

**Professed cookery containing boiling, roasting, pastry, preserving, pickling, potting, made-wines, gellies, and part of confectionaries. With an essay upon the lady's art of cookery; together with a plan of housekeeping / [Ann Cook].**

### **Contributors**

Cook, Ann H.

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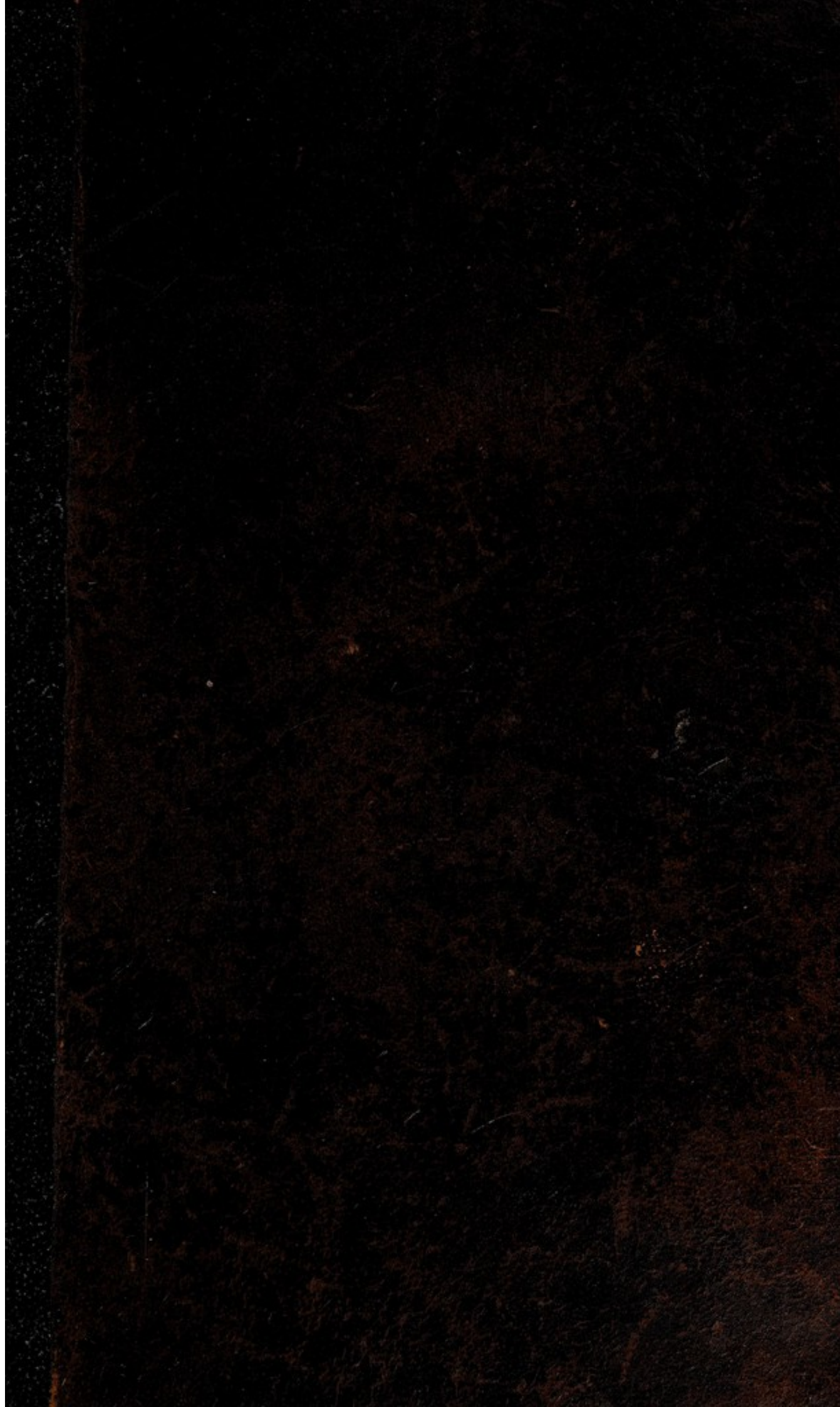
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183 Euston Road  
London NW1 2BE UK  
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His Book

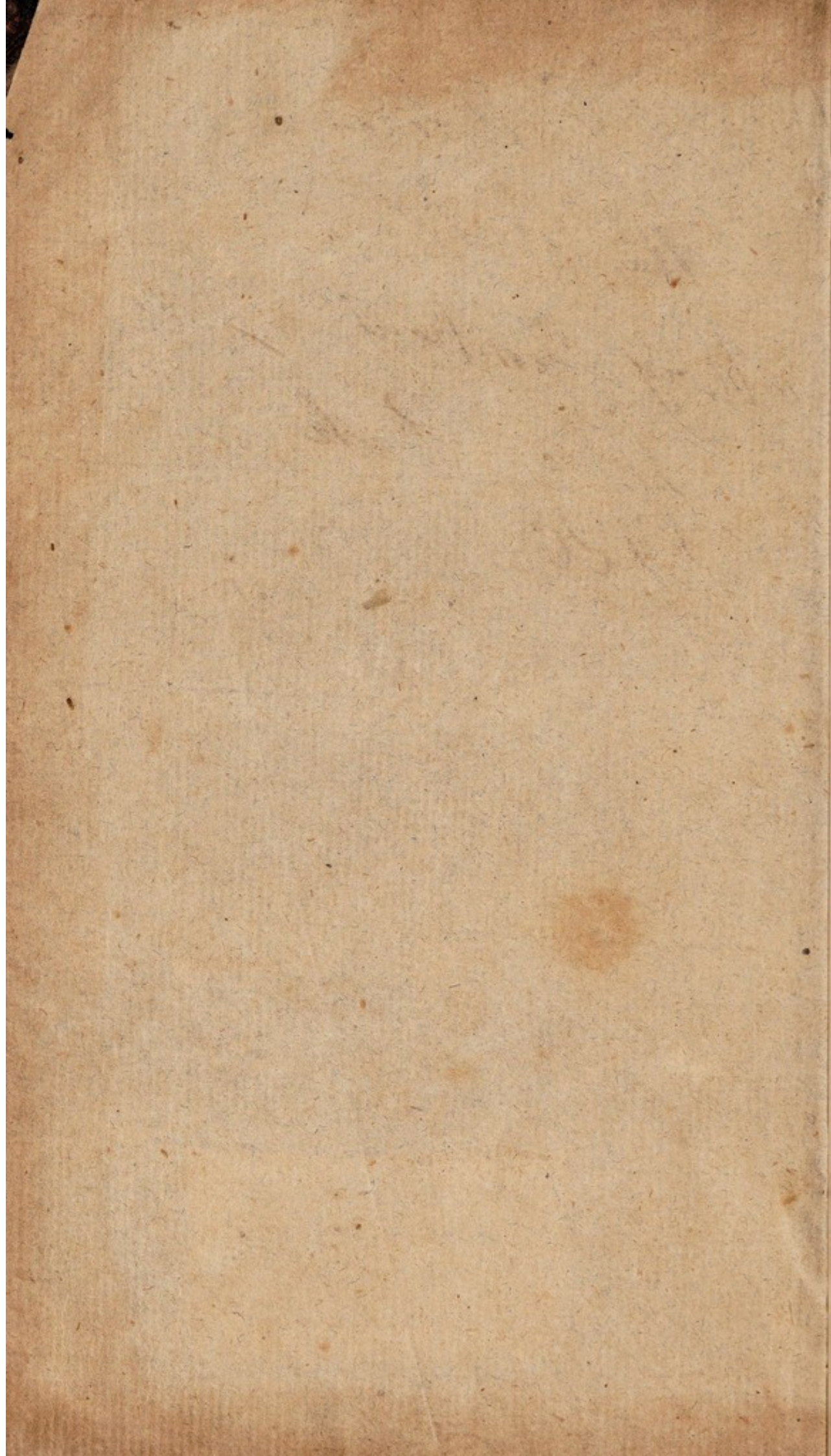
Mary Lambert.

Her Book

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PROFESSED COOKERY.

B Y

By A N N C O O K.





Mr. M. M. M.

Chatterfield

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THE NEW YORK

PROFESSOR COOK

BY

W. A. M. C. O. K.

THE NEW YORK



PROFESSED  
COOKERY:

CONTAINING

BOILING,	PICKLING,
ROASTING,	POTTING,
PASTRY,	MADE-WINES,
PRESERVING,	GELLIES,

And Part of CONFECTIONARIES.

With an ESSAY upon the

LADY'S ART of COOKERY:

TOGETHER WITH  
A PLAN of HOUSE-KEEPING.

---

By ANN COOK,  
Teacher of the True ART of COOKERY.

---

The THIRD EDITION.

---

L O N D O N:

Printed for and fold by the AUTHOR, at her Lodgings,  
in Mr. MOOR'S, Cabinet-maker, FULLER'S RENTS,  
HOLBORN. Price Six Shillings.



PROFESSOR  
COOKERY:

CONTAINING  
Baking, Boiling, Roasting, Frying, Steaming, Pickling, Preserving, &c.

ALL THE CONFECTIONARIES  
AND THE ART OF COOKERY:

TOGETHER WITH  
A TREATISE ON



BY A. N. COOK,  
Teacher of the Art of Cookery,  
The Strand, London.

LONDON:  
Printed and Published by the Author, at the  
Printers, 10, Strand, near the Theatre Royal, &c.





## To the R E A D E R.

**I**F long Experience make all Fools wise,  
 It will enable me to criticize;  
 A poor Mind, if known, might be conceal'd,  
 Mean Poverty is shewn when its reveal'd.  
 A Lady claims such Skill in dressing Meat,  
 Prescribes to Lords and Ladies what to eat;  
 From what she does collect makes up a Book,  
 Assumes the Author and the sov'reign Cook.  
 Of so much Art, that each ignorant Maid  
 By reading it, is Mistress of the Trade;  
 Shall know to do the Art of Cook'ry well,  
 Examines not for Judgment, Taste or Smell.  
 Look and behold the Lady's Introduction,  
 Her noble Progress promis'd by Instruction,  
 The lower Sort makes Choice of, for to sway,  
 And says, will treat them in their own Way,  
 For such a Teacher's Reformation pray:



To fleece the poor low Servants to get Wealth,  
 And collect Surfeits to destroy all Health,  
 Can this be honesty or pelf'ring Stealth;  
 Robbers on the Highway may take a Purse,  
 But who steals away Health is ten Times worse,  
 Good Cooks are Blessings and bad Cooks a Curse.  
 Th' Cook'ry Art got Birthright and a Blessing,  
 Which all true *Isra'lites* are still possessing;  
*Jacob's* good Broth, *Rebecca's* sav'ry Meat,  
 Sets forth the Worth of Cooks that are compleat.  
 She steals from ev'ry Author to her Book,  
 Infamously branding the pillag'd Cook,  
 With Trick, Booby, Juggler, Legerdemain,  
 Right Pages to bear up vain Glory's Train.  
 Can this be Honour to the *British* Nation,  
 To gild her Book with Defamation?  
 As Slander harbours in the Dunghill Kind,  
 So Heroines abounds in a gen'rous Mind.  
 If Genealogy was understood,  
 It's all a Farce, her Title is not good;  
 Can Seed of noble Blood, or renown'd 'Squires,  
 Teach Drudges to clean Spits, and build up Fires?  
 Two Preface Cullis's goes far to show,  
 Whether the Pedigree be high or low;  
 Such Laws, Thrift, and meer Ostentation,  
 Sets forth th' great Roast-ruler of the Nation.  
 Well has she marketed her little Wit,  
 By a great Artifice link'd close to it:



Poor cunning Art sometimes finds Ways to rise  
 Up to such Heights as might the World surprize;  
 Can Cream be thought a proper Sauce for Fish,  
 Or Salmon bak'd in Milk a wholesome Dish?  
 If Epicures full of such Meat should cram,  
 Their Stomachs they might lose, and the Cooks  
 damn.

When Appetite is gone Health may depart,  
 But she relieves this by her Cook'ry Art:  
 A Chapter for the Sick she has prepar'd,  
 Wherein she shews her Skill and great Regard;  
 Says, she meddles not in the Physick Way,  
 But Nurse and Cooks must her Precepts obey:  
 Directions proper for sick Ladies Meat,  
 Besides what Doctors shall prescribe to eat;  
 Her first Charge given to Nurse and Cook for  
 Food,  
 Is Mutton and Roots be they bad or good,  
 To abate the Sickness or inflame the Blood.  
 Of Butchers Meat-gravy as strong as Glue,  
 To restore Health and give them Spirits new;  
 And when so weak as to take little Food,  
 Affirms the Cordial will do them most Good:  
 To very weak Beef-broths a hearty Drink,  
 Let fainting Ladies on their Matron think;  
 Another Cordial Draught she has in Store,  
 And bids the Nurse give the Sick one Draught  
 more:



A Jill of Pork-broth in the Morning soon,  
 If their Stomachs will take the same at Noon:  
 If Nurse and Cook obey their Teacher's Will,  
 Sore may the Sick mourn at her uncouth Skill.  
 Bad does she boil, and full as ill she roasts,  
 Good Meat does spoil, yet of her Cook'ry boasts.  
 Had she of *Tom Thumb* made a new Translation,  
 Such Dictates might divert the whole Nation:  
 So great a Progeny of Lady Blunder,  
 Might make Beaus laugh till their Sides burst  
 afunder;

So many Criticks in Novel and Hist'ry,  
 Yet very few knows ought of the Cook's Myst'ry.  
 She must descend down from the Sapsul Race,  
 That such great Surfeits gives so bold a Grace;  
 And one likewise whose Fancies was scant,  
 Makes up a Book for to relieve that Want.  
 Here, there, and yonder Cook'ry Fragments ga-  
 thers,

And dresses up her Daw in borrow'd Feathers:  
 Adds to her Pickings up a Cook'ry Guess,  
 Commits the grand Affair into the Press:  
 Cries, of all Books yet printed her's th' best,  
 Read it but Maids, and soon your Dinner's dress'd;  
 Be Kitchen Bustlers, learn both Trade and Trick,  
 Your Teacher shews to surfeit whole and sick.  
 Then cries, who prints her Book or any Part,  
 She'll prosecute for stealing Cook'ry Art:

Look



Look at the Lady in her Title Page,  
 How fast it sells the Book, and gulls the Age.  
 A Kitchen Dairy is the Lady's Book,  
 And says, there's all Things fitting for the Cook.  
 Bids other Ladies sit and take their Ease,  
 She'll teach them Cooks that shall with Judgment  
 please:

Ignorant Maids says, as they are great Sinners,  
 They'll buy the Book, and dress up Ladies Din-  
 ners:

And spell and put together, it will read,  
 And in the Art of Cook'ry shall proceed.  
 Famous Artift, great Kitchen Director,  
 Why might she not as well turn'd Architector?  
 Laid Plans for Houses, set forth Rules and Lines,  
 And bid the Ploughman build up her Designs.  
 Delude illit'rate Men as well as Maids,  
 To profess'd Builders and Masters of Trades;  
 And when she's fill'd the World brim full of  
 Wonder,

To see her various Ways found out to plunder, }  
 Vain Glory bratling forth like Blasts o' Thunder. }  
 Sole House Director of the *British* Isle,  
 Sounds out the Trumpet of Self-praises, while  
 A profess'd Cook, born in a homely Cottage,  
 Beholds the Surfeits of her Meat and Pottage;  
 Muses upon the Purport of the Book,  
 With God sends Meat, but who could send the  
 Cook.



This Cottager esteems herself free-born,  
 That trick and bite, and all Impostors scorn.  
 She ne'er beheld the Splendour of a Court,  
 Nor has she Learning Rhetorick to support;  
 Had she known Grammar, might made better  
     Rhyme,  
 Words more connect, and of a Style sublime.  
 Criticks may pick the Faults out of her Satyr,  
 And see the Want of Letters, not of Nature;  
 Or say, the Lady might expect Submission,  
 From one so far beneath her in Condition.  
 To better Birth, superior Worth and Merit,  
 She Homage pays with Body, Soul, and Spirit;  
 Yet Criticizers Sentiments may pass,  
 What Title can be due to broken Glasse:  
 But if th' Book want Justice, Truth, and Reason,  
 Fair regulating can't be deem'd a Treason.  
 Cooks of sound Judgment may be call'd discreet,  
 Who use Precaution what they give to eat:  
 Would rather to their Breasts present a Knife,  
 As make known Surfeits to give Pain to Life.  
 Right Kitchen Cook'ry purifies the Blood,  
 Helps to keep Health and Constitution good;  
 Which to preserve requires th' purest Reason,  
 Who corrupts Meat with Mixtures out o' Season,  
 Health impairs, and guilty is of Treason:  
 Or teaches what they do not understand,  
 Grudge not them getting publick Reprimand;  
Or



Or claims an Art of which they are no Judge,  
 If they're detected by a labour'ng Drudge.  
 Who thinks the Crime on Artifice to soar,  
 The same to lash Impostors till they roar:  
 She on a Proverb oftentimes have thought,  
 It's best for Ladies what is dearest bought.  
 If so her Cook'ry does them good,  
 Which to refine she many a hot Fire stood;  
 Bought it with Health, Strength, and Resolution,  
 And paid for it a robust Constitution.  
 A Gem that far exceeds Talents of Gold,  
 For this superior Gem she fairly sold;  
 Oppress'd with Akes and Pains, 'twas her Pleasure,  
 What gave these Pains brought forth th' Cook'ry  
 Treasure.

In Persecution her Soul did aspire,  
 To a Reward for what she lost by Fire;  
 Yet as the Drudge ne'er had a servile Spir't,  
 Nothing she asks but what's due to Merit.  
 She want's no Praise, if she's not best deserving,  
 In her slow Pace can keep herself from starving;  
 If Approbation is giv'n to her Myst'ry,  
 And she enabl'd to write out her Hist'ry:  
 The World will then see which Way, what Way  
 how

Hardships was laid for her to wrestle through;  
 Eighteen Years Cook, and Mistress of an Inn,  
 During the Whole encourag'd not lude Sin;

Dukes,



Dukes, Lords, Ladies, many worthy Esquire,  
 Came to her Inn, and often did admire,  
 How she found Cook'ry to fit all their Palates,  
 Both Nobles, Gentles, to de Chamber Valets:  
 T' please her virtuous Guests took great Delight,  
 Would not connive with Vice to gain their Mite.







A N  
E S S A Y  
O N T H E  
L A D Y ' s A R T o f C O O K E R Y .

**P**LAIN Roasting and Boiling is a material Part of the Housewife, when it is done to Perfection; and this is roasting and boiling to Perfection, when every separate Order is punctually obeyed: Some love Mutton or Beef boiled very rear; some love it thoroughly roasted or boiled; but at the same Time to be sent up full of Gravy; others choole it roasted or boiled to Rags: And every Master or Mistress expects their Roast done to their Liking; and more or less roasted, requires more or less Time in roasting. All roast Meat requires a clear brisk Fire; to be spitted level, so that the Fire plays equally round the Meat. I never salt Beef till it is spitted, laid to the Fire, and basted; then carefully strew Salt all over it, and it takes in as much as it requires. I never paper any Sort of Roasts for this Reason, the Paper is a Hindrance to the Roasting, which wastes Time and Fire; and the Pins that holds it fast to the Roast, are as many Taps after the Paper is taken off, that all the Gravy of the Meat runs out at: And here the Lady Teacher differs from me in her Charge to be sure to paper the Beef, and to baste it all the Time it is roasting: This is a hard Task to the Cook, if she obeys her Teacher's Order, she will be half roasted herself if it is a large Piece of Beef; and if she bastes it

A it



it all the Time it roasts with the hot Drippings, it will burn the Beef on the Outside before it is thoroughly roasted. The Lady says, that the Loins and Necks of Mutton are to be papered, and the Fat of the Loin of Veal; and if the Fat of the Loin of Veal be papered, what will become of the Lean of the Back of the Loin? It must be burnt before the Kidney and Fillet be thoroughly roasted when it is papered: Therefore I advise none to paper the Fat of a Loin of Veal at any Rate; the basting with Butter at laying down, and before it is drawn is right, but no papering. The Lady bids cut the Skin of a Loin of Pork a-cross with a sharp Pen-knife, but forbids cutting the Skin of the Chine: But my Advice to all my Readers, is to make checker Work of the Chine as well as the Loin of Pork, lest the Carver of it complain of the Cook. This Lady adds, that the best Way to roast a Leg, is first to parboil it; this I call a Leg of Pork persecuted: My Way of a roasted Leg of Pork, is to salt it with common Salt and Salt-petre, and let it lie a Week in a Tray, turning it three Times; then to spit it and lay it down to the Fire, and put a Bottle of rough Cider into a very clean Dripping-pan, and baste it with this all the Time it is roasting; and when it is enough, draw it on the Dish in which you send it to the Table, take off the Skin; for Sauce, have some boiled Apples and Sugar, and warm Vinegar and Mustard in the Dish: By this Way of roasting a Leg of Pork, it eats as delicious cold as hot; but half boiling the Leg, and then roasting, must make a sad Martyr of that venerable Part of the Swine.

*To roast a Pig.* Always contrive to lay the Pig down warm to the Fire that is newly killed and dressed; put Sage cut small into the Belly of it, with a Crust of Bread; then sew up the Vent, spit it, lay it down to the Fire and singe all the Hairs; then drudge it with Flour, and so let it roast till it is of



a light Brown; then take a Bunch of clean Feathers and whisk all the Flour clean from it; then take a little clean Beef or Mutton Drippings into a long Brass-spoon, and set it into the Dripping-pan till it is melted, into which dip the Ends of the Bunch, whisk it with the Feathers, and when it is well greased, throw all over it a handful of Salt; let the Fire be brisk all the Time it roasts; and when it is a dark Brown, dust off all the Salt with the Feathers, draw it before it lose any of the Gravy. This Lady Teacher bids, dust it all over with Flour, and keep Flouring it all the Time it is roasting; this wastes Abundance of Flour and Time, and hinders the Pig from roasting. She adds, as soon as the Gravy begins to run from it, the Fire is to be stirred up, Basons to be set into the Dripping-pan to receive the Gravy: Now every Bason will take Tribute of the Gravy, and there is no Gravy so preferable to its own mixed with melted Butter and the Brains, with a little of the Sage that is in the Belly of it. The illiterate Maid is by her Teacher's Order, to put a Quarter of a Pound of Butter into a coarse Cloth, to rub the Pig after its Eyes have dropt out and Gravy run from it. Now in my Opinion this Pig must be over-roasted before this Operation is perform'd, and if the Maid rub it with this coarse Cloth till all the Butter is consumed, what Pig that ever was roasted could have a Skin to endure such a rubbing Bout? For by my Computation it would be a full half Hour, before such a Quantity of Butter could be consumed, as is in the coarse Cloth; which would not only rub off all the young Animal's Skin of its Back, but the unskilled Hand rubbing must make Execution into the Flesh; so the martyr'd Pig shews this roasting to Perfection.

*To roast a Hare.* If the Skin can be taken off clean, that there is none of the Down matted in the Flesh of the Hare; do not wash her, but keep her Blood



within her; make a Pudding of her Liver, Beef-suet, Thyme, Sweet-marjoram, Parsley, Shalot, an Egg, a little grated Bread, an Anchove cut small; mix all together with Pepper, Nutmeg, and Salt, and put into the Belly of the Hare, and sew it up; cut some Rashers of Bacon, and with very small wooden Skewers, prick these Rashers on the Back and Buttocks of her; baste her with Butter, and when she is enough, have plain melted Butter in the Dish, which the Company mixes with the savoury Pudding. The Lady Teacher has prescrib'd for a large Hare, two Quarts of Milk and half a Pound of Butter, which the Hare is to soak all up, and then she will be enough, and to have a fit Sauce: A Pint of Cream, and half a Pound of Butter must, in my Opinion, take all the Taste of the Hare from her, and she must be a boil'd Hare, for I cannot think her roasted; nor can she be palatable, nor so much Cream to so little Flesh wholesome, but pernicious to Health.

*To roast Venison.* A large Hanch of Venison, make Paste, and roll as thin as a Lid for a Family standing Pye; lay this all over the Venison, but put no Butter in the Paste; lay whitish brown Paper all over the Paste, and roast it at a brisk Fire: A large Hanch will take six Hours roasting, the Paste keeps the Fat on the Venison from wasting; have boil'd Bread, Water, and Cinnamon, put Half the Quantity of Red-wine, and sweeten it with Sugar; send up the Sauce in a Sauce-bason; the Venison will have Gravy sufficient for the Dish.

*To roast Ducks.* Be sure to pick the Ducks well, be cautious in drawing the Guts, cut not to burst them, lay them warm to the Fire with Sage and Onion within them; the Necks, Livers, and Gizzards boil'd with a little Onion and Pepper will be Gravy, and Red-wine Sauce for them.

*To roast Pigeons.* By no Means roast them on the poor Man's Spit with the six Hooks at the End, for  
this



this Reason; the Backs of the Pigeons will be raw when their Breasts are roasted, then they are all to be turn'd their Backs to the Fire; besides the Danger of dashing the Pigeons against the Barrs, by the Swinging of the String; as they must be untractable Rope-dancers: Lay them warm to the Fire with Parsley and Butter in their Bellies; let them have a clear Fire, and the long Spit against the Beggar's Spit, most Gravy for any Money; let the Sauce be Parsley and melted Butter. In the Chapter of *Roasts* and *Boils*, the Lady Teacher has recommended the Twining-band as the best Way to roast a Pigeon; and in her second Chapter of *Made Dishes*, is the Piece of Iron with six Hooks at the End, on which the Pigeons are to be roasted: And where she, this Teacher says, the Pigeons will swim with their own Gravy, although Reason told me the Contrary; yet I was Fool enough to believe that there might be some Magick Art in the long String tyed to the Chimney Top, by which Art the Pigeons might receive so much more Gravy than any other Pigeons ever known to have; so I fulfilled the Order, for I filled the Pigeon full of Butter and Parsley, tyed the String (according to Order) to the Chimney, and when I had perform'd all this Operation with a Pigeon, I found less Gravy in it than there would have been if it had been roasted in the common Way; besides this single Pigeon had double the Advantage of the Six, as it had all the Fire playing round it as it was turning, which Part I very diligently perform'd, as at that Time I had a proper Kitchen, which was my Bed-chamber, whose Chimney-piece was very suitable for a poor Man's Spit: Now as one Pigeon was so far from answering such a Quantity of Gravy, as to make it swim, how much worse will the Six hang on six Hooks, for the Fire can but play half Round them, for their Breasts must screen their Backs, or their Backs must screen their Breasts, so that by turning



ing them must consume their Juice; but if the Pigeon be done by the skillfullest Cook in the Universe, still it is but a Pigeon, and cannot discharge Gravy to make it swim in the Dish; but the poor Man's Spit is a Destroyer of the Gravy, and not a Preserver of it. And as to Fowls roasting, to tell to a Minute the Time they take roasting, there should be an exact Distance from the Fire, for the Illiterate and Ignorant may very easily err in proportioning the proper Distance of the Spit from the Fire; and in Case you be so fortunate as to find it out, you may do very well in roasting a large Turkey and a small one. Likewise in roasting a Goose, the same may be observed; but if it is a clear Fire and at a proper Distance from it, the Goose will lose her Gravy; for an Hour will roast the best Goose I ever saw. By her Rules for Roasting, there is an Hour and a Quarter, and no Fowl is so insipid as a Goose serv'd up without her Gravy. I had a very worthy Guest that did practice the Law, was a Critick in no Part of Cookery but in a Goose roasting, and he would see the Fire and the Goose laid down, and never allowed more then Forty-five Minutes; he had his Watch by him, and would not let the Goose have one Minute more than the above forty-five Minutes; then there was a Dish full of the Gravy of the Goose. By these Rules a wild Duck is to have ten Minutes roasting, Woodcocks, Snipes, and Partridges, will take Twenty. Now suppose there is Woodcocks and wild Ducks for Dinner, the Ignorant and Illiterate are by these Rules of their Teacher, to lay the Woodcocks to the Fire five or ten Minutes before the Ducks; and if the Ducks are well roasted, the Woodcocks must certainly be over-much; for a Woodcock will but take half the Time of a wild Duck's roasting.

*As to Roots and Greens boiling.* Why a wooden Vessel is not proper to wash or lay the Greens in, for Dust and Dirt may hang round a Pan as well as



a Pail, and a Pail is more common to wash or lay Greens in for Kitchen Use, and may be sooner cleaned than a Pan. No Meat is to be boiled with the Greens, for that discolours; but I rather think that the Greens would discolour the Meat. Use no Iron Pan to them, for they are not proper, but let them be Copper, Brass, or Silver. I think I durst venture a Wager, to boil Greens in an Iron Pan, as well as this Lady Teacher shall boil in a Silver one. All Sorts of young Sprouts is by this Teacher's Order to be boiled in a great deal of Water, and when the Stalks falls to the Bottom they are enough. I differ from the Teacher in boiling young Sprouts in a great deal of Water; old Sprouts or Winter Cabbage will take a great deal of boiling; but young Sprouts the less Water, and the closer they are boiled, the brighter Green they will be: But if young Sprouts are put into a great deal of Water, and boiled till the Stalks fall to the Bottom, the Sprouts will be boiled very Yellow; which will make a very bad Appearance amongst a Company of Gentlemen and Ladies at a Table.

*In Parsnips boiling.* They require a great deal of boiling, and you may know when they are soft by running a Fork into them; a Fork may get entrance into a Parsnip before it is boiled at all, although it will not enter so easily as when it is boiled soft, which you may know as well by your Finger and Thumb pressing it, and the Fork may not be so ready; after they are boiled they are to be taken up and all the Dirt to be carefully scraped off them: But I advise you to scrape all the Dirt off them before they are put into the Pot to boil, were it but for the Sake of your Hands; for you will find it much easier scraping a cold Parsnip than a boiling hot one; besides it is more like a good Housewife to wash and scrape the Dirt off them before they are boiled.



*The Boiling a Collyflower.* Is ordered by this Teacher to be cut in four and boiled in a Sauce-pan; then taken up, and one half stewed in a Hash-pan, in a Pan full of Water, a Dust of Flour, and a Quarter of a Pound of Butter: But my Advice is to boil the Collyflower in clean Water; make Sauce of the Quarter of the Pound of Butter; and send up the Collyflower in a Dish, and the Butter in a Sauce-bason, for this Reason: The ten Minutes which is ordered to stew the one half of the Flower, will perhaps starve the other half; this is saving Trouble and likewise Butter; for if the Flower be turned and shaken according to her Order, the stewed will take up all the Butter; and there must be more Butter drawn for the boiled half of the Collyflower, as the Hash-pan will take Tribute of the Butter.

