſhould be a little lower than where the bottom reſts; by theſe means the wedges will have full power to tighten the ſides to as great an extremity as a hooped barrel. And theſe wedges ſhould be in three regular directions on the ſides, and at two places at each end, which will form perfect firmneſs. If the coolers be made in regular ſizes under each other, you may ſet ſtrong caſtors in mortices under the legs, by which means you can drive them under each other, ſo as the whole to go under the uppermoſt, which is a good method of ſetting them out of harm's way. By this mode of conſtruction the chief of your brewing utenſils, the copper excepted, may be unwedged, and with little trouble packed into a waggon in the ſpace of two hours, and ſet up in another brewhouſe in the like time.

And even if you ſhould chuſe at any time to diſpoſe of the materials, that may be done without loſs, as the boards will not be damaged by either nails, pins, or ſcrews; and a ſmall quantity, ſuch a hogſhead is required, which may be made like drawers, pulling out in grooves, and reſting on treſtles, which may be very conveniently put out of danger, as before mentioned.

You muſt keep the maſh-tub perfectly clean; no grains ſhould be left in it any longer than the day after brewing, for fear it ſhould ſour the tubs; for ſhould there

there be a ſour ſmell in the brewhouſe before the beer is tunned, it may infect your liquor and worts.

To make your tub more perfect and laſting, take a circular piece of braſs or copper, to inlay and line the hole where the pen-ſtaff enters, to let the wort run off into the under back. The pen-ſtaff ſhould be alſo ſtoutly ferulled with the ſame metal, and both well and properly finiſhed, as you may with eaſe place it properly: uſing this mode, it will run from the fineneſs of a thread to the fulneſs of an inch tube, &c. firſt dreſſing your maſh-baſket with little buſhy furze, without ſtems or ſtraw, ſix or eight inches in, from the bottom of your baſket, and ſet quite perpendicularly over the whole, with the pen-ſtaff through the centre of the baſket and the middle of the furze or ſtraw, and faſtened into the hole of the tub. You muſt keep it properly ſteady; and for that purpoſe take a piece of iron, let it into a ſtaple faſtened to the tub, or the neareſt part oppoſite to the baſket, and to reach nearly to it; and from that piece another, added to a jointed ſwivel, or any other contrivance, ſo as to be at liberty to let round the baſket like a dog-collar, and to enter into a ſtaple formed with the ſame to pin it faſt; and by adding a half-circular turn in the collar, in which you have room to drive in a wedge, which will keep it ſafe down to the bottom, when there can be no danger of its being diſturbed by ſtirring the maſh, which will otherwiſe ſometimes be the caſe. When you let go, you will raiſe the pen-ſtaff to your own degree of running; then faſten the ſtaff by the help of two wedges, tightened between the ſtaff and the baſket.

The copper, in proceſs of time, like every thing elſe, will become defective; when it happens, this ſimple remedy will make it as perfect as ever: work the pen-ſtaff in the braſs ſocket with emery and water, or oil, which will make it as perfect as when new.

As an addition to the under-backs, get a piece of copper to line the hole in the bottom, which may be ſtopped with a cloth put ſingly round a large cork; and when faſtened down for the wort to run, it will be neceſſary to put a large weight on the cork, which will

prevent is flying up by the heat. When the liquor is pumped clean out of the back, the cloth round the cork will enable you to take it out with eaſe; and there ſhould be a drain below the under-back to carry off the water, which will enable you to waſh it clean with little trouble. This drain ſhould be made with a clear deſcent, ſo that no damp may remain under the back. With the conveyance of water running into your copper, you may be enabled to work that water in a double quantity; your under-back being filled by the means of letting it in at your leiſure out of your copper, through a ſhoot to the maſh-tub, and ſo to the under-back; thus you will have a reſerve againſt the time you wiſh to fill your copper, which may be compleated in a few minutes, by pumping while the upper cock is running.

Thus much for the principles of brewing, but be cautious to keep every thing clean.

Having explained the neceſſary precautions in preparing the veſſels, I ſhall make ſome obſervations to be obſerved in the courſe of brewing.

Your utenſils being well ſcalded, your malt ground, your copper boiling, and your pen-ſtaff well ſet, proceed to maſh, by letting a ſufficient quantity of boiling water into your tub, in which it muſt ſtand till the ſteam having gone off, ſo as you may ſee your own ſhadow in it. One perſon ſhould pour the malt gently in, while another ſhould carefully ſtir it; for as much care ſhould be obſerved when the maſh is thin as when thick.

This being effectually done, and having a reſerve of malt, to prevent evaporation, cover your tub with ſacks, &c. and leave your malt three hours to ſteep.

Before you let the maſh run, you ſhould not fail to be prepared with a veſſel to catch the firſt fluſh, being generally thickiſh; and another veſſel being applied while you return the firſt on the maſh, and ſo on for two or three times, till it runs fine. Your copper ſhould be boiling at this time, and a tub placed cloſe to your maſh-tub; let into it through your ſpout half the quantity of boiling water you mean to uſe for

drawing

drawing off your beſt wort. This being done, turn your cock to fill up again directly, which will boil in due time, heated with coal aſhes, cinders, &c. All this time you muſt ſtop the maſh with the hot water out of the tub, in moderate quantities, every ten or a dozen minutes, until the whole be conſumed; then let off the remaining quantity, boiling hot, to the finiſhing purpoſe, for ſtrong beer.

Then fill your copper quite full, as it may boil quickly, for a ſecond maſh: whether you intend it for ale or ſmall beer, being ſo prepared, let off the remaining quantity of water into the tub, as was done for the ſtrong beer, ſtopped up as before; but if you would have ſmall beer beſides, you muſt judge accordingly, by boiling a proper quantity off in due time, and letting it into the tub as before. Avoid the latter article if you can, that you may draw out the ſtrength for ale.

Forty-eight buſhels of malt will make four hogſheads of good ſtrong beer as need be, and alſo four hogſheads of very good ale; the ſtrong beer ſhould be kept two or three years, and the ale one year before tapped. If your maſh be only for one hogſhead, it ſhould be two hours running off; if two hogſheads, two hours and a half; and for any greater quantity, three hours; for it ſhould not ſtay too long, as the ſtrength may be exhauſted by the frequent droppings.

Great care muſt be taken in the time of ſteeping your maſhes; ſtrong beer three hours, ale one hour, and if ſmall beer half an hour. By thus proceeding the boilings will take place regularly after each other, and prevent loſs of time. Take great care, in the courſe of each maſhing, that it is thoroughly ſtirred from the bottom, and particularly round the maſh-baſket, as it will prevent a ſtagnation in the whole body of the maſh; and by omitting this laſt proceſs it will ſox your beer, and give it but an indifferent taſte.

In preparing for the boiling, be very careful to put the hops in with the firſt wort, or it will char in a few minutes. As ſoon as the copper is full enough make

a good fire under it; but be careful in filling it, leaving room enough for boiling; boiling quick is neceſſary to be obſerved, though in this there are different opinions; perhaps there is but one good method, that is, boiling quick. Particular caution ſhould be obſerved when it begins to ſwell in waves in the copper; if you have no aſſiſtant, be particularly attentive to its motions, having an iron-rod of a proper length, crooked at one end, and jagged at the other; with the crook you open the copper door, and the other end puſh in the damper without moving. On the firſt ſwell you will have ſufficient time to proportionate your fire; great precaution ſhould be taken that it is not too predominant: and when the boil is properly got under, add a fire to boil briſkly, varying a few minutes.

As to the time it ſhould boil, an experienced brewer takes a copper bowl-diſh, and take out ſome of the liquor, and when they diſcover a working and the hops ſink, they conclude it ſufficiently boiled. Sometimes this is compleated in thirty or forty minutes; but according to the different qualities of the malt, this rule is often extended to five or ten minutes. Long and ſlow boiling is pernicious, as well as waſting the liquor: the ſlower it boils the lower it drops, and finges to your copper; quick boiling has a contrary effect. Eſſence of malt is extracted by long boiling; for by ſo doing you may make it as thick as treacle or honey.

In ſome parts of this metropolis they value their liquor for its ſtrength, in affecting the brain two or three days after intoxication, being the effect of long boiling.

After the liquor is properly boiled, run a ſmall quantity over all the coolers, ſo as to have a proper quantity cold immediately to go to work. If the airineſs of your brewhouſe will not expedite a quantity ſoon, you muſt run a ſecond quantity over the coolers, and let them into ſhallow tubs; put theſe into any place where there is a thorough air, but where no rain or wet can get to it. Let off the quantity of two baring-

tubsful from the firſt over the ſecond and third coolers, which may be ſoon got cold, to be ready for a ſpeedy working, and then the remaining part that is in your copper may be quite let out into the firſt cooler.

In the interim mend your fire and attend to the hops, to make a clear paſſage through the ſtrainer; and as ſoon as the liquor is done running return to your buſineſs of pumping; but remember, that when you have got five or ſix pailsful, return all the hops into the copper for ale.

By this time, the quantity of liquor let into your coolers being properly cooled, you muſt proceed to ſet your liquor to work: take four quarts of baum, and divide half of it into ſmall veſſels, ſuch as baſons or mugs, adding to it an equal quantity of wort, which ſhould be almoſt cold; as ſoon as it ferments to the top of the veſſel put it into two pails, and when that works to the top put one into a baring-tub, and the other into another; when you have half a baring-tub full together, put the like quantity to each of them, cover them, until it comes to a fine head; this may be compleated in three hours: put theſe two quantities into a working guile; you may now add as much wort as you have got ready, you cannot work it too cold in open weather.

If you brew in cold froſty weather, keep the brew-houſe warm, but never add hot wort, to keep the liquor to blood heat, that being a bad maxim; for hot wort put to cold, as well as cold to hot, is ſo intemperate in its nature, that it ſtagnates the proper operation of the baum.

Be careful that your baum be not from foxed beer, that is, beer heated too much by its working, for it is likely to carry the contagion. If your baum be flat, and you cannot procure that which is new, the method of recovering its working is by adding to it a pint of warm ſweet-wort of your firſt letting off, the heat to be of half the degree of milk-warm; then give your mug that contains it a ſhake, and it will ſoon gather ſtrength, and be fit for uſe.

I ſhall conclude this matter with obſerving, that a pound of good hops is ſufficient for two buſhels of malt, for ſtrong beer to keep for four years; twelve buſhels to the hogſhead.

Your caſks being perfectly clean, ſweet, and dry, and ſet on the ſtand ready to receive the liquor, firſt ſkim off the top baum, then proceed to fill your caſks quite full, immediately bung and peg them cloſe; bore a hole with a tap-borer near the ſummit of the ſtave, at the ſame diſtance from the top as the lower tap-hole is from the bottom, for working through that upper hole which is clean, and more effectual method, than working it over the caſk; for by the above method, being ſo cloſely confined, it ſoon ſets itſelf into a convulſive motion, and forces itſelf fine, provided you attend to the filling of your caſks five or ſix times a day; for by too long an omiſſion it begins to ſettle, and afterwards being diſturbed, it raiſes a ſharp fermentation, which produces an inceſſant working of a ſpurious froth that may continue for ſome weeks; and after all give your beer a crankiſh taſte, which proper attention might have prevented.

Having gone through the practical part of brewing, I ſhall proceed to inſtruct the houſekeeper in the management of malt liquors, the proper time for brewing; and ſhall make ſome obſervations on the different qualities of water, malt, and hops.

The month of March is generally conſidered as one of the principal ſeaſons for brewing malt liquors for long keeping; and the reaſon is, becauſe the air at that time of the year is temperate, and contributes to the good working or fermentation of the liquor, which principally promotes its preſervation and keeping good. Very cold as well as very hot weather prevents the free fermentation of working of liquors; ſo that if you brew in very cold weather, unleſs you uſe ſome means to warm the cellar while new drink is working, it will never clear itſelf in the manner you wiſh; and the ſame misfortune will ariſe, if, in very hot weather, the cellar is not in a very temperate ſtate; the conſequence

of all which will be, that ſuch drink will be muddy and ſour, perhaps beyond recovery. Such misfortunes often happen, even in the proper ſeaſon for brewing, and that owing to the badneſs of a cellar; for when they are dug in ſpringy grounds, they are ſubject to damps in the winter, the liquor will chill, grow flat and dead. Where cellars are of this nature, it will be adviſeable to make your brewings in March, rather than October, for you may keep ſuch cellars temperate in ſummer, but cannot warm them in winter: thus the beer brewed in March will have time to ſettle itſelf, before the cold can materially injure it.

Cellars for keeping of liquor ought to be built ſo that no external air can get into them; for the variation of the air abroad, were there free admiſſion of it into the cellars, would cauſe as many alterations in the liquor, and would keep it in ſo unſettled a ſtate, as to render it unfit for drinking. Some perſons, curious in theſe matters, have double doors to their cellars, with a view that none of the external air may find a way into them; and are amply repaid for their care and expence by the goodneſs of their liquor. The intent of the double door is, to keep one ſhut while the other is open, that the external air may be excluded. Such cellars, if they lie dry, as they ought to do, are ſaid to be cold in ſummer and warm in winter; though, in reality, they are conſtantly the ſame in point of temperature. They ſeem, indeed, cold in hot weather, but that is only becauſe we go into them from a hotter air—Abroad the ſame mode of reaſoning will hold good, with reſpect to their appearing warmer in winter. Hence it is evident, that they are only cold or warm, comparatively as the air we come out of is colder or warmer. This ſhould be the peculiar property of a cellar, if we expect to have good liquor out of it.

As for the brewing part, having already conſidered the matter, what we ſhall therefore further touch upon, beſides ſpeaking of cellaring, will relate to the water, malt, hops, and the proper method of keeping liquors.

The beſt water is river water, ſuch as is ſoft, and has partaken of the air and ſun; for this eaſily inſinuates itſelf

itſelf into the malt, and extracts its virtues: on the contrary, hard waters aſtringe and bind the pores of the malt, ſo that its virtues are not freely communicated to the liquor. It is a rule with ſome, that all water that will mix with ſoap is fit for brewing, and they will by no means allow of any other; and it has been more than once experienced, that where the ſame quantity of malt has been uſed to a barrel of river water, as to a barrel of ſpring water, the river water brewing has excelled the other in ſtrength above five degrees in twelve months. It muſt be obſerved, that the malt was not only the ſame in quantity for one barrel as another, but was the ſame in quality, having been all meaſured from the ſame heap; the hops were alſo the ſame, both in quality and quantity, and the time of boiling equal in each; they were worked in the ſame manner, tunned and kept in the ſame cellar. Here it is evident, the only difference was in the water, and yet one barrel was worth two of the other.

One thing has long perplexed the ableſt brewers, and that is, when ſeveral gentlemen, in the ſame town, have employed the ſame brewer, have had the ſame malt, ſame hops, and ſame water, brewed in the ſame month, and broached at the ſame time, yet one has had excellent beer, while the others have had beer hardly worth drinking. There may be three reaſons for this difference: one might be the difference of weather, which might happen at the ſeveral brewings in this month, and make an alteration in the working of the liquors. Secondly, that the yeaſt, or baum, might be of different ſorts, or in different ſtates, wherewith theſe liquors were worked. And thirdly, the cellars were not equally good. The goodneſs of ſuch drink as is brewed for keeping, in a great meaſure depends on the goodneſs of the cellar in which it is kept.

The Dorcheſter beer, which is ſo much admired, is, for the moſt part, brewed of chalky water, which is almoſt every where in that county: and as the ſoil is generally chalk, the cellars being dug in that dry ſoil, contribute to the good keeping of their drink;

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it being of a close texture, and of a drying quality; so as to dissipate damps; for damp cellars, we find by experience, are injurious to the keeping of liquors, as well as destructive to the casks. A constant temperate air digests and softens malt liquors, so that they taste quite smooth on the palate; but in cellars, which are unequal by letting in heats and colds, the liquor is subject to grow stale and sharp. For this reason it is, that liquor brewed for long voyages at sea, should be perfectly ripe and fine before it is exported; for when it has had sufficient time to digest in the cask, and is racked from the bottom or lee, it will bear carriage without injury.

It has been observed, that in proportion to the quantity which is inclosed in one cask, so will it be a longer or shorter time in ripening. A vessel containing two hogsheads of beer, will require twice as much to perfect itself as one of a hogshead: and it is found by experience, that no vessel should be used for strong beer, which is intended to be kept, less than a hogshead; as one of that quantity, if it be fit to draw in a year, has body enough to support two, three, or four years, if it has strength of malt and hops in it, as the Dorchester beer has.

A great piece of œconomy is the good management of small beer; for if that is not good, the drinkers of it will be feeble in summer time, incapable of strong work, and will be very subject to distempers; besides, when the beer is not good a great deal will be thrown away. The use of drink, as well as meat, is to nourish the body; and the more labour there is upon any one, the more substantial should be the diet. In harvest time the ill effects of bad beer are visible; and in great families, where that article has not been attended to, the apothecary's bills have amounted to ten times as much as the malt would have come to, and that would have kept the servants in strength and in good health: besides, good wholesome drink is seldom thrown away by servants; and thus the sparing of a little malt ends in the loss of the master. Where there is good cellaring, therefore, it is advisable to

brew

brew a ſtock of ſmall beer in March or October, or in both months, to be kept in hogheads if poſſible: the beer brewed in March ſhould not be tapped till October, nor that brewed in October till the March following; having this regard to the quantity that a family of the ſame number of working perſons will drink, a third more in ſummer than in winter.

Should the water be of a hard nature, it may be ſoftened by expoſing it to the air and ſun, and infuſing into it ſome pieces of chalk. When the water is ſet on to boil, in order to be poured on the malt, put into it a quantity of bran, which will ſoften it a little.

Another matter is to be mentioned, in regard to the preſerving of ſtrong beer, and that is, when once the veſſel be broached, regard ought to be had to the time in which it will be expended; for if there happens to be a quick draught for it, then it will continue good to the very bottom; but if there be likely to be but a ſlow draught, then do not draw off quite half before you bottle it, otherwiſe your beer will grow flat, dead, and ſour. This is obſerved among the curious.

I ſhall mention two or three particulars relative to malt, which may help thoſe who are unacquainted with brewing. In the firſt place, the general diſtinction between one malt and another is only, that the one is high and the other is low dried; that which we call high-dried, will, when brewed, produce a liquor of a deep brown colour; and the other, which is the low-dried, will produce a liquor of a pale colour. The firſt is dried in ſuch a manner as may be ſaid to be rather ſcorched than dried, and is far leſs wholeſome than the pale malt. It has alſo been experienced, that brown malt, although it be well brewed, will ſooner turn ſharp than the pale malt, if that be fairly brewed.

A very experienced perſon in the brewing line ſays, that the brown malt makes rather the beſt drink, when it is brewed with a coarſe river water, ſuch as the river Thames, at London; and that being brewed with ſuch water makes very good ale, but will not keep above five or ſix months without turning ſtale and a little

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ſharp, even though he allows fourteen buſhels to the hogſhead. He ſays, he has tried the high dried malt to brew beer with for keeping, and hopped it accordingly, and yet he could never brew it ſo as to drink ſoft and mellow, like that brewed with pale malt; there being an acid quality in high-dried malt, which occaſions that diſtemper commonly called the heart-burn, in thoſe that drink of the ale or beer made of it.

What has been here ſaid of malt is meant that made of barley, for wheat malt, pea malt, or thoſe mixed with barley malt, though they produce a high-coloured liquor, will keep many years, and drink ſmooth and ſoft; yet they have the mum flavour.

Many perſons, who brewed with high-dried barley malt, put a bag, containing about three pints of wheat, into every hogſhead of liquor, which has fined it, and made it drink mellow; others have put about three pints of wheat malt into a hogſhead, which has produced the ſame effect. But all malt liquors, however well brewed, may be ſpoiled by bad cellaring, and be now and then ſubject to ferment in the caſk, and turn thick and ſour. The beſt way to prevent this and bring the liquor to itſelf is, to open the bung of the caſk for two or three days; if that does not ſtop the fermentation, put in two or three pounds of oyſter ſhells, waſhed, dried well in an oven, and then beaten to fine powder, ſtir it a little, and it will preſently ſettle the liquor, make it fine, and take off the ſharp taſte. As ſoon as that is done, draw it off in another veſſel, and put a ſmall bag of wheat, or wheat malt, into it, as before directed, or in proportion to the ſize of the veſſel. Sometimes ſuch fermentations will happen in liquor by change of weather, if it be in a bad cellar, and will, in a few months, fall fine of itſelf, and grow mellow.

Malt high-dried ſhould not be uſed in brewing till it has been ground ten days or a fortnight, as it then yields much ſtronger drink than the ſame quantity of malt juſt ground. But if you deſign to keep malt ground ſome time before you uſe it, take care to keep it very dry, and the air at that time muſt be dry. As

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for pale malt, which has not partaken ſo much of the fire, it muſt not remain ground above a week before you uſe it.

As for hops, the neweſt are beſt, though they will remain good two years, but afterwards they begin to loſe their good flavour, unleſs great quantities are kept together, in which caſe they will keep longer good than them in ſmall quantities; and for their better preſervation, they ſhould be kept in a dry and cool place, that they may not loſe any of their weight. The method uſed to recover ſtale and decayed hops and retain their bitterneſs, unbag them, ſprinkle them with aloes and water, which, when it has proved a bad hop year, has ſpoiled great quantities of malt liquor about London, for ever where the water, the malt, the brewers, and the cellars, be each good, a bad hop will ſpoil all. Hence it is evident, that every one of theſe particulars, before the brewing is ſet about, ſhould be attended to, or elſe you muſt expect but a bad account of your labour: ſo likewiſe the reſt of your baum, which you work your liquor with, muſt be well conſidered, or a good brewing be ſpoiled by that alone: and be provided with every thing material before you begin brewing, as the wort will not wait for any thing.

In ſome remote places they dip whiſks into yeaſt, then beat it well; hang up the whiſks with the yeaſt in them to dry; and if there be no brewing till two months afterwards, the beating and ſtirring one of theſe new whiſks in new wort will raiſe a working, or fermentation in it. It being a rule, that all liquor ſhould be worked well in the tun, or keel, before it is put into the veſſel, or it will not eaſily grow fine. Some follow the rule of beating down the yeaſt often while in the tun, and keep it working two or three days; obſerving to put it into the veſſel juſt when the yeaſt begins to fall. This liquor is very fine; but that quickly put into the veſſels will not be fine for many months.

With reſpect to the ſeaſon for brewing liquor to keep, it is to be obſerved, that if the cellars be ſubject

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to the heat of the ſun, or warm ſummer air, it will be beſt to brew in October, that the liquor may have time to digeſt before the warm ſeaſon comes on; and if the cellars be inclinable to damps, and to receive water, the beſt time will be to brew in March. Some experienced brewers always chooſe to brew with the pale malt in March, and the brown in October; for they ſuppoſe, that the pale malt being made with a leſs degree of fire than the other, wants the ſummer ſun to ripen it; and ſo, on the contrary, the brown having had a larger ſhare of the fire to dry it, is more capable of defending itſelf againſt the cold of the winter ſeaſon. But theſe are merely matters of opinion.

However careful you have been in attending to all the preceding particulars, yet if the caſks be not in good order, ſtill the brewing may be ſpoiled. New caſks are apt to give liquor a bad taſte if they are not well ſcalded and ſeaſoned ſeveral days ſucceſſively before uſed. Old caſks, if they ſtand any time out of uſe, will grow muſty.