*In dressing Artichokes.* You are ordered to wring off the Stalks, and put them in cold Water with the Tops down, that all the Dust and Sand may boil out, and an Hour and a half will boil them: But my Advice is to cut the Stalks from them, and wash off all the Dust and Sand before they are put into the Pot, and not to trust to the Water boiling the Sand and Dust out of them; for instead of boiling out the Sand and Dust, and Twitchbells, which are often lodged there, the boiling may obstruct the Passage, and I am apt to think that it would rather boil them further into the Artichoke: If this Advice be reasonable, take it, if not, thy Will be done. But it is amazing to me, that the Lady should order burnt Butter, for thickening Sauces, or to boil Butter in a Pan till it is Brown, and stir Flour into it till it is thick, and to put it by and keep it for Use: She likewise makes Use of this for thickening and browning Sauces; and adds, that there are few Stomachs that they agree with, therefore it is seldom to be used: But my Advice to you is, never to use it at all, don't give thy Master or Lady a known Offender to the Stomach;



mach; for in so doing you destroy their Appetite and impair their Health; and consider what a Risk you run in giving Offence to great Ones, notwithstanding you have got your Teacher's Commission to use it seldom: 'Tis as much as to say, that if the Family pleases me, they shall not have burnt Sauces; but if they vex or disoblige me, they shall meet with a burnt Butter Stomach Tincture; which by standing a little Time, will be as strong as Whale Oil: So has this Lady Instructor taught her Pupils, to revenge themselves on their Superiors if offended.

*In Page 24, is a white Fricassey.* To boil three Chickens tender in Milk and Water; and to throw away what they were boiled in. But my Advice is to let alone the Milk, and carefully preserve the Chicken Broth, it being a Cordial to a tender Stomach, or is a help to rich Broths; but throwing the Broth away, is doing an Injury to your Master and Mistress. And although some are of Opinion that Milk and Water boil the Chickens white, I aver the Contrary; Milk will curdle, and boil them blacker than Water alone. I have seen great want of one single Chicken for the Sake of the Broth, and could not be had for Love or Price: And does this answer the thrifty Lady Teacher's Proposals and Pretences?

*In Page 29, Is a Breast of Veal in Hodge-podge.* Cut your Breast of Veal into small Pieces, and fry it brown with Half a Pound of Butter put into a Stew-pan; and fill'd up with Water, green Pease, hot Spices, sweet Herbs, Lettice, and Onions; if no Pease, three or four Cucumbers, Sellery; and if no Lettice, Cabbage Sprouts: And if you would have a very fine Dish, fill your Lettice with Force-meat, and tie the Tops close with Thread: Place your Lettice in the Middle, and the Meat all round it; then pour on your Sauce. Thus the Lady orders her delicate Dish, and says, it will serve Abundance of People: And I believe it will, and have plenty of Fragments remaining.



ing. The Lady is a little out of her Element touching her Lettice binding; for before the Meat can be done, the Bindings of her Lettice will be unloosed, in spight of all her profound Wisdom in Cookery.

*In Page 31st, Is to Collar a Breast of Mutton.* Do it the same Way, and take off the Skin; and it eats very well, says the Lady.

And likewise prescribes another Way of cooking Mutton, by collaring it as above, and basting it with Half a Pint of Wine; and when it has drunk the Wine well up, baste it with Butter and Gravy. But in my Opinion, the Mutton will be so strongly intoxicated with the Wine, that it will be apt to lothe the Butter and Gravy.

And the Lady further adds, that the Inside of a Sirloin of Beef is very good done the above Way; and if you don't approve of Wine, a Quart of Milk, and a Quarter of a Pound of Butter, to baste the Inside of your Sirloin. Here I disagree with the celebrated Instructor; and advise you not to fuddle the Mutton with Wine; nor take out the Inside of the Sirloin of Beef, which is the most juicy Part of it; nor surfeit it with Milk; nor spoil a good roasting Piece of Beef, by robbing it of it's most delicious Part.

*In Page 34, To force the Inside of a Sirloin of Beef.* She orders to take out all the Flesh to the Bone. But I advise you by no Means to take it from the Bone; because, after thou hast taken the Flesh, and made Force-meat with Suet and Bread, How then wilt thou get this fine Meat to stick to the Bone again? A Fillet of Beef, of a Steer, or spav'd Quay, or a thorough fed Cow, will weigh eight or nine Pounds; besides the Suet, Bread, and other Ingredients, thus laid on the Bone again; the Fat skewer'd down upon it, and over that a Paper; yet notwithstanding, the Force-meat will make Way through Fat and Paper into the Dripping-pan: Although the  
Teacher's



Teacher's Order is not to let the Paper be taken off till the Meat is in the Dish; yet the Fat and Paper will not have Strength to bear up the Force-meat; so that fall it must, if it be done as this Teacher orders. There is much Labour lost, and the Sirloin is disfigured; besides the Fillet would have been better plain roasted; than by all this stupid, expensive Art of the Lady Teacher's.

I come now to shew the Extravagancy of the rolled Rump of Beef. For there is the Flesh of two Fowls, Beef-suet, cold Ham, and Abundance of other Items: But you will gain more Credit by keeping the Rump whole, and save your Master's Charges. For by *P. 35*. The rolled Beef is to boil eight or ten Hours in a Pot that can just hold it; and yet this Pot is to be fill'd with Water: But as the Bones are taken out of it, it will pack so close in the Pot, as to leave Room for very little Water; so that Reason would dictate, that eight or ten Hours is sufficient to boil the Pot dry. But the Teacher thinks that the Sauce will not be boil'd enough, as she has ordered the Beef to be taken up till it is better boil'd: And to add red Wine, Yolks of Eggs, Butter and Flour; and when it is enough, to pour it over the Meat. Though many Rumps, Sirloins, and Beef Buttocks are destroyed; yet it's much if you keep the Pot-bottom from burning.

*In Page 37*. The Lady's Beef Collops are made thus: They are to be ten Minutes in scalding Water, with sweet Herbs; and sent to Table.

Next are *stew'd Beef-stakes*. First, stew the Stakes in Water, Wine, Butter, Flour, and Herbs; then to flour and fry them.

*To Fry Beef-stakes*. Take Half a Pint of Ale that is not bitter; and fry them in Rump-stakes.

Her second Way is to fry them in Butter, as much as will grease the Pan; to cut off the Fat, and fry it by itself, and the Lean by itself.



Another Way to do Beef-stakes: Is to half broil them; then put them in a Stew-pan with Pepper, Salt, Gravy, and Butter rolled in Flour; and let them stew Half an Hour. But her rolled Beef-stakes exceed; for four Beef-stakes there are to be Force-meat made of the Flesh of a large Fowl, a Pound of Veal, Half a Pound of cold Ham, the Kidney-fat of a Loin of Veal, Sweet-bread cut in Pieces, the Yolks of four Eggs, an Ounce of Truffles, Morels, Pepper, Salt, and half a Pint of Cream; these she pounds all together, and lays upon the Stakes: Which in my Opinion, will be about ten Pounds of Force-meat, to her four Beef-stakes; and is a sufficient Quantity of Force-meat for twenty Dishes.

The Kidney-fat of a good Loin of Veal, by my Computation, must weigh three Pounds; the Flesh of a large Fowl, (I call a Turkey) three Pounds; a Pound of Beef-suet; Veal Sweet-bread, Half a Pound; a Pound of Veal; and Half a Pound of Ham; Eggs, Cream, Truffles, Morels, Herbs, and Seasoning, I call a Pound; this makes up the above Computation: Of which I propose to make five very good Dishes; Three of which Substantial, with the Help of a Pound of Spice, and a Pound of Flour: There can be no less than a Pound and a Half of Beef, to roll two Pounds and a Half of Force-meat in each Stake; for the four Stakes I have six Pounds of Beef, of which I make a very good Ragoo; the Kidney Fat of the Loin of Veal, will make Stuffing for the Turkey's Crop, and Force-meat to the other Dishes; the Pound of Veal, and half Pound of Bacon, with the Help of the Force-meat, will make a Side-dish of Scotch Collops; the Sweet-bread, with Half an Ounce of the Truffles and Morels, will make a Fricassee; the Pound of Beef-suet, Cream, and the Eggs, with the Pound of Flour, and a Pound of Fruit, will make a Hunter's Pudding; the other half Ounce of Truffles and Morels, with Force-meat  
Balls,



Balls, Mushrooms, and the Gravy, that the Lady orders to the Beef-stakes, I thus divide; three half Jills of it I give to the Ragoo; the other half Jill to the Scotch Collops; and white Sauce to the Fricassey: So I set my Ragoo at the Head; my roast Turkey at the Foot; the Hunter's Pudding in the Middle; one Side is the Collops; the Fricassey the other: All these cram'd together would be a Surfeit; separate them in the above Manner, and they may appear before a Nobleman.

Reason is a notable Instructor in Cookery; it teaches the profess'd Cook to have Mercy on the Master's Property, and not wilfully to destroy his Substance, by making such Havock, as Beef-stakes have done in all the Shapes now mentioned; for none of them are fit to appear at the Table of a Gentleman: And to see the Beef defac'd, and so shamefully wasted, would be a great Crime in any Person not to detect.

*In Page 43, Is to roast Ox Palates.* To boil them tender, and cut them in Slices two Inches long; to lard Half with Bacon; to have three Pigeons; three Chicken Peepers, to be filled with Force-meat, and nicely larded; to spit them thus, a Bird, a Sage-leaf, and a Piece of Bacon, till all is spited.

*To lard Cocks-combs.* Parboil Oysters, and Lamb-stones with Bacon; spit and roast them with Sage-leaf and Bacon between them; baste them with Bread grated, the Yolks of Eggs, and Nutmeg, all the Time they are roasting. Now the Query is, how these tender Lamb-stones and Cocks-combs, but more especially the larded Oysters, will endure the Buffets of the Bread and Eggs? the Oysters will baste to pieces, and beyond Art to keep them on the Spit; although the Task will be hard to lard a parboil'd Oyster; yet if large it may be done: But where to find a Stomach to digest these larded Oysters with Bacon, will be the greatest Hardship.



*In Page 50, To bake Lamb and Rice.* Take a Neck and Loin of Lamb, and half roast it; boil half a Pound of Rice in a Quart of Gravy, till it is thick; and stir in a Pound of Butter the Yolks of six Eggs; butter the Dish all over; dip the Stakes into melted Butter; lay them in the Dish, and pour three Yolks of Eggs over the Rice; bake it in an Oven half an Hour. The half Pound of Rice is butter'd extravagantly; boiled in Gravy, it seems to be a Pudding: But a Gravy Rice Pudding is as uncommon as it seems to be unreasonable; for the Pound of Butter being stirred into the Rice; the Dish butter'd over; the Stakes dipt in melted Butter, will take another Pound, and must make a great Well of Oil upon the Rice and Lamb: For it will be far out of the Power of the Rice to keep them from swimming. To me it seems to be a Surfeit to a hungry Plough-man.

*In Page 52, To stew a Lamb or Calf's Head.* She takes for Force-meat two Pounds of Veal, and two Pounds of Beef-suet, to be chopt all together; two stale Rolls to be grated, four Yolks of Eggs, two Anchovies, with other Seasoning. But my Advice is, never to make half a Pound of Force-meat for a Calf's Head; and Half that Quantity for a Lamb's, is sufficient: Although this Lady Teacher has between five or six Pounds of Force-meat; besides a Jill of Oysters, Mushrooms half a Pint, Truffles, Morels, and more Mushrooms; it is very great Extravagancy.

*In Page 54, Is bombarded Veal.* Out of a Fillet of Veal, cut five lean Pieces as thick as your Hand; to which is ordered five Sheep Tongues to be larded; then make a well seasoned Force-meat of Veal, Bacon, Ham, Anchovy. And to make another tender Force-meat of Veal, Beef-suet, Mushrooms, Spinage, Parsley, Thyme, Sweet-marjoram, Winter-savoury, green Onions, Pepper, and Mace: The well  
seasoned



seasoned is to be baked for the Middle; the other is to be fill'd by Way of *Bologna* Sausage; to boil it, and then cut and fry it: So there is Force-meat baked, boiled, and fry'd. Thus by Mismanagement, the Vulgar in this Country often are Sufferers: For when their Market is made, they will have roasted, boiled, and baked; but in the latter End of the Week they suffer Hunger. And indeed I cannot help comparing the Lady's bombarded Veal to vulgar Extravagancy.

*Scotch Collops à la Francois.* Cut a Leg of Veal into very thin Collops, and lard them with Bacon, and pour boiling Ale over them, to take out the Blood; to pour the Ale off into a Bason; to fry the Veal in Butter; the Collops laid in a Dish with toasted Bacon round it; the Ale to be put in a Stew-pan, with a Glass of Wine, Nutmeg, Pepper, two Anchovies, and a Piece of Butter. This is monstrous Sauce, for there is neither Gravy nor Water in it; but Ale and Wine thickened with Yolks of Eggs, Butter and Anchovies.

*In Page 56, Are larded Scotch Collops.* A Fillet of Veal is to be cut into thin Slices; the Skin and Fat is to be cut off; lard them with Bacon; fry them Brown; pour out all the Butter; lay the Collops on a Dish; take a Quarter of a Pound of Butter, melt it in the Pan, and strew in a Handful of Flour; stew it till they be Brown; and put three Pints of Gravy, with Herbs and Onion; the Collops to be put in and stew'd Half a Quarter of an Hour; and the Yolks of two Eggs, Force-meat Balls, a Piece of Butter, some Mushrooms; stir all together a Minute or two till all is thick. Reason says, that the burnt Butter and a Handful of Flour might make the Gravy thick enough, without the Yolks of Eggs. When this Teacher bid put by the burnt Butter for Use; he did not tell what Quantity was to be put in to thicken and brown the Gravy for a Made-dish. But if



if her Readers have Penetration, they may find out the Quantity in Larded *Scotch Collops*: By which Collops, the Gentry may see the Teacher's Care of giving their Stomachs Offence.

In her *Calf Head Surprise*: The Teacher proposes a Task, that she cannot perform herself, if she do it as she has prescribed to others; which is to bone the Head, and fill it with a Ragoo, as in the Form it was before; it is to be fill'd with Sweat-breads, Cocks-combs, Truffles, Morels, Mushrooms, Artichoke-bottoms, Asparagus-tops, stew'd in Gravy seasoned, Cream, Yolks of Eggs, and White-wine added to the Ragoo; to keep it stirring one Way for fear of turning; making it thick and smooth with Butter and Flour. This choice collected Ragoo, with twenty Force-meat Balls, is to be put into the Head; and then to be fastened with fine Skewers; Force-meat laid over it; and the Yolks of Eggs, Pieces of Butter over all the Head; to be bak'd two Hours in an Oven. Indeed my Opinion is, that this Calf's Head Surprise very well brooks its Name; and plainly makes manifest the Teacher's Art of Cookery: For if she had but made a Trial, she would then have seen into the Error of her Imagination; Can a reasonable Person believe that this Ragoo could have the Strength of the Bones of the Calf's Head, to bear it up in the Form it was before the Bones was taken out? For if she had the true Art of Cookery, she would not have made this choice Collection of tender Rarities into a Ragoo, ready for dishing up; thickening it with Cream and Eggs; giving Orders to turn it one Way, for fear of breaking; and after it is smooth and thick, to put it into the raw Calf's Head, to bake two Hours: During which Time, what must become of the thick smooth Sauce? Would not the Yolks of Eggs break it into Tears of Envy, for the Indignity done the Ragoo? What was the Ornament of every Dish, is now become Stuffing for a Calf's Head:  
Which



Which instead of raising it into its Form, makes it an Object of Infamy: The Force-meat all bedaub'd and baked upon it, must appear at the Table, as if the Head was scabbed: And the Rivers of Tears from the Ragoo, discharg'd out of the Eyes, Ears, and Mouth, must have the Symptoms of the Glanders in the Head: But when it is cut up, what a Hodge-podge will the baked Ragoo make in their various Colours. A Gentleman Critick, when he sees the scabbed Head appear at the Table, would swear it had been seized with the Plague, by the Botches, Biles, and Marks of Violence upon it.

In Page 59, *A Ham à la Braise*. Slices of Beef and Bacon, Herbs and Roots, are laid in the Bottom of a Kettle; upon which lies the Ham, with the fat Side uppermost; which is ordered to be covered with Slices of Beef, Bacon, Herbs, and Roots; to be covered close with a Lid, and pasted; Fire to be put under and over it; to be stewed twelve Hours with a slow Fire. A Ham indeed may be *à la Braised*; but it will take a large Quantity of Slices of Beef and Bacon to keep it gently boiling twelve Hours in the Juice of this Beef and Bacon, as there is no Water ordered: A middling Ham will weigh fourteen Pounds; Beef and Bacon to discharge as much Juice as will stew the Ham twelve Hours, Fire under and over it: The least that I can compute is six Stone of Beef and Bacon; and if there is, after it has stewed twelve Hours, a Pint of Gravy, it will be surprising, when the Fat is skim'd off, if the Fat and Gravy will part; as Ham-fat is more clammy than any other Fat. The Teacher has recommended this Liquor to be Sauce for a Ragoo to the Ham; which she says will do as well as Essence of Ham. It is a strange Essence; but the pernicious Part of the Strength of the Ham is so strong, that a hungry Hound from the Field would refuse it: But since this is so plain a Demonstration, Who could  
C believe



believe that a Lady would prescribe a Dish so extravagant, and likewise Sauce fit to surfeit a Sow?

The Excellency of the Teacher's Taste and Fancy is further set forth, by various Ways of dressing a Pig: The Pig is to be skin'd up to the Ears; and a good Plumb-pudding Batter to be made of Milk, Eggs, Flour, and Beef-fat; the Skin to be fill'd and baken in the Form of a Pig. But what would this Artist say, if the Eggs make the Pudding rise in the baking, and leap out of the Skin? had she not better have boil'd it in a Bag, than to have robbed it of its Skin, for a Bag for her Pudding. Although she has told how to dispose of the four Quarters, by roasting them with Well-creffes and Mint-sauce; or to fry them with Spinage; or Ragoo it, for a Top-dish, the first Course; or a Bottom-dish, the Second; or white Fricassee it for a Top, or Side-dish, the second Course: But after all, it would have been better roasted, with the favourite Piece, even the Skin beautifully crisped.—Next it is to be skin'd, and filled with Force-meat, made of two Pounds of young Pork fat and lean, two Pounds of Veal; the same to fill it, and sew it up; and either roast or bake it, after the Skin is taken off. Query, How will this Pig's Belly hold the four Pounds of Pudding? And will not its Weight give it a fall into the Dripping-pan? Or you may have a very good Pye of it; as you see in the *Chapter for Pyes*: Or you may spit, and let it roast till it is thoroughly warm; then cut it into twenty Pieces, and stew them in a Pint of White-wine, and a Pint of strong Broth: Or cut off the Head, and divide the Quarters, and lard them with Bacon, and lay a Leaf of fat Bacon at the Bottom of the Kettle; upon which lay the Pig's Head, and the four Quarters, Bay-leaves, Lemon, Currans, Parsnips, Parsley; and cover all with Bacon, stewed in strong Broth.



*A Pig Matelote.* The Pig to be quartered; to be put into a Stew-pan, upon Slices of Bacon; to be covered with more Slices of Bacon; to be stewed in a Bottle of Wine: And when it is half done, cut two large Eels in six Inches Lengths; stew them with a Dozen of boiled Craw-fish: Scum the Fat off the Liquor that they were stew'd in; add to it a Pint of strong Gravy, thickened with burnt Butter.

*A Pig like a fat Lamb.* The Pig is to be trussed up like a Lamb, when it is cut through the Middle, and skin'd, parboil it; then throw Parsley over it; roast and drudge it: Let your Sauce be half a Pound of Butter, and a Pint of Cream, stewed all together till it is smooth.

*To roast a Pig with the Hair on.* Cut off its Feet, and truss it, prick up the Belly, spit it; lay it to the Fire, but take Care not to scorch it; and when the Skin begins to rise up in Blisters, pull off the Skin and Hair; and also baste it with Butter and Cream; or half a Pound of Butter, and a Pint of Milk: Drudge it with Crumbs of Bread, till it is half an Inch thick: The Sauce is to be Gravy and Butter; or else half a Pound of Butter, and a Pint of Cream.

*The Pig newly killed, to be roasted with the Skin on.* A Hard-meat made of a Pint of Cream, Yolks of Eggs, grated Bread, and Beef-suet; with Seasoning made in a stiff Pudding; its Belly is to be stuffed; and then to be spitted and laid to the Fire: And drudge it with Flour and Lemon-peel, and a Pint of Red-wine in the Dripping-pan; and when it is enough, shake Flour over; and send it up with a fine Froth: The Sauce in the Dripping-pan is to be thickened with Butter: You are to take great Care no Ashes fall into the Dripping-pan; which may be prevented by making a good Fire, which will not want any stirring. In my Opinion, the Teaching Lady has tried all the Ways of dressing a Pig, but the right one, and that she has not touch-



ed upon: And if her Stomach can digest such Food, as she prescribes in her various Ways of dressing a Pig, it will be very hard to disturb it: For the various Tortures she puts the poor Pig to, might give just Suspicion, that the Teacher's Desire is to waste and consume Wealth by Extravagancy, and create good Business to the Doctor. How often is the Pig robb'd of its Skin, the most delicious Morsel, and liked by every Body: Can Cream and Butter be proper Sauce for the Pig, or Eels, Craw-fish, and so much Bacon to stew with it? Who would bid roast a Pig with the Hair on; and order both Skin and Hair to be torn off together, even when it is roasting? Although it is rather more decent than to send it to the Table with the Hair on. But if I had seen the Operation made on it at the first, without reading the Orders, I would certainly have thought the Cook had broke out of *Bedlam*: For none in their Senses could perform Cookery so inconsistent with Reason.

*In Page 70, To dress a Turkey or Fowl to Perfection.* Bone them, and make Force-meat of the Flesh of a Fowl, a Pound of Veal, half a Pound of Beef-suet, as much Crumbs of Bread, Mushrooms, Truffles and Morels cut small, sweet Herbs and Spices; all this is made into Force-meat, with Yolks of Eggs; and the Turkey to be filled with. If Extravagance will dress the Turkey to perfection, it is not wanting; but it is attended with great Hazard of being very imperfectly roasted.

Then there is *To stew a Turkey brown the nice Way.* It is to be boned, and fill'd with Force-meat, made thus; the Flesh of a Fowl, half a Pound of Veal, the Flesh of two Pigeons, a well pickled or dry'd Tongue, peal and chop it all together, and beat it in a Morter with the Marrow of a Beef-bone, or a Pound of Kidney-fat of a Loin of Veal. I say, a Tongue is a good Dish in any Town in *England*:



A pretty Side-dish may be made of a good Fowl: Two Pigeons may make another by good Management: And the true Art of Cookery, this half Pound of Veal, and the Pound of the Kidney-fat of the Loin of Veal, may make another: But if you chop all these together, it is but one; and in my Opinion, a very awkward one too. For, after all this Stuffing is put into the Turkey, it's to be put into a Pot that will just hold it; so that the Bones being taken out of it, and so much Force-meat stuffed in, and put into a Pot that just holds it; and as there is no Bones in it, it must be in the Shape of the Pot; because the Pot will be a Mould to shape it: As an additional and needless Expence, is Mushrooms, Truffles, Morels, and Oysters stewed, and put into little Loafs to surround this Turkey. Now, I think, I could make six tolerable Dishes out of this intolerable one: I would boil my well pickled Tongue with Turnips, for the Head: Make a Side-dish of the Fowl: Paradise my Pigeons, for the Middle: Of the half Pound of Veal, and the Pound of Kidney-fat, I would make a Side-dish of Veal-olives: My Oysters, the other Side-dish: And I would plain roast my Turkey, for the Bottom.

*To force a Fowl.* The Teacher has a particular and wonderful Method; the Skin is to be taken off the Fowl first, and then the Flesh pick'd from the Bones, which is to be minced small; a Pound of Beef-suet shred, and a Pint of large Oysters chopt, two Anchovies, a Shallot, grated Bread, and Sweet-herbs shred and mixed together, and wrought up with Yolks of Eggs; all these are to be laid on the Bones of the Fowl; the Skin to be drawn over all, and sewed up the Back. The Teacher ought to have ordered the Skin to be tann'd, to enable it to stand the Fire, and keep its Burden from falling into the Dripping-pan, before it is half roasted: The Teacher bids either boil it in a Bladder a Quarter of an



an Hour, or roast it: But if is to be boil'd, is not a Pint of Oysters sufficient, without stewing more which she has ordered to be made for Sauce, for this Fowl? By which you may see the wild Extravagancy of her Cookery in every Article I mentioned, and all the Dishes spoiled into the Bargain.

*In Page 73, Chicken Surprise.* Is as surprisingly cook'd as any of the Rest: The Chicken is to be roasted; for a small Dish one large Fowl; the Lean to be taken from the Bone; stew'd in seven Spoonfuls of Cream, Butter and Flour; then is seven Slices of Bacon to be cut, upon which is seven Rolls made of Force-meat, with a hollow Place in each Roll, into which is the stewed Chicken to be put; covered with Force-meat, and baked in an Oven; the Rolls are to be the Height and Bigness of *French* Rolls: Each of which in my Opinion will take a Pound and a Half of Force-meat; a sufficient Quantity for twenty made Dishes: And all this for the lean Flesh of a Fowl to be baked in; and recommended by the Teacher as a pretty Side-dish for the first Course, Summer or Winter, when it can be got. I think you may have it all the Year round if you please, for Chickens or Fowls are never out of Season both at once; and it may be a large Top or Bottom-dish: For seven Force-meat Rolls in the Size, as they are ordered, will fill a large Top-dish with Gravy-sauce; and the Expence of as much Force-meat, may make four Top or Bottom-dishes.

*In Page 74, Chickens roasted with Force-meat and Cucumbers:* For two Chickens, take the Flesh of a Fowl, and two Pigeons, and some Slices of Ham or Bacon, chop all well together; soak the Crumb of a Penny Loaf in Milk, boil it, and when it is cool, mix all together; and season with Herbs and Spice. This is to stuff two Chickens; and four Cucumbers, with the rich fry'd Gravy she makes the Sauce, far exceed the Price of the Chickens.



*Page 79th, Is to dress a Duck with Green Pease.* A deep Stew-pan to be put over the Fire, with fresh Butter; into which is the Duck to be put, and turned two or three Minutes; then is the Fat to be put out, and half a Pint of Gravy put to it; with two Lettices cut small, a Bundle of Sweet-herbs, and a Pint of Pease: Cover your Pan close, let them stew half an Hour; then put Mace and Nutmeg; thicken it with Butter and Flour; or with the Yolks of Eggs and Cream, three Spoonfuls.

Would not any reasonable Person think, that a Pint of Green Peas and two Lettices, stewed half an Hour in half a Pint of Gravy, would be thick enough, if not over thick? I should think that it would have rather wanted to be made thinner, than to have Eggs and Cream to thicken it: For to me, the Cream and Eggs would make a very odd Figure mixt with stew'd Lettices, Green Peas, and a Duck.

*In Page 83, Is a Goose à la Mode.* Skin and bone the Goose; take the Fat off it: Do a Fowl the same Way; boil a dry'd Tongue; put the Fowl and Tongue into the Goose; season all with Salt, Pepper, and Mace; sew it up in the same Form it was before, and put it into a little Pot that will just hold it; put two Quarts of Beef-gravy to it, a Bundle of Sweet-herbs, an Onion, Slices of Ham, or good Bacon, between it and the Fowl; let it stew an Hour, and when it begins to boil take it up: Add to the Gravy Red-wine, Sweet-bread of Veal, Mushrooms, Butter, and Flour.

Now after all this Expence, the Goose is ill used, so is the Tongue and Fowl; for it would have been much better roasted with its Skin, Bones and Fat on it; (I say this large fine Goose is very ill used) for its own Gravy is sufficient for Sauce; with Apples boil'd, a little Vinegar, and Mustard, which will not exceed Two-pence: The other Stuffing and  
Sauce



Sauce will cost six Shillings; yet at the same Time, the Teacher would have herself thought Thrifty, by adding *N. B.* To boil the Bones of the Goose and Fowl in the Gravy.

*In Page 92, Is to dress Partridges à la Braise.* Lard two Brace of Partridges with Bacon; grate Pepper, Salt, and Mace on them; lay in a few Slices of Bacon, Beef, and Veal in the Pan; upon which lay your Partridges, with Carrots, Onions, and Sweet-herbs; the Breasts of them are to be downwards; Slices of Beef and Veal laid over them; stew them eight Minutes over a slow Fire, then give the Pan a shake, and put a Pint of boiling Water to them; stew them half an Hour, and then take up the Birds, and put in a Pint of thin Gravy, boil it to half a Pint; then take a Veals Sweet-bread, Truffles, Morels, Fowls-livers, and Cocks-combs, stew'd in a Pint of good Gravy half an Hour; adding Artichoke-bottoms, Asparagus-tops, and Mushrooms; add the other Gravy to this; put in your Partridges to heat; and if it is not thick enough, take Butter and Flour, toss it up; or if you'll be at the Expence, take Veal, and Ham-cullis.

For Garnishing two roasted Partridges, and the Flesh of a large Fowl, a little parboil'd Bacon, some Marrow or Beef-suet cut fine, Mushrooms chopt small, Truffles, Artichoke-bottoms, Mace, Pepper, Nutmeg, Salt, and Sweet-herbs chopt fine, the Crumb of a Two-penny Loaf soak'd in hot Gravy; mix all well together with the Yolks of two Eggs; make your Pains on Paper of a round Figure, and the Thickness of an Egg, form them with the Point of a Knife, which must be dipt in the Egg-yolk, in order to shape them; then neatly bake them a quarter of an Hour in a quick Oven.