I ſhall now proceed concerning the management of bottling malt liquors:—The bottles muſt be well cleaned and dried, as wet bottles will turn the beer mouldy or mothery, and a great deal of good beer has been ſpoiled. Though the bottles may be clean and dry, yet if the corks be not new and ſound the liquor will be ſtill liable to be damaged; for if the air can get into the bottles the liquor will grow flat, and will never riſe. If bottles be corked as they ſhould be, it will be difficult to pull the cork out without a ſcrew, and to draw the cork without breaking; the ſcrew muſt go through the cork, and then the air will find a paſſage where the ſcrew has paſſed, and therefore the cork muſt be good for nothing. If a cork has once been in a bottle, though it has been drawn with a ſcrew, yet that cork will turn muſty as ſoon it is expoſed to the air, and will communicate its ill flavour to the bottle in which it be next put, and ſpoil the liquor that way. In choice of corks, take thoſe that are ſoft and clear, and free from ſpecks.

Obſerve, in the bottling of liquor, the top and middle of the hogſhead are the ſtrongeſt, and will

ſooner

ſooner riſe in the bottles than the bottom. When once you begin to bottle a veſſel of any liquor, be ſure not to leave it till all be compleated, or it will taſte different.

Should a veſſel of liquor begin to grow flat whilſt in common draught, bottle it, and into each bottle put a piece of loaf-ſugar, about the ſize of a walnut, which will riſe and bring it to itſelf; and to forward its ripening, ſet ſome bottles in hay in a warm place; but ſtraw will not do.

If your cellars are not good, holes have been ſunk in the ground, and large oil jars put into them; the earth muſt be filled cloſe to the ſides, the tops muſt be covered up cloſe, and they will keep the bottled liquor very well. In froſty weather ſhut all the windows of your cellars, and cover them cloſe with horſe-dung; but it is better to have no lights or windows in any cellar, for the reaſons before given.

If you have an opportunity of brewing a good ſtock of ſmall beer in March and October, ſome of it may be bottled at ſix months end, and put into every bottle a lump of loaf ſugar. This will be refreſhing drink in ſummer; or if you brew in ſummer, and are deſirous of briſk ſmall beer, when it is done working bottle it as above directed.

## CHAP. XXXVIII.

# BAKING.

### *Engliſh and French Bread.*

IN the firſt place, when you build a new oven it is proper to have it round, and not lower from the roof than twenty inches, nor higher than twenty-four inches, and a little mouth, with an iron door to ſhut quite cloſe; then it will take leſs fire, and keep in the heat better than a long oven and high-roofed, and bake every thing better: and by following the different receipts you cannot be miſtaken.

*Engliſh*

## *Engliſh Bread the London Way.*

TAKE a buſhel of good flour, ground about five or ſix weeks, put it in one end of your trough, and make a hole in the middle of it; take nine quarts of warm water (which the bakers call liquor) and mix it with one quart of good yeaſt, put it into the flour, and ſtir it well with your hands weak and tough; let it lay till it riſes as high as it will go, which will be in about one hour and twenty minutes; mind and watch it when it is at the height, and do not let it fall; then make up your dough with eight quarts more of warm liquor, and one pound of ſalt, work it well up with your hands; then cover it over with a coarſe cloth, or a ſack; then put your fire into the oven, and heat it well, and by the time your oven is hot the dough will be ready; then make your dough into loaves of about five pounds each; then ſweep out your oven clean, put in your loaves, ſhut it up cloſe, and two hours and a half will bake them; then open your oven and draw them out.

N. B. In ſummer let your liquor be juſt blood warm, and in winter a little warmer, and in hard froſty weather as hot as you can bear your hand in it, but not ſo hot that it will ſcald the yeaſt, for if the yeaſt is ſcalded it will ſpoil the whole batch of bread. By theſe rules you may make a larger or ſmaller quantity.

## *Bread without Yeaſt, by the Help of a Leaven.*

TAKE a lump of dough, about two pounds, of your laſt making, which has been made with yeaſt, keep it in a wooden veſſel, and cover it well with flour; this is your leaven; then the night before you intend to bake, put the leaven to a peck of flour, and work them well together with warm liquor; let it lie in a dry wooden veſſel, well covered with a dry linen cloth, and a blanket over the cloth, and keep it in a warm place; this dough kept warm will riſe again the next morning, and will be ſufficient to mix with two or three buſhels of flour, being worked up with warm

liquor, and a pound of ſalt to each buſhel of flour; when it is well worked up, and thoroughly mixed with all the flour, let it be well covered with the linen and blanket, until you find it riſe; then knead it well and work it up into loaves and bricks, making the loaves broad, and not ſo thick and high as is done for bread made with yeaſt; then put it in your oven, and bake it as before directed.

Note. Always keep by you two pounds of the dough of your laſt baking, well covered with flour, to make leaven to ſerve from one baking day to another; the more leaven is put to the flour, the lighter and more ſpungy the bread will be; the freſher the leaven, the bread will be the leſs ſour.

## *French Bread.*

TAKE half a buſhel of the beſt Hertfordſhire white flour, lay it at one end of the trough, make a hole in the middle of it; mix a pint of good ſmall beer yeaſt with three quarts of warm liquor, put it in, and mix it up well till it is tough; put a flannel over it, and let it riſe as high as it will; (but mind and watch it that it does not fall) when it is at the height, take ſix quarts of ſkimmed milk blood warm, the bluer the better, provided it is ſweet, and a pound of ſalt; (but be ſure not to put any milk in with the yeaſt at firſt, as that will prevent the yeaſt from riſing, as any thing greaſy will) then inſtead of working it with your hands, as you would dough for Engliſh bread, put the ends of your fingers together, and work it over your hands till it is quite weak and ropey; then cover it over with a flannel; then put your fire into the oven, and make it very hot; when it is hot, your dough will be ready; mind, when you take it out, that you uſe your hands as before, or elſe you never will get it out until it falls, then it is good for nothing; lay it on the dreſſer, and inſtead of a common knife, have a knife made like a chopping-knife to cut it with, then make it up into bricks, or rolls, as you chuſe; the bricks will take one hour and a half baking, the rolls half an hour; (obſerve to keep your oven cloſe) then draw them out,

and either raſp them with a raſp, or chip them with a knife, as you pleaſe. You may break in two ounces of butter, when you work it up with the ſecond liquor, if you chuſe.

*Muffins.*

TAKE a buſhel of Hertfordſhire white flour and put it into your trough, take three gallons of milk-warm liquor, and mix in a quart of mild ale, or good ſmall beer yeaſt, and half a pound of ſalt; ſtir it well about for a quarter of an hour, then ſtrain it into the flour, and mix your dough as light as you can, and let it lie one hour to riſe; then with your hand roll it up, and pull it into little pieces as big as a large walnut; roll them with your hand like a ball, lay them on a table, and as faſt as you do them, put a flannel over them, and be ſure to keep your dough covered with flannel; when you have rolled out all your dough, begin to bake the firſt, and by that time they will be ſpread out in the right form; lay them on your plate, as the bottom ſide begins to change colour, turn them on the other; take great care they do not burn; in that caſe you will be a better judge of in two or three makings: take care the middle of your plate is not too hot, if it is, put a brick-bat or two in the middle of the fire to ſlacken the heat. The plate you bake on muſt be fixed thus: build a place, as if you were going to ſet a copper, and inſtead of a copper, a piece of caſt iron (in the North of England they have a back-ſtone, which is a thick ſlate, and bake theſe things beſt) all over the top, fixed in form, juſt the ſame as the bottom of a copper, or iron pot, and make your fire under with coal, as under a copper. Oat cakes are made the ſame way, only uſe fine ſifted oatmeal inſtead of flour, and two gallons of water inſtead of three; only this, when you pull them to pieces. roll them out with a rolling-pin with a good deal of flour, cover them with a piece of flannel, and they will riſe to a proper thickneſs; and if you find them too big, or too little, you muſt roll dough accordingly. Before you eat either muffins or oat cakes, toaſt them on both ſides very criſp, but do not burn them; then

with your fingers pull them open, and they will be like a honey-comb; lay in as much butter as you chuſe, then clap them together again, and put them before the fire; when you think the butter is melted turn them, that both ſides may be buttered alike, but do not touch them with a knife, either to ſpread the butter, or cut them open; if you do, they will be as heavy as lead; only when they are buttered cut them acroſs with a knife.

N. B. Some flour will take a quart more liquor than other flour; then you muſt add more liquor, or ſhake in more flour, in making it up, for the dough muſt be as light as poſſible.

*To preſerve a large Stock of Yeaſt, which will keep and be of Uſe for ſeveral Months, either for Baking or Brewing.*

WHEN you have yeaſt in plenty, take a quantity of it, ſtir and work it well with a whiſk until it becomes liquid and thin; then get a large wooden platter, cooler, or tub, clean and dry, and with a ſoft bruſh lay a thin layer of the yeaſt on the thing you uſe, and turn the mouth downwards, that no duſt may fall upon it, but ſo that the air may get under to dry it; when that coat is very dry, then lay on another, till you have a ſufficient quantity, even two or three inches thick, to ſerve for ſeveral months, always taking care the yeaſt in the tub is very dry before you lay more on; when you have occaſion to uſe this yeaſt, cut a piece off and lay it in warm water; ſtir it together, and it will be fit for uſe; if it is for brewing, take a large handful of birch tied together, and dip it into the yeaſt, and hang it up to dry; take great care no duſt comes to it; and ſo you may prepare as many as you pleaſe; when your beer is fit to work throw in one of theſe, and it will make it work as well as freſh yeaſt; you muſt whiſk it about in the wort, and then let it lay; when the vat works well, take out the whiſk, and dry it again, and it will do for the next brewing.

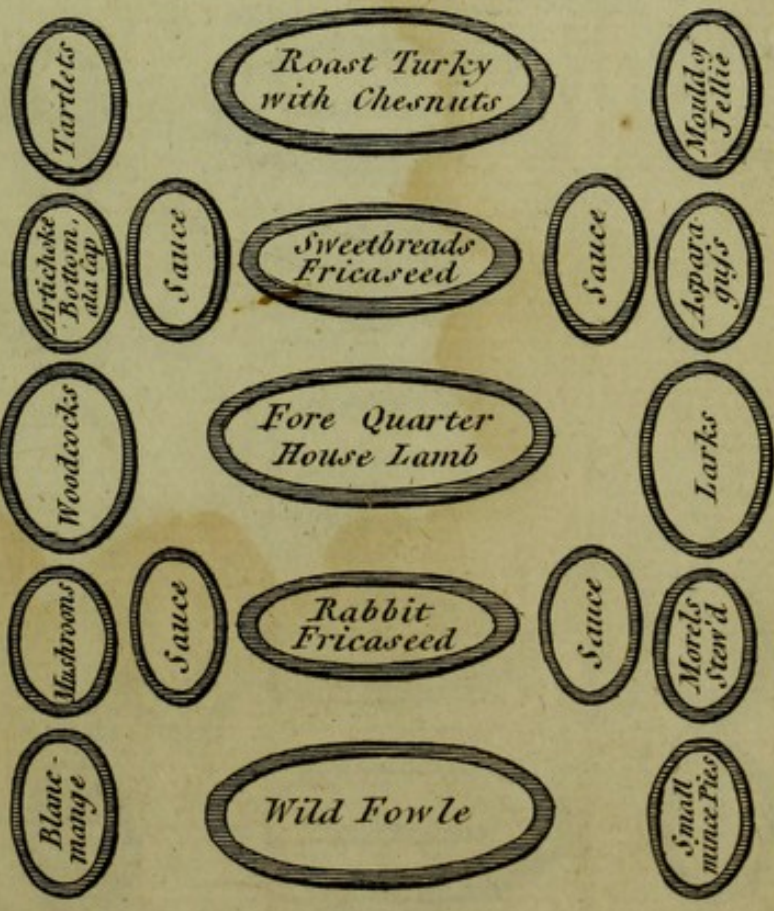
FINIS.

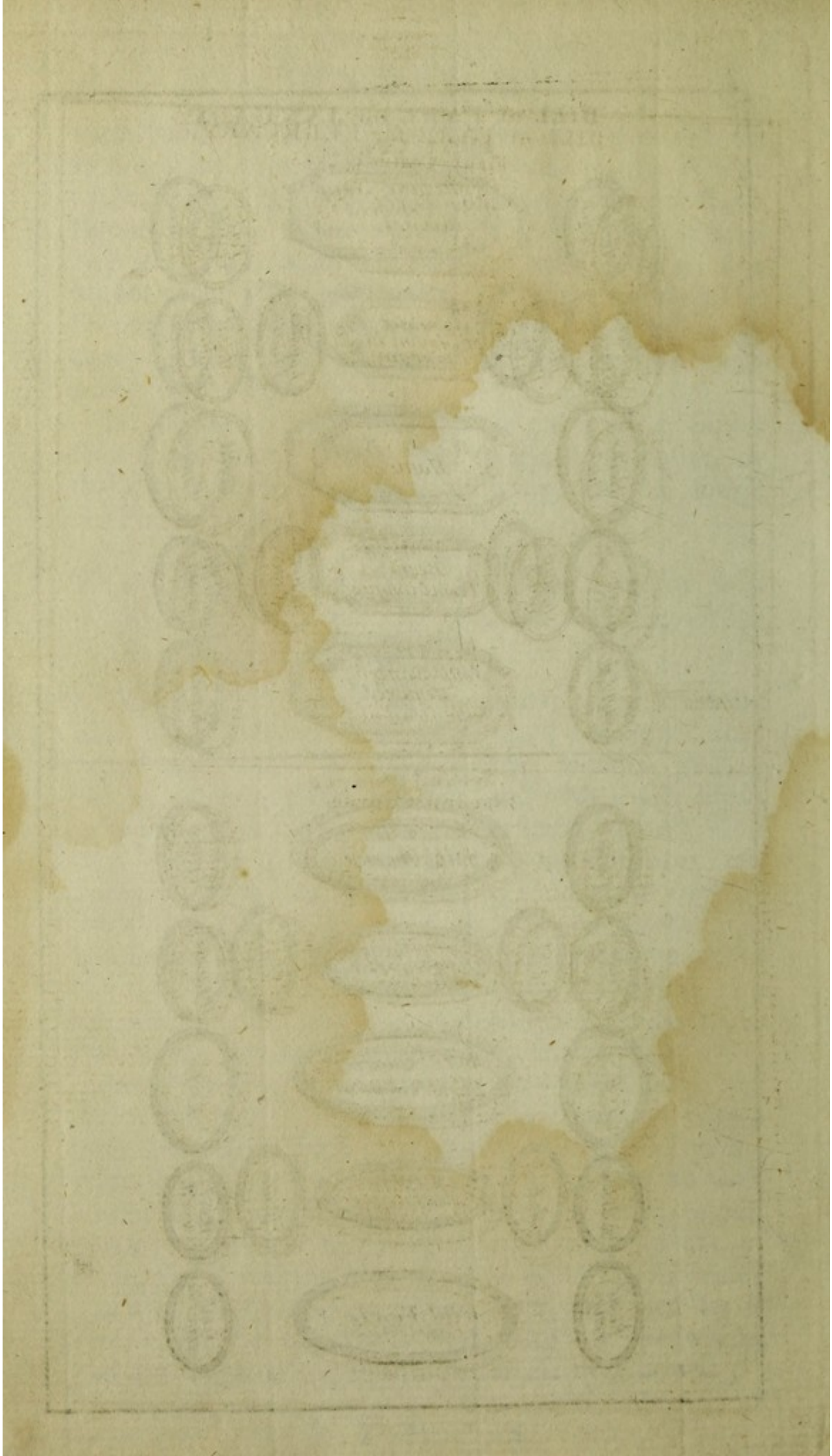
# BILL of FARE for JANUARY.

## First Course




## Second Course



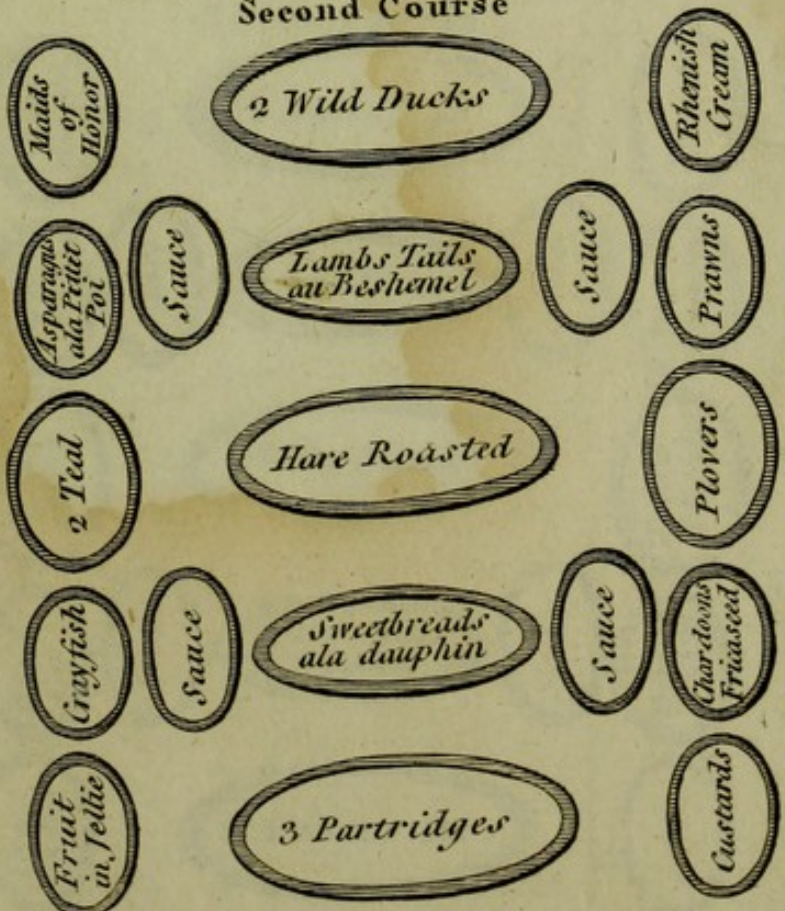


# BILL of FARE for FEBRUARY.

## First Course



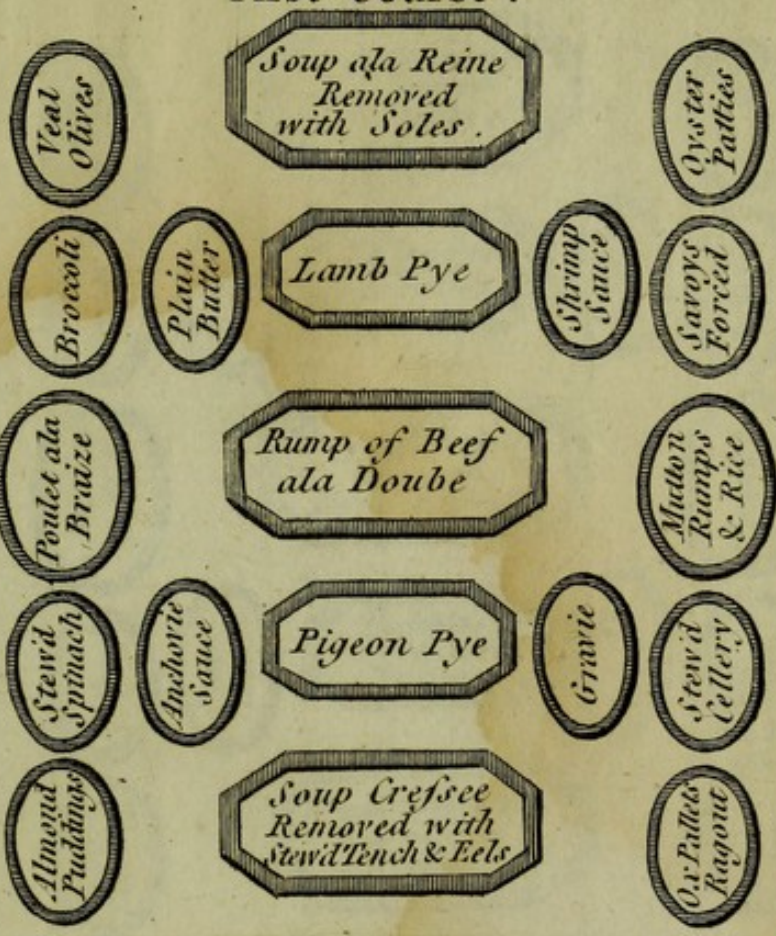

## Second Course





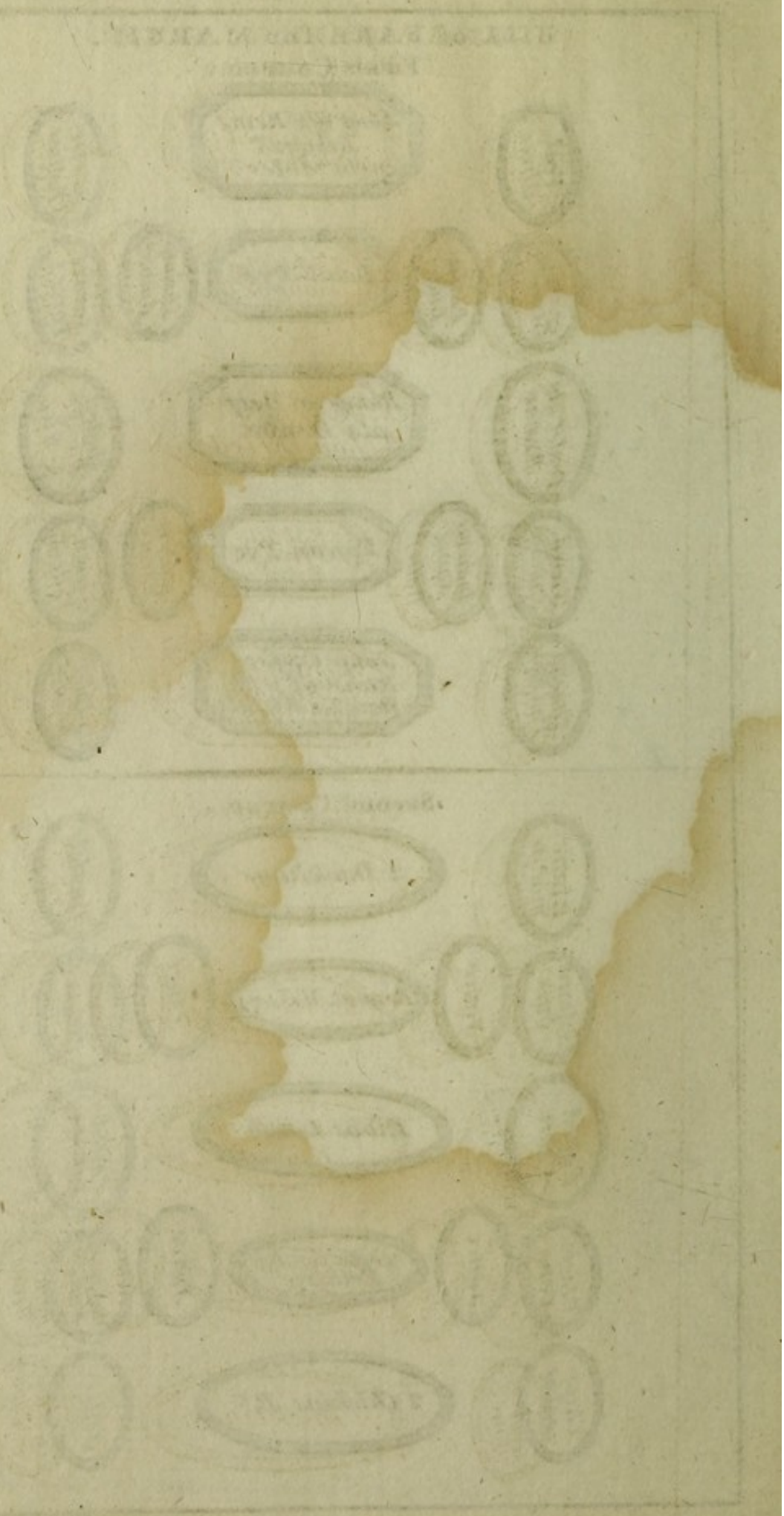
# BILL of FARE for MARCH.