Now, I think, I could make a Dinner for eight Gentlemen and Ladies, with the separate Ingredients that are perscrib'd to *Partridges à la Braise*, *Par-*  
*tridges*



*tridges Pains*, to garnish, &c.—In the following Manner I make the Entertainment: With the Slices of Veal that are under and above the Partridges, I make a Dish of *Scotch* Collops with some of the Slices of Bacon that is under and over the Partridges, the Pint of thin Gravy, a little of the Seasoning, the Mushrooms that are first prescribed: And the Slices of Beef that are laid under and over them, I make a very good Beef-stake Pye; the Value of the over-plus Bacon will make the Crust: The Fowls Livers and Cocks-combs will be a Fricassee, that may appear at a Prince's Table: A Veal's Sweet-bread, if it be a very good one, by the Help of Truffles, Morels, and half of the Pint of strong Gravy the other: The other Half of the Cocks-combs, and Fowls Livers, boil'd Asparagus, Toast and Butter, is a Side-dish: The Crumbs of a Two-penny Loaf will make a very good Pudding: The Gravy that it is soak'd in will make a very good Soup, by the Help of the Herbs and Roots that are ordered to the Partridges: A Ragoo of Artichokes is a pretty Dish: The large Fowl and Mushroom-sauce cannot be objected to for a Top-dish: And the Best of all is three Brace of Partridges, in their natural Shape and Taste, roasted with butter'd Crumbs.—So thus I place my Dinner: The large Fowl and Mushroom-sauce boil'd, at the Head; *Scotch* Collops at the Foot; the Soup in the Middle; one Side is a Fricassee of Fowls Livers, and Cocks-combs; Toasts and Asparagus the other: The second Course is my six roasted Partridges at the Top; Beef-stake Pye at the Bottom; Pudding in the Middle; one Side is the Sweet-bread; ragoo'd Artichokes the other; and has Gravy sufficient for all, besides the hot Gravy she orders the Bread to be soak'd in.—She adds, if you will be at the Expence, thicken it with Veal and Ham-cullis; but says she, it will be full as good without. In that I think her very right, for the Taste of the Partridges

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were



were so barbarously destroyed before the Veal and Ham-cullis, which was no further required, than to add to the Surfeit, and enlarge the Expence.

*In Page 93, is a stew'd Pheasant.* She bids the Pheasant be stew'd in Veal Gravy, till there is enough for Sauce; and to parboil Artichoke-bottoms; and to roast and blanch Chesnuts; and add to this Sauce, with Mace, Pepper, and White-wine, and fry'd Force-meat Balls.

*Pheasant à la Braise.* She bids lay a Lair of Beef all over your Pan, then a Lair of Veal, a Piece of Bacon, Carrot, Onion, six Cloves of Mace, a Spoonful of Pepper, a Bundle of Sweet-herbs; then to lay in the Pheasant, then a Lair of Veal, and a Lair of Beef to cover it; then to set it on the Fire six Minutes, next to pour in two Quarts of boiling Water; let it stew softly an Hour and a Half; then orders to take up the Pheasant and keep it hot, and let the Gravy boil till there is about a Pint; then strain it off, and put it in again, and put in a Veal Sweet-bread, some Truffles and Morels, some Livers of Fowls, Artichoke-bottoms, Asparagus-tops, two Spoonfuls of Catchup, two of Red-wine, Butter, and Flour, shake all together; put in your Pheasant, let them stew all together, with a few Mushrooms, about five or six Minutes more; then take up your Pheasant, and pour your Ragoo all over with a few Force-meat Balls: You may lard it if you chuse.

Beautiful Bird how sorry am I to see thee so toss'd up with Inconsistancies: I lived in a Family that took such Delight in their Pheasants, that neither Master nor Lady would suffer the Game-keeper to shoot any wild Fowl in the Wood, where the Pheasants inhabited, for fear of frightening them into the neighbouring Woods: That Gentleman had been at some Expence in procuring a Brood of them, which he took such Care to preterve and increase, that there was never one seen at his Table, although  
none



none in the North entertained more grandly then he did: He would let his Company see his fine Birds, but at the same Time said they must not taste them. He told a Nobleman, that these Birds had been very safely protected by him, for he had let them increase and multiply these nine Years, without taking one Bird out of their Flock: And as long, said he, as I'm Master of that Wood, none shall disturb them; they are my Harmony in the Summer Mornings and Evenings. Had he ordered a Pheasant to have been dressed, how far would he have been disappointed, had it been stewed with Chesnuts, and Artichoke-bottoms; or *à la Braised* with so many strong Mixtures, which would not leave the least natural Taste; beside the unnecessary Trouble and extravagant Expence. She says, for a roasted Pheasant, have Gravy in the Dish, and Bread-sauce in Plates; or scalded Well-creffes laid under it; or make Sellery-sauce stewed tender, strained and mixed with Cream, and poured into the Dish. She says, a *Frenchman* would order Fish-sauce to them, but then you'll quite spoil your Pheasants. But I say, that Sellery and Cream are not so proper Sauce as some Fish-sauce is: For many use plain Butter for Fish-sauce, which would be more proper Sauce than Sellery, Cream, and scalded Well-creffes to surfeit Pheasants. Her Fancy extends itself to great Lengths in wild Fowl spoiling.

*In Page 95, Snipes in a Sourtout, or Woodcocks.* Take Force-meat, made with Veal, Beef-suet, an equal Quantity of Crumbs of Bread, Mace, Pepper, Salt, Parsley, and Sweet-herbs; mix them with the Yolk of an Egg; lay some of this Meat round the Dish; then lay in the Snipes, being first drawn and half roasted: Take Care of the Trail, chop it, and throw it all over the Dish. Says she, take good Gravy, according to the Bigness of your Sourtout, some Truffles, Morels, Mushrooms, a Sweet-



bread cut to Pieces, Artichoke-bottoms cut small; and let all stew together. She adds, take the Yolks of two or three Eggs, according as you want them, beat them up with White-wine, stir altogether one Way; when it is thick, let it cool, and pour it into the Surtout: Take the Yolks of a few hard Eggs, Mace, Pepper, and Salt; and after all, cover it all over with Force-meat; rub the Yolks all over to collar, and send it to an Oven: And, she says, Half an Hour will do it. This Surtout, to me, looks something like a Force-meat Puff-paste Pye, dressed very cunningly, contrived as the Force-meat is laid round the Dish: And as this Teacher says, cover it with Force-meat; so Reason would think, that the Time that this Force-meat required baking, would be sufficient to bake the Snipes; for the Bread, Suet, Herbs, and other Ingredients will not roll out so thin as Puff-paste, very far from it: Then who in common Reason would order the Guts to be pulled out of Snipes, and to half roast them, and then to bake them. I've seen a Wager on the Weight of a Snipe, that it would not weigh two Ounces, which it did not.

Next, the Teacher gives Orders *to boil Snipes or Woodcocks*: Says she, boil them in good strong Broth, or Beef-gravy made thus: So summons a large Collection of Beef, Onions, Herbs, Mace, Cloves, Pepper; and while the Snipes are boiling, stew the Guts and Livers, with Part of the Gravy the Snipes are boiled in. In my Opinion, this Lady Teacher pronounces double Destruction to Snipes and Woodcocks: First, in Surtout: Secondly, in boiling them in such Variety of Mixtures, to rob them of their natural Taste; the most esteemed tame Fowl may be sometimes masqueraded in Cookery, where they are more plentiful: But wild Fowl are Rarities, that be very ill to catch hold of at some Seasons of the Year, and in their natural Shapes  
 grace



grace every Table; and a Dinner is very seldom thought elegant that has not wild Fowl plain roasted. This Teacher puts great Hardships on the ignorant Maids, by giving them very unnecessary Trouble; but far greater, the Imposition on their Masters, whose Fortunes suffer greatly by Extravagance; and if they eat those odd Mixtures and Jumbles, they will consume Health as fast as their Wealth.

*In Page 97, To scare a Hare.* This Teacher bids lard your Hare, and put a Pudding in her Belly; and then put her in a Pot or Fish-kettle, with two Quarts of strong draw'd Gravy, one of Red-wine, a Lemon cut, a Faggot of Sweet-herbs, Nutmeg, Pepper, Salt, and Cloves; to stew till it be three Parts done; then it is to be taken out of the Liquor and put into a Dish, and strewed over with Crumbs of Bread, chopt Sweet-herbs, grated Lemon-peel, and half a Nutmeg; to be boiled and brown'd before the Fire: Then says she, in the mean Time take the Fat of the Gravy, and thicken it with the Yolk of an Egg; take six boil'd hard Eggs chopt small, some pickled Cucumbers cut thin; mix these with the Sauce, and pour into the Dish. But I say, that a Quart of Wine would intoxicate a Man, much more a Hare, my only Favourite: I like the Hare so well, that I am very angry to see her so much abused; for I never robb'd her of her natural Taste, but shewed the Art of Cookery in preserving it: How many Mixtures, and what various Colours, Red, White, Green, and Yellow Sauce, and Extravagance to a Degree.

She adds, that a Fillet of Mutton, or Neck of Venison, may be done the same Way. And if a Fillet of the largest Mutton weighs a Pound, it exceeds the Weight of any I ever saw: Now, I think, she should have told the Illiterate what Part of the Mutton she calls the Fillet (if she knows it herself:) The Fillet is the Collop that lies in the Inside of  
the



the Loin of Mutton, next to the Chain; and if the ignorant Maid has of herself found it out, it will not be to her Master's Profit.

Although her Mistress says, that you may do Rabbits the same Way. But instead of Beef, it must be Veal-gravy; and the Red-wine turned into White-wine, adding Cucumbers for Mushrooms.

Page 98, She stews a Hare with as many Mixtures; but does not intoxicate her so extravagantly with Wine, prescribing only one Spoonful.

Next is, *A Hare Civet*. She bids bone the Hare, and take out the Sinews; then cut one Half into thin Slices, and the other Half in Pieces an Inch thick; to flour and fry them in Butter like Collops quick, and to have ready some good Gravy made of the Hare's Bones and Beef; put a Pint of it into a Pan to the Hare, a little Mustard and Elder-vinegar; to stew it till it be as thick as Cream.

This Teacher has no Connection with the true Art of Cookery: For strong Meat, as Pork, Beef, or Goose, Mustard and Vinegar, may help Digestion, and is very proper: But the harmless Hare that never gave Offence to any Stomach, except such Cookery as this Teacher has prescribed to the Hare.

Her next is, *Portuguese Rabbits*. I have, says she, in the Beginning of my Book, given Directions for Boiled and Roasted. Get some Rabbits, truss them Chicken Fashion; their Heads must be cut off, and the Rabbits turned with their Back upwards, and two of the Legs stripped to the Claw-end, and so trussed with two Skewers: Lard and roast them with what Sauce you please. If you want Chickens, and they are to appear as such, they must be dress'd in this Manner: Or if they are to be boiled for Chickens, cut off their Heads, and cover them with white Sellery-sauce, or Rice-sauce, tossed up with Cream, says she.

When I see this Teacher's Transformation of Rabbits



Rabbits into Chickens, it raised me from very low to high Spirits ; being but newly recovered from a long Sickness, which had sunk my Spirits very low, till *Portuguese* Rabbits raised them to their full Height : When I saw how easy it was to the Teacher to make Rabbits into Chickens, no more than cut off their Heads, turn up their Backs, and strip the two Legs to the Claw-end, and so truss'd with two Skewers. I thought myself in the Midst of an Assembly of illiterate Maids ; every one had a Rabbit trying their utmost Skill to make a Chicken of the four footed Creature ; some stripped the Fore-legs to the Claw-end ; some the Hind-legs ; but none of them could make the Links of the Back ply into the Form of a Chicken Breast : And by the Strength of Imagination, I thought I heard the whole Pupil Assembly give their Teacher a general Curse for affirming her Art of Cookery easy ; which by Trial they found impracticable, and her Transformation a mere Cheat on their Understandings.

Next is, *A Rabbit Surprise*. To roast two half grown Rabbits ; you must cut off their Heads and first Joints ; then toss the Lean of the Back-bones with Cream and Butter, till it is thick and good ; and then upon the Back-bone of each Rabbit is a long Trough of Force-meat to be fix'd, and filled with the toss'd up Flesh that is taken of the roasted Rabbits Backs, which is to be cover'd with Force-meat, rubb'd over with raw Egg ; make your Troughs square at each End, and to be baked three Quarters of an Hour. Query, Whether she gave the Force-meat a proper Foundation, to secure the Gravy or Cream-sauce from being let out by the Back-links of the Rabbits ? or let it be double and treble Query'd, whether ever Troughs were built on Rabbits Backs before ? If the Lady's Ingenuity enables her to metamorphize Rabbits into Chickens, and build large square ended Troughs on their Back, no  
doubt



doubt but through the Profoundity of her Contrivances, she'll be finding out the Mystery of transforming them to Elephants, and erecting Force-meat Castles on their Backs.

*In Page 100, is a Neck of Mutton, call'd The hasty Dish.* This Teacher bids take a large Pewter or Silver Dish, with an Edge about an Inch deep on the Inside, on which the Lid fixes, with a Handle at Top, so fast that you may lift it up full by the Handle without falling; this Dish is called a Necromancer: She bids take a Neck of Mutton of six Pounds, cut into Chops, a sliced *French Roll*, a large Onion, four Turnips, a Bundle of Sweet-herbs, three Blades of Mace; all these are to be put into this Dish, in their separate Lairs, and to fill it with boiling Water, and cover it close; to hang the Dish on the Backs of two Chairs by the Rim; to tear three Sheets of brown Paper into fifteen Pieces, which are to be drawn through your Hand; light one Piece of Paper, and hold it under the Bottom of your Dish, moving the Paper about, and as fast as one burns light another, till all is burnt, and your Meat will be enough; fifteen Minutes just does it: This Dish, says she, was first contrived by Mr. *Rich*, and is much admired by the Nobility. Very likely Mr. *Rich* might be on his Travels in a very poor Country, where there might be great Scarcity of firing and good Cooks; so Necessity, the Mother of Invention, might produce the above Contrivance to get Support on the Road: But will Reason, or the least Art of Cookery dictate, that the Flame of three Sheets of Paper will boil six Pounds of Mutton cut into Chops, with Turnips, Onions, Herbs, &c. notwithstanding the boiling Water she orders at first to be poured on the Meat, &c. The very Quantity of Flesh, Herbs, &c. will so much abate the Heat of the Water, that to me it seems very unreasonable, that such a small Force of Heat, as can proceed from  
three



three fired Sheets, will never make her Meat and Broth to boil; and if such Cookery amounts to a tolerable scald, 'tis as much as any reasonable Person might expect, unless there be more Heat and Strength in Paper than my Imagination dictates, Trial must be allowed the best Proof: And whoever has a-mind to be befool'd into such a ridiculous Experiment, have my free Leave; as for my Part, I shall not make an *April* Idiot of myself, nor perswade any of my Readers thereto. If this Inventor, Mr. *Rich*, be Mr. *Rich*, the famous Harlequin and Master-player, at the *New Theatre, Covent Garden*; it may not be altogether impossible, but that he might put such a Pun on the Lady Teacher, and such others of her Pretensions, that have laboured hard to impose on their Betters, by calling black white, sweet bitter, bitter sweet, unwholesome wholesome, &c. Query, whether a Person going hastily by might not with their Cloths move one of the Chairs, or a Dog being in the Room, pushing by or through the Chairs, would not bring down this fine Invention in the Twinkling of an Eye?

*Page 102, Another Way to make a Pellow.* Take a Leg of Veal of twelve or fourteen Pounds Weight, and an old Cock skinned; chop both to Pieces, and put into a Pot with six Blades of Mace, some whole White-pepper, and three Gallons of Water, half a Pound of Bacon, two Onions and six Cloves; cover it close, and when it boils let it do very softly, till the Meat is good for nothing, and above two Thirds wasted, then strain it; the next Day put this Sloop into a Sauce-pan, with a Pound of Rice, set it over a slow Fire, take Care it don't burn; when the Rice is thick and dry, turn into a Dish. Garnish with hard Eggs cut in two; and have roasted Fowls in another Dish.

By the Rice and Eggs in one Dish, and the roasted Fowls in another; in all likelihood the Teacher

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designs



designs the thick dry Rice and hard Egg-sauce, for the roasted Fowls; but whoever gets the Rice in their Mouths, 'twill stick to their Teeth like Bird-lime; for the old Cock must weigh at least four Pounds, and fourteen of Veal; so that the Strength of eighteen Pounds of Meat to a Pound of Rice, will make it of so gluttonous a Nature, that whoever has it in their Mouths, will find it stick so close, that they'll be thankful to have it out again; so there is wasted what would have made seven Dishes of Meat.—I divide the Veal into four Parts; five Pounds I cut to the Knockel, and boil with Greens and the half Pound of Bacon; then I cut four Pounds to the Fillet, and this I make a Ragoo of; and of three Pounds I make a Dish of *Scotch* Collops; and two Pounds I *A-la-mond*; and the Gravy of the Knockel will be Sauce for the Made Dishes; and of the Pound of Rice and hard Eggs, I make two Rice-puddings, the one baked and the other boil'd; then, instead of the old Cock, I take a young Pout, (which may be as easily purchased in the Market as an old one) this I roast, with Egg-sauce: So far Teachers differ in their Opinions in Cookery; for as the Cock, Bacon, and Veal are to boil till the Meat be good for nothing; and as the Rice was ordered, it was good for nothing; so I make seven Dishes of Meat out of nothing, by the Lady Teacher's nothing arian Ingenuity.

Next is, *Essence of Ham*. Take the Fat off the Ham, and cut the Lean in Slices; beat them well, and lay them in the Bottom of a Stew-pan, with Slices of Carrots, Parsnips, and Onions; let them stew over a gentle Fire till they begin to stick; then sprinkle a little Flour, and turn them; then moisten with Broth and Veal-gravy; season them with three or four Mushrooms, as many Truffles, a whole Leak, or a Clove of Garlick, some Parsley, and half a Dozen of Cloves; put in some Crusts of Bread,



Bread, and let them simmer over the Fire for a Quarter of an Hour; strain it, and set it away for Use. Any Pork or Ham does for this, that is well made.

Thus far the Lady directs, those who do not know the right Way, are apt to take the Wrong, say I: For this Teacher reminds me of the Fable of the Hen that laid the golden Eggs every Day; but the covetous Owner not being satisfied, cut up the Hen to catch all at once; but he pay'd dear for his covetous Search, losing all; even so has this Teacher done the golden Essence of Ham, by cutting it in Pieces, although she keeps the Dross for Use, which is only fit to give to Dogs. And as an Instance of her fine judicious Taste of Ham Essence; she says, any Pork Ham does for this Use; and so far I hold with her, for any Thing of that Kind is too good to waste; but that the Difference of Taste between new and old Ham Essence, is as widely different, as is the Taste of good old Beer, and New in the working Fat. Now the Difference between the Teacher's Essence, and the true Essence of Ham is this: I take a two Years old Ham, washes it in hot Water with a coarse Cloth; then lays it in warm Water four Hours, and afterwards puts it into a large Pot in cold Water, makes a brisk Fire to it, and when it is boiled enough, I take it up and run it through in several Places with an Iron Skewer, and the Gravy that runs from it, is the true Essence; and this Gravy put into Jelly-glasses hot, the Fat that issues out along with the Gravy will be as a Seal to preserve the Essence, and it will keep six Months, and the Ham will still remain very palatable; although I can't but acknowledge, that a Ham ought to go to the Table full of its Juice, if you would have it in its Perfection; but, as I above observed, it will still remain Tastable, and be a very good cold Relish.



Next, the Teacher's *Rules to be observed in all Made Dishes*; Are, that all White-sauces have a little Tartness, smooth, and of a fine Thickness; and that all the Time the Sauces are over the Fire, keep stirring them one Way: And that Brown-sauces are not to swim with Fat on the Top, but to be smooth, and as thick as good Cream, and not to taste of one Thing more than of another; and as to Pepper and Salt, season to your Palate; but don't put too much of either Sort, lest you take away the fine Flavour of every Thing: And as to most Made Dishes, you may put in what you think proper, to enrich or make it good, as pickel'd Mushrooms, Cocks-combs, Ox-palates, Artichoke-bottoms, Asparagus, &c.

Here the Lady leaves her Pupils in a Wood, and to their own wild Imaginations; so that their Cookery may as probably be vitiated as made wholesome, by young Beginners in the Art of Cookery; and as to the judicious Cook, she might as well have remained silent; and if the bare reading these, and such like her Rules compleat the House-wife, Cookery will be very easily attained. And here I differ in my Judgment with the Lady's ordering Sauces to be stirred but one Way, all the Time they are on the Fire; for the perfect experienced Cook has many various Methods in tossing and turning Sauces; and for her Brown-sauce to be as thick as good Cream, then will a Spoon stand upright in the Sauce; and as to her Seasoning to the Palate, if the illiterate Cook be void of Palate and Judgment; then she may copy after her Teacher, by heaping in all Rarities at once, without regard to Quantity, Weight, or Measure, doing all at Random, hit or miss, Luck's all.

*In Page 103, This Lady Teacher bids read this Chapter, and you will find how expensive French Cook Sauce is: Wherein is contained two Sauces, viz. Essence of Ham, and five Cullisses. Partridge Sauce, she calls, an odd Jumble of Trash; and when all the*  
Ingredients



Ingredients are reckoned, the Partridge will come to a fine Penny of Money.

*A Cullis for all Sorts of Ragoo:* This she bids compute the Expence, and see if this Dish cannot be dressed full as well without this Expence.

*Cullis the Italian Way:* To which she says, now this *Italian*, or *French*-sauce is saucy. Concludes with, they will make as many fine Ingredients to stew a Pigeon or Fowl, as would make a very fine Dish; which is equal with boiling a Leg of Mutton in Champain; and adds, it would be needless to name any more, though you have much more expensive Sauce than this: However, she thinks here is enough to shew the Folly of the fine *French* Cooks. She says, in their own Country, they will make a grand Entertainment with the Expence of one of these Dishes; but here they want the little petty Profit, and by such Sort of Legerdemain, some fine Estates are juggled into *France*. By these Aspersions the Lady Teacher gives the *French* Cooks, it may be supposed, that her great Fortune has been impaired by the Extravagancy of a *French* Cook; for in this Lady's Preface, she says, if Gentlemen will have *French* Cooks, they must pay for *French* Tricks, and seems to be grieved at the blind Folly of the Age; says, they would rather be imposed on by a *French* Booby, than give Encouragement to a good *English* Cook. It appears to me, that the Lady builds her Monument of Fame upon the Ruins she makes of the *French* Cooks Characters: I don't like the Foundation she has chosen; for notwithstanding all her great Bravadoes of Thrift, she has tenfold more extravagant *French* Cookery in her Book, than in the Chapter she bids you read. As to her first Charge of Partridge Sauce, it comes far short of her Partridge *à la Braise*; and as to the *French* Cooks Essence of Ham, which she has placed in that Chapter for Extravagance; that very individual Essence of Ham,  
she



she has in the very Page before; therefore I see no Reason why it should be a Mark of Infamy on the *French Cook*, and a Trophy of Honour to her.

*The French Cooks Cullis for all Sorts of Ragoo*: She bids, compute the Expence, and see if this Dish cannot be dressed full as well without. I have at her Request made a Computation, and cannot justly make the Charge amount to above two Shillings, and that exceeds the Thrift of her Preface Cullis, which she braves them with; yet this *French Cullis for all Sorts of Ragoo*, is one Shilling cheaper than that very thrifty Preface Cullis is.

Now her second Chapter, which this Teacher calls *Made Dishes*. I have not seen a Book of Cookery yet printed, that she has not plundered to make up this Chapter, which contains Two hundred and thirty Dishes and upwards. And although she seems to have been a great Traveller by the Cookery prescribed from different Nations, *viz. Turkey, Germany, Portugal, and India*; yet put all the Cookery she quotes from them together, she has twenty *French Dishes* in this Chapter to each one Dish of all the separate Nations.

I think she has made publick Demonstration of the Regard she pays to *French Cooks*, by engrossing so many of their Dishes of Surfeits and Inconsistencies in her Chapter; that she had not left a sufficient Number to make out the eight expensive Sauces, till she broke Bulk for Essence of Ham, and was so pinched as to charge them with *Italian Extravagance*, or take more out of her own Chapter. As to all the *French Cookery* I ever see in Print, I thought it a Burlesque upon the *English*, whom they say would exceed all the World for Wisdom if they did not eat such gross Food: And as there was but little Regard taken of their Prescriptions, 'tis possible that it was generally looked on in the same Light.

Yet this Lady Teacher has artfully abused the  
*French*



*French* Cooks, and as cunningly recommended their Cookery for her own; so by what she collects from them and other Authors, she becomes Mistress of the Art, and says she has made it plain and easy, concluding her Preface with; she hopes her Book will answer the Ends she intended it for, which are to improve the Servants, and save the Ladies a great deal of Trouble. And begins her first Chapter by saying, that profest Cooks will find Fault with touching upon a Branch of Cookery, which they never thought worth their Notice, is what I expect, &c. And adds, that she does not pretend to teach profest Cooks, but designs to instruct the ignorant and unlearned, (which will likewise be of great Use in all private Families) and in so plain and full a Manner, that the most illiterate and ignorant Person, who can but read, will know how to do every Thing in Cookery well.

A noble Pennyworth in Cookery, if this Teacher has performed the publick Promises of the Benefits the Ignorant and Unlearned should receive by the reading her Book: But if not, it was a Puff to help the Sale of it, as she could not give them the Knowledge she has not herself, nor ever will possess it. Therefore must be a double Imposition: First, In deluding and depriving the Ladies of their Healths. Secondly, In causing the ignorant Servants to throw away their Money, and filling them full of vain Glory. Now, if there is such a sovereign Virtue in the naked reading of her Book, without a Capacity of Understanding, which possibly cannot be in the Ignorant: Then which Way does every ignorant Maid arrive to such an exalted Pitch of Knowledge in Cookery, as to do every Thing therein well: Why might she not as well pretend to teach profest Cooks? For it is my Opinion, that the Universe cannot produce that Cook who knows how to do every Branch in Cookery well. Does not every se-

parate



parate Nation produce something that their Neighbours want, and differ in their various Ways of Cookery? And let a Cook search into those Arts, and be his Genius as great as possible, if he says he can do all Cookery well, I will not believe him. I have a Circumstance of Error to produce, which I can affirm for Truth, that a House-keeper to a Person of Distinction, robb'd the Sirloin of the Inside of the Fillet of Beef, the most delicious Part of the four Quarters; which she took for a Made Dish, and sent up the Sirloin to the Table with the Out-side; but no In-side was there, which is the Favourite of all Beef Eaters: Some Gentlemen being then at Dinner, and who were disappointed of their favourite Piece of roast Beef, put the Lady to the Blush; who enquired of her House-keeper, the Reason of her sending to the Table such a naked Sirloin of Beef: She answered her Lady, that she made a fine Dish of the Fillet; but, (answers the Lady) you have spoil'd a much finer, and therefore I discharge you for ever to commit the same Fault. Yet, notwithstanding, this House-keeper prepossest in favour of, and depending upon the Infallibility of her Lady Teacher; and as her Lady Mistress was but young, considered which of these two Ladies she owed most Duty to; and after an inward doubting, gave her Teacher the Preference, who had given her full Assurance of doing every Thing in Cookery well. So she cuts off the Fillet a second Time, and sent up a naked Sirloin to the Table; for which she got her Discharge, lost a good Place, and shed Floods of Tears for her vain Glory; for which she might thank her Lady Teacher. This plainly demonstrates, that the Age is not so blind, as that all are to be imposed upon by the Follies of this celebrated Lady Teacher. The Wisdom of the young Lady, Mistress of her House shows, in turning off her Servant, both for wasting her Meat, and disobeying her Orders. And if these

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are the Teacher's promised Benefits to the Ignorant, she cheats them both of their Money and Places; and instead of saving the Ladies a great deal of Trouble, teaches their Cooks to prepare such Surfeits as may give them Pain.

*In Page 107, Is to force Hogs Ears:* This Teacher says, the Ears are to be boiled, and a Force-meat to be made; to slit the Ears very carefully to make a Place for your Stuffing; she bids also fill and flour them, fry them; then stew them in Wine, Mustard, Pepper, Onion and Gravy: Dish them up and pour on the Sauce.

It seems very easy to the Teacher, to bid slit the Hogs Ears very carefully to make a Place for the Stuffing; yet it is out of her Power to divide the Grissel of these Ears to fill them with Force-meat; and when she has made the best of them she can, she will not make silken Purfes of her Hogs Ears.

Next is, *To force Cocks-combs:* Parboil your Cocks-combs, says she; then open them with the Point of a Knife at the Great-end; then take the White of a Fowl, as much Bacon and Beef-marrow, beat in a Mortar, with an Egg and Seasoning, to fill the Cocks-combs, and stew them in Gravy.

So small is the Morsel that grows on the Crown of the Cocks Heads, that the Stuffing this Teacher has ordered to be made, all the Cocks-combs in *England*, opened at the Great-end, will not have Room to hold it. The Morsel is an Ornament in Made Dishes; but where to find Room for Stuffing in that small Matter, is the Query.

Next she tells, *How to preserve Cocks-combs:* To put them into a Pot with melted Bacon, and let them boil half an Hour; add Bay-salt, Pepper, Vinegar, sliced Lemon, and an Onion stuck with Cloves: When the Bacon begins to stick to the Pot, to take them up, and put them into the Pan, and pour



clarified Butter over them: These, says she, make a pretty Plate at Supper.

This Teacher bids boil the small Morfels of Cocks-combs in melted Bacon half an Hour: A sufficient Time indeed to burn them to as many black Cinders; and after the many other Ingredients are added, *viz.* Vinegar, sliced Lemon, Onion, Cloves; and these, says she, makes a pretty Dish for Supper. The above-mentioned are the Product of this Teacher's own Cookery, but preserv'd Cocks-combs sets forth the Truth of her Art of Cookery; for, after the Cocks-combs have boiled half an Hour in Bacon; a little Vinegar, and the sliced Lemon are to be put into the boiling Fat, which would give a Crack like a Cannon; so that there would be no need of the Chimney sweeping; for the Blast would bring down the Soot at once, and destroy the pretty Supper-plate; although the Teacher had taken a Method to blast the Beauty, by the half Hour's boiling, in the Bacon-fat.