## First Course.




## Second Course.



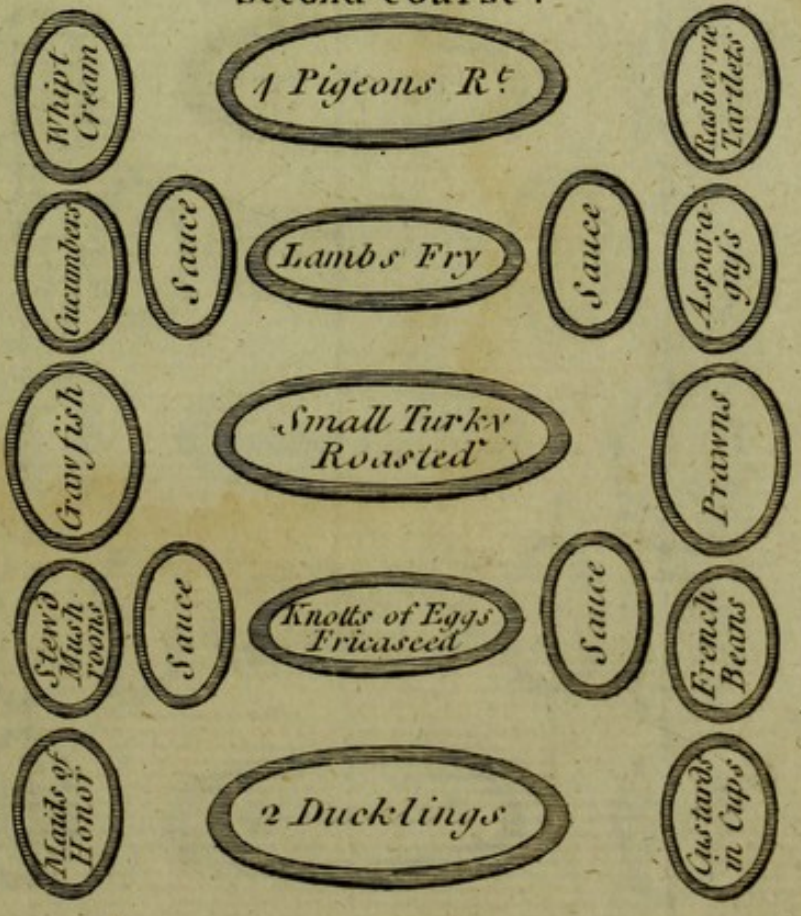


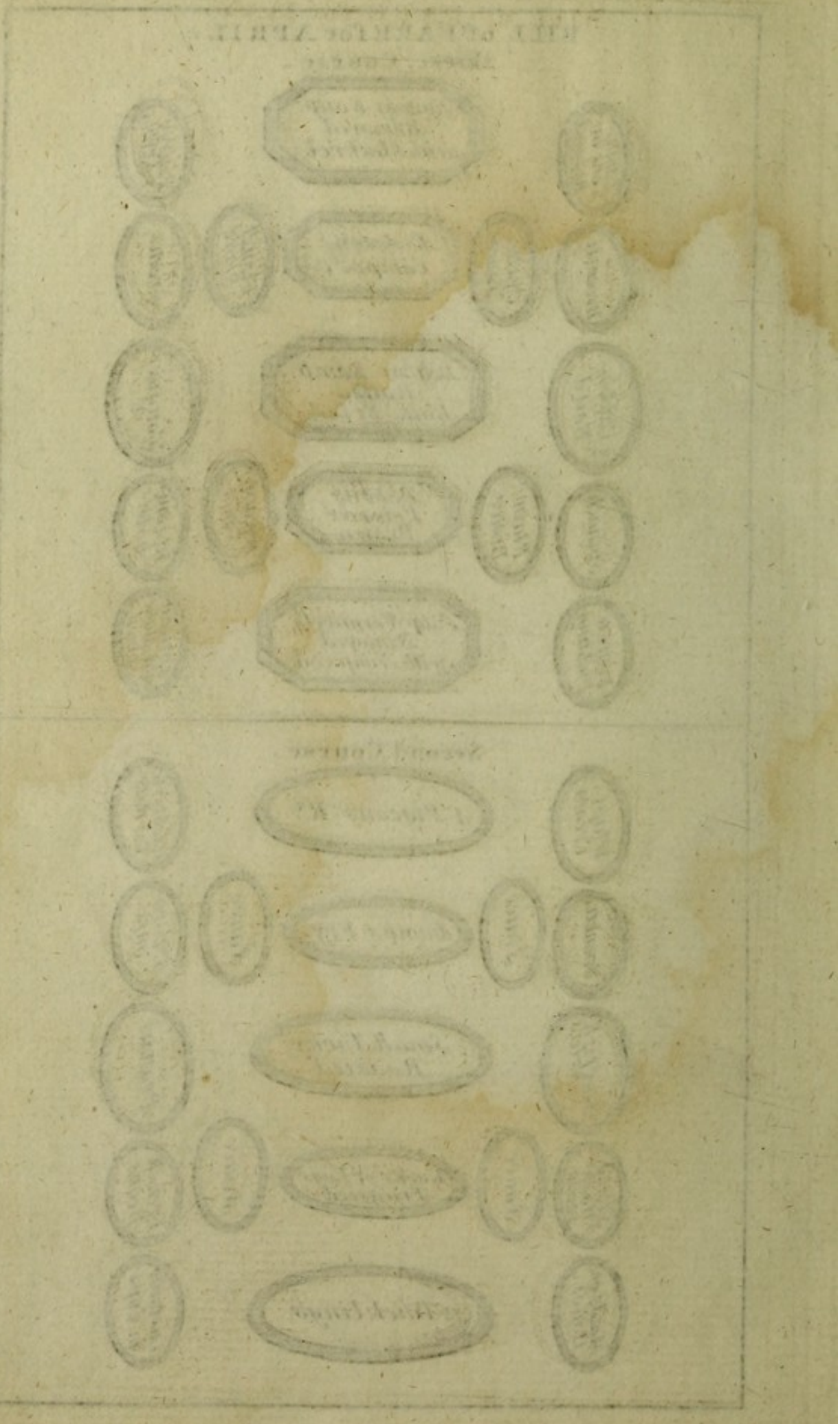
# BILL of FARE for APRIL.