*In Page 112, A forced Cabbage:* Take a White-heart Cabbage, as big as a Quarter of a Peck, half boil it, and cut out the Heart, but take Care not to break off any of the out-side Leaves; to make a Force-meat of a Pound of Veal, half a Pound of Ham, four hard Eggs, Herbs and Seasonings; Mushrooms and the Cabbage-coslick chopt amongst the Rest finely, all mixt with the Yolk of an Egg, and put into the hollow Part of the Cabbage, tie it with Pack-thread; Slices of Bacon are to be laid on the Bottom of a Stew-pan, upon which is a Pound of Beef cut thin to be laid, and the Cabbage to be laid above all close: 'Tis to be covered and set to stew over a Fire till the Bacon sticks to the Pan; then, says she, shake Flour and pour in a Quart of Broth, Onion, Cloves, Mace, White-pepper, a Bundle of Sweet-herbs; close cover it, and let it stew an Hour and an Half; then put in a Glass of Red-wine, and  
give



give it a boil; then, says she, take it up and lay it in the Dish, and strain the Gravy over, untie it first. This, says she, is a fine Dish, and the next Day makes a fine Hash, with a Veal Stake nicely broiled and laid on it.

In my Opinion, this forced Cabbage would be a Hash the first Day; which would give all Stomachs that receiv'd it such a Disgust, as would make them say, from Cabbage-costick, Force-meat, *Good Lord deliver us!*

*In Page 125, Is a White Peas Soop:* Wherein the Teacher bids, take three Pounds of thick Flank of Beef, half a Pound of Bacon, a Bundle of Sweet-herbs, and a good Quantity of dry'd Mint, a Bunch of the green Tops of Sellery, a Quart of split Peas, and three Gallons of Water, to be close covered, and set on the Fire, and let it boil till two Parts are wasted; then to be strained, and six Heads of Sellery cut small and put in it, to boil to three Quarts; then cut fat and lean Bacon, and Bread into Dices, and fry'd; to season the Soop with Salt, and rub dry'd Mint over, after it is poured into the Dish, and so send it to the Table: She says, you may add Force-meat Balls fry'd, Cocks-combs boil'd in it, an Ox's Palate stewed tender and small.

The Teacher sets forth, *Another Way to make it:* She says, when you boil a Leg of Pork, or a good Piece of Beef, save the Liquor: The next Day boil a Leg of Mutton, save the Liquor, when it is cold take off the Fat, and set it on the Fire with two Quarts of Peas, let them boil till they are tender; then put in the Pork and Beef Liquor, with the Ingredients as above, and let it boil till it be as thick as you would have it, allowing for the boiling. Again, says she, strain it off, and add the Ingredients as above. Likewise, you may make your Soop of Veal, or Mutton-gravy, if you please, that is according to your Fancy.



None boils a Leg of Pork before it is first salted; so it is as common to salt Beef, the Broth of which very few Gentry will let their Servants eat; but to make a Peas Soop withal. The Ingredients which this Lady has cram'd into the above, and the under Soop, scarce any Dog's Stomach, I think, is able to digest; or if it could, it would certainly throw them into some Leprosy: The first Time I perused this Soop, I loathed Meat for three Days.

*In Page 127, To make Hodge-podge:* To which she takes a Pound of Beef, a Pound of Veal, and a Pound of a Scraig of Mutton cut into little Pieces; to be set on the Fire with two Quarts of Water, an Ounce of Barley, Onion, Sweet-herbs, four Heads of Sellery, Mace, Cloves, Whole-pepper, three Turnips, one Carrot, two Lettices cut small; put all in the Pot, and let it stew softly over a slow Fire five or six Hours; take out the Spice, Herbs, and Onion, and pour all into a Soop-dish.

I think there would be no Manner of Occasion for a Soop-dish, nor any Broth to pour into it: It would be a Wonder if the three Pounds of Meat, Barley, Roots, and other Ingredients, were not burnt to the Pot-bottom, let it stew ever so slowly; for two Quarts will not stand five or six Hours simmering without being exhausted dry, if not burnt to the Pot-bottom, as the Lady has prescribed.

*In Page 128, Is a Portable Soop:* This Teacher bids, take two Legs of Beef, of fifty Pounds Weight, and take off all the Skin and Fat, and take the Meat and Sinews clean from the Bones; which Meat put into a large Pot with eight or nine Gallons of Water. She bids, add to it twelve Anchovies, Mace, and Pepper, each an Ounce, Cloves, a Quarter of an Ounce, six large Onions, a Bundle of Sweet-herbs, the Crust of a Two-penny Loaf; stir all together, cover it close, and lay a Weight on the Cover; and when it has boiled eight or nine  
Hours



Hours uncover it, and stir it altogether; cover it again, and let it boil till it becomes a rich good Jelly. She says, when you think it is a thick Jelly, take it off and strain it through a coarse Hair-bag, press it hard; then strain it through a Hair-sieve into a large Earthen-pan; when it is quite cold take off the Skim and Fat, and take the fine Jelly clear from the Settlings.

Now for a good Wager, I could venture to make more Glue of the Bones and Sinews, which this Teacher separates from the Meat of two fifty Pound Legs of Beef, then she shall do with the Meat and all hot Spices, Anchovies, &c. which to me is poisoning any Soop. Portable Soop was contrived to support tender Travellers on the Road; but what Support can reasonably be left in the Lady's Glue? for the Skin, Fat, Bones, and Sinews taken from the Meat, as the Teacher terms it; so that she leaves as much of the two Legs as she takes; to which nine Gallons of Water are to boil eight or nine Hours; a sufficient Time for all the Strength and Taste of the Meat to steam out in Smoak and Air; yet it will take sixteen Hours to bring this Meat to so thick a Jelly, by slow boiling; and the Crust of a Two-penny Loaf, boiling so long a Time in the Broth, must make it thick, after pressing the Jelly so hard through a coarse Hair-bag: Although, she bids, strain it through a Hair-sieve into a large Earthen-pan; and when cold, to take off the fine Jelly clear from the Settlings. Now, I put the Query, how this fine Jelly gets clear from the Crust of the Two-penny Loaf? because boiling so long it would become a Paste-glue, rather than a clear Jelly; which this Teacher makes manifest, in boiling it afterwards in a well tin'd Stew-pan; which, she bids, take great Care that it neither stick to the Pan or burn, as it will be Lumps about the Pan; which Lumps are to be put into China-cups set into Water and  
boiled;



boiled; and when the Glue is cool turn it on coarse Flannel; let it lie eight or nine Hours, keep it in a warm dry Place, and turn it on fresh Flannel till it be quite dry, and the Glue will be quite hard. I think the Method which this Teacher prescribes to dry this Glue, must be dangerous to the Stomach; for it would pull all the Wool from off the coarse new Flannels, and by turning it on fresh Flannel till it become quite dry, the Wool would be so interwoven with the Glue, as to make a sad Spectacle, as well as a dangerous Prescription of it: And as the Teacher has not given Orders to strain the Gravy when the Glue was melted, it is very doubtful that those who have supp'd most of her Soop, must eat most Wool. Now, the Teacher bids, when you use it to pour boiling Water on it, and keep it stirring all the Time till it be melted: She says, a Piece as big as a large Walnut will make a Pint of Water very rich: And further the Lady directs, how to make Soops and strong Sauces of this Glue; and says, this is only in the Room of a rich good Gravy. Yet I will give any of her Adherents all this rich Glue, that she has made of her two fifty Pound Legs of Beef directed; and for a Wager will make a better Soop of five Pounds of Beef, with only the Help of Roots.

*In Page, 130:* This Teacher bids bake an *Oat Pudding*: She says, of Oats decoticated, take two Pounds, and of new Milk enough to drown it, and eight Ounces of Rasins stoned, an equal Quantity of Currans neatly pick'd, a Pound of Sweet-fuet finely shred, six new-laid Eggs well beat; season with Nutmeg, Ginger, and Salt: This, says she, will make a better Pudding than Rice. But I say that Rice is far superior to half-sheel'd Oats for Puddings, nor would I advise any to eat this Oat Pudding that has a sore Throat, for the Seeds would certainly give them great Pain.

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Her next is, *A Calf's Foot Pudding*: Take of Calves Feet a Pound minced fine, a Pound and a Half of Suet shred small, six Eggs, but half the Whites, the Crumb of a Half-penny Roll grated, a Pound of Currans, and a Handful of Flour, as much Milk as will moisten it with the Eggs, Salt, Nutmeg, and Sugar; season it to your Taste, and boil it, says she, nine Hours with your Meat.

What is there in this Pudding that can endure nine Hours boiling; the Calves Feet must be tender boil'd, or they will not mince fine; the small shred Suet needs very little boiling, the Handful of Flour, the Crumbs of the Half-penny Loaf grated, Eggs, Fruit and all together, seems to me not to require above an Hour's boiling; and if it boils Nine, what will it be then, or what Limb of the Bullock can stand nine Hours boiling, and keep whole?

*In Page 136, Is Ham Pye*: The Teacher bids, take some cold boil'd Ham, and slice it about half an Inch thick, to make a good Crust, and thick, over the Dish, and lay a Lair of Ham, shake Pepper over it; then lay a large young Fowl on the Ham, with Yolks of Eggs hard boil'd; and cover all with Ham, and more Pepper to be shaken on; then put on the Top-crust; bake it well, and when it comes out of the Oven, fill it with rich Beef-gravy: Adds, that a fresh Ham will not be so tender: So, says she, I always boil my Ham one Day and bring it to Table, the next Day I make a Pye of it: It does better than an unboil'd Ham.

But, I say, the Teacher might as reasonably say, that a Leg of Mutton should be first boil'd, and the next Day made into a Pye, as to boil the Ham, and then to bake it: As to her own she might order it her own Way, but when her Orders are general, her Judgment should have been better in Ham Pye making.



*In Page 193, Is to make a Yorkshire Christmas Pye:* A Bushel of Flour is to be made into a standing Crust; which according to her Directions in *Page 145*, for *Standing Crusts* will take 24 Pounds of Butter; a Turkey, Goose, Fowl, Partridge, and a Pigeon, are to be boned, and put one within another, and all to be put into a large Turkey; Black-pepper, Nutmeg, and Mace of each half an Ounce, Cloves a quarter of an Ounce, two Spoonfuls of Salt; this great Turkey is laid in the Crust, to look like a whole one; then is a Hare cut to Pieces, and laid on one Side; on the other Side Woodcocks, Moor-game, and what Sort of wild Fowl you can get: All to be seasoned well, and laid close; four Pounds of Butter at least is to be put into this Pye, and a very thick Lid to be laid on; and it must, says she, have a very hot Oven, and will take at least four Hours baking.

I should think that a Pye with such a Crust, and so well filled, would take fourteen Hours, if the Walls stood; which in my Opinion is impossible, for the great Quantity of Butter she orders her standing Crusts without Water, or as little as you can when you skim it off, says she; so this greasy Crust so well filled, and four Pounds of Butter put over all, must make such a Stench in the Oven, as would bring down the Pye; and if it was set whole into the Oven, it must come out in Parcels; and I think I could make a Corporation Feast of the Expence of this *Yorkshire Christmas Pye*.

*In Page 144, is Paste for Tarts.* Take one Pound of Flour, three Quarters of a Pound of Butter; mixt and beat well with a Rolling-pin.

Another Sort of *Paste* for *Tarts*, which is Butter, Flour, and Sugar, of each half a Pound; mixt and well beat with a Rolling-pin, and then roll it out.

But, I say, the half Pound of Flour is so far out-match'd with the Sugar and Butter, that the ignorant



rant Girl must exceed me in Pastry, if she can roll out a Lid for a Tart, as she is directed by her Teacher.

*In Page 145, Is a Dripping Crust:* She orders a Pound and a Half of Beef-drippings to be boil'd up five Times in Water, and set to cool; then to work it up well in three Pounds of Flour as fine as you can, and make it up into Paste with cold Water: It makes a very fine Crust, says she, of the Sort. Say I, which Sort I would not willingly recommend to delicate Ladies Stomachs.

Next follows *A Crust for Custards:* Take eight Ounces of Flour, to six Ounces of Butter, three Spoonfuls of Cream, mix all together, and let them stand a Quarter of an Hour; then work it up and down, and roll it thin. For my Part, I cannot find out the meaning of this up and down Custard Crust.

And next is, *Paste for Crackling Crusts.* This Crust is to be made of four Handfuls of Almonds, throw them into Water, dry them with a Cloth, and pound them in a Mortar very fine, with a little Orange-flower-water, and the White of an Egg; all to be well pounded, and put through a coarse Hair-sieve, to clear them from all the Lumps or Clods, says she; then spread it on a Dish till it is very pliable; let it stand a while, and then roll out a Piece for the Under-crust, and dry it in the Oven in the Pye-pan, while other Pastry-works are a making, as Knots, Cyphers, &c. for garnishing your Pyes.

This is very odd Pastry-cookery for the Ignorant to be improv'd by, for their Teacher has left them in the Dark as to the finishing this Pye, by putting the Under-crust into the Pye-pan, and setting it in the Oven to dry; but does not tell them what this Under-crust is to be filled with, or how, or in what Manner they are to proceed with this Pye: I can see nothing she designs for it, but Knots and Cyphers for garnishing, to this Under-crust; so I call



it a Cypher Pye, which in reality it must be; for if there is a Pastry-cook in *England* that can make this Paste so pliable, (as she calls it) so as to raise either Tart or Pye, or to turn either out of a Pan, I have lost my Judgment.

*In Page 166, Is to dress a Brace of Carp.* This Teacher bids boil the Carp in Salt and Water; and for Sauce a Pint of stale Beer, and a Pint of Red-wine; she adds, Mace, Cloves, Nutmeg, Pepper, Onion, Sweet-herbs, Anchovy, Horse-raddish, Cat-chup, Mushroom-pickle, and a Quarter of a Pound of Butter.

Certainly the Pint of Red-wine and the Pint of stale Beer boil'd with so much hot Spice, would fuddle the Brace of Carp; yet this Teacher has ordered two baked Carp to be put into a Pan, with a Bottle of White-wine, and as many Ingredients as is above prescribed.

And, *To fry Tench*: She gives a whole Page of such Inconsistences of Cream, Eggs, Bread, Herbs and Spices, Gravy, Wine, &c. &c. and after all, says, you may dress them just as you do Carp.

Next is, *To roast a Cod's Head*: The Teacher bids, after the Head is clean wash'd, to salt it and lay it in a Stew-pan before the Fire, with something behind it that the Fire may roast it; and all the Water that comes from it the first half Hour throw away; then strew on Nutmeg, Cloves, Mace, Salt, and Flour; then to be basted with Butter: When that has lain some Time, season and flour it, baste the other Side the same Way; turn it often, and baste it with Crumbs of Bread: If it is a large Head, it will take four or five Hours baking, says she; have ready melted Butter, some of the Fish Liver bruised, and an Anchovy mixt well with two Yolks of Eggs; then to be strain'd through a Sieve, and put into the Sauce-pan again; add Shrimps, pickled Cockles, Red-wine, and the Juice of a Lemon; pour it into  
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the Pan the Head was roasted in, and stir it all together, and pour it into the Sauce-pan; keep it stirring, let it boil, and pour it into a Bason: Garnish the Head with fry'd Fish, Lemon, and Horseradish.

Five Hours roasting a Cod's Head would make it more fit to grind in a Mill, than to send up to a Lady's Table. The Teacher bids, at the first laying down, to turn it often: It would be a very great Wonder if the ignorant Hand did not turn it out of its natural Shape in four or five Hours; in which Time she did not consider how many Cinders the Pan it was roasted in would catch; nay, the very Crumbs it was basted with would roast to Cinders in that Space of Time; yet has this Teacher bid, pour in all her toss'd-up Sauce into this Pan, and pour it into the Sauce-pan again, and boil it all together; and, I only ask, would not the Yolks of Eggs break the Sauce? But it could not spoil the Head, because that has been done already.

*In Page 176, To broil Haddocks, when they are in high Perfection:* She bids gut and wash them clean, but don't rip open their Bellies; take out the Guts and Gills, and if there be Roes or Livers take them out, but put them in again; flour them well, have a clear good Fire and clean Grateiron, let it be hot; lay them on, and turn them quick two or three Times for fear of sticking, and let one Side be enough; then turn the other.

This Teacher is as far out of the Art of Cookery in broiling Haddocks, as in roasting a Cod's Head: First, in putting the Roes and Livers into their Bellies; Secondly, in flouring them, and turning them quick at first on the Grateiron; for when Haddocks are in high Perfection, I will lay a Wager to broil a Haddock as soon as any Cook in *England* will broil the Roe: Then what must the Haddock be, if it is to broil till the Roe within it be enough? And



as for flouring and turning it so very soon, this would cement it to the Grateiron; but if she would broil the Fish whole, instead of Flour, lay on plenty of Salt, and don't turn it till it's half broil'd; then turn it, and broil the other Side.

*In Page 150, Is to make a Scate or Thornback Soop:* Take two Pounds of Scate or Thornback, which is to be skin'd and boil'd in six Quarts of Water; when 'tis enough take it up, pick off the Flesh and lay it by; put in the Bones again, and take two Pounds of any other Fish, Lemon-peel, Sweet-herbs, Pepper, Mace, Horse-raddish, a Crust of Bread, and Parsley, boil it to two Quarts; strain it off, and add an Ounce of Vermicelli, and set it to boil; and in the mean Time take a *French Roll*, cut a little Hole in the Top, fry the Crust brown in Batter; take the Flesh off the Fish you laid by, and put it into a Sauce-pan, with three Spoonfuls of the Soop, Flour and Butter, Pepper and Salt; shake them all together in a Sauce-pan till it is quite thick; then fill the Roll with it, pour your Soop into the Dish, and let the Roll swim in the Middle.

As the Roll is filled with Fish, she gives it Leave to swim, though she had robb'd the Fish of Fins, Skin and Bones, so that it could not swim, neither would it let the *French Roll* swim; therefore it must be contented to stand upon its own Bottom.

*In Page 165, She bids, Make a Hedge-hog thus for Change:* Two Quarts of Almonds blanch'd, and beat in a Mortar with Canary and Orange-flower-water, two Spoonfuls of the Tincture of Saffron, two Spoonfuls of Sorrel-juice; beat them into a fine Paste, put in half a Pound of melted Butter, Nutmeg, Mace, Citron, and Orange, of each an Ounce, twelve Eggs, half the Whites beat up and mixed in half a Pint of Cream, a Pound of double-refined Sugar, and work it up all together; if it be not stiff enough to make into the Form you would have it,  
you



you must have a Mould for it; butter it well, then put in the Ingredients and bake it: But, says she, the Mould must be made in such a Manner as to have the Head peeping out, when it comes out of the Oven.

A Mechanical Head requires well furnished Garrets, lest the Schemes run as confused as her Way to make the Hedge-hog for Change, with such an odd Jumble as sets forth the Excellency of this Teacher's Taste and Judgment: Now, I pray, what Manner of Right hath the Tincture of Saffron, Sorrel-juice, Nutmeg, Mace, Eggs, or Cream in the Hedge-hog, baked or boiled in a Mould? If it were either reasonable that the Mould should be to make after the Hog was made; or, where can you find an Artist to make the Head peep out in the baking? Besides, she says, you may leave out the Saffron, and make it up like Chickens, or in any Shape you please; or alter the Sauce to your Fancy. Butter, Sugar, and White-wine is a pretty Sauce for either baked or boiled; or you may make the Sauce of what Colour you please; or put it into a Mould with half a Pound of Currans, and boil it for a Pudding: You may use Cochineal instead of Saffron. She adds, Roch-allum and Cochineal boiled in Water: This, says she, is to mix Sauces with; her Orders are to make it up like Chickens, or in any Shape you please. Now, suppose it was made in the Effigy of the Lady Teacher, garnished with Cochineal, Roch-allum, Saffron, and Sorrel, and what other Colours the Artist fancies. She must deserve garnishing that puts Roch-allum in Sauces; for Roch-allum is an excellent Ingredient in tanning Leather for Breeches; Dyers likewise set their Colours with it; and so does the Lady Teacher set Stomachs with it.

*In Page 180, To farce Eels with White-sauce: The Flesh is to be picked off the Bone of the Eel; the*  
Head



Head to be left whole; the Flesh is to be beat in a Mortar fine, with half the Quantity of Crumbs of Bread, Truffles, Anchovies, Pepper, Nutmeg, and Mushrooms, mix'd well with Cream with your Hand, and lay it on the Bone; but to make it in the Shape of an Eel, and bake it: For Sauce have half a Pint of Cream, and a quarter of a Pound of Butter; stir one Way till it is thick, and pour it over the Eel.

To thicken the half Pound of Butter this Teacher has ordered a Handful of Flour, and to thicken a quarter of a Pound of Butter, there is half a Pint of Cream ordered, to stir one Way till it is thick. It must not be stirred over the Fire to be made thick, for that will shortly make it thin, and the Butter will be uppermost; but in Case it is thick, where to find a Stomach that can digest Cream and a farced Eel mixed with Cream, in the above very odd Manner, I know not.

*In Page 184, Is to make a Collar of Fish in Ragoo, to look like a Breast of Veal Collar'd:* A Force-meat made of a large Eel, a Turbutt, Scate, or Thornback is to be laid on a Dresser; take away all the Bones and Fins, the Fish to be covered with the Farce; then roll it up tight, and open the Eel Skin, and bind the Collar with it nicely, so that it may be flat Top and Bottom to stand well in the Dish; then is an Earthen-dish to be buttered, upon which set the Collar upright, flour and butter it; let it be well baked, but take great Care it is not broken.

So if the Maid by her Teacher's Order takes a Turbutt, and accordingly rolls it up tight with this Eel's Skin, which must be a long one, for such a Roll will take a Skin a Yard and half long: So she sets this Collar upright in the Oven, but as soon as the Heat does pierce the Eel Skin, crack it goes; and this upright Collar may stand or fall, for the Eel Skin is no longer a Bandage for it; and instead  
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of a Collar like a roll'd Breast of Veal, she may be disappointed with a broken Dish of Fish Farce; altogether, and learn by Experience never to trust a Collar of Turbutt with an Eel Skin Bandage again.

*In Page 188, is, To Ragoo Oysters:* This Teacher bids, take a Quart of the largest Oysters you can get, wash them, save their Liquor and make a Batter thus; take two Yolks of Eggs, grate half a Nutmeg, Lemon-peel cut small, a good deal of Parsley, a Spoonful of Spinage-juice, two Spoonfuls of Cream or Milk; beat all well up with Flour to a thick Batter; have ready some Butter in a Stew-pan, and dip them one by one in the Batter; then have Crumbs of Bread, and roll them in it; fry them quick; and brown some with the Crumbs of Bread, and some without; then have ready a Quart of Chesnuts sheel'd, fry them, rub Butter and Flour all over the Pan; and when it is thick, then put in the Oyster Liquor, four Blades of Mace, Pistaco Nuts sheel'd; let them boil, then put in the Chesnuts, and half a Pint of Wine; have in readiness the Yolks of two Eggs beat up with four Spoonfuls of Cream, stir all together; and when it is thick lay the Oysters in the Dish, and pour the Ragoo over them.

As much as to say, smother the Oysters with Hodge-podge made of Oyster-liquor, Butter and Flour to make it thick, Yolks of Eggs and Cream to make it thicker, Chesnuts, and Pistaco Nuts, fuddled with Wine, all to smother the Quart of large Oysters; which upon their own Shells might appear at a Nobleman's Table, and create an Appetite; but as she ragoos them, creates great Trouble to the Cook, extravagant Expence to the Master, and destroys Appetite: And as to her thick Batter of Cream, Eggs, Spinage-juice, and all the rest of her various Mixtures, it may be Labour in vain; although she dips the Oysters in the Batter, and rolls them in Crumbs of Bread; yet ten to one but they  
make



make an Escape out of the Batter, and come out of the Frying a plain Oyſter. If I ſend up Oyſters in Maſquerade, I put a Coat on them, and takes great Care to button it well, leſt my ſlippery Chaps play me the Slip, and make their Escape.

*In Page 201, Is to fry Eggs as round as Balls:* Three Pints of clarified Butter is to be put into a deep Frying-pan, to be ſtirred with a Stick till it runs round like a Whirlpool; then is an Egg to be dropt into the Middle of it, and made as hard as potch'd Eggs; ſo whirl it on a Diſh before the Fire: They keep hot, ſays ſhe, half an Hour and be ſoft; ſo you may do as many as you pleaſe: Adds, you may ſerve thoſe with what you pleaſe, but nothing better than ſtew'd Spinage; garniſh with Orange, ſays ſhe.

I ſay thoſe Eggs will not be as round as Balls are, as they are to lie on a Diſh half an Hour and be ſoft: Now had ſhe boiled them in this Whirlpool till they had been as hard as Stones, they might have been as round as Balls; but ſhe has but made a Diſh of fry'd Eggs and Spinage: And a Diſh of potched Eggs and Spinage would exceed them for Beauty, and moreover would ſave fix Pound of Butter; for three Pints of clarified Butter will require fix *London* Butter Pounds: In the next Place how far does ſhe come ſhort in Regard of the fix Pounds of Butter to fry the twelve Eggs, concerning which ſhe makes ſo much ado in her Preface, in exclaiming againſt the Extravagance of *French* Cooks; beſides, when twelve Eggs are whirled out ſeparately one by one, the clarified Boiling like a Whirlpool would become ſo black, as it would not make another Diſh. Now, had this Teacher ordered the Eggs to be potched and ſpinaged, ſhe would have ſaved the Servant a vaſt deal of Trouble, the Maſter Abundance of Butter, and me ſufficient Laughing at the Whirlpool.



*To make a grand Dish of Eggs:* To break as many Eggs as the Yolks will fill a Pint-bason, the Whites by themselves, tie the Yolks by themselves in a Bladder round, boil them hard; then have a wooden Bowl that holds a Quart, made like two Butter-dishes, but in the Shape of an Egg, with a Hole in the Top; a String is to be run through the Bladder, and a Quarter of a Yard is to hang out at one End; this String is to be drawn through the Hole of this Dish, and then boiled; the Yolks put in, and the two Dishes clapt together and tied close, and with a fine Tunnel pour in the Whites through the Hole, which is to be stopt close, and boiled hard an Hour; then open it and cut the String close: Then put twenty Whites into two Bladders in the Shape of Eggs, boil them hard, and cut one in two Long-ways and one Cross-ways, and with a sharp Knife cut out some of the White in the Middle; the two long Halfs on each Side, with the hollow Part uppermost, and the two round flat between. Take an Ounce of Truffles and Morels, a Pint of fresh Mushrooms, a Jill of pickled Mushrooms, all chopt small: Boil sixteen of the Yolks hard and chop them; mix them with the other Ingredients, and thicken it with a Lump of Butter rolled in Flour, shaking your Pan round till it be hot and thick, says she: Then fill the two Rounds with this, turn them down again, and fill the two long ones; and what remains keep in the Sauce-pan: Add a Pint of Cream, a quarter of a Pound of Butter, the other four Yolks beat up in a Jill of White-wine, a Jill of pickled Mushrooms, Mace and Nutmeg; put all together, and stir all one Way till it is thick and fine; then pour it all over, and garnish with notched Lemon. This, says she, is a grand Dish for a second Course; or in case you should mix it with Red-wine and Butter, it will do for a first Course.

The two Butter-dishes, by my Calculation, will  
H take



take fourteen Eggs; for seven Hen Eggs I have frequently found by Experience to weigh a Pound; then are there twenty Whites hard boiled, and some of the Middle cut out: Altho' the Teacher might have made a more natural Figure, and occasioned far less Trouble, by ordering two Goose Eggs to have been hard boiled, cut Cross and Long-ways, and the Yolks would have turned out with more Ease than a Knife could cut out the Whites; and two Goose Eggs will be as big each as these ten Whites in each Bladder: Now I compute the twenty Whites of Eggs to be equal with the Bulk of ten Eggs; the Bulk of Three is cut out of the Middle of the four Halves; so there remains the Bulk of seven Eggs, which added to the other Fourteen, will make Twenty-one: To which there is for Sauce, a Quart of Mushrooms, an Ounce of Truffles and Morels, a Pint of Cream, a Jill of White-wine, sixteen Yolks of Eggs boil'd hard and cut small, which will fill a Wine-quart, of Flour, of the Yolks, the Butter boil'd in Flour, I think at least must be a Pound, whereby the Sauce will be so thick, as that a Spoon may stand in the Middle of the Sauce-pan; and withal to add more to this thick Sauce, she bids four Yolks more be beaten up; so that these twenty Yolks make this grand Dish of Eggs extravagantly abound with Mixtures: The Quart of Mushrooms might indeed have graced twenty Dishes; the Truffles and Morels ten Dishes; the Pint of Cream with part of the Yolks, helped to have made a very good Custard-pudding; the White-wine and all the Seasoning, set by for other Uses; and part of the Butter and Eggs (by Way of butter'd Eggs,) would have saved much Cost and Trouble, and made a better Dish: For the Task is hard enough for the Disher, to make out of a Quart Wooden-bowl two Butter-dishes in the Shape of an Egg, and withal to hold a Quart of Eggs. Reason is a noble Mistress



in Cookery; and where she does not bear Rule, how mean and contemptible does an Author appear in the Eyes of the World.

*In Page 211, Is a French Barley Pudding.* A Quart of Cream put to six Eggs well beaten, half of the Whites sweeten to your Palate, a little Orange Flower-water, a Pound of melted Butter, six Handfuls of *French Barley*, that has been boiled tender in Milk, butter a Dish and pour it in; it will take as much baking as a Venison-pasty.

But a Venison-pasty will take three Hours baking, and there is nothing in that Pudding which requires above three Quarters of an Hour baking: If the Butter be left out and three more Eggs, it will become a good Pudding; but it will be out of the Power of the tender boiled Barley and Eggs to bind the Quart of Cream and Pound of Butter together; so that there will be a Well of Oil swimming upon the Barley.

Next is, *An Apple Pudding*: To boil twelve large Pippins, after pared and cored, in four Spoonfuls of Water; and when they are soft and thick, stir in a quarter of a Pound of Butter, a Pound of Loaf-sugar, the Juice of three Lemons, the Peel of two beat in a Mortar, the Yolks of eight Eggs.

Now, my own Reason tells me, that twelve Pippins must certainly carry along with them Sharpness sufficient without the Juice of three Lemons: As also, that the bitter Peel of two Lemons will be too much bitter for twelve Pippins. I likewise aver that a Pound of Loaf-sugar is too sweet; so that this is, what I may justly call, a sour-bitter-sweet Pudding. A Spoonful Pudding is something odd; that is, a Spoonful of Flour, a Spoonful of Milk, and an Egg: Now, there should have been also a Cockle-shell to boil it in.

In the Pudding Chapter there are eleven different Puddings mentioned. In the Fast-dinner Chapter



there are Fifty-nine. In the Sea Captains Chapter there are eight Puddings, in all Seventy-eight; many of them repeated three, four, five, or six Times over, infomuch that some of them would make one sick of Pudding; in this Fast Chapter are eighteen Pyes, and a Multitude of them very odd ones; one more particular than the rest, altho' Abundance of them exceeding miserable: I shall however lay open the surfeiting Quality of one, *viz. A Salt-fish Pye*: Take a Side of Salt-fish, steep and boil it, then pick it clean from the Bones and mince it small; boil a Quart of new Milk with the Crumbs of *French Rolls*, and stir in a Pound of Butter, and the Salt-fish, with Parsley, Nutmeg, Pepper, and three Spoonfuls of Mustard; lay a good Crust all over your Dish, and cover it up and bake it an Hour. Let the Reader consider whether this Salt-fish Pye deserves a good Crust or no?

In Page 240, This Teacher sets out *A Chapter for Captains of Ships to make Catchup*: Which seems to offer Indignity to these brave Gentlemen, who are the only Supports of the Nation, and Guardians from foreign Assaults and Invasions; that venture their Lives to bring Home rich Rubies, Jewels, and grand Apparel to adorn Ladies with; bringing Home all the choicest Rarities which every Nation can afford to grace their Tables with; and all choice Wines, and rich Cordials to support their Constitutions: The Ladies might all have been poor Cottagers, if the Sea Captains had not likewise brought Home Timber to build them their Palaces. To these industrious Bees, the Glory and Ornament of the Nation, she orders a Gallon of stale Beer, Anchovies, Hot-spices, Shalots, and two Quarts of large Mushroom-steps rubbed to Pieces; which might as well have been left out, for it would not give the Gallon of Beer the least Flavour of Mushrooms; and instead of making good Fish-sauce would  
surfeit



surfeit the Fish. This, says she, will keep 'twenty Years.

*Fish-sauce to keep the whole Year:* Take twenty-four Anchovies, ten Shalots, a Handful of scraped Horseradish, Mace, a Quart of White-wine, sliced Lemon, Cloves, Pepper, half a Pint of Anchovy Liquor, a Pint of Red-wine, and boil them all together till it comes to a Quart; strain it off, and two Spoonfuls will be sufficient for a Pound of Butter, says she. And further adds, it is a pretty Sauce for boiled Fowl or Veal, or in the Room of Gravy, by lowering it with hot Water.

A Mess of such Gravy, in my Judgment, would be a hearty Vomit.

This Lady gives a Receipt to *Pot Dripping*: Take, says she, six Pounds of Beef-dripping; boil it eight Times; all the Gravy on the In-side must be scraped off; then is it to be tinctured with Bay-leaves, Cloves, Pepper, Salt, and strained thro' a Sieve into a Pot, when quite cold, cover it up: Thus, says she, you may do what Quantity you please. And the best Way to keep any Sort of Dripping is to turn the Pot upside down, and then the Rats cannot get at it. She says, if it will keep on Ship-board, it will make as fine Puff-paste Crust, as any Butter can do, or Crust for Puddings.

But, I say, the Difference betwixt Dripping Puff-paste and Butter Puff-paste, is as disproportionate as Pebbles are from Diamonds: Besides, I can never agree in Opinion with the Lady Teacher, for the Drippings to be shipped off, and that for two Reasons: First, I don't think it reasonable that these brave Heroes should be fed with Kitchen-stuff Pyes or Puddings: Crust made of Dripping must lie heavy upon the Stomachs of these brave Men, and cannot but disturb their active Souls. My second Reason is, that the Kitchen Of-falls are given to support the Poor by charitable Gentry; and are the  
Cooks



Cooks Perquisites in Noblemens Families, which are purchased by the Poor at a cheaper Rate than Butter: With them Dripping may be a delicious Morfel to support Hunger; but what Lady before this Teacher ever found out such Virtue in Beef-drippings? I know not, for the Chance which they have of catching Cinders and Ashes would (I should think) set the Ladies Stomachs against it: Yet, such is the Delicacy of this Lady Teacher, as that in her Orders to bake Fish, she bids, lay it in a Dish and stick some Bits of Butter, or fine Dripping on the Fish. And in Pea-soup, she orders salt Pork to be boiled in it. Likewise, orders for a Pudding, that a good Crust be made with Dripping; and five Pounds of salt Pork to boil four or five Hours in this good Dripping Crust. Nay, six Puddings more she has ordered, and not so much as one Egg amongst them all.

*In Page 251, Is to pot Pigeons or Fowls:* This Teacher bids season them pretty well with Pepper and Salt, and bake them in Butter till they are tender; then drain them from the Gravy, lay them in a Cloth that will suck all the Gravy up, and season them again with Salt and Pepper, Mace and Cloves: They are to be put down close in a Pot, and cover'd with Butter near an Inch thick above the Birds: Thus, says she, you may do all Sorts of Fowl, only wild Fowl should be boned.

To season potted Fowl with so much hot Spices, and to press out the Juice or Gravy, sets forth the Teacher's Judgment in cold as well as hot Dishes; for next she pots a cold Tongue, beats it in a Mortar with melted Butter and two Anchovies till its mellow; then puts it in Pots and covers it with clarified Buter: Thus, says she, you may do wild Fowl.

How various and changeable is this Lady, when she orders so much hot Spices above! but here says not one Word of it: Two Anchovies chopt in cold  
Tongue



Tongue or wild Fowl, would surfeit both : Can any Thing eat better than a well cured Tongue? or did any ever beat wild Fowl with Anchovies to pot? But she tells a second and third Way to pot Tongues, and to pot Beef like Venison; namely, for eight Pounds of Beef she takes four Ounces of Salt-petre, four Ounces of Peter-salt, a Pint of coarse Salt, an Ounce of Sal-prunella; the Beef is to be cut into pound Pieces and rubb'd with these Salts, to lie four Days, turning them every Day, and bake them tender as a Chicken; drain the Gravy from them, take out all the Skins and Sinews; pound it in a Morter, and mix it with an Ounce of Cloves and Mace, three quarters of an Ounce of Pepper, and a Nutmeg, all beat very fine; mix all well with the Meat, put clarified Butter to moisten it, and lay it down in Pots very hard; set it at the Oven Mouth just to settle, says she.

Indeed, so very great a Heat she has given it with Salts and hot Seasonings, might require such a settling as it would not get in the Oven's Mouth; and, says she, cover it two Inches thick with clarified Butter: To this add eight Pounds of Beef, (there are Salts sufficient to colour a whole Beef red) and when it is baked tender, all the Sinews and Skin taken out, there will not be five Pounds; to which she puts an Ounce of Cloves and Mace; a Quantity which I would not put in five Stone of potted Beef, and would make it eat more like Venison than she has done.

Next, *Page 254*, she pots *Cheshire Cheese*: She pounds three Pounds of *Cheshire Cheese* with half a Pound of Sweet-butter, half a Pint of fine Canary, and half an Ounce of Mace beat and sifted like a fine Powder; and when all is extremely well mixed, press it hard down into a Gally-pot and set it in a cool Place, after covering it with clarified Butter; a Slice of this, she says, exceeds all the Cream Cheese that can be made: If she would have but  
told



told the Truth, she should have added, is invented for a Surfeit.

Now, I think, there are few Persons who are acquainted with Cream Cheese, but like it wondrous well; but then was ever powder'd Mace put into it? And if it be old *Cheshire* with the Mace, it would take the Skin off one's Mouth: Was ever such a Mixture in Cheese recommended by a Lady to exceed Cream Cheese, which is so mild that not one Grain of Salt is to be put into it, if it be right made? So there is Ten-pence for Mace, to powder; Nine-pence for a Jill of rich Canary; half a Pound of Butter to beat into the Mixture, and a Pound to clarify, in order to cover this Surfeit of potted *Cheshire* Cheese.

Next, she *Collars a Breast of Veal or a Pig*: And amongst the rest of her Ingredients, bids, Pennyroyal to be put in.

Next again, *Is to Collar Beef*: She bids take a thin Piece of flank Beef, and slip the Skin to the End, and dissolve a Quart of Petre-salt; after beating the Beef with a Rolling-pin, it is to be put into five Quarts of Pump-water, and to lie five Days; plenty of hot Spices is to be laid on the Beef, and the Skin is to be laid on again, to roll it tight; put it in a Pot, with a Pint of Claret, and to bake it in the Oven with Bread.

In the first Place, the thin Piece of flank Beef is a small Piece for such a large Quantity of Petre-salt, sufficient to colour two Bacon Hogs; and what Reason can she shew for stripping the Skin to the End of the Beef, and to bid bake it, and tell us no more about it: For colour'd Beef is not finished when baked.

So she prescribes another Way to season a Collar of Beef; to which she doubles the Quantity of hot Spices, and adds a quarter of an Ounce of Coriander-seeds; a sufficient Quantity to fuddle a hundred  
Dares



Dares; then bakes it in the Pickle, and hangs it in a Net three Days within the Air of the Fire; then puts it in a clean Cloth, and hangs it within the Air of the Fire. A new and very odd Manner of collaring Beef.

*In Page 204, is a Farce Meagre Cabbage:* This Teacher bids take a white Heart Cabbage, as big as the Bottom of a Plate, and to boil just five Minutes in Water; then to take out the Inside, leaving the outside Leaves whole; chop what you take out very fine, with the Fish of three Flounders clean pick'd from the Bone, four hard Eggs, a Handful of Parsley, chop all well together; mixt up with the Yolk of an Egg, a few Crumbs of Bread, and a quarter of a Pound of Butter; all to be stuff'd into the Cabbage, and tye it together; put it into a deep Stew-pan, with half a Pint of Water, a quarter of a Pound of Butter rolled in Flour, the Yolks of four hard Eggs, Onion, Cloves, white Pepper, Mace, half an Ounce of Truffles and Morels, Catchup, and pickled Mushrooms; cover it close and let it simmer an Hour; if it is not enough you must do it longer: Untye and lay it on a Dish, and pour the Sauce over, says she.

I agree with this Lady, that the white Cabbage is the poorest of all Cabbages, that is the Product of any Herd's Garth, and the real Value cannot be above a Half-penny; to which there is half a Pound of Butter Four-pence, Eggs Three-pence, Flounders Three-pence, Truffles and Morels Nine-pence, hot Spices, Catchup and Mushrooms, I call Six-pence; which in all amounts to two Shillings and a Penny, to farce and sauce this Half-penny Cabbage; and when it is done, if Man, Woman or Child, Hog, Sow or Dog eat it, my Judgment deceives me.

*In Page 225, Is a Salt-fish Pye:* She bids boil a Side of Salt-fish tender, and let it be minced small; then take the Crumbs of two French Rolls cut in  
I Slices,



Slices, boil up with a Quart of new Milk, and put to it your minced Salt-fish, a Pound of melted Butter, two Spoonfuls of minced Parsley, half a Nutmeg, beaten Pepper, three Spoonfuls of Mustard; mix all well together; make a good Crust and lay all over your Dish, and cover it up; then bake it an Hour.

Will any reasonable Person say, this Salt-fish Pye deserves a good Crust? And if Remedies were not more dangerous than Diseases, why may not old left-off Shoes come in Vogue and Use.

In Page 258, this Teacher sets forth *How to make Pork Hams*: To a Ham of fat Pork is a Pound of coarse Sugar, a Pound of common Salt, an Ounce of Salt-petre mixt together; and the Ham to be laid in a wooden Tray, bathing it every Day with the Pickle, in which the Ham is to lie one Month; then to be hung up in Wood Smoak, and after put into a damp Place a Month or two to make it mouldy, that it may cut short and fine: And never lay these Hams in Water till you boil them, which must be in a Copper or the biggest Pot you have; put it in cold Water, and let it be four Hours before it boils; skim it well and often till it boils: If it be a large one, two Hours will boil it. Take it up half an Hour before Dinner, skin it and throw Raspings over it: She adds, after all to be sure to boil the Ham in as much Water as you can, and to keep it skimming all the Time it boils.

A very particular Way of the Teacher's curing Ham, as well as boiling it. For eight Pounds of Beef for Potting, she orders nine Ounces of Salts; and to 20 Pounds of Pork, (for that will be the Weight of a good Ham) she orders one Ounce of Salts, a Pound of Sugar, and a Pound of Salt well mixt, and rubb'd on the Ham; then laid in a hollow Tray for the Pickle to swell about it, and to baste it every Day (with its own Liquor) for one Month.



Month. Now, suppose that the whole national Product of Hams in one Year, could be cured by this Teacher's Orders, viz. with an equal Quantity of Sugar and Salt. In the first Place, the Teacher's Extravagancy would be obvious to any, though of never so weak a Capacity, the Price of Sugar and Salt compar'd: Secondly, What would still be of worse Consequence, would be the Loss of all the Hams; for the Sugar would sweeten the Salt so much, as to entirely disable it from penetrating into the Bones of them; therefore consequently must putrify, when put into Trays, Troughs, or Tubs a Month, and all the Liquor to swell about them; the Spirits of which co-operating with the Juices of the Hams, would work like a Gile-fat, and in a Month's Time stink worse than any Carrion. *Yorkshire*, says she, is famous for Hams; and the Reason is, that their Salt is much finer than ours in *London*; it being a large clear Salt, and gives the Meat a fine Flavour. And further informs you, that she used to have it from *Malden* in *Essex*; and that, the very same Salt (viz. of *Malden*) will make any Ham as fine as you can desire. How strangely ungrateful is *Yorkshire* with its famous Salt, in furnishing *Malden* in *Essex* therewith, and letting the greatest Metropolis of the Kingdom want so necessary a Seasoning: So that this Teacher could not get proper Salt for her Hams, except she got it from *Malden*; and by the Strength of such Salt, and herself-sufficiency, by setting forth its Virtues so largely and clearly, which if it should exceed Glass itself, the Method she takes to use it would both destroy its Virtue and Beauty. The Lady further recommends, that Tongues put into the above Pickle, and to lie for a Fortnight, they will be fine either immediately boil'd, or Wood smoked.

In her 10th Page, she informs you, *How to keep Hares or Venison sweet, and make them fresh, if they stink.*



In Page 259, she says, that she has seen *poisoned Birds* so bad, as that no Person could bear the Smell thereof; and that by managing of them, she has made them as good as ever were eat.

The former she made sweet, first, by washing in warm Water; secondly, in Luke-warm Milk and Water; then by drying, and rubbing them all over with Ginger, and hanging them in an airy Place: The latter she made good by lying half a Minute in boiling Water; then applying Pepper, Salt, and Mace to them; scald their Pot, and cover with fresh Butter. I think the Teacher shews the ignorant Servant the Way to make Hams and Tongues stink, but gives no Directions how to make them fresh, except it be by skimming the Ham six Hours: But, and if a Ham require that Time, how many Cooks and Slaves would an elegant Entertainment require? Now, my own private Judgment gives me to understand, that six Hours skimming a Ham will in no Case avail to sweeten a bad one, but may be of Service to the Broth, by taking off the gross Fat, which might make the Hogs sick: And I must own, if the Hogs could shew any Gratitude to their Benefactress, they are under a far greater Obligation to the Lady, than Gentry are for her *Portable Soup* eight or nine Hours boil'd without skimming. Such monstrous prodigious Inconsistencies I am asham'd any Cook should recommend, especially a Lady; and had I not her Instructions lying before me, I must acknowledge I should have been like St. Thomas, for his Unbelief. But finding her Treatise hugely abounding with such Inconsistencies and nauseous Instructions, I shall not give my Readers any further Trouble with them in my Book.





# PROFESSED COOKERY.

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## *A White Fricassey of Chickens.*

**T**AKE four Chickens and skin them, take out their Back-bones and cut them into Joints, leaving their Breasts whole; wash them very clean, and melt a Pound and a Half of sweet Butter in a small Hash-pan, on a very slow Stove, into which put your Chickens; add to them three Blades of Mace, six Cloves, half a Nutmeg bruised, and let them simmer an Hour and an Half, but not boil: In which Time wash clean the Back-bones, Necks and Gizzards of them. Add to them a Quart of Water, and put them into a Sauce-pan covered close; let them stew till they come to half a Pint, then strain it off; and when the Fricassey is tender, pour out the Butter and take out the Chickens: Clean the Pan, and skim the Butter clean from the Gravy, and strain it into the Hash-pan, into which put your Fricassey; add to it the half Pint of Gravy, and set it on a Stove; boil six Eggs hard and take out the Yolks; then take a Jill of thick Cream, and add to it some Butter and Flour, and put them into the Fricassey; and when it boils, toss it up, and squeeze in the Juice of a Lemon, and set the Breasts with their Points square in the Middle of the Dish, and lay the Joints round the Yolks of Eggs,



Eggs, and broiled Livers all over, and pour on your Sauce: Then lay green Parsley and carved Lemon round the Dish, and strew a little cut Parsley over the Fricassey, and send it up.

*Another White Fricassey of Chickens.*

**T**AKE three well grown Chickens, blood them and pick off their Feathers, skin and cut them in Joints, and beat their Breasts flat; wash them clean in warm Water, and lay them in a Stew-pan, and put thereto as much soft Water as will cover them, a Blade of Mace and half a Nutmeg sliced: Let them stew on a slow Stove till they are tender; then take them out of the Broth they are stew'd in, let it boil to half a Pint, and strain it through a clean Hair-sieve; wash clean the Pan, into which put the Gravy, add half a Pint of Cream; or if you have not Cream, take the Quantity of Milk, adding double the Quantity of very sweet Butter, which makes it as rich as the Cream: Toss it up after it is boil'd, thicken it with the Juice of a Lemon and a Spoonful of pickled Mushrooms: Lay Sippets and Parsley round the Dish, and serve it up.

*To make a White Fricassey of Rabbits.*

**T**AKE young Rabbits and skin them, wash the Blood clean from them, dry them well with a clean coarse Towel, and cut them in Joints; season them with Mace and Nutmeg, and take a quarter of a Pound of Butter into a clean Frying-pan, set it on a very slow Stove, and keep it turning all the Time it is frying that it may not Brown; and when it is tender pour off the Butter; add half a Jill of Cream, white Veal-gravy the same Quantity, put thereto three Spoonfuls of thick melted Butter, boil'd Truffles and Morels very tender in Gravy, and make a Border of them round the Fricassey; the two Rabbits Heads in the Middle, with their Jaw-bones stuck into



into their Eyes: Lay Sippets round the Dish, with Parsley and Barberry-berries for Garnish.

*Another White Fricassey of Rabbits.*

**W**HEN you cannot get young Rabbits, and must have a White Fricassey, old Rabbits have a strong Taste, which may be corrected by taking half a Jill of Verjuice, and after you have washed and cut the Rabbits into little Pieces, turn every one of these Pieces over in the Verjuice, and add a Pint of Water; take Care that the Water be soft, for hard Water will turn them red: Let them boil softly in this Water and Verjuice ten Minutes; then pour it all out, and add to them a Pint of White-gravy; let there be a Tea Spoonful of White-pepper and three Blades of Mace tied in a Muslin-rag, and boil on a very slow Stove till the Rabbits are tender, by which Time the better Half of the Gravy will be consum'd; then take out your Spices, add to the Fricassey a Jill of Cream, and about half a Jill of Mushrooms: Thicken your Sauce with a little Flour wrought up in Butter, viz. lay half a Spoonful of Flour on a Plate, take a Piece of Butter, and with the Back of a Spoon work up the Flour into the Butter; and when you put it into the Fricassey, toss it up all the Time the Butter is dissolving: So lay Sippets and Parsley round your Dish, and serve it up.

*A Brown Fricassey of Rabbits.*

**S**KIN the Rabbits, but keep the Ears on their Heads, and rub them over with Butter, after that the Yolk of an Egg; then grate some Bread and rub over the Heads; pin the Ears upon white Paper at their full Length, or roast them in a Dripping-pan, or set them in an Oven; then cut the Rabbits into little Pieces, save the three hind Parts, and



and let their Tails be rubb'd with Eggs and grated Bread ; broil and baste them well with Butter ; Then season the Fricassey with Mace, Pepper, Nutmeg ; flour and fry them a fine light Brown ; then take a Quart of brown Gravy into a Stew-pan, put in your Fricassey, and let it boil on a slow Stove till there is just Gravy sufficient for Sauce : To which add Force-meat Balls, a Spoonful of Walnut-pickle or Catchup ; slice two or three small Girkins, and add to it : Then toss up your Fricassey with a little of thick melted Butter ; lay Sippets round the Dish ; set the hind Parts of the Rabbits with the Tails on the Middle of the Fricassey ; take off the Papers from the Ears ; and take out the Jaw-bones and put into their Eyes ; then set them round the Fricassey. This serves for a Top-dish, in a first and second Course.

### *A Brown Fricassey of Chickens.*

**T**AKE four Chickens, skin and cut them into Joints, only leave the Breast-bones whole, flat them with a Bill-knife, and season them with Nutmeg, Pepper, and Salt ; flour and fry them Brown : Season all the Livers of the Chickens, dip them in Yolks of Eggs, and grate Bread over them ; broil them before the Fire on a Tin-pan, baste them well with Butter, and turn them till they are crisp ; then put them into a Stew-pan, with a Jill of strong brown Gravy ; add pickled Mushrooms, Catchup, some Asparagus-tops boil'd tender in hard Water, cut in Lengths and Breadth of your Thumb : Add them to the Gravy, with a Tea Cupful of plain melted Butter : Then put in your Fricassey, and toss it up on a clear Stove or Fire till it boils ; and lay it on a Dish with the four Breasts uppermost, the Livers to be laid round the Fricassey. Garnish with sliced Lemon, and green pickled Girkin.



*A White Fricassey of Veal.*

**T**AKE the Udder of a Leg of Veal and stuff it with Force-meat, sew it up, and boil it with half a Pound of Veal put into a Sauce-pan, a Quart of Water, two Shalots, some White-pepper, and two Blades of Mace; slice half a Nutmeg, which add to it: Let it boil gently till there be three Jills consumed; then cut out of the Leg of Veal a thick Piece, about the Breadth of two of your Fingers, and the Length of one; cut it thin, and season it very lightly with Nutmeg and Salt; then beat the Whites of two Eggs very well, and dip the Veal into the Eggs, flour it, and have some clarified Butter in a Frying-pan, with a clear Fire; and when the Butter is hot, be very quick and lay in the Veal: One Minute will do it. It must be crisp and white; take Care not to lose one Drop of its Gravy. And when you have fry'd all the Veal, cover it and keep it hot before the Fire; strain off the Gravy, skim it well, take out the Udder, rub it over with the Yolk of an Egg, grate Bread over it, and crisp it before the Fire, cut some Parsley small, and throw over it; then take the Gravy and half a Jill of thick Cream, a Piece of Butter wrought up in Flour, put them into a Sauce-pan, and toss it up; and when it is smooth, squeeze in half a Lemon, or a Spoonful of Verjuice; then lay your Veal round the Dish, pour on the Sauce, set the Udder in the Middle: Garnish with Parsley and green Pickles.

*A Yellow Fricassey of Chickens.*

**T**AKE three Chickens; pick and singe them well, cut them up their Backs, wash all the Blood from their Bones, flat them with the Side of a Bill-knife; then season them with Mace and Salt, and fry them on a slow Stove a Quarter of an Hour: Then add to them a Quart of fair Water, and let  
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them stew till they are tender, and till such Time as there's just as much Liquor as is sufficient for the Sauce: Then take a Pennyworth of Saffron, infuse it into a Glas of Rhenish-wine, and broil the Chick-en Livers; add to them half a Jill of Mushrooms: And after you have extracted all the Colour from the Saffron, strain the Wine into the Fricassey; thicken it with Butter and Flour, toss it up; lay the Chickens whole on the Dish, and pour the Sauce over them; lay the broiled Livers round them: Garnish with Parsley and carved Lemon.

### *A Red Fricassey of Chickens.*

**D**O the Chickens as above directed; adding to them the same Quantity of Water; take some red Berries of a Lobster, bruise and boil them in a Jill of Water, and strain them through a Hair-sieve into the Fricassey; add to it some Force-meat Balls: And when it is stewed to a Gravy sufficient for Sauce, thicken it with a little drawn Butter; and broil the Livers and Gizzards, and lay them round the Fricassey: Garnish as above directed.

### *A Green Fricassey of Chickens.*

**S**INGE, season and fry three Chickens as above directed; boil an hundred of the Tops of Asparagus in Water, and add to the Chickens; then melt a Quarter of a Pound of Butter; make it very Green with Sorrel beaten in a Mortar, and the Juice strained into the Butter; boil Parsley, and mix it with the Butter: Then when the Chickens are stewed till there is left about just half a Pint of Liquor, toss in the green Butter and Parsley: Toss it up, lay your Chickens in the Dish, with the Asparagus-tops round them, pour over the green Sauce: Garnish with Parsley, and serve it up.

*N. B.* By these above-mentioned Receipts, you may fricassey Partridge, Pigeons, Lamb or Veal.



*To ragoo a Breast of Veal.*

**T**AKE the thick Brisket-part of the Breast of Veal; cut it in thick Slices, and set it on to stowe in a Stew-pan; add to it two Quarts of Water and cover it close: Then bone the thin Part of it, and make a savoury Force-meat, and rub the Inside of the Veal with the Yolk of an Egg; upon which lay a thin Lair of Force-meat: Then roll up the Veal tight, and put it into a Pot, and let it stand two Hours in an Oven; the other stewing all the Time over a slow Stove: Add to it two Veal Sweet-breads cut in Pieces, Truffles and Morels: Boil two Beef-palates tender, and cut into Dices, some pickled Mushrooms; and when the Gravy is consumed to a Quantity sufficient for Sauce, thicken it up, and pour it into a Dish; set the Roll in the Middle: Garnish the Dish with Lemon.

*To make Scotch Collops.*

**T**WO Pounds of Veal will make a middling Dish of Collops. Cut them very thin and season them with Mace, Nutmeg and Pepper, and fry them of a light Brown; and as you fry them, cover them close up, and set them before the Fire: Put into the Frying-pan a little strong Broth, boil it and pour into a Porringer; so rub out your Pan exceeding clean: Put in more Butter and fry all the Collops; and put them to the other Collops: Then take Gravy into the Frying-pan and boil it up, and strain it through a clean Sieve into a Sauce-pan; take twenty Force-meat Balls and fry them; add to the Sauce a Spoonful of Catchup, two Artichoke-bottoms cut in Quarters; boil up your Sauce: Dish up your Collops, pour on your Sauce, and lay over your fryed Balls with Rashers of Bacon, and so serve it up.



*Stuffed Scotch Collops.*

**C**UT your Collops out of the thick Part of the Leg of Veal; let them be thin, and rub every Collop with the Yolk of an Egg: Then have ready some savoury Force-meat, and spread a thin Lair over every Collop, and lay it double; cut it square, and lay them on a flat-bottomed Earthen-dish well buttered; upon which strow over grated Bread: Then set them in an Oven of an equal Heat Top and Bottom, till they are of a light Brown. In the mean Time take the Fragments you cut off the Collops, and fry them Brown; add two Pints of Water, two Shalots, an Anchovy, Jamaica and Black-pepper; and let it boil gently till three Jills be consum'd: Then strain it, and add thereto a Spoonful of Mushrooms; take a Sauce-pan and a little Butter, boil it up, and pour it over the Dish, upon which lay your Stuff Collops: Garnish with green Pickles.

*To make larded Scotch Collops.*

**T**AKE a Fillet-piece of a Leg of Veal, and cut five large Collops off it; lard them all over with very clear and well cured Bacon, and cut some Collops very thin; beat and season them with Nutmeg, Mace, Pepper and Salt: Season the larded Collops on the Under-side, which is not the Side that is larded; fry them in clarified Butter, and after them the other Collops. Then have ready some strong brown Gravy, Catchup a Spoonful, some Mushrooms, or Truffles and Morels boiled tender in Water, and after in the Gravy: Fry Force-meat Balls, and put the plain Collops into a Hash-pan, where the Gravy and other Ingredients are, and toss them up over a clear Stove or Fire: Dish them up, and lay four of the larded Collops round the Bottom, and on the Middle: Garnish with carved Lemon and sliced Cucumber.



*Veal in Blankets.*

**C**UT out of a Fillet of Veal six Collops, which must be five Inches long, and four broad; beat and season them with Nutmeg, Pepper and Salt; rub them all over with the Yolk of an Egg; then take Savoury-meat and lay on every Collop a thin Lair; make some cold Paste of a Quart of Flour, into which rub six Ounces of Butter very small amongst the Flour; beat up an Egg with as much Water as will make a stiff Paste; then cut it into six Sheets, and roll them into Squares, something larger than your Collops: Roll up your Collops, after that roll them in this Paste; every one must be roll'd in a clean Cloth, and to be boil'd an Hour: Then take them up, set three in the Dish with their Ends in the Middle, cut the other three down the Middle, lay the Cut-side uppermost, and two Cut-halves between each whole one: For Sauce, Gravy and Butter, send it up hot.

*To make Veal Olives.*

**T**AKE four Collops of the same Bigness as above-taught, and lay Yolks of Eggs, Seasoning and Force-meat, in the aforesaid Manner; then cut out of the Belly-part of the Bacon eight Rashers, every Rasher so long as to lap round the rolled Veal, two Rashers to every Roll; lay them on a flat-bottom'd Earthen-plate, and set them in an Oven three Quarters of an Hour: Then have ready half a Jill of good Gravy, take out your Veal Olives, and pour out the Fat from them; lay them on the Dish, and the Gravy that they discharg'd in the Oven; pour in the other Gravy: Boil it up, and pour into the other Dish wherein the Olives are, and so serve it up.



*A Breast of Veal Ragoo'd.*

**T**AKE a Breast of Veal, bone and cut it with a sharp Knife on the Upper-side, by way of checker Work a-cross; make of Bacon and Lemon-skin Lardens an Inch long, and lard the Breast all over the Upper-side with them of each an equal Quantity, by Way of Mixture: Turn the other Side and season it with Nutmeg, Pepper and Salt; half roast it before the Fire; then have ready a Quart of Gravy in a large Stew-pan over a slow Stove, into which put your Breast of Veal, cover the Pan close: Then take an Ox-foot, and cut the cloven Part betwixt the Hoofs into very small Dices, by Way of Ox-palates; it is exceeding fine, and answers to the same Purpose: Take 20 Force-meat Balls fry'd, and when your Liquor is half wasted, add the Balls and Ox-foot; when you find the Veal very tender, have ready two Sweet-breads brown broiled, cut them in Dices, and add to the Ragoo: And when the Gravy is consumed to such a Quantity as is just sufficient for Sauce, take 20 fresh Oysters bearded, and put them into the Ragoo a Minute before you send it up: Lay Sippets and carved Lemon round the Dish; then lay on the Veal, and pour over the Ragoo.