## First Course.



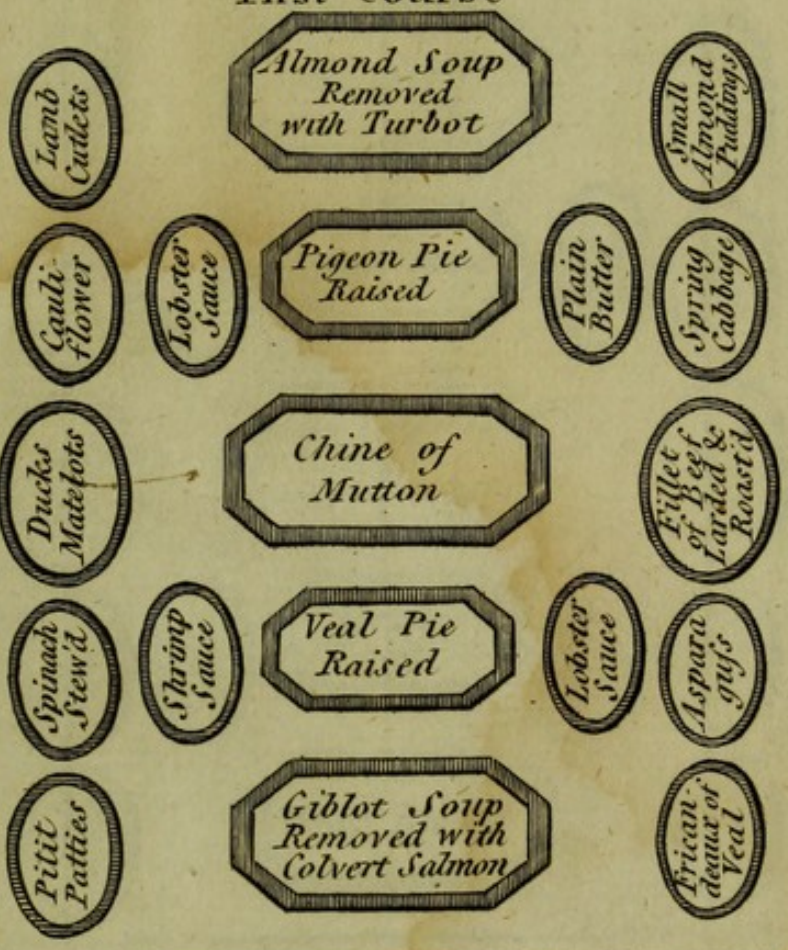

## Second Course.



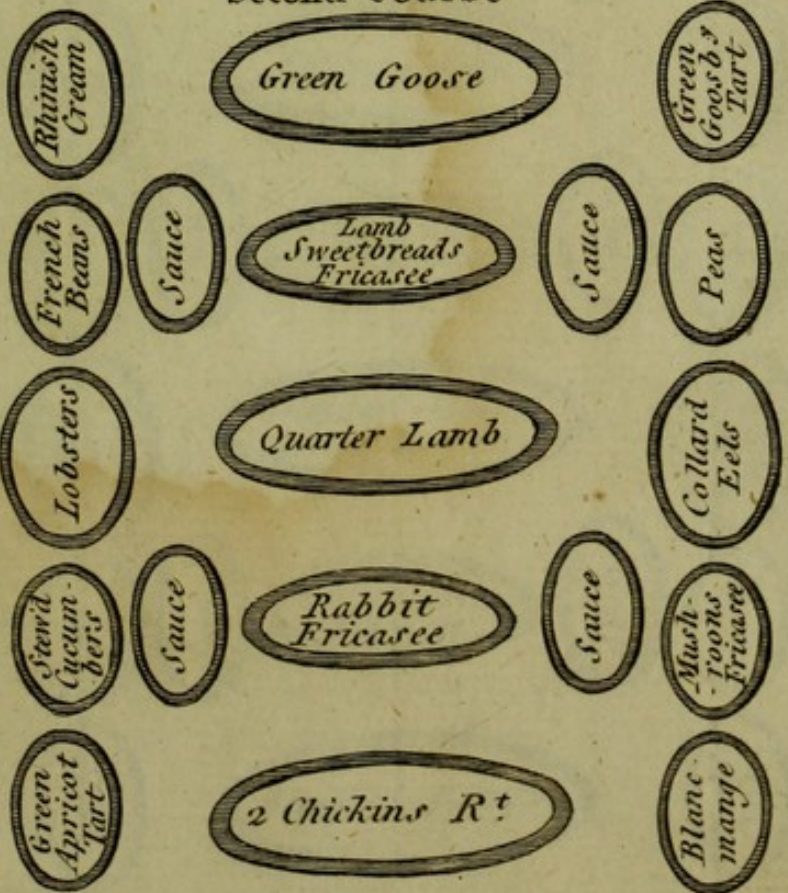


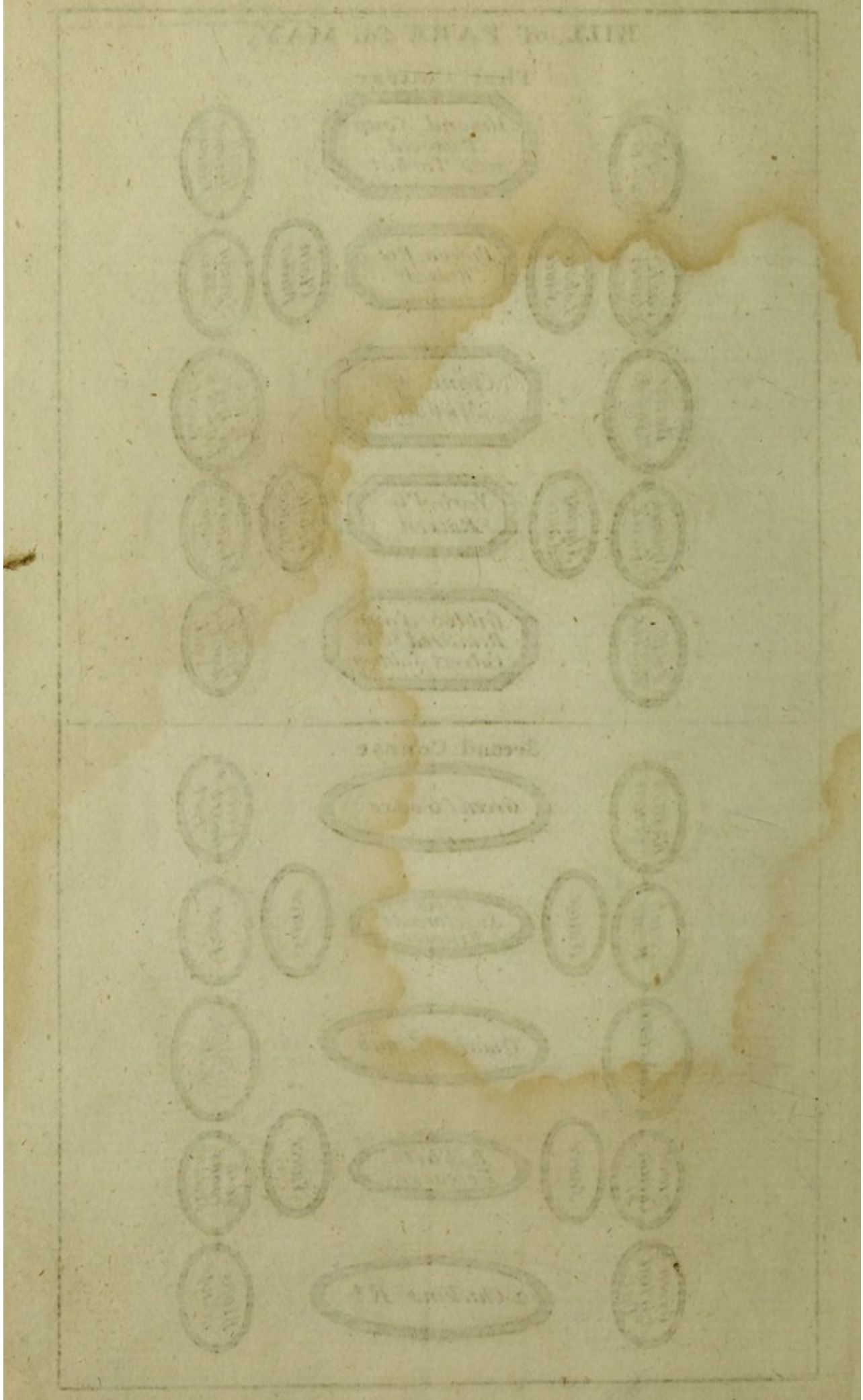
# BILL of FARE for MAY.

## First Course




## Second Course



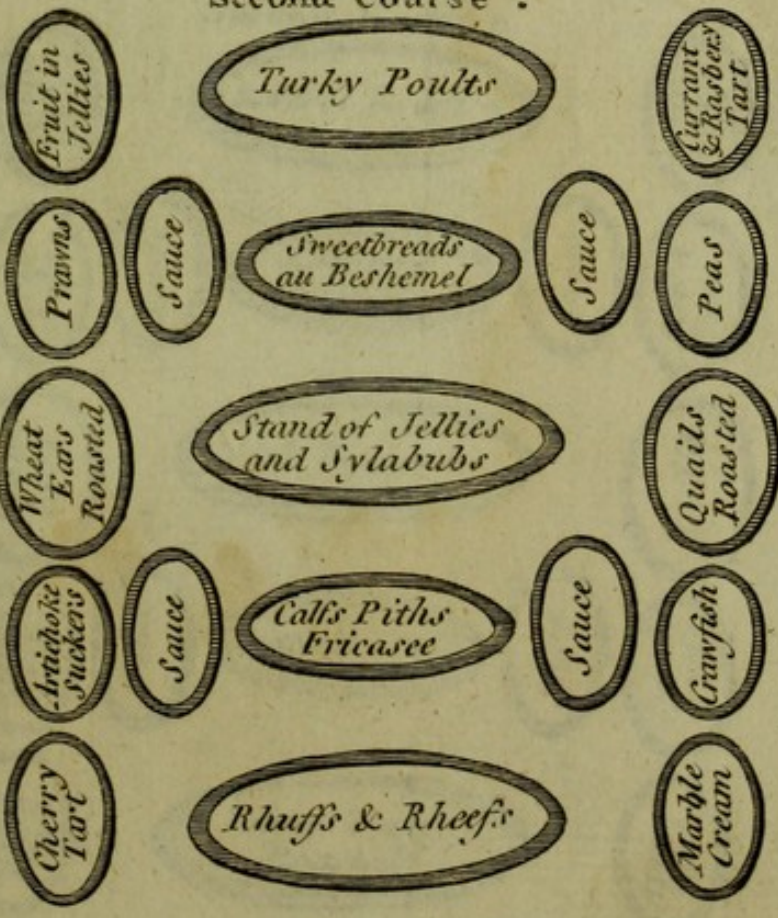


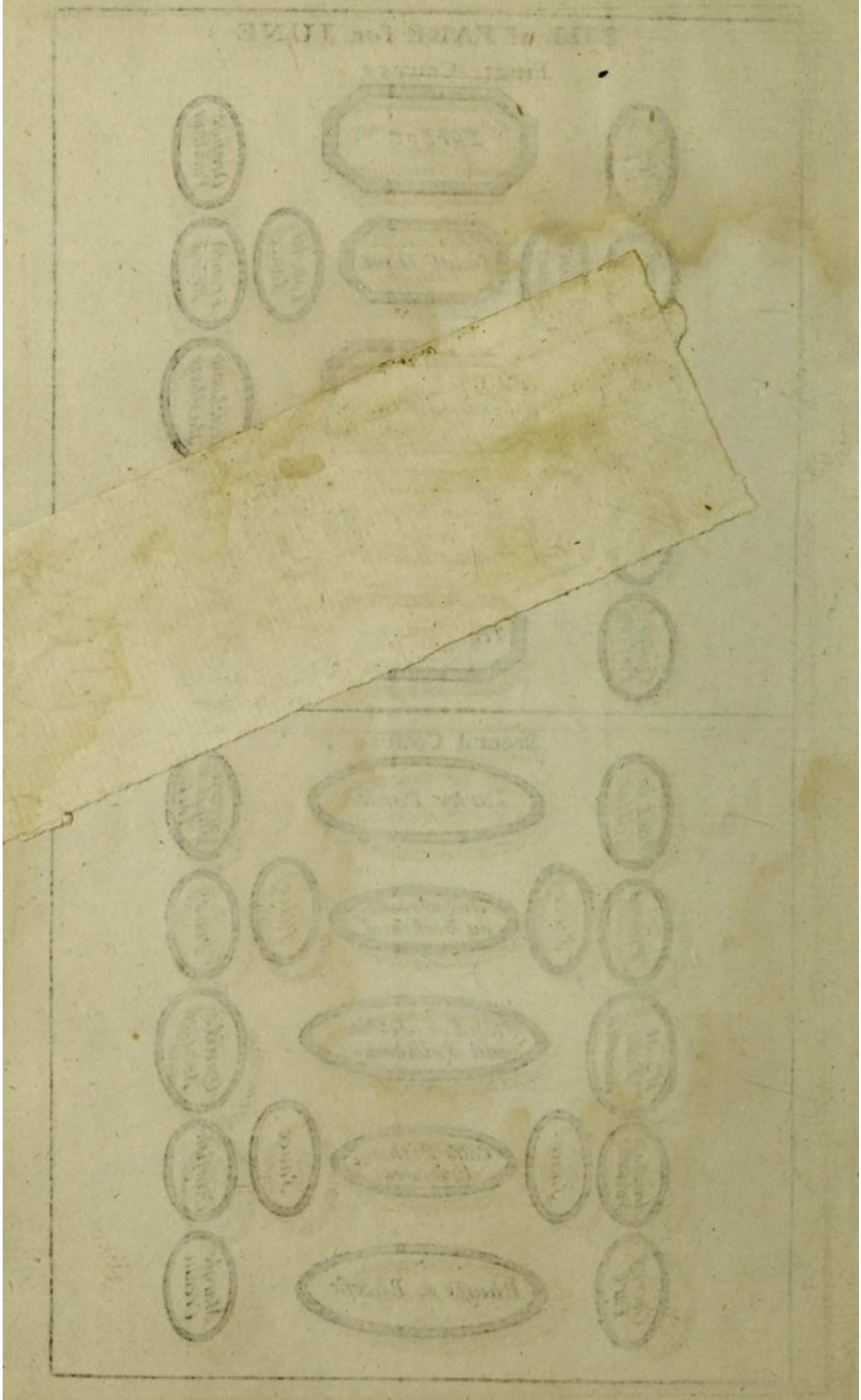
# BILL of FARE for JUNE

## First Course .




## Second Course .





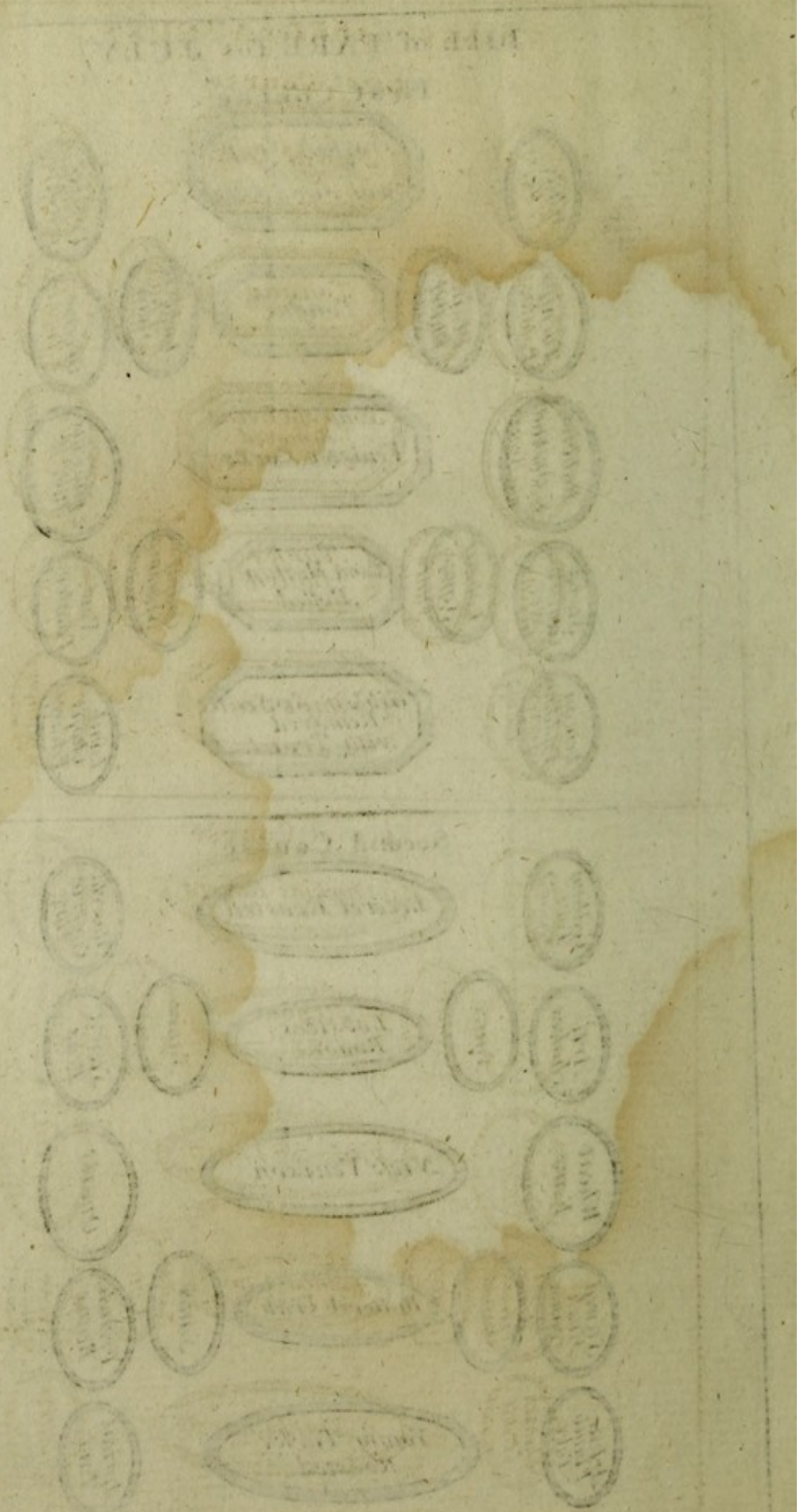
# BILL of FARE for JULY.