*To ragoo a Fillet of Veal.*

**C**UT a Fillet of Veal, stuff it with savoury Force-meat, and put it into an Earthen-pot with half a Pint of Water; cover it over with two Sheets of Cap-paper, and tye it with Pack-thread; set it in an Oven three Hours: In which Time take a Pound of Beef, cut it into thin Slices, and take a Slice of Butter into a Stew-pan, and fry the Beef brown: Then put in three Pints of Water, two Shalots, and an Anchovy; let it boil very gently till one Pint

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is consumed, then strain it off into a Sauce-pan: Add to it half an Ounce of Truffles and Morels, and let them boil tender; likewise two Artichoke-bottoms cut in Quarters, Force-meat Balls, an Ox-palate boiled tender and cut in Pieces; add to this the Ragoo. And when the Veal is enough, take it out of the Oven, pour off the Gravy from it, skim off the Fat, and strain the Gravy into the Ragoo: Then lay the Fillet of Veal on a Dish, pour over it the Ragoo, and lay Sippets round the Dish and carved Lemon.

*A Pokey Tongue.*

**T**AKE a large Loin of Lamb, make Force-meat of the Kidney and Fat; take out the Chine-bone, cut all the Lean in Slices, and lay them in the Form of a boiled Tongue, a Lair of Force-meat and one of Lamb: When you have made it in the Form of a Beef's Tongue, cover it all over with Force-meat; set it in an Oven an Hour and a Half: For Sauce, have some brown Gravy and Capers: Set the Tongue on the Dish, and serve it up.

*A Pallateen.*

**C**UT out of the thick Part of a Leg of Veal a Pound and a Half into round Slices; take three Quarters of a Pound of savoury Force-meat, and season the Veal with Salt, Pepper, and Nutmeg; lay the Kell of the Veal in the Bottom of a round Pot: Then lay a Slice of Veal upon the Kell, and upon the Veal a Lair of Force-meat; so Veal upon that, till all is laid in Lairs: Set it in an Oven an Hour and a Half; and for Sauce take the Gravy that it discharges, skimming off all the Fat: Add to it a Spoonful of Catchup, the Juice of half a Lemon; likewise half a Jill of good Gravy, thickened with a little melted Butter: Set the Pallateen in the Dish;



Dish; and slice Girkin or pickle Cucumber, for garnishing: Then serve it up.

*A Calf's Head Hash.*

**B**E very careful of taking the Brains whole out of the Head; let it be very well washed, and boiled in soft Water: Take a Pound of Veal and cut it in thin Slices, fry it in a Stew-pan with Butter till it is brown; then take three Pints of the Broth that it was boiled in, and put into the Pan to the fry'd Veal; add to it Sweet-marjoram and Thyme: Let all boil till it is good; then cut One-half of the Head into thin Slices, strain off the Gravy from the Veal and Herbs; season the Head with Mace, Nutmeg, and Pepper; put it into the Hash-pan with the Gravy, and let it stew over a slow Stove: Then take the other Half of the Head, and cut off the Scull-bone and Mouth: Cut it with a sharp Knife a-cross, and rub it with the Yolk of an Egg; grate Bread over, and brown it before the Fire, basting it with Butter, and strew over it some green Parsley cut small: Then take the Brains, and take off the red Strings they are covered with, dip them in Egg, strew over them some grated Bread, and have some boiling Fat to fry the Brains in; add 20 Force-meat Balls, half a Jill of pickled Mushrooms: And when the Hash is very tender, and there is no more Gravy than is proper for Sauce to it, pour in a little melted Butter: Lay carved Sippets round the Dish, and pour on your Hash. Set the broiled Half in the Middle, with Rashers of Bacon over it, and the fry'd Brains on each Side.

*To hash a Calf's Head White.*

**B**OIL the Calf's Head in the above Manner, take out the Brains as aforesaid, and take two Quarts of the Liquor that the Head was boiled in: Add to  
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it a Pound of Veal cut into little Pieces, two Blades of Mace, a Nutmeg cut into Slices, an Onion, and a little White-pepper; cut the one Side of the Head in Slices; and when the White-gravy is consumed to one Quart, strain it off, wash your Hash-pan, and put in the Hash and Gravy, and let it stew till the Gravy is half consumed; then make twenty Balls of white Force-meat and put into the Hash unfry'd: Add a Spoonful of Mushrooms; dip the Brains in Eggs and fry them: Add to the Hash half a Jill of thick Cream. Garnish the Dish with Sippets and green Parsley; toss up your Hash and pour it into the Dish: Lay the Brains in the Middle, and some Rashers of Bacon round.

*How to stew the other Side of the Head.*

**C**UT a Pound of Veal or Beef thin, and fry it brown with Butter: Add to it two Quarts of the Broth the Head was boiled in: Add to it likewise a Rocombal, this is a Sort of Garlick that is red, and exceeds Shalot or Onion; then take six Lamb-stones, and six Suckles, fry them brown, but season them with Nutmeg, Pepper and Salt first, and cut every Lamb-stone in two; then strain off the Gravy clean out of the Pan, and put in the half Head, Lamb-stones, and Suckles: Add some pickled Kidney-beans cut small; thicken the Gravy with Butter and Flour: Lay the half Head in the Middle, the Stones and Suckles round it fry'd: Parsley and green Pickles for garnishing.

*To stew a Lamb's Head and Pluck.*

**T**AKE a Lamb's Head, take the Skin off it, and take out the Eyes, cut the Liver in two, wash the Head and Pluck very clean, and put it into a large Sauce-pan to boil; take half of the Liver, and beat it in a Marble Mortar, or shred it on a  

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Board,



Board, grate some Bread, Thyme, Sweet-marjoram, Parsley, Nutmeg, Pepper, Salt, an Egg, and a Slice of sweet Butter, work it up with your Hand, and put it into a Piece of clean Linen Cloth, and boil it with the Head and Pluck; then cut the other half of the Liver very thin, and fry it in a Hash-pan with Butter and two Rashers of Bacon Ham; then take the Broth the Lamb's Head and Pluck were boiled in, and pour it into the Hash-pan and let it boil; boil thirty Asparagus, cut off their Tops, and add them to the Hash; then pour in a little melted Butter, and take the boiled forced Liver cut into Slices; then pour the Hash into the Dish: Set the Head in the Middle, lay over the Head and Hash the sliced forced Liver, and serve it up.

*How to dress a Veal's Pluck.*

**T**AKE one of the best Veal's Pluck you can get, take off the Liver, Heart, and Cat's-collop; and set on the Lights to boil in a large Sauce-pan that has a Cover; put Water to it, cover it close, and set it on the Fire to boil; then take half a Pound of the Veal's Liver, a quarter of a Pound of Beef-suet shred small with the Liver; season it with Parsley, Thyme, Sweet-marjoram, Nutmeg, Pepper and Salt: Add to it one Egg, and a little grated Bread, tie this in a Piece of clean Linen, and boil it with the Lights: Add to it Shalots, and Sweet-herbs; then cut the Veal's Heart into thin Slices, and fry in a Hash-pan with Butter; cut three Slices of the Liver and fry brown with the Heart; then take out the Lights, and add the Broth it was boiled in to the Heart and Liver; and when there is no more Gravy than what is sufficient for Sauce, slice Half of the Lights and add to it, and thicken the Gravy with a little of thick melted Butter, and pour all round the forced Liver. Lay Sippets round the Dish, and send it to the Table.



*To make another Dish of Veal's Pluck.*

**T**AKE the Cat's-collop, and with a sharp pointed Knife slit it open at one End down to the other; then force a Piece of the Liver as above, and stuff this Collop; sew up the End, and set it in an Oven, or broil it before the Fire; and in the mean while cut half a Pound of Veal into thin Slices, and fry in a clean Hash-pan, over a slow Stove with Butter; cut four Slices of the Liver and fry with the Veal; then put to it two Quarts of Water, an Onion stuck with four Cloves, Sweet-herbs, and a few Corns of Black-pepper; and when the Gravy is half consumed, strain it off; then take two Calf's-feet that has been boiled tender, take out their Bones, cut them in thin Slices, cut the other half of the Lights as above, and let them stew till there is no more Gravy than what is required for Sauce; then take the Cat's-collop and lay it in the Middle of the Hash; fry some Liver, and lay round all with Rashers of Bacon.

*To make a Ragoo of Beef.*

**T**AKE and cut four Pounds of the Rib-end of the Fore-crop next to the Chine, which is mixt like to a Neat's Tongue; season it with Mace, Nutmeg, Pepper and Salt, and put it close down into a Stew-pan or Pot, with a quarter of a Pound of Butter, a Pint of Water, a Head of Shalot, cover it close, and let it stand three Hours in an Oven; then take a Pound of the Buttock of Bullock Beef, and cut into thin Slices, and fry in a Hash-pan brown with Butter: Then add to it three Pints of Water, some Sweet-marjoram and Thyme, and let it stew over a gentle Stove; then make some savoury Force-meat into round Balls, two Ox-palates boiled tender and cut into Dices, two Sweet-breads broiled brown and cut into square Dices, four



Artichoke-bottoms boiled and cut into four each, and a Spoonful of pickled Mushrooms; when the Gravy is consumed to a Pint, strain it off and wash the Pan; then put in all as above into the Stew-pan; and when the Beef has been the full Time in the Oven, take it out and put it in the Ragoo, and skim off all the Fat from the Gravy that the Beef was stewed in; strain it and put it to the Ragoo, and let it stew till there is no more Gravy than is sufficient for Sauce: Lay Sippets round the Dish, and garnish with green Pickles. Set the Beef in the Middle, and over it pour the Ragoo.

### *Beef a la Mode.*

**T**AKE a thin ribby Piece of Beef next to the Brisket, bone and roll it close up after seasoning it with Mace, Cloves, Nutmeg, and Salt; then put it into a Stew-pot that will just hold it, and let it stand in an Oven all Night; then take Bones of the Beef and boil in three Quarts of Water, with a Bundle of Sweet-herbs and an Onion; then take a Pound of Veal and cut into thin Collops, and fry brown; and when one Half of the Broth the Beef-bones was boiled in is consumed, strain it into the Stew-pan to the fry'd Veal, and let it stew to a Pint; then boil a Hundred of large Asparagus, strain off the Gravy from the Veal, and cut the green Tops of the Grass into Inch Lengths, and let them stew in the Gravy five Minutes: To keep the Beef hot you must keep it before a hot Fire, and pour the Gravy from it, and skim off all the Fat; then add the Beef-gravy to the Asparagus, and boil it up: Toast some Bread and lay round the Dish. Set the Beef in the Middle, pour over the stew'd Asparagus, and send it up.

*Dov'd*



*Dov'd Beef.*

**T**AKE four or five Pounds of the Part of the Buttock of Beef, that has Fat at the Top, some calls it the Steek, stick ten Cloves all over, and set it into the Oven in a Stew-pot, with a Quarter of a Pound of Butter, and half a Pint of Water; then take two Pounds of the Buttock of Beef, and fry it in thin Slices with Butter in a Stew-pan brown, then add to it three Quarts of Water, and let it stew over the Stove; then take a Pound of Carrots, boil and cut them in Dices, and a Pound of Turnips half boil them, and cut one of them in the Form of carved Sippets and lay round the Dish; cut the rest of the Turnips in Dices, and strain the Gravy when it is consumed to a Pint, wash the Pan clean and put the Turnips and Carrots with the Gravy into it; and when the Beef is tender take it out, skim off all the Fat, and strain the Gravy to the Roots and let it boil: Then set the Beef on the Middle of the Dish, your carved Sippets round, pour over your Roots and Gravy, and serve it up.

*A stew'd Rump of Beef.*

**T**AKE a Rump of Beef and bone it, put it into a broad Stewing-pot: Add to it a Quart of Water, Shalot, a Bundle of Sweet-herbs; then cover it, and paste the Cover close, so that no Steam can get out, and let it stand in a moderate Oven eight Hours; boil two Ox-palates six Hours of that Time, an Ounce of Truffles and Morels boiled tender, cut the Palates into small Dices; then take the Beef out of the Stewing-pot, and skim off all the Fat from the Gravy, and set the Beef on a Soup-dish, and strain the Gravy into a Hash-pan: Add the Palates, Truffles and Morels, and boil them one Minute; toast Bread and cut into Dices, and put it into the Dish: Pour in the Soup and serve it up. By this



this Receipt you may see what Strength is in Beef, and what it is able to do without Hot-spices: If the Beef be good, the Beef and Soup will have one Taste, and by this Method any Part of the Beef may be done.

*To stew an Ox Head.*

**T**AKE a sharp Knife and take off the Flesh from the Bones, and wash it through many warm Waters; season it with Nutmeg, Pepper and Salt, and put it into a Stewing-pot: Add to it a Pint of stale Beer, two Heads of Shalot, a Bundle of Sweet-herbs; then break the Jaw-bones, lay over the Head, cover it close, paste it, and set it in the Oven all Night; and when you take it out, if it is very tender, put the Head into a Pot, and press it down with a Cover, strain the Gravy into another Pot, and so cut some of the Head in Slices, to warm in a Hash-pan with Part of the Gravy: Lay Sippets round the Dish and send it up.

*A made Dish of Lamb.*

**T**AKE a hind Quarter of Lamb and cut off the Leg, bone it, and cut some of the Lean out of the Leg; take the Fat of the Loin and some of the Lean, and shred very fine, and season it with Nutmeg, Pepper and Salt; cut some green Thyme and Sweet-marjoram small, and add to it grated Bread and two Eggs, stuff the Leg with this, and set it into an Oven in an Earthen-pot; then cut the Loin into Collops, and season it with Nutmeg, Mace, Pepper and Salt; set on the Bones of the Leg and Loin to boil in a Quart of Water, stick an Onion with three Cloves, and boil it with the Sweet-herbs; then fry your Collops a light Brown, put them in a Hash-pan, and when the Gravy is consumed to a Jill, strain it on the Collops, and add a Spoonful of pickled Mushrooms: When the Leg of  
Lamb



Lamb is enough take it out, pour off the Gravy, skim off the Fat, and put the Gravy into the Collops; toss them up, pour them on the Dish, and set the forced Leg in the Middle. Garnish the Dish with green Pickles and serve it up.

*Stew'd Lambs Heads.*

**T**AKE two Lambs Heads and split them, take out the Brains and Tongues whole, and wash them very clean, boil them in a Stew-pan till tender; then take out the Heads, and cut a Pound of Veal into Collops, and fry them in a Stew-pan on a slow Fire with Butter till they are Brown, pour in the Broth the Heads were boil'd in; then take two half Heads, and with a Knife cut each a-cross by way of Checker-work, and rub them over with the Yolk of an Egg; then strew over grated Bread and Parsley cut small, and set them on a Tin-pan before the Fire, baste them with Butter and crisp them: Strain off the Gravy, and wash the Stew-pan, and put the Gravy and the two other Halfs into it; and while it is a stewing, you may take out of the Brains all the red Strings that is on them; dip them in Egg, and strew over them some grated Bread, and have some boiling Fat and fry them in; then make up half a Pound of savoury Force-meat into Balls, and fry them; then add to the stewed Head a Spoonful of Catchup, four Artichoke-bottoms cut in Quarters; and thicken the Sauce with Flour and Butter: Then set your broiled Halfs opposite to each other in the Dish, the stewed Halfs the same Way; and pour your Sauce in, and lay the Brains round the Dish with the Force-meat Balls, and serve it up.

*To stew a Calf's Head.*

**C**LEAVE the Head, and take out the Brains and Eyes; cut the Skull off and the grisly Part with the Mouth, and put it into a Stew-pot; season  
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with Mace, Nutmeg, and Pepper; add to it a Pint of Water, a Quarter of a Pound of Butter, some Shalot, and Sweet-herbs; cover it close, paste the Cover that no Steam can get out; and three Hours will do in a moderate Oven: And in the mean Time fry a Pound of Buttock Beef cut into Collops with Butter brown; then add to it a Quart or three Pints of Water, and let it stew into a Pint; then strain it off, and clean your Pan; boil half a Hundred of Asparagus, and cut the Tops in half Inches long, and stew them in this Gravy; then dip the Brains in Egg, and boil them in the above Manner: Fry some Rashers of the Flank Part of the Bacon; take out the Head and lay it in the Dish; skim off all the Fat of the Gravy the Head was stew'd in; add as much as you need to the Gravy and Asparagus, and pour it over the Head; then lay the Brains and Rashers of Bacon round the Dish, and serve it up.

*A rolled Breast of Veal.*

**T**AKE a Breast of Veal and bone it, lay it out its Length on the Table; season it with Nutmeg, Pepper and Salt, green Thyme, Sweet-marijoram, and Parsley cut very small, rub the Yolk of Egg over the Inside of it; then strew on the Herbs, and lay Force-meat over the Roll of Veal the long-way, and bind it with Pack-thread; boil it in a Stewpan in as much Water as will cover it; and when it boils down, turn it, so that it may boil equally; when it is boiled thoroughly, pour off its Gravy, and skim off all the Fat; clean wash your Pan, and strain in the Gravy: Add to it a Jill of brown drawn Gravy, with two Veal Sweet-breads broiled and cut each into six Parts, some Force-meat Balls, and a few Mushrooms: Cut the Breast in Three, let each Part stand upright; lay carv'd Sippets and Lemon round the Dish; pour on the Gravy, and serve it up.



*To dress Sheep Rumps.*

**T**AKE eight Sheep Rumps and boil them tender; and take in the mean Time six Lamb-stones, and as many Suckles, and fry them Brown; then take some Puff-paste, and with a Jager-iron, or what is commonly term'd Runners, cut this Puff-paste into Strings as small as Tape of three Yards a Penny; then rub each Rump with Yolk of Egg, and strow over some Parsley cut small; and take the Puff-paste and lay on each Rump in the long-way, and cross them with the Paste, so as to make them a small Diamond Figure, and set them in the Oven, which is to be a sharp one; then take half a Pint of Gravy, fry 20 Force-meat Balls, and toss up with the Lamb-stones and Suckles, adding a little thick drawn Butter: Toss all together and pour on the Dish, and lay the Rumps all round it.

*To dress Hog's Feet and Ears.*

**T**AKE a Gang of Hog's Feet and Ears and boil them tender; then cut off all the Flesh from the Bones of the Feet, and cut it into Slices as for a Hash; then season it with Mace, Cloves, Nutmeg, Salt, and Pepper, and put it into a Stew-pan; add to it a Pint of brown Veal-gravy; and cut a Calf's Foot boil'd tender into thin Slices, and cut them in Pieces, and add to the Gravy and Feet: Then cut one Ear into thin Slices, and add to it the other cut in the same Form, dip them in Egg, and fry'd brown with Fat: Then cut pickled Cucumbers and lay round the Dish; pour in the Stew, and lay the fry'd Ear all over it, and serve it up.

*To Ragoo a Beef's Heart.*

**T**AKE a Beef's Heart, and cut out the Inside of the Meat, and lard it all over with Bacon; take a Pound of Beef-suet with a Quarter of a Pound



of Meat you cut out of the Heart, shred it very fine, or beat it in a Mortar, and grate into it the Crumbs of a *French Roll*: Season it with Nutmeg, Pepper, and Salt; cut small some Cloves, Thyme, Parsley, and Sweet-marjoram; break into it two Eggs, and work it up with your Hand, and stuff the Heart with this Force-meat; set it with the Point of the Heart up in a Pot into an Oven, and cover the Pot; it will take two Hours and a Half baking: In which Time cut the Remainder of the Meat you took out of the Heart as thin as *Scotch Collops*; season them with Nutmeg, Pepper, and Salt, and fry them in a Stew-pan with Butter; then add to them a Quart of strong Broth, and let it stew, cut a Neat's Foot into thin Pieces, and add to it: When there is Gravy sufficient for Sauce, and the Heart in the Oven the above Time, take it out, set it in the Middle of the Dish, and pour over the Rago; throw Mushrooms over, and lay Sippets round.

*To a la mode a Calf's Head.*

**Y**OUR Calf's Head must have the Skin on, the Hair singed off with a hot Poker, and after scraped clean with a Knife; then with a very sharp Pen-knife take the Head from the Bone, the Tongue taken out and boiled, the Head larded all over with Bacon, and fill'd with Force-meat made very stiff, and skewer'd in the full Height and Form it was in before, and put it into a long Pot that will hold it with Ease; cover and set it into an Oven three Hours; then take the Tongue and cut it into thin Slices, with two Sweet-breads fryed brown: And take three Jills of Beef-gravy and put into a Stew-pan, into which put the sliced Tongue and Sweet-bread, each cut into eight Pieces; add to them some Mushrooms, Truffles, and Morels, being first boiled tender in Water; and when the Gravy is consumed by gentle stewing on a slow Fire, to as much as is sufficient



ficient for Sauce, and the Head enough, take it out: Garnish your Dish with carved Lemon and green Pickles, pour on the Stew; set the Head in the Middle, and serve it up.

### *Lamb in Blankets.*

**T**AKE a Loin of Lamb, and take the Kidney and Fat for Force-meat; cut the Flesh the long Way from the Chine, and make the Collop half a Quarter square, beat it, and make eight Collops of the above Size, and rub them over with Yolk of Egg: Season them with Nutmeg and Salt, and lay a thin Lair of Force-meat, and roll it up: In the same Manner do all the Eight. Then break six Ounces of Butter into three Pints of Flour very small, work the Butter in the Flour, then beat up two Eggs with a Jill of fair Water; make a Paste of this Flour and Butter, and roll out eight Sheets, into each one roll up a Roll of Lamb, and tye a Cloth over every one at each End, and have a Stewpan of boiling Water ready, into which put your Lamb, let them boil a full Hour: For Sauce, have Gravy and Butter: Take them out of the Clothes, lay them round the Dish, and pour over the Sauce. Garnish with Puff-paste baked, and Sippets.

### *To Ragoo a Shoulder of Lamb.*

**T**AKE a well grown Fore-quarter of Lamb, and cut off the Shoulder close to the Breast; with a Knife cut open the Shoulder at the broad End, take out the Shull and Shank-bones, but take Care not to break through on either Side; then stuff the Places where the Bones were taken out with Force-meat; lay the Shoulder on an Earthen-dish, and set it in an Oven an Hour: Then take six Lamb-stones and eight Suckles, split the Stones, season them with Nutmeg, Pepper and Salt; fry them brown, and



put them in a Stew-pan; adding a Pint of Gravy, some Mushrooms, a Quarter of a Hundred of Asparagus boiled tender; cut off the green Tops, and add to the Suckles and Stones: When the Shoulder is enough take it out, pour off all the Fat; put the Gravy into the Stew-pan, and let it boil with the Ragoo one Minute; then lay the Shoulder in the Middle of the Dish, and pour over it the Ragoo: Lay green Pickles round the Dish, and serve it up.

### *Minced Beef Collops.*

**C**UT a Pound and a Half out of the Fillet; the Part of the Sirloin that lies next the Chine under the Suet, mince this as small as minced Veal; take the Marrow of two Beef-bones, cut small, and mix it with the minced Collops: Then fry them in a Pan over a slow Fire; season them with a little Pepper and Salt, keep them stirring all the Time: Lay toasted Bread round the Dish, and have no Sauce but the Marrow and themselves.

### *Broiled Beef Collops.*

**C**UT Stakes off the Rump of Bullock-beef half an Inch thick; have a very clear Fire and a clean hot Grate-iron, lay two Stakes on at a Time, and keep them frequently turning; when the Stakes are rather hard, they will be enough: Then lay them on a hot Dish, with scraped Horse-raddish. If you observe the Directions, the Beef-stakes will discharge more Gravy than needful for Sauce.

### *To make Veal Cutlets.*

**T**AKE a Neck of fine Veal, cut a Rib to every Cutlet, and flat them with the Side of a Bill-knife; then season them with Mace, Nutmeg, Pepper and Salt; rub each Cutlet with the Yolk of Eggs, grate some Bread, and roll each Cutlet in it; have



have some clean Beef-fat boiling hot in a Hash-pan on a Stove, and fry them very quickly on it: For Sauce, have some Butter, Gravy, and Mushrooms; pour it into a hot Dish, lay the Cutlets crisp and hot on the Sauce, with Lemon round the Dish, and serve it up.

*To make a Pellow.*

**I**F you boil a Knockle of Veal, take Care your Pot be very clean; put no more Water than will cover it, with a little White-pepper, and three Blades of Mace; when the Veal is enough boiled, strain off the Broth into an Earthen-pot, and let it stand all Night; then skim off all the Top, and take two Quarts of this Broth into a large Sauce-pan, set it on the Fire, and when it boils, put in a large Fowl; be sure to skim it very well when it boils: Then add to it three Quarters of a Pound of Rice, let it boil till the Fowl is tender, and the Rice seems thick; then take up the Fowl, and add a Jill of thick Cream to the Rice; when it boils, cover the Fowl with Rice, and pour the Remainder into the Dish: Lay boiled Spinnage round the Dish-edge, by Way of Garnishing.

*Turkey a la Royal.*

**T**AKE a Turkey after it is well pick'd and sing'd, cut it down the Back, and bone it, only leave the Pinions on, and lard it all over with Bacon; make savoury Force-meat, and fill the Places where you took out the Bones; put into the Body and Crop a Pound and a Half of Force-meat, sew the Back up again with strong Thread, leaving a Piece of the Thread to pull out the Rest by, when it is ready to send to Table: Skewer it in the same Form as for roasting: Then set it on a deep Earthen-dish, and set it two Hours in an Oven; cover it over  
with



with a Sheet of Cap-paper well butter'd: For Sauce, take a Jill of brown Veal-gravy, and take off the Beards of 30 Oysters, after you have plumpt them; then add a Spoonful of pickled Mushrooms. When you take out your Turkey, skim all the Fat off the Gravy, that is in the Dish it was baked in; add this Gravy to your Sauce: Lay carved Lemon and Sippets round the Dish, pour on your Sauce, and set on your Turkey. Remember to pull out the Thread you sewed up the Back.

*To a la mode a Goose.*

**A**FTER your Goose is well picked and singed, cut it down the Back, and bone it in the above Manner; make two Pounds of Force-meat, and stuff it with; sew up the Back as aforesaid, and with a sharp Knife make checkered Work on the Breast of it; lay it on a flat-bottom'd Dish, and rub it all over with the Yolk of Egg; then strew on grated Bread and some Butter; set it three Hours in the Oven: For Sauce, have a Jill of Gravy, and a Jill of scalded Goose-berries, which pour into the Dish; set the Goose on the Middle, and serve it up.

*To a la mode Fowls.*

**T**AKE three young Pouts and bone them, put a Quarter of a Pound of Force-meat into every Fowl, but they are not to be cut down the Backs, the Bones are to be taken out at the Neck-end of them; when they are equally stuffed, put every Fowl into a Bladder, and boil them an Hour: Lay Puff-paste, Sippets, and carved Lemon round the Dish: For Sauce, have some white Veal-gravy and Mushrooms, six Yolks of Eggs hard boil'd whole; thicken it with Flour and Butter. Take out the Fowls, set them on the Dish, pour on the Sauce, and serve them up.

Chickens



*Chickens a la Royal.*

**T**AKE four large Chickens, pick, finge, and clean them well, cut them down the Back, and bone them; take half a Pound of Marrow, half a Pound of Beef-suet, and half a Pound of the Flesh of a Fowl, with grated Bread, Eggs, and Seasoning into a Force-meat, stuff them, lard them with Bacon, sew up their Backs, and skewer them as if for roasting, leave on their Pinions; lay them on a flat-bottomed Earthen-dish, and set them in an Oven: Boil half a Hundred of Asparagus-tops tender, and cut into half Inch Lengths; take a Jill of brown Veal-gravy, and boil the Grass up in it, thicken it with Butter and Flour; then take out your Chickens, and set on the Dish. Garnish with carved Lemon, and pickled Kidney-beans.

*A Ragoo of young Ducks.*

**K**ILL three young Ducks, pick, finge, and bone them well; stuff them with savoury Force-meat, let the Feet be kept on, and take off their Stockings; put in each three small Skewers at an equal Distance from each other, to keep them as in the Form for roasting: Then take a Stew-pan, and set it on a slow Stove, with four Ounces of Butter, and melt it; then flour your Ducks, and fry them brown; adding a Quart of Veal-broth, and let them stew with their Livers, Gizzards, and Pinions, an Onion, and Sweet-herbs; and when half of the Gravy is consumed, take out the Ducks, strain it, and skim off the Fat; boil a Pint of green Peas in Water, and drain them through a Hair-sieve; then put them to the Gravy that the Ducks were stewed in, and keep it on the Stove till it boils, then put in the Ducks; squeeze in the Juice of a Lemon, pour in half a Jill of thick melted Butter, toss all well together, and serve them up.



*A jugg'd Hare.*

**S**KIN your Hare and cut it into Joints, season it with Mace, Nutmeg, Pepper and Salt; clap it close in an Earthen-mug, and lay over it half a Pound of sweet Butter; then cover it close, paste it down, and set it three Hours in an Oven: Take its Liver, with a Quarter of a Pound of Beef-suet shred very fine, or beat in a Marble Mortar; add Shalot, green Thyme, Parsley, Sweet-marjoram, Nutmeg, Pepper and Salt, the Crumb of a Half-penny Roll steep'd in Milk; then squeeze out the Milk, and take the Bread and an Egg, mix all together; flour a Piece of Linen Cloth, and put this Pudding into it, tye it up, and boil it: Then take the Head of the Hare, and rub it over with the Yolk of Egg, baste it with melted Butter, then grate Bread over it, and set it into the Oven: When the Hare is enough, that is, when it has been in the Oven the above Time, take it out, and pour from it all the Gravy; add to it half a Jill of Beef-gravy, and thicken it with Butter and Flour: Then lay Sippets round the Dish, into which lay the Hare; pour over the Gravy, cut the Pudding in Slices, and lay all over; set the Head in the Middle, and send it up to Table.

*Cocks-combed Tripes.*

**T**O cocks-combed Tripes, you must have an Iron made in the Shape of a Cocks-comb, and take the lean Part of the finest Tripe you can get; cut out a Pound of Cocks-combs, and have three Jills of Beef-gravy, into which put your Cocks-combs, and let them stew; then cut the thick Part of a Bullock's-foot into thin Dices, and add to them; cut a Piece of the Double-round, and dip it in Batter; cut some of the thin Tripe, in the Shape of half a Crown, and ten of these fry Brown: Then  
toss



tofs up the Cocks-combs, with a little Vinegar and Mustard, and pour them on to the Dish: Lay the Double-tripe in the Middle, and the other round it. Garnish with pickled Onions, and Barberry-berries.

*To fry Tripes.*

**W**ASH and dry your Tripes well, make a Batter of an Egg, a Spoonful of Flour, and three Spoonfuls of Milk beat very smooth; then dip in your Tripe, and have ready some fine Beef-fat boiling, and fry the Tripe a fine crisp light brown: For Sauce, melted Butter and Mustard.

*To fry Neat's Feet.*

**T**AKE all the Bones out of the Bullock's Feet, and cut in Pieces the Length of your Finger, and the Breadth of Two; make the aforesaid Batter, and dip each Piece, frying it in Fat as for Tripes: For Sauce, Mustard, melted Butter and Vinegar.

*Cased Veal Cutlets.*

**C**UT out of a Leg of Veal twelve thin Collops, let them be a direct Square; season them with Mace, Nutmeg, and Salt; rub them over with Yolk of Egg, grate some Bread and throw on each Side of them, and make for each a Sheet of Puff-paste no thicker than Wafer, paper close round the Sides of the Cutlets, and set them in a Tin-pan into a hot Oven: If the Oven is equally hot Top and Bottom, they will be done in ten Minutes, and will be savoury and crisp, and is sent up without Sauce. This Way is very much liked by Ladies and Gentlemen of weak Constitutions and tender Stomachs.



*To dress a Calf's Head.*

**T**AKE out the Eyes and split the Head, take out the Brains, wash the Head in warm Water, and afterwards in cold Water, till it is very clean, and then boil it; when it is enough, take it up and cut it a-cross with a sharp Knife till you make Dice-work of each Side; then rub it over with Yolk of Egg, throw on some grated Bread, and set it in a Tin-pan before the Fire; but if you have an Oven rather use it, only you must baste with melted Butter before you put it in, and let it stand till it is brown: For Sauce, boil the Brains and mix with melted Butter, and a Spoonful of Vinegar. Set on the two Halfs upright in the Dish, lay broiled Rashers of Bacon all over the Skull, and round the Dish; then serve it up.

*To roast a Pig like Lamb.*

**T**AKE a fat Pig and kill it, take off the Hair and skin it, cut it into Quarters and draw it with Parsley: Take the Skin and Head of it; take the Bones out of two Rabbits, rub the Inside of the Pig with Yolk of Eggs, and join the Rabbits close to the Skin of the Pig; take the Bottom of a long *French* Roll, take out the Crumb, put a clean Rag within the Roll to keep it up, fix the Roll to the Pig's Head, and lay it in the Inside of the Pig; then turn them over into a Tin-pan, and set it into an Oven, with Flour drudged over it; when it is near done, take it out, and wipe off the Flour with a clean Wing of a Goose, rub it all over with clean Feathers dipt in melted Butter, throw Salt over it, and set it into an Oven till it is enough; then have in readiness a Jill of Gravy, with a little boiled Sage in it; draw the Pig, and with a clean Wing dust all the Salt off it; take the Cloth out of the Roll,  
send



send it up Whole to the Table; let the Roll stay within it, and pour the Gravy into the Dish. So you have four Quarters of a Pig and a whole one, out of one Pig, by the Art of Cookery and a little Help.

*A Made-dish of Sheep Heads and Tongues.*

**T**AKE two good Weather Heads and eight Tongues, wash your Heads well after you have split them and taken their Eyes out; put them into a Pot with just as much Water as will cover them, and take Care of all the Brains; wash all the Tongues, and boil them with the Heads: Take a Pound of Veal and cut into thin Collops, fry them brown on a slow Stove, in a Hash-pan; then take up the Heads and Tongues, strain three Pints of the Broth into the Hash-pan, and let it boil; then take the eight Tongues, lard and blanch them with Bacon, pick the Flesh clean from the Bone of the Heads, and take great Care to keep it whole, *viz.* not to break through, and disfigure the half Face of the Sheep: Then season the Heads with Mace, Nutmeg, Pepper, and Herbs cut very small; roll out a Sheet of Puff-paste as thin as Wafer-paste, cover each Side of the Sheep's Face with it, and set it in the Oven: Take out the larded Tongues and strain off the Gravy, wash your Pan clean, put in your Gravy and Tongues; add to them some Mushrooms, Truffles and Morels stew'd tender, 20 Force-meat Balls, dip the Brains in Egg and fry them in hot Fat: Toss all up, lay the Tongues round the Dish, pour on the Gravy, Balls, and Mushrooms; set the Heads in the Middle, the Brains all over, so serve it up. This is a Head-dish for a first Course.



*A Made-dish of Sweet-breads.*

**T**AKE four Sweet-breads, and season with Nutmeg and Salt; one of the Largest rub over with Yolk of Egg, grate Bread, roll it on, and broil it before the Fire; season the other Three, and fry them brown with Butter; take a Pint of brown Veal-gravy, cut the three Sweet-breads into Dices, and put them into the Gravy to stew; boil eight Eggs hard, and take out the Yolks whole: When the Gravy is consumed to what is sufficient for Sauce, add to it a little melted Butter, and toss it up. Lay Sippets and carved Lemon round the Dish, pour on the stew'd Sweet-breads, lay the broiled one in the Middle, with Yolk of Eggs all over, and serve it up.

*A boiled Turkey.*

**B**OIL your Turkey in Oat-meat and Water; take Sellery and cut in Pieces no larger than the Breadth of your Finger; take a Pint of White-gravy of Veal, and put to it a Pint of cut Sellery, let it stew till the Sellery is tender, then grate in a little Nutmeg and Salt, add to it some plain melted Butter: And when the Turkey is enough, take it up and set it on a Dish; pour over your Sauce, and garnish your Dish with carved Lemon.

*A boiled Turkey with Rice.*

**S**KEWER your Turkey for boiling, and take a Quarter of a Pound of Beef-suet, and the Crumbs of a Halfpenny Roll grated, a little Nutmeg and Egg work'd up together with your Hand, put it into the Turkey's Crop, sew it up, and put it into a Pot and boil it; then take half a Pound of Rice and boil tender in Water, and when it begins to thicken



thicken, take a Quarter of a Pound of Butter and toſs it up with, adding a little Nutmeg and Salt to it: Set the Turkey on a Diſh, and ſmother it with Rice; pour the Remainder on the Diſh and ſerve it up.

*A boiled Turkey and Oyſter Sauce.*

**P**UT your Turkey up for boiling, and grate the Crumb of a Penny *French* Roll; take a Slice of ſweet Butter and work up in the Crumbs, grate Nutmeg and Salt: Add an Egg, and ſtuff a little Thyme, Parsley, and Sweet-marjoram cut very ſmall; work all well together, and ſtuff the Crop of the Turkey, ſew it up, and boil it; then take half a Hundred of good freſh Oyſters, and put them a Minute or two on the Fire to plump, and take one by one out of their Liquor; then melt a Quarter of a Pound of Butter, into which put your Oyſters with a little of their Liquor: Add a little White-wine, Nutmeg, a very little Bread boiled in Water, toſs up all very well; take up your Turkey, and lay it in your Diſh, and pour on your Oyſter-ſauce: Lay Sippets round Diſh and carved Lemon, ſo ſend it up.

*A boiled Fowl ſmother'd with Onions.*

**P**UT up your Fowl for boiling, and let it be well ſinged; after rub it very well, waſh and dry it; then duſt a little Flour over it, boil it in ſoft Water, it will be white if you do not over-boil it; and boil ſix large Onions very ſoft, beat them to Pulp, and mix them with melted Butter: Lay the Fowl on a Diſh, and pour over the Onion-ſauce. The ſame Sauce is made for boiled Rabbits.

*To make a Veniſon Paſty.*

**B**ONE your Veniſon and ſeaſon it with Black-pepper and Salt, put it in a Pot and cover it cloſe; ſet it two Hours in an Oven, put into the  
Pot



Pot over it, half a Pound of sweet Butter, and according to the Size of your Pasty-pan make a Quantity of Paste; break two Pounds of Butter into four Pounds of Flour, mix it with cold Water to a Paste; cut a Pound of Butter into Slices and lay over the Paste, drudge Flour over the Butter, and roll it out three Times, drudging Flour each Time, cover the Inside and Edges of the Pan; take the Venison out of the Oven, and put into it, and if it wants Fat, take the fat Laps of a good Shoulder of Weather Mutton and lay over it; then lay over all a Sheet of Paste, and cut out Leaves and Flowers on the Top of the Pasty: Two Hours will bake it; have a Pint of rich Gravy in Readiness to pour into the Pasty as soon as it comes out of the Oven, and send it up.

#### *A Mutton Pasty.*

**T**AKE a hind Quarter of little *Scotch* Mutton, bone and skin it, and bake it in an Oven in the aforesaid Manner; put it in a Pasty-pan, as is directed; and give it the same Time to bake in: It will not be much inferior to a Venison Pasty.

#### *A Florentine.*

**T**AKE two Bullock's Feet and take out all the Bones, shred the Meat very small, as if for minced Pyes; blanch a Pound of *Jourdan* Almonds, and mince small with the Feet, stone half a Pound of Rasins and cut small, a Pound and a half of Currants well picked and washed, a Pound of Apples cut small, and half a Pound of Sugar; season with Mace, Cinnamon, and Nutmeg; make Pasty-paste and lay round the Dish-edge, and put in your minced Meat, mixing it well; then cover it with a Sheet of Paste, and cut out your Florentine: Bake it two Hours, and serve it up.



*A Sweet Veal Pye.*

**C**UT a Loin of Veal into Chops, and season it with Nutmeg, *Jamaica* Pepper, and Salt; take half a Pound of Currants, half a Pound of Rasins stoned, and a Quarter of a Pound of Almonds; take Part of the Kidney-fat, shred it small or beat in a Mortar, and some grated Bread; season it with Nutmeg and Salt, add Currants and an Egg, and mix all up into round Balls; then lay a Lair of Veal, and upon that strew Fruit and Almonds, then another Lair of Veal, and upon that strew Fruit and Almonds, lay over that the Force-meat Balls, cover up your Pye, and bake it an Hour and a half in an Oven; make a Caudle of a Jill of Cream, with a little Butter, half a Jill of White-wine, and a little Sugar. You may make a sweet Lamb Pye after the same Manner.

*A Mutton Pye.*

**T**AKE a Neck of Mutton and cut into Chops, scrape some small Potatoes, and season your Chops with Pepper and Salt, and lay a Rim of Paste round a Soup-dish; then lay a Lair of Mutton, and on that Potatoes, cover the Potatoes with the rest of the Mutton, and fill up the Dish with the rest of the Potatoes, put a Pint of Water into the Dish and cover it up: It will take two Hours Baking.

*A Hare Pye.*

**B**ONE a Hare, and make a Pudding for her of the Liver, a Quarter of a Pound of Beef-suet, some grated Bread, and an Egg; season with Nutmeg, Pepper, and Salt; cut Thyme, Parsley, Sweet-marjoram very small, and a little Shalot; mix these with the Pudding, and put it into the Hare; raise a standing Crust for it, and model your Paste into the



the Shape of a Hare, set the Hare on her Belly as she is in her natural Seat: When you take off the Skin, skin the Ears, and set her with her Head down, and her Ears between her Shoulders; if you are an expert Pastry-cook make the Figure of the Hare on the Lid of the Pye: Let her have two Hours and a half baking; pour into your Pye as soon as taken out of the Oven, a Pint of Veal Gravy that Spices have been boiled in, and send it up.

*An Alio of small Birds.*

**T**AKE two Dozen of small Birds and pick clean, make a Force-meat of the Marrow of a Beef-bone, and the Breast of a Fowl, beat in a Marble Mortar, or shred very fine on a Board; season with Mace, Nutmeg, and Salt; take the Crumbs of a Half-penny Roll and soak in Cream, and an Egg, mix all well together; boil two Beef-palates tender, and cut into small Squares; then season the Birds and Palates with Nutmeg and Salt; lay the Birds into a raised Crust not above three Inches high, lay the Palates between the Birds, and spread the Force-meat all over: An Hour will bake it; have in Readiness half a Pint of Veal-gravy, and pour into it as soon as it is taken out of the Oven.

*A Chicken Pye.*

**T**AKE five young Chickens and skin them very clean, grate a Nutmeg and mix with Salt; take a Quarter of a Pound of Butter and mix with the Nutmeg and Salt, and divide it into five Parts; take out the Breast-bones of the Chickens, put them up as for boiling, cut off their Legs, put into each Chicken a Part of the Butter, lay them into a Dish or a Baker that just holds them, turn their Breasts down, lay Puff-paste round the Sides of the Dish  
or



or Baker, cover it with Puff-paste, and bake it in an Oven an Hour; then boil half a Hundred of Asparagus in Water, cut them into half Inch Lengths, have some Veal-gravy ready, and stew them in the Gravy a Quarter of an Hour; then take the Lid off the Chickens, and turn the Breasts up, and pour on the stewed Asparagus and Gravy.

*A Beef-stake Pye.*

**T**AKE two Pounds of Beef out of the Fore-chine, that lies next to the Ribby-end, cut it very thin; season with Mace, Nutmeg, Pepper, and Salt; boil three Ox-palates tender, and cut small; make Pasty-paste, roll it out, and lay a Paste round the Rim of the Dish; lay in your Beef-stakes, and the Palates between the Stakes, add three Slices of Butter, and cover them with the Paste: Bake the Pye two Hours, and when you take it out of the Oven, pour into it half a Pint of strong Broth, and send it up.

*A Mutton-stake Pye.*

**C**UT out the Part of a Leg of Mutton where the Pope's Eye is, and cut it round, so that the Pope's Eye may appear in the Middle, the Mutton round it as a Border, and cut the Slices thin; take a Pound of very small Kidney-potatoes and scrape them; season the Mutton with Pepper and Salt; lay a Lair of Mutton, and a Lair of Potatoes till your Dish is full, cover it with thin Slices of Butter, and make the aforesaid Paste in the above Manner: Bake it, and when it is enough pour in a Pint of Mutton-gravy, and send it up.

*A Duck Pye.*

**B**ONE a Couple of Ducks, and after you have picked and singed them well, wash them clean,  
O and



and dry them with clean Towels; take a Pound of white Force-mear made of the Breasts of Fowls, Beef-suet, and grated Bread; season it with Nutmeg, Pepper and Salt, Thyme, Sweet-marjoram, and Parsley cut small, and work it up with an Egg; rub the Inside of the Ducks with the Yolk of an Egg, and lay a thin Lair of Force-meat upon it; put the Ducks in their natural Form, and raise an ovel Crust, into which lay the Ducks, and lid the Pye: Bake it two Hour, in which Time make some brown Gravy: Add to it a Veal's-suckle cut into eight Parts, two Artichoke-bottoms cut into Quarters; when the Pye is baked cut up the Lid, boil up the Gravy and pour over the Ducks, and fend it up.

### A Ham Pye.

**T**AKE a two Years old well cured Ham, and lay it in cold Water all Night, or twelve Hours; then take it out, take off all the Skin, cut off the rusty Part of the under Side of it with a sharp Knife; then put it into a long Earthen-pot that will just hold it, and lay it with the fat Side uppermost; then put to it two Bottles of rough Cider, cover it close, and set it in an Oven an Hour and a half; raise a Crust in the Shape of the Ham, as thick as the Walls of a Goose Pye, into which put the whole Ham; lid the Pye, and set it in an Oven two Hours and a half; in which Time make a Ragoo of strong Gravy, two Veal-suckles broil'd and cut in Dices, six Artichoke-bottoms cut in Quarters, Force-meat Balls, Truffles and Morels boiled tender, and Mushrooms, and toss up the Ragoo; when you take out the Pye cut up the Lid, and pour it over the Ham; ornament it with various Shapes of Paste cut out, as wild Beasts, and Flowers: Send it up without the Lid.



*A Christmas Goose Pye.*

**T**AKE a Stone of Flour, and boil up four Pounds of Butter in three Quarts of Water, and mix the Flour with the Butter first; then take as much of the Water as will mix the other Part of the Flour, work it well together, and when it is cool raise an ovel Crust; then take a fat Goose and a Turkey, pick off all the Feathers, clean and cut up their Backs, and take out all their Bones; take a Bullock's Tongue, blanch and split it; season the Turkey and Goose with Nutmeg, *Jamaica* and Black-pepper: Lay the Turkey on the Bottom of the Pye, and upon it the split Tongue, cover it with the Goose; lay over the Goose all the Seam, that is the Fat you took out of her; and make a thick Lid, cover the Pye, and paper it well: It will take six Hours baking; when you take it out of the Oven, pour into it a Pound of melted Butter, and set upon a cold Stone till it is cool.

*An Ox Cheek Pye.*

**B**ONE an Ox Cheek and wash it in many Waters, dry it with a clean Cloth, and season it with Black and *Jamaica* Pepper, and Salt; put it into a Pot, and put a Jill of Claret to it, cover it close, pasting it so that no Steam can get out, and set it four Hours in an Oven; then make Pasty-paste, and lay a Sheet round the Edge of a Soup-dish; take the Ox Cheek whole out of the Pot it was baked in, and put it into the Soup-dish: Add to it a Quarter of a Pound of Butter, lay on it a thick Sheet of Paste, and bake it two Hours in an Oven; make a Pint of strong Beef-gravy, with a Jill of the Liquor the Head was first stewed in, and when it is taken out of the Oven, pour this into the Pye, shake it well and send it up: This eats very much



like Venison, and has been taken for Venison by tolerable Judges.

*A Sweet Mutton Pye.*

**T**AKE a Loin of Mutton and take off the Skin, cut the thin Flank Part off it, and cut the Chine Part into Chops; season it with *Jamaica* and Black-pepper, and Nutmeg; take half a Pound of Currants, and half a Pound of Rasins, stone the Rasins, pick the Currants, wash them and dry them with a Cloth; take a Quarter of a Pound of Sugar; then lay a Lair of Mutton, upon which lay Fruit and Sugar, cover the Fruit with Mutton, and strow over the Remainder of the Fruit and Sugar; then put in a Pint of Water, so cover the Dish with Paste, and bake it two Hours.

*A Savoury Turbot Pye.*

**T**AKE two Pounds of Turbot and cut a Pound and a half into thick Slices; season it with Nutmeg, Pepper and Salt; make a raised Crust very thin, lay in your Turbot, lay on it a Quarter of a Pound of Butter, lid the Pye, and bake it an Hour and a half; in which Time cut the other Half into thin Slices, and fry brown with Butter in a little Hashpan, and add to it a Quart of Water; then take half a Hundred of Oysters, heat them in a Saucepan, take off their Beards, and when the Fish-gravy is two Parts consumed, strain it into a Saucepan: Add to it the Oysters with a little of the Liquor; a Spoonful of Catchup, and a Spoonful of Walnut Liquor; work a Piece of Butter and Flour, and thicken it up, set it on the Fire till it boils, and toss it up; when the Pye has been the above Time in the Oven, take it out, cut up the Lid, pour in the Oysters and Gravy, lay on the Lid, and serve it up.



*A Sweet Turbot Pye.*

**T**AKE a Pound and a half of Turbot and cut into thin Slices; season with Nutmeg, Mace and Salt; take half a Pound of Currants, wash and pick them, and half a Pound of Rasins, stone them; make a Puff-paste Crust, lay Paste round the Sides of the Dish, lay a Lair of Turbot, and cover it with Fruit; then cover the Fruit with Turbot, and on it strew the Remainder of the Fruit, and lay over all a Quarter of a Pound of Butter, then fix on the Lid; one Hour will bake it: And when it comes out of the Oven, make a Caudle of melted Butter and Sugar, and half a Jill of White-wine, and pour into the Pye after you have cut up the Lid, and send it up.

*A Salmon Pye.*

**T**AKE a Joul of Salmon and cut into thin Slices, take half a Jill of Verjuice, and rub over each Piece of Salmon; season it with *Jamaica* and Black-pepper, Nutmeg and Salt; roll each Piece, and set round the Bottom of a raised Crust, lay on the Lid, and bake it two Hours; boil the Bones of the Salmon, and fry four Slices in Butter; and when it is fried brown, pour in the Fish Broth, and boil it with the fried Salmon till it is something strong; then take a Jill of Gooseberries, pick and scald them in Water, add them to the Gravy, and some melted Butter; and when you have taken the Pye out of the Oven, cut the Lid up and take it off, and pour over all the Salmon the Gravy and Gooseberries; cut the Lid in eight Parts, and set round the Inside of the Pye, and send to Table.

*A Eel Pye.*

**T**AKE eight large Eels, skin and wash them clean, open and split them down the Middle,  
and



and take out their Back-bones; season them with Nutmeg, Pepper and Salt, and put them into an Earthen-pot, put three Spoonfuls of Butter over them, cover them close, and set them in an Oven four Hours, in which Time the Bones of the Eels will dissolve; then lay a Sheet of Puff-paste all over the Dish that will just hold them, and put them close; observe to roll them as if for collaring, before you put them in the Pot; then lay a very thin Cover of Paste over them, and let them bake an Hour: In which Time set their Heads and Back-bones on the Fire with a Pint of Water, and let it boil to a Jill; then add to it a Spoonful of Catchup, thicken it with Butter and Flour; take out the Pye, pour in the Gravy, and set it upon the Table.

### *An Oyfter Pye.*

**T**AKE a Rock Codling and cut out the Back-bone, lay it in an Earthen-pan, pour upon it a Pint of White-wine or Goosberry-vinegar, and let it lie an Hour; then make a Pasty-paste Crust, and lay it very thin round the Dish; cut the Skin off the Fish, take out all its Bones, and cut it in Pieces no larger than your Finger; then season it with Mace, Nutmeg, Pepper and Salt, and lay it into your Dish, with a Quarter of a Pound of Butter over it and a thin Paste, and bake it an Hour in an Oven: Then take a Haddock and cut down the Middle, after it is cleaned, fry it brown in Butter, with the Tail of the Codling, in a Hash-pan; adding to it a Quart of Water and the Bones of the Codling; when it is consumed to little above a Jill, strain through a Hair-sieve: Take 100 of Oysters, scald them, take off all their Beards, and put them into a Sauce-pan with the Fish-gravy, and let them just boil: Then take the Pye out of the Oven, cut up the Lid and take it off, pour all the Oysters over the



the Pye; cut the Lid into six Pieces, set them round, and send it up.

*An Apple Custard Pye.*

**L**AY a Puff-paste Crust all over a Baker, peel and core as many Apples as will fill it, put in Sugar and cover it, and bake it an Hour and a Half in an Oven; then take a Pint of Cream and boil it on the Fire with a Stick of Cinnamon, and set it to cool; then beat the Yolks of six Eggs very well, mix with the Cream, and sweeten to your Taste; Take out the Pye, cut up the Lid and take it off, and with the Back of your Spoon put down the Apples, and make it smooth; then pour over the Cream and Yolks of Eggs, and set it in five Minutes; then take it out, cut the Lid into Sippets and set round the Custard; send it up to the Table cold. In all Apple Pyes be sure to put in Lemon-skin cut small.

*A Cherry Pye.*

**L**AY Puff-paste all over a Baker, fill it with stoned Cherries, and sweeten it to your Taste; then roll out the Remainder of your Paste, and cut it in Lengths to reach over the Pye; make each Piece into half Inch-breadths, and lay them cross and cross, to make them into Diamonds: Then set it into the Oven, take great Care to bake it beautiful, and send it up cold.

*N. B.* All Sweet-meat Pyes are to have open Lids, such as Damsons, Plumbs, &c. and to be sent up cold; or, red, white or black Currants in the same Manner; likewise Rasps and Strawberries.

*A French Bean Pye.*

**T**AKE a Quart of *French* blanched Beans, lay Puff-paste over a Dish-edge, boil eight Eggs  
hard



hard, take out their Yolks whole, and lay all over the Top of the Beans, likewise a Quarter of a Pound of Sugar and the same of Butter, cover it up and bake it an Hour: Then take a Jill of melted Butter and half a Jill of Rhenish, sweeten it to your Taste, and pour it on.

*To dress a Cod's Head.*

**C**UT three Inches of the Cod's Shoulder towards the Head, then rub the Head all over with very strong Vinegar, and cover it with Salt an Hour before you put it in to boil, and have hard Water to boil it, let the Fire be very good, for it must boil very fast an Hour; skin eight Whitings and dip in Batter, and fry in clarified Butter; drain the Head over the Water it was boiled in, and while it is draining, take off all the black Skin; when the Fish is boiling, break a Lobster and take out all the Meat, cut it small, and boil it up in melted Butter, grate on some Nutmeg, add Catchup, Red-wine, of each a Spoonful; cut some of the Liver and dip into Batter, fry it; then take the long small Bones out of the Jaw Fins of the Head, and stick on each End Mushrooms, Oysters, Barberryberry; set the Head on a Dish, and let it be hot, lay your forced Fish round it, and the Liver all over the Head, stick the Jaw-bones between, lay fried Parsley and Horseradish and Barberryberries round the Dish-edge, and send it to Table.

*To dress the Cod's Tail.*

**T**HE thick End of the Cod cut into Slices an Inch thick, and lay them into an Earthen-dish, pour over them a Jill of Beer-vinegar, and strew over some Salt; then take out the Bones, and cut the Remainder into thin Slices for frying; season with  
Nutmeg,



Nutmeg, Pepper and Salt; then set on some Water in a broad Hash-pan, and when it boils put in the Cod that is in the Vinegar; have no more Water then will cover it, and put in the Vinegar that it lay in; then dip the Cod cut for frying, in Batter, made of half a Jill of stale Beer and Flour; if the Fish be for those that abstain from Flesh, fry it in clarified Butter, if not, clean Fat; then take half a Hundred of Oysters, and just plumb them; melt half a Pound of Butter, and put in the Oysters, with a little of their Pickle, some Catchup, and a Spoonful of Mushrooms; if you have a Double-dish, fill it with hot Water; then take out your boiled Fish with a Fish-slice, and lay on the hot Dish, pour over the Oyster-sauce, and lay the fry'd Fish all over: Lay Sippets, Barberry-berries, and Horse-radish round, and send it up.

### *A Ragoo of Ling.*

**T**AKE a Side of a Ling and cut a Quarter and a Half off the broad End, and cut a thick Slice off it, and a Piece of its Liver, and boil in Vinegar and Water; then take it up, and beat it in a Marble Mortar; add to it the Crumb of a *French Roll*; season it with Nutmeg, Pepper and Salt, Thyme, Sweet-marjoram, and Parsley cut small, a Glass of Rhenish and an Egg, mix all well together with a Piece of Butter; take the Fish and cut off that Part next the Back, to make it of the same Thickness of the thinner Side, and take out the small Bones; season with Nutmeg, Pepper and Salt; beat two Yolks of Eggs in a Spoonful of Verjuice, and rub all over the Fish; then lay a thin Lair of the forced Fish on the Ling, and roll it tight up; roll a broad Tape round, butter an Earthen-dish and lay it in, and set it into an Oven an Hour: Then fry a Pound of the Ling, cut thin into Collops, brown in Butter, and set on the Bones and Fins to boil in



a Sauce-pan, with an Anchovy, Horfe-radish, Shalot, Thyme, and Marjoram; when the Srength is boiled out, strain out the Broth into the Hash-pan to the fry'd Ling, and when it is strong strain it through a Hair-sieve; add to it half a Jill of pickled Mushrooms, a Spoonful of Cockles, twenty fresh Oysters, make twenty Balls of the forced Fish, and fry in clarified Butter; then take the Fish out of the Oven, pour off all its Gravy, strain off the Fat and add to the Ragoo, thicken it with Butter-sauce; set the Collar in the Middle of the Dish, and pour over the Ragoo: Lay Sippets and fry'd Parsley round the Dish, and serve it up.

### Scotch Collops of Ling.

**C**UT two Pound of Ling into Collops, and season with *Jamaica* and Black-pepper, Nutmeg and Salt; boil a Quarter of a Pound of Ling, and take the Crumb of a *French Roll*, with a Slice of very sweet Butter and mix with it; add Thyme, Sweet-marjoram, and Parsley cut small, Nutmeg, Pepper and Salt; work it all up together with an Egg, and make them up into little Balls; then make a Batter of half a Jill of Verjuice, the Yolks of two Eggs, and a little Flour; dip each Collop into the Batter, and fry them brown in clarified Butter; take them into a Dish, set them before the Fire, and fry the Balls and lay by them; fry a Pound of the Fish cut into thin Slices in Butter, put to it a Pint of Fish-broth, an Anchovy, some Catchup, and a Spoonful of Claret; when one Half is consumed, strain it off, and put it into a Sauce-pan, with a little Butter and Flour, and boil it up; add to it some Mushrooms, and pickled Cockles: Lay the fry'd Collops on a clean hot Dish, the Balls all over them, and pour over the Sauce; lay Sippets round the Dish, and garnish with scraped Horfe-radish and Barberry-berries, so serve it up.



*A Brown Fricassee of Ling.*

**C**UT out of the thick Part of the Ling a Pound and a Half, and cut into Collops as long as your Finger, as broad as Two, and the Thickness of a Beef-stake; season them with Mace, Cloves, Pepper and Salt; make a Batter of two Spoonfuls of White-wine Vinegar, two Yolks of Eggs, and a little Flour; dip the Fish in the Batter, and fry it in clarified Butter; cut the Liver after it is boiled and cold into thin Slices, and make a Batter of Vinegar and Flour, and dip each Slice of Liver in it, and fry it crisp; then have some strong Fish-gravy, made as before directed, and thicken it with Butter and Flour; add to the Gravy half a Jill of pickled Mushrooms, some Catchup and Claret, and boil it up: Lay the fry'd Fish in the Middle of the Dish, the fry'd Liver round by Way of Sippets, fry'd Parsley round the Dish-edge and some Barberry-berries; pour over the Sauce, and send it up hot.

*A boiled Codling.*

**T**AKE a Codling when it is in Perfection, which you may know by the ribby Shades on the Sides, and the Crease down the Back of the Head, or Sir-  
kle more properly termed; rip it up and take out its Liver; turn the Tail of the Fish to its Head, and lay Salt all over it an Hour; have a Kettle or Pan a boiling, that will just hold it, so as to cover it with Water; take half of the Liver and shred it very small, boil it in a Sauce-pan in a Pint of Water with an Anchovy, let it boil to a Jill, strain it thro' a Hair-sieve into a Sauce-pan, and thicken it with Butter and Flour; take up your Fish, drain it, take off the Skin, and set it on a Dish: Garnish with green Parsley and Horse-radish, and send up your Sauce in a Bason.