## First Course.




## Second Course



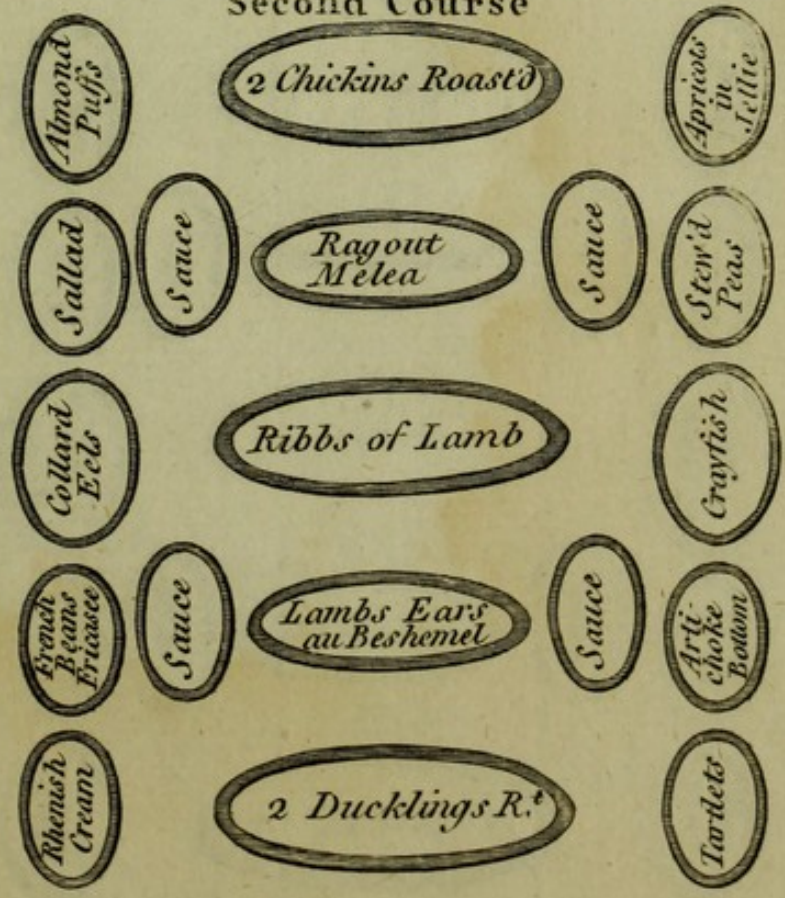


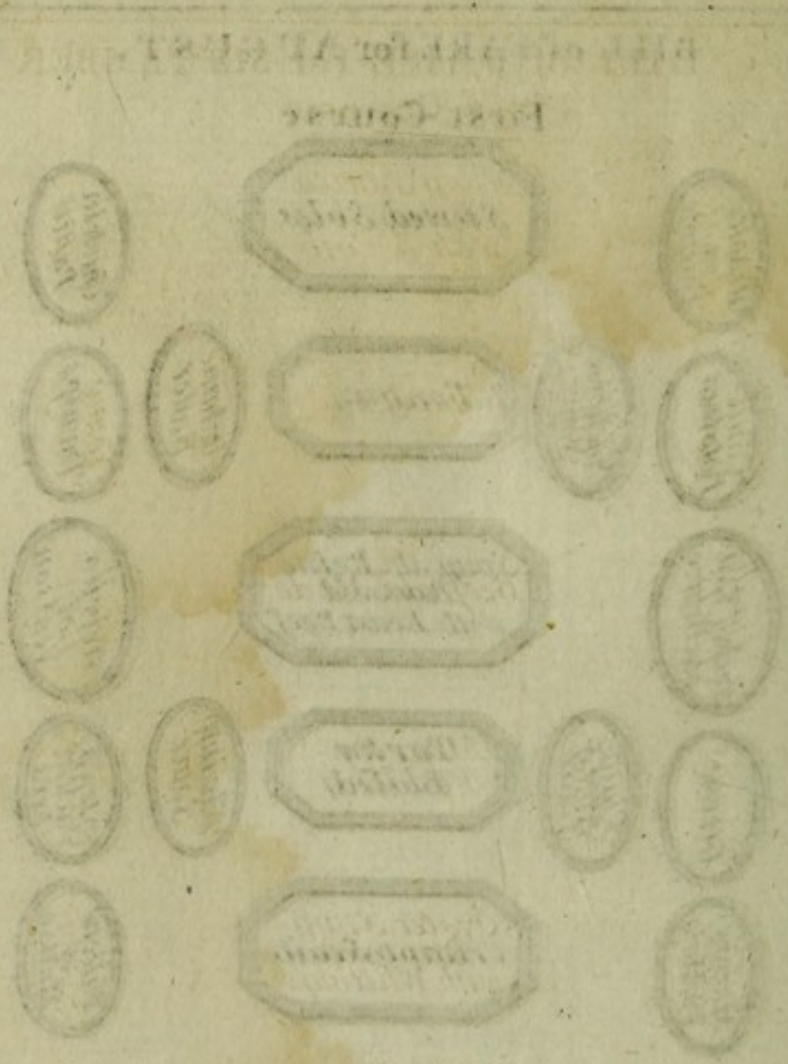
# BILL of FARE for AUGUST.