*A boiled Ling.*

**T**AKE a Share of Ling, and boil it with the Liver, and put in some Salt with it into the Pan; take two Crabs, beat the Claws, and take out all the Meat; take some of the Body of the Crab, melt half a Pound of Butter, add to it the Meat of the Crabs, a little Black-pepper, and boil it; take up the Fish, laying it on a hot Dish, and send it up with the Skin on; slice the Liver and lay over it: Garnish with green Parsley, Horse-radish, and Barberry-berries.

*To boil a Cod.*

**I**F you can get a Cod hot out of the Sea, cut off the Head and Shoulders, and cut the Cod into Inch thick Slices, as much as will serve your Family, five Slices will make a substantial Dish; cut it as above directed, put it into an Earthen-pot, pour upon it a Pint of strong Beer Vinegar, and let it lie an Hour in the Vinegar, turning it over several Times; then have a Pan of Water boiling on a very good Fire, put in a Handful of Salt, and wash the Fish out of the Vinegar, pour it into the boiling Water and Salt, and let it boil fast half an Hour: For Sauce take thirty Oysters, and half a Pound of sweet Butter, melt it as Sauce; when the Oysters are clean washed, put them into the Butter and boil them up; add a Spoonful of Catchup and Spoonful of Mushrooms; take up the Fish and drain it over a hot Stove or Chafing-dish of hot Cinders a Minute or two; lay it on a hot Water-dish if you have one, otherwise let the Dish you lay it on be very hot, and pour over your Sauce: Garnish with Horse-radish, Parsley and Barberry-berries.



*To boil Haddocks.*

**T**AKE Haddocks when they are in Perfection, take out their Livers and Roes, and boil the Livers with the Haddocks, four will make a very good Dish; take off their Heads, and skin them, cut them thro' the Middle, boil them, and broil their Roes before the Fire very well, they will take as much broiling as the Fish will boiling, *viz.* half an Hour; take them up, and place the Tails in the Middle of the Dish, lay the other Halves between them, and lay their Livers and Roes all round the Dish: Garnish with green Parsley and Barberry-berries; and have for Sauce very sweet Butter plain melted.

*To boil Whittings.*

**W**ASH the Whittings clean, and with a sharp Knife cut off all their Fins, skin them, take out their Eyes, and put each Tail through the Bone of the Head; boil as many as will do for your Purpose, for a Head-dish or a Side-dish: Garnish with green Parsley; lay the Fish on a warm Dish, and have plain melted Butter for Sauce.

*To fry Whittings.*

**E**ITHER put them up as above directed, or cut off their Heads, rub them over with Yolks of Eggs, drudge Flour over them, and fry them in hot melted Fat; or clarified Butter; fry Parsley, set up their Tails in the Middle of the Dish, and lay the fry'd Parsley round for garnishing; lay some Barberry-berries over the Fish.

*To fry Flounders.*

**T**AKE Flounders or any Sort of Flat-fish, that is not over thick for frying, cut them on the Side of their Belly, and gut them, wash them clean,  
and



and dry them with a coarse Cloth; take a sharp Case-knife and cut them cross and cross by Way of Diamond Cut; then rub them over with Yolks of Eggs, flour them, and fry them as above directed: Garnish with fry'd Parsley, and plain Butter-sauce; set up their Tails in the Middle of the Dish, and send them up to Table.

*To stew Soles.*

**T**AKE a Pair of Soles and skin them, fry them brown in Butter, take a Pint of strong Fish-gravy and put to them, add a little Mace, Nutmeg and Salt, let them stew over a slow Stove till there is no more Gravy than what is sufficient for Sauce; then add some pickled Mushrooms and a little melted Butter, lay Sippets round the Dish; then lay in your Soles, pour over your Sauce: Garnish with carved Lemon, and send them up.

*To crimp Skate.*

**T**AKE a Maiden Skate, and cut off all the bony Part, cut the two Wings into Pieces an Inch broad, and the Length of the Skate, wash it clean in Water, and let it lie in Vinegar and Salt an Hour; then have some Pump Water boiling on a hot Stove in a broad Hash-pan, into which put your Skate and a little of the Vinegar, and let it boil six Minutes; then take it up into a hot Dish, lay green Parsley round it; and have plain melted Butter-sauce, and send it up.

*To boil Skate.*

**T**AKE the broad Wing of a Maiden Skate and wash clean, hang it up on a Crook in the Air one Day; then boil it in Pump Water with Salt in it eight Minutes, take it up and take off the Skin,  
and



and lay the two Wings on a Dish whole: Garnish with green Parsley and Horse-radish; have some plain Butter-sauce.

*To stew Butts.*

**T**AKE four Butts and wash them clean, set them on a Stove in a broad Hash-pan, cover them with Water, and put to them some Blades of Mace and White-pepper tied up in a Muslin-rag; then take 30 fresh Oysters, scald and beard them; when the Fish is stewed, and the Gravy consumed to no more then what is required for Sauce, thicken it with Butter and Flour; then put in your Oysters, and add a Spoonful of Rhenish; lay Sippets and Barberry-berries round the Dish, set your Fish Tails in the Middle, and send it up to the Table.

*To boil Mackarel.*

**C**UT your Mackarel in two, and if you have three make a Star, set the Heads in the Middle, and a Tail between each Head; boil them in a broad Hash-pan on a Stove in Salt and Water; have Herbs, Parsley, and Fennel, boiled tender, and cut very small, and mix up with plain Butter melted: Garnish with green Parsley.

*To ragoo Salmon.*

**T**AKE a fore Jowl of Salmon, cut off the Head, take out the Bone, and rub it all over with Verjuice, or White-wine Vinegar; then boil the Head, and take the Fish off it; grate Bread, with a Slice of sweet Butter, an Egg, green Thyme, Parsley, Sweet-marjoram cut very small, Nutmeg, Pepper, and Salt mix'd all together, and make Force-meat; season your Salmon with Nutmeg, Pepper, and Salt, and put over the Inside of it the Yolk of



an Egg; then lay on your Force-meat, roll it up, put it into a Pot, and set it into an Oven an Hour and a half; if it is not a Fast-day, have half a Pint of good Gravy, a Quarter of a Pound of sweet Butter, made for Sauce, and a Jill of scalded Gooseberries; lay Sippets round the Dish, and lay on your Salmon: Garnish with carved Lemon.

### Scotch Collops of Salmon.

**C**UT out of a fore Jowl of Salmon Collops, rub each Collop with Verjuice, and season with *Jamaica* and Black-pepper, Nutmeg, and Salt; make Force-meat and put it into a little round Bason, and bake it in an Oven; then flour and fry the Collops; fry a Codling cut into Pieces, brown in Butter; add a Pint of Fish-broth, when it is strong enough strain it off, and thicken it with Butter and Flour; add to it a Jill of scalded Gooseberries: Set the Force-meat in the Middle, lay the Collops round it, pour the Sauce all over it, and lay crisp Parsley round.

### Olives of Salmon.

**T**AKE a hind Jowl of Salmon, skin and split it, cut the first two half a Quarter in Length, and the Breadth of the Fish, and make the other End to the same Size; boil what Cuttings you leave for Force-meat, in the same Manner as is before directed; rub Yolks of Eggs all round each Piece of Fish, and season it with Nutmeg, Pepper, and Salt; spread over each Collop a thin Lair of Force-meat, roll them up tight, lay them on a little long Tin-pan close, and set them in an Oven half an Hour: For Sauce boil the Fish-bones, with an Anchovy, and Horse-radish, and strain it off; then add two Spoonfuls of Catchup, half a Jill of pickled Mushrooms, thicken it with Butter and Flour, and lay the Olives: Garnish with crisp Parsley.



*To dress a Turbot.*

**B**OIL the Head of a Turbot, save the Broth, and take off all the Fish; make Force-meat beat in a Mortar, adding Nutmeg, Pepper and Salt, two Eggs, grated Bread, and the Juice of a Lemon, mix a little of the Liver with the Force-meat, mix it all together, make it into Force-meat Balls, fry them in clarified Butter, and they will keep three Days; a Turbot of a moderate Size will be four very good Dishes, one boiled, and the Fins fry'd and laid round it, plain Butter-sauce, green Parsley, and scraped Horse-radish for garnishing; another Part ragoo'd, and the Fish-broth made Gravy by frying two or three Slices, and boiling in it; Force-meat Balls and Oysters made for the Ragoo, and the Turbot seasoned and broiled before the Fire, and set in the Middle of the Dish, and the Ragoo turn'd over it; Scotch Collops cut out of the thickest Part of the Turbot, dipp'd in Eggs and fry'd brown, after seasoning them with Nutmeg, Pepper and Salt; put on a Dish the Fish-gravy, Forced-balls, and pickled Mushrooms boiled, and pour over them Sippets and carved Lemon; a white Fricassee is, to cut out of the Turbot as many Pieces half Inch thick, and in Length two Inches, dip them in Whites of Eggs well beat, and fry them in clarified Butter; boil eight Yolks of Eggs, and take off the Beards of thirty Oyster, have white Fish-gravy, boil up the Oysters and thicken with melted Butter: Lay the Fricassee on the Dish, the Yolks round it, and pour over the Oysters and the Sauce.

*To boil Salmon.*

**S**CALE a Jowl of Salmon, make the Water very Salt, when it boils put in the Fish, and let it boil quickly; take Parsley, Fennel, and a little Mint

boil'd



boil'd and cut very small, and lay round the Dish-edge; pick and scald a Jill of Gooseberries, and melt Butter: Lay your Salmon on a Dish, and the Gooseberries all over it, and send up the Butter in a Sauce-boat.

*To bake a Salmon.*

**T**AKE a whole Salmon, take off its Skin, take out its Liver and Roe, and turn the Tail of the Fish to the Head, fasten it with Tape, cut the Fish a-cross Diamond Shape, and rub it all over with Mace, Nutmeg, Pepper and Salt, Yolks of Eggs, and grated Bread; laying thin Slices of Butter all over the Back of the Salmon; then bake it two Hours in an Earthen-dish; the Liver and Roe beat in a Mortar, add Nutmeg, Mace, Pepper, Salt, Thyme, Parsley, and Sweet-marjoram cut small, and as much grated Bread as an Egg will make stiff enough to roll into Balls, and fry them; have Gravy made of Flesh or Fish, into which put half a Jill of pickled Mushrooms and the Force-balls: Set your Fish on a Dish, lay Sippets and Lemon round, and pour on the Sauce.

*To stew Tench.*

**P**UT them alive into a Stew-pan, set them over a Stove till they are dead, let them be close covered; then take out the Tench, scale them, and take out their Guts, and let their Blood be in the Hash-pan; then put in the Tench with a Pint of Water, a Jill of Claret, and let them stew till there is Sauce left to eat them, add nothing but Salt to it; lay Sippets and carved Lemon round the Dish, and send it up.



*To dress Pike.*

**T**AKE a large Pike and scale him, take out his Guts and Liver, boil and beat the Liver in a Mortar; add to it a Slice of Butter, grated Bread, Nutmeg, an Egg, Mace, Pepper, Salt, Thyme, Sweet-marjoram, Parsley, and Chives cut small; then mix them well together, and put it into the Belly of the Pike; then turn the Tail of the Pike to its Head, and rub him all over with Yolk of Egg, and strew grated Bread upon the Egg; set him on a Tin Dripping-pan before a clear Fire, and baste it with Butter, but take Care to turn it as it browns; when it is thoroughly done, lay it on a warm Dish: Garnish with crisp Parsley, and plain melted Butter for Sauce, and send it to Table.

*To stew Burn Trouts.*

**W**ASH as many Trouts as will make a substantial Dish, season them with Pepper, Salt and Nutmeg; lay them into a Pot that just holds them, which must be of a longish Shape, and put to them Butter and Shalot, and set them in an Oven two Hours; then take them into a Stew-pan, and add to them a Spoonful of Verjuice or the Juice of a Lemon, and half a Jill of melted Butter; lay them with their Tails in the Middle of your Dish, and their Heads round it: Garnish with green Parsley.

*To fry Trouts.*

**W**ASH and dry them with a Cloth, and dip them in Vinegar and Flour, and fry them in Butter so crisp, that they will stand round the Sauce-bason in the Dish, with crisped Parsley round the Dish-edge, and send them up.



*To fry Sparlings.*

**D**ON'T wash them but dry them with a clean Cloth, and draw a small Gut out of their Neck: Make Batter of Egg, Flour and Water, dip them in and fry them in clarified Butter, Hog's Lare, or Beef-fat; let it boil when you put in your Sparlings: For Sauce, plain melted Butter: Garnish with fry'd Parsley and Barberry-berries.

*Instructions for potting FISH or FOWL.**To pot Salmon.*

**C**UT a Salmon down the Middle, cut off the Head, scale and wash it clean, take out the Chine-bone, and cut the Salmon to the Shape of your Pot or Pots; season with Black-pepper and Salt; let your Pots be deep enough to contain a Double of the Salmon, and put into your Pot with it a Pound of Butter; bake it two Hours and take it out, pour off all the Gravy and Butter, and press it hard so as all may drain out of it; then set it into the Oven, and put the Butter into the Pot, but none of the Gravy, and let it stand four Hours longer in the Oven, in which Time all the Bones of the Salmon will be dissolved to Fish; then take it out and drain off all the Butter, set a Press on the Salmon, and lay on a Weight to squeeze it well; when it is cold cover it with the Butter it was baked in, and some more Butter clarified.



*To make Trouts like potted Jars.*

**T**AKE black back'd Trouts that cuts Red, and wash very clean, and dry them with a Cloth; season them with Mace, Nutmeg, *Jamaica* and Black-pepper and Salt; put them into a Pot with Butter sufficient to boil them in, and set them in an Oven close covered; when they have been an Hour and a Half in the Oven, take them out, lay them on a flat Board, let all the Gravy drain from them, and take off all the Butter, but none of the Gravy: Then lay your Trouts into the Pot, and to every Lair add a little more of your Seasoning, according to what your Judgment supposes may be washed off in their boiling; put the Butter to them, and set them in an Oven three Hours and a Half, in which Time their Fins and Bones will become Fish; then take out your Pot, pour off the Butter they were baked in, and lay a small Weight on the Trouts; when they are cold, cover them with the Butter they were baked in; but if you have not enough to cover them with, clarify more Butter, and to have better than half an Inch Thickness above your Trouts.

*To pot Lobsters.*

**T**AKE large Lobsters when they are in their Prime, boil them, and take off their Claws and Tails; split the Tails, but keep the Claws as whole as you can, and take the Bone out of the Claws; season them with Black-pepper and Salt, and pot them, with plenty of Butter over them, and set them in an Oven an Hour; then take them out and drain all the Butter and Gravy off the Lobsters, take the Butter from the Gravy, and add as much clarified Butter as will cover the Lobsters: You must not press the Lobsters, but let the Butter run through them,



them, and when they are cut it will be a fine Mixture representing of Marble.

*To pot Lampar Eels.*

**T**AKE Lampar Eels and cut off a Grissel that lies down their Backs, skin and season them with Mace, Nutmeg, Pepper and Salt, and put them close into a Pot, with Butter over them and a Paper tied very close, put them into an Oven two Hours; then draw off their Gravy and the Butter, squeeze out all the Gravy, and put the Butter into the Eels, and let them have four Hours more baking, in which Time their Bones will dissolve; then take them out of the Oven, pour the Butter from them, and press the Eels close down in the Pot; when they are cold cover them with the Butter they were baked in, adding more clarified Butter if wanted.—These potted Eels are by most Judges thought to exceed all Sorts of potted Fish.

*To pot Woodcocks.*

**P**ICK your Woodcocks clean, take out the Trail, and take off the Gizzard; work up some Pepper and Salt into half a Pound of Butter, and put the Size of a small Chicken Egg into each Woodcock, put them into a Pot with their Breasts turned down, lay as much Butter over as will cover them when it is melted, and set them two Hours in an Oven; then take out the Cocks, put out all the Butter and take it off the Gravy, put the Trails of the Woodcocks into their Gravy, set them into the Oven, and let them stew till it is thick; then put it all over the Cocks, put them close down into the Pots, and cover them with the Butter they were baked in, adding more clarified Butter to them; let their Breasts lie uppermost.



*To pot Moor-fowl or Gore.*

**I**F you have Plenty of Gore take out their Back-bones, and season them with Black-pepper and Salt, cover them with Butter, lay their Breasts down in the Pot, and set them two Hours and a Half in the Oven; when they are taken out have in Readiness the Pots you design to pot them in, and take them out of the Pot they were baked in, turn their Breasts up in the Pots, press them close down, and cover them with clarified Butter.—Partridges and Pigeons much the same, only you are not to take the Back-bone off the Partridges or Pigeons, but let them be Pye Fashion.

*To pot a Hare.*

**S**KIN it, and if not mangled, you need not wash it, cut it into Joints, and season with Mace, Nutmeg, *Jamaica* and Black-pepper, Salt, dried Thyme, Sweet-marjoram rubb'd small and sifted through a Hair-sieve; put each Joint close down into a Stewing-pot, with the Liver, Heart, and three Shalots, bake it till it is very tender: A young Hare will be tender in two Hours, an old one will take four Hours baking; when it is enough take it out, pour out all the Gravy and Butter into another Pot, strip off all the Flesh from the Bones, beat the Meat in a Wooden Bowl or Marble Mortar, and beat all the Butter that was taken from the Hare with the Meat, put it into Pots, and cover it with clarified Butter.

*To pot Beef.*

**T**AKE six Pounds of a Buttock of Beef and cut into Collops an Inch thick, beat an Ounce of Salt-petre to Powder, mix with four Ounces of Salt  
and



and a little Sugar; lay a little of this on each Collop, and one Collop upon another, and put them into a Pot that just holds them; twenty-four Hours will make them red; then take them out and season with *Jamaica* and Black-pepper, dried Thyme and Sweet-marjoram; put into it a Rocambole, and put it into a Stew-pan with the Marrow of three Beef-bones, or a Pound and a Half of Butter; when it is tender, take it out and beat it fine, and beat up with it the Marrow or Butter that it was baked with, or half of the Butter; put it into the Pots, cover with clarified Butter.

### *Potted Veal.*

TAKE out of the Thick of a Leg of Veal with the Udder and Kell, and cut into Collops; season with Mace, Nutmeg, Pepper and Salt, cover them close into a Pot, and bake them two Hours; then take them out, and beat them with the Udder and Kell in a Mortar; when it is well mixed, put them into Pots, and cover with clarified Butter.

### *Potted Herrings.*

WHEN Herrings are in Perfection, cut off the ir Heads, and take out their Roes and Back-bones, season them with Black-pepper and Salt; roll each Herring up like a Collar round the Bottom of the Pot you are to bake them in, and set one Row upon another till your Pot is full; then tie a Paper close about the Top of the Pot, and set them three Hours in an Oven; cover them over with Bay-leaves as soon as you draw them out, and fill the Pot as high as the Fish with White-wine Vinegar: Then put the Livers and Roes into a Pot by themselves, and let them stand an Hour in the Oven, and then put the Roes into the Herrings: When they are dish'd up, lay the Livers round the Herrings, and send up some of the Liquor: Have Fennel for garnishing.



*To collar Beef.*

**T**AKE twenty Pounds of the Belly-end of the Flank of an Ox, and lay it in Salt and Water two Hours; then beat two Ounces of Saltpetre, mix it with a Pint of white Salt, and rub it all over the Beef, let it lie five Days, and turn it every Day; then wash off all the Pickle, and dry it, spread it on a Board, cut it straight, and lay the Cuttings a-cross; season with Nutmeg, Mace, *Jamaica* and Black-pepper, green Thyme, Sweet-marjoram, and Parsley cut small; then lay your Cuttings cross the Collar, roll it tight up with Tape, put it into a long Pot or Pan, and set it into an Oven all Night after the scorching Heat is off; in the Morning take it out, uncover it, take it out of the Pot, lay the Collar on a Tin, roll it round and press it; when cold take off the Tin, and keep it for Use.

*To collar a Pig.*

**T**AKE a good fat Pig, and after you have kill'd and dress'd it clean, wash it well from the Blood, cut off the Head and split it even in two, bone it, and wash the Blood clean away; then dry the Flesh well with Rubbers, laying it out at its full Length, and rubbing on it Yolk of Egg on the Inside of each Half; season with Nutmeg, Pepper, Salt, green Thyme, Sweet-marjoram, Parsley shred small and strew'd on, rolling each Side very tight, and tie a Cloth round each Side, and Tape upon the Cloth, and let it be tied close at each End, and boil it two Hours; then take it up, undo the Sides, and tie it up again very tight: Make a Sauce of Bran-water and Salt, and a Jill of Vinegar, when it boils strain it off, and when it is cold, put in the Pig, and keep for use.



*To collar Ling.*

**T**AKE the largest Ling you can get, cut it down the Middle, cut off all the Fins, and cut off the thick Part of it, to make it of an equal Thickness, cut it into three half Quarter lengths, and roll it up in as many Collars as will be of the Ling; make a strong Brine of a Pound of Bay-salt and as much common Salt as will make an Egg swim to the Top; then set it on to boil, and boil the Liver of the Ling in the Brine; tie all the Collars firm with Tape, and boil them an Hour and a half; then take up the Collars, and strain the Liquor into a deep Earthen-pot, and when it is cold, put in the Collars: It eats like Sturgeon, and is eaten with Mustard, Vinegar, Oil and Sugar.

*To marble a Calf's Head.*

**T**AKE a large fat Calf's Head, wash it through many Waters, take out the Eyes, and boil it till all the Bones will come out from the Flesh; then have for Seasoning, Mace, Nutmeg, Pepper, Salt, green Thyme, Sweet-marjoram and Parsley cut small; take out all the Bones and the Skin of the Palate, cut the Head on a Shreading-board, and put it into a Cloth when it is very hot, and tie it up close: It will cut out like Marble, and is a pretty Dish for a second Course.

*To collar Calves Feet.*

**T**AKE a Gang of good Feet, and boil them in soft Water as for Gelly, take out the Feet, and make great Haste to take out all the Bones while the Feet is hot; then cut and throw a little Salt over them, and put them close down in a Pint Water-glass, and carve it in cutting like Brawn, in thin Slices;



Slices; when you take it out of the Glass, lay the carved Slices round, and set the Collar in the Middle of the Dish: Garnish with green Parsley.

*To make a Veal Soop.*

**T**AKE a Leg of Veal, cut off the Flesh, break the Bones, and put Bones and Meat into a Stewing-pan, add to it two Quarts of Water, stick six Cloves in a large Onion, two Carrots, two Turnips and a little Salt; cover it very close, paste down the Lid, and set it all Night in an Oven; take it out in the Morning, pour off all your Soop, skim off the Fat, and put the Soop into a clean Flannel-bag, used for nothing but straining Gravy, and put it into a very clean Hash-pan; add to it an Ounce of Vermicelli, and let it boil gently; grate half an Ounce of Loaf-sugar all over the Bottom of the Hash-pan, and set it on some clear Cinders till the Sugar boils and turns to the Colour of Treacle; then put to it a little of the Soop, and boil till all the Colour is mixt with the Soop; then mix it with the other Soop; toast two thin Slices of Bread cut into Dices, and put into the Soop-dish, lay boiled Rice round the Dish-edge, and pour in the Soop; or send it up a Canteen. The Veal will be very good to eat cold, minced or potted, with adding Seasoning to it, as directed for potted Veal.

*A Sellery Soop.*

**I**F you would go to the thrifty Way of Soop making, boil a Leg of Mutton for a Family Dish, strain your Broth into an Earthen-pot, and let it stand all Night; take off the Top, pour off the Clear, and strain the Bottom through your Flannel-bag; take four Pounds of the Buttock of an Ox, and put your Broth into a small Boiler; put in your Beef, and be careful to skim it when it begins



to boil; when you have skim'd it well, wash as much Sellery and cut it, as will fill a Pint-bason; after the Sellery has stewed with the Beef three Hours, add a Pint-bason of diced Turnips and Carrots of each an equal Quantity, and let it stew an Hour; then boil Spinage and lay round the Dish-edge, toast Bread and cut into Sippets: Set the Beef in the Middle of the Dish, pour in the Soop, lay the Sippets round, and send it up.

### *A Cabbage Soop.*

**T**AKE four Quarts of Beef, Mutton, or Veal-broth, and put into a small Boiler, and fix Pounds of the best Part of the Beef without Bones, put the Beef into the Pot, let it boil, and skim it well; then take a White-cabbage and cut it into four Quarters, cut out the Core, and put it to the Beef; let it stew four Hours, keeping it close covered, and be sure to let it stew very gently; then set the Beef in the Middle of the Dish, lay the Cabbage round it, and pour over the Soop: The Beef and Cabbage is as good as the Soop.

### *To make a Soop without Water.*

**T**AKE a Stone of Beef, a Stone of Mutton, a Stone of Veal, and cut all into Inch thick Collops; then take a large Earthen-pot, lay in a Lair of Collops and a Lair of sliced Turnips, then Collops and sliced Carrots, cover that with Flesh; then have Sellery, and intermix the Meat with the Roots and Sellery; when all is put into the Pot cover it close, set it into a hot Oven, and let it stand two Hours; then take it out, pour off all your Gravy, and strain it through a Flannel-bag, and set it another Hour into the Oven; then drain off all your Gravy, and filter it through a Flannel-bag into  
your



your other Soop: Put it into a clean Hash-pan, and add to it an Ounce of Vermicelli, boil it ten Minutes; then cut some Bread and toast brown, and put a little into the Soop-dish, pour in the Soop, and send it up.

*To make a white Soop.*

**BOIL** a Neck of Veal to Rags, stick six Cloves in an Onion, and boil it all the Time the Meat boils; then strain it off, and skim off all the Fat, filter it through a Flannel-bag, and put it into a clean Hash-pan; add to it half a Pound of Rice, and let it boil softly Half an Hour; take a Quarter of a Pound of Rice, and let it boil a Quarter of an Hour in fair Water, and put it into a Hair-sieve to let the Water run from it; then take a Pennyworth of Saffron, infuse it in two Spoonfuls of Water, put the Rice into it, and it will make it yellow; then put a Rim of Paste round the Brim of the Dish, lay the Rice round the Edge of the Dish; then boil up the Soop, and take the Crumb of a *French Roll*, rasp it, and set it in the Middle of the Dish; pour on the Soop, and send it up.

*To make a Hodge-podge.*

**TAKE** a Neck of Mutton, cut it into Chops, and put a Gallon of Water to it, and as it begins to boil skim it well; add to it two Ounces of Pearl-barley, two Turnips, two Carrots, cut into Dices, a Pint of green Pease, green Thyme, Sweet-marjoram, Parsley, and two Cabbage Lettices cut small, some Chives, and let all boil together, till there is as much as will fill a good Dish, and so send it up.

*To*



*To make a Portable Soop.*

**T**AKE a Buttock of Ox Beef and cut into Inch thick Collops; take three Carrots and cut into Slices, and slice four Turnips, and cut as much Sellery as will fill a Quart; then lay into your Pot a Lair of Beef, lay Roots and Sellery upon it, and so intermix the Beef, Roots, Sellery and all close together down in an Earthen-pot that just holds it; then cover and paste the Pot, and set it in an Oven three Hours; then take it out, strain off all the Fat and let the Gravy run through a Flannel-bag; then put it into a Stew-pan, set it on a clear Stove, let it boil till it is thick, and stirring it with a Spoon; when it begins to stick take it off, put it into Tea-cups, let it stand till it is cold, turn it into a clean Linen-cloth, turn them once a Day into a dry Part, and set it in the Sun now and then till it is perfectly dry. This is for a Travelling Soop; an Ounce of this when it is dry will make a Porringer of Soop, cut it and put it into a Sauce-pan, and add Water to it, set it on the Fire and it will dissolve; toast some Bread, cut it into Dices, and pour in the Soop.

*A Pease Soop.*

**T**AKE two Quarts of Marrow Pease, put to them two Gallons of Water, let them boil till one Half is consumed and the Pease burst; take a Sieve and strain your Pease, putting some of the Pulp through the Sieve; then set it on a Stove in a Hash-pan, cut some Sellery and boil with it, rub dry Mint and sift it through a Sieve; mix with the Soop some *Jamaica* Pepper powder'd, and two Anchovies; cut some Bread into Dices and fry brown, and put into your Soop-dish; when the Soop is boiled to two Quarts, put to it a Slice of Butter  
and



and half a Jill of thick sweet Cream; just as it boils put it into your Soop-dish, and send it up.

*A green Pease Soop.*

**T**AKE two Quarts of old green Pease, put them into a Gallon of Water, and let them boil till they are consumed to two Quarts; then strain them through a Hair-sieve, and put through all the Pulp you can get into a Hash-pan; dry some green Mint, put it through a Sieve, and add to it, with some powdered *Jamaica* Pepper, an Anchovy, and a Jill of young green Pease; set the Soop on a Stove, and let it boil gently half an Hour: Then take some of the Husks of the Pease and some young Spinage, beat them in a Mortar, squeeze the Juice into the Soop, and let it boil up; add a Slice of sweet Butter, half a Jill of Cream, and fry'd Bread cut into Dices, put them into the Dish, pour in the Soop, and send it up.

*To make a Cheshire Cheese Soop.*

**P**UT the Crumb of a Penny-loaf into three Pints of Water, boil it, and grate half a Pound of old *Cheshire*, put it into the Bread and boil it.

*To make an Onion Soop.*

**T**AKE a Quart of green Pease, put three Quarts of Water to it, and let it boil to two Quarts; then take six Onions, two Cabbage Lettices, green Thyme, Sweet-marjoram, Parsley, green Mint and Chives all cut small; take a Quarter of a Pound of Butter into a Frying-pan, make it hot, put in the Onions and Herbs, fry them, and put into the Soop; add a little Black-pepper and Salt to your Taste, cut a large Slice of Bread, and toast it brown; pour the Soop into the Dish, and cut the Bread into Dices, pour over the Soop, and send it up.



*To make a Turnip Soop.*

**B**OIL a Pennyworth of Turnips and Carrots in six Quarts of Water and a Pennyworth of Selery, let them boil into three Quarts and strain it off; then cut the Turnips and one Carrot into Dices, and cut the