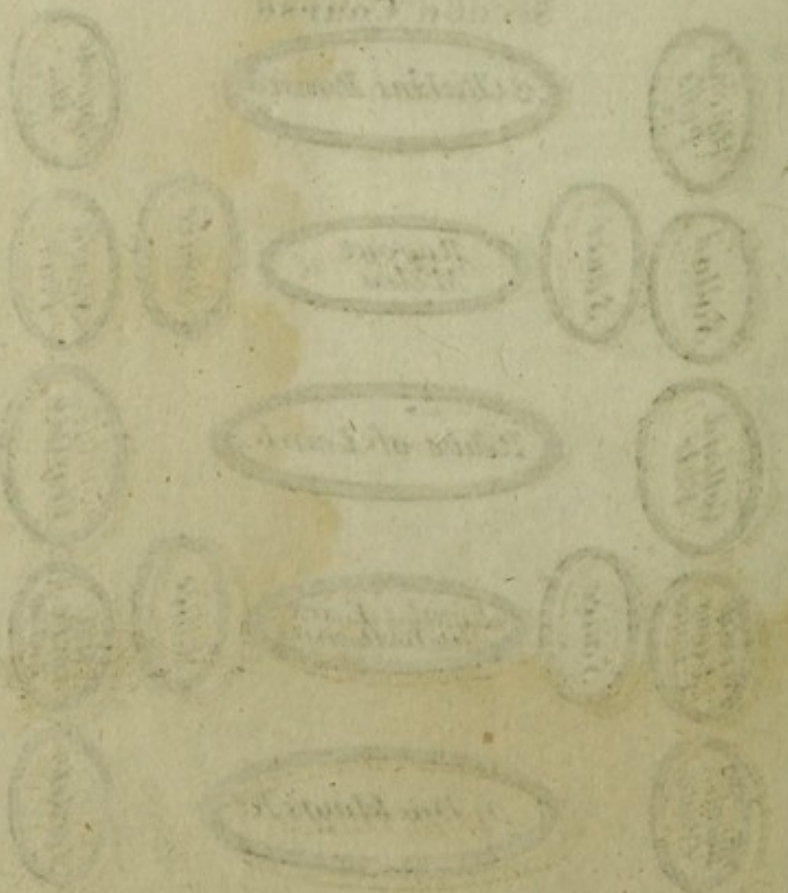
## First Course




## Second Course





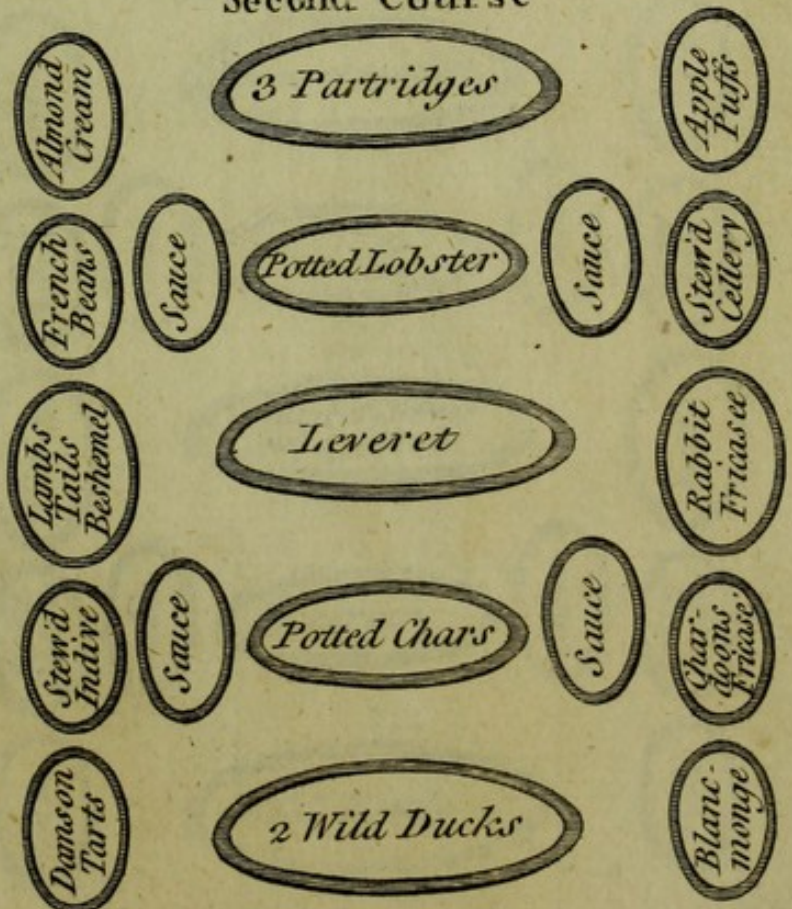


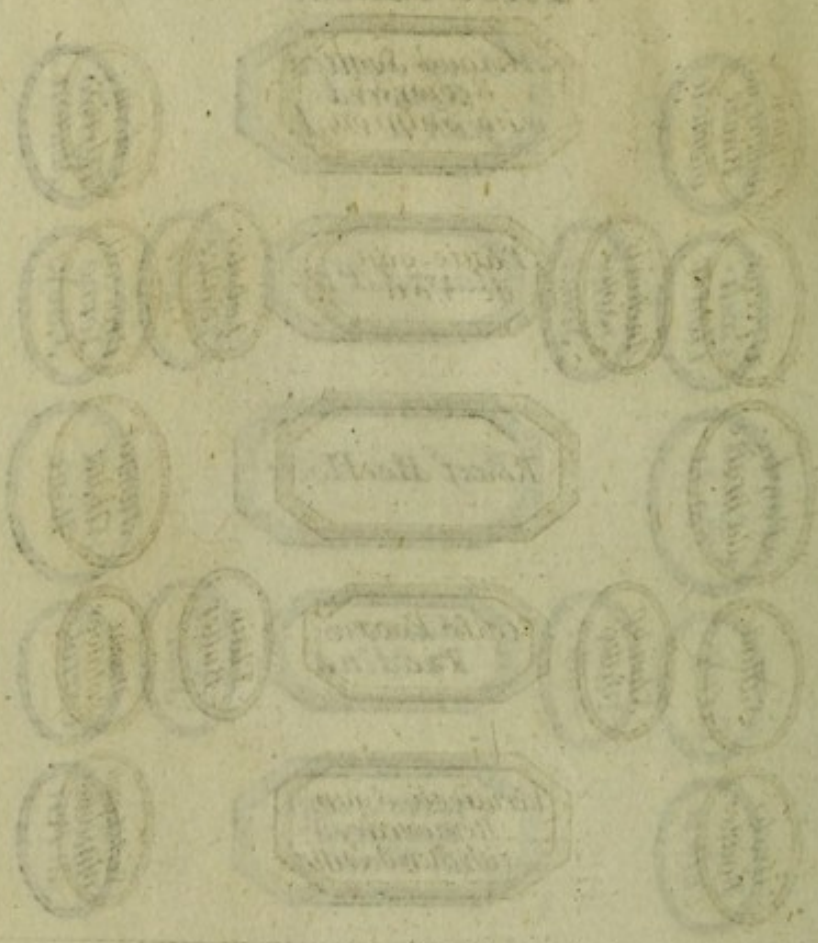
# BILL of FARE for SEPTEMBER

## First Course




## Second Course





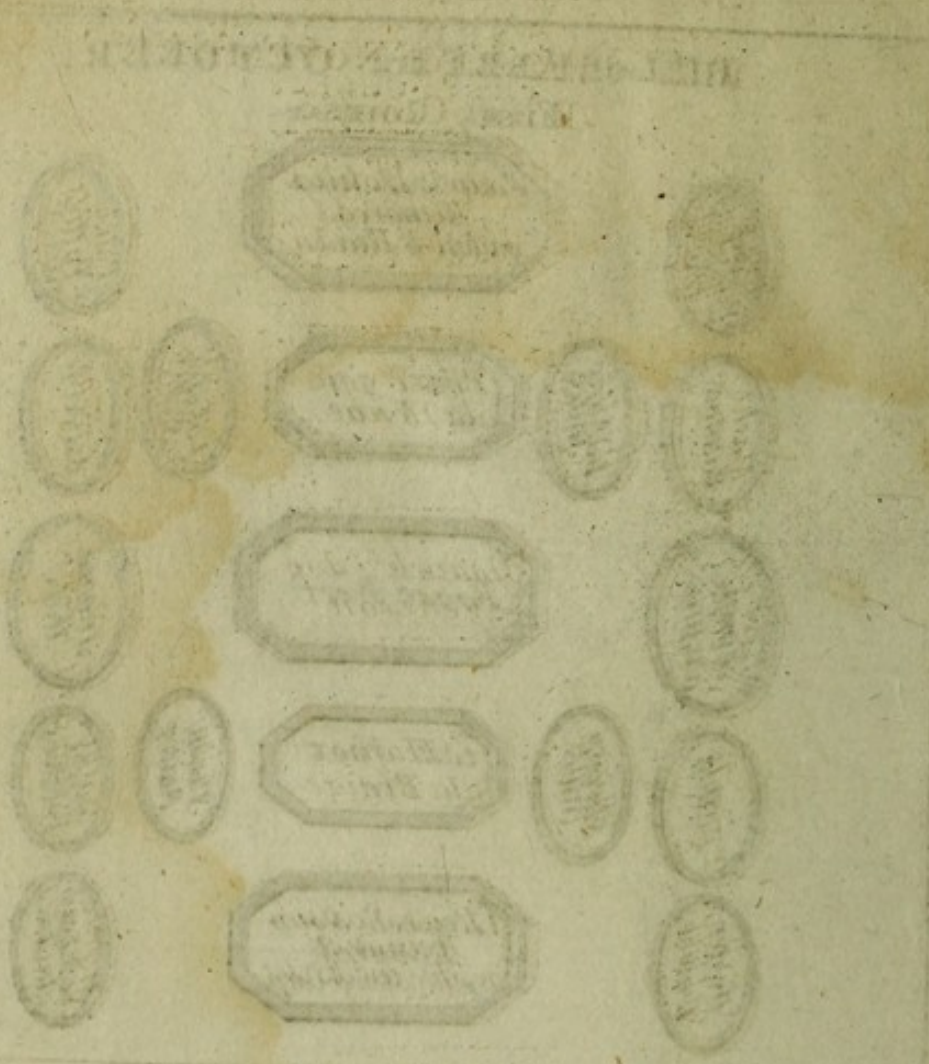
# BILL of FARE for OCTOBER.

## First Course




## Second Course







# BILL of FARE for NOVEMBER.

## First Course

Soup & Boulia Removed with Cods Head

Piggs Feet & Ears Ragout

Pett Patties

Masht Potatoes

Oyster Sauce

Turky ala Doube

Anchovie Sauce

Greens

Beef Steake Pattie

Haunch doe Venison

2 Chickins

Broccoli

Plain Butter

Ham ala Braize

Shrimp Sauce

Masht Parsnips

Small Puddings

Peas Soup Removed with Stew'd Soles

Harrico of Beef Rumps

## Second Course

Mould of Jellie

Black Game

Turtlets

Artichoke Bottoms Fry'd

Sauce

Lambs Sweetbreads Fricasee

Sauce

Potted Crayfish

2 Woodcocks

Hare Larded and Roasted

2 Teal Roasted

Potted Lampreys

Sauce

Fricasee of Eggs

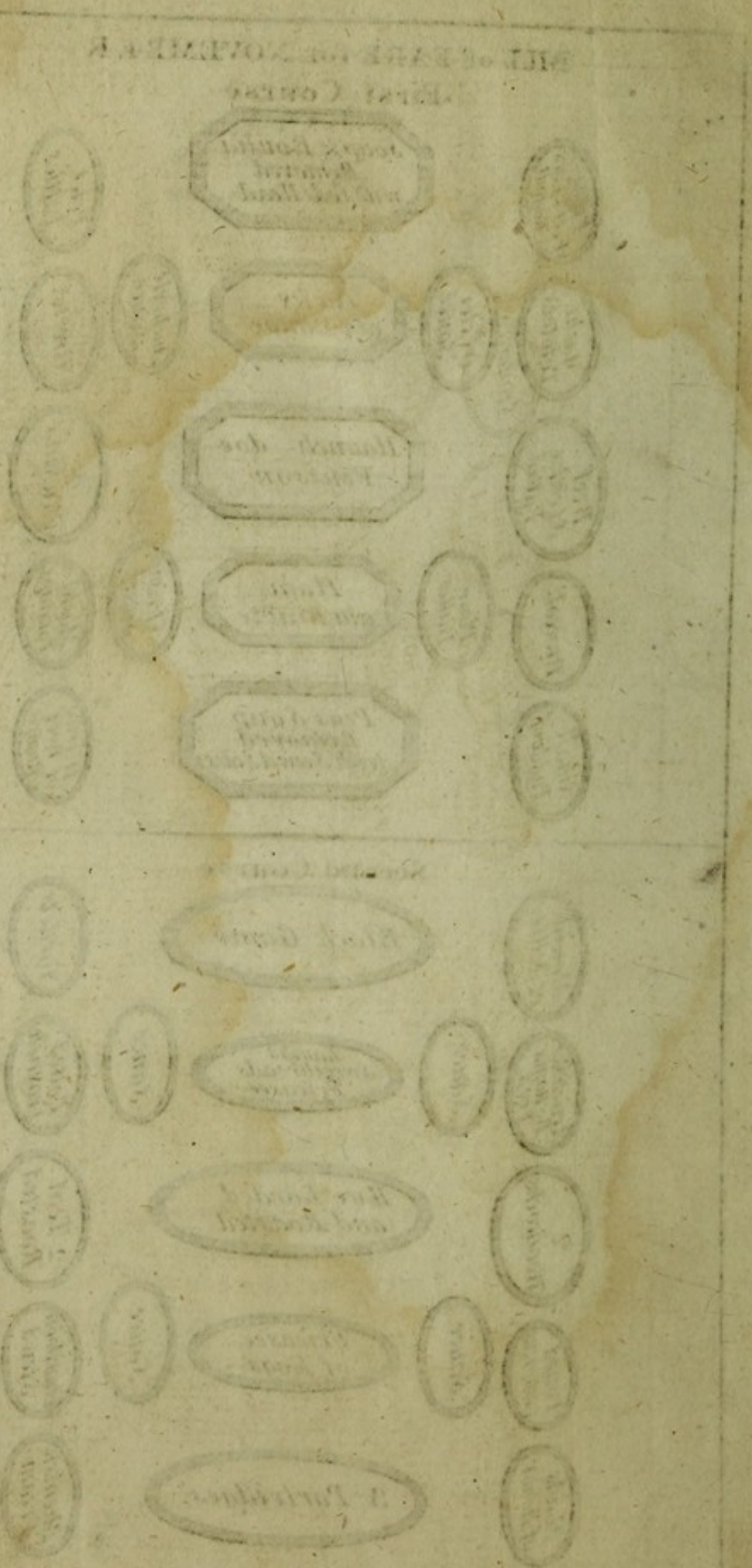
Sauce

Chardoon Stew'd

Maids of Honor

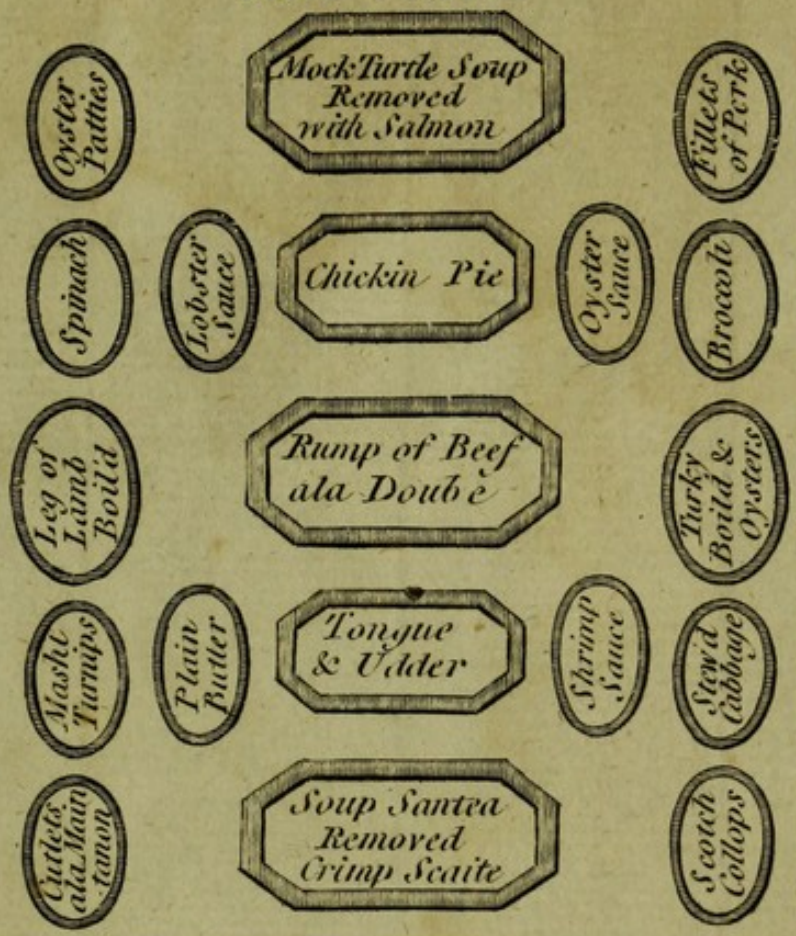
3 Partridges

Rhenish Cream



# BILL of FARE for DECEMBER.

## First Course




## Second Course

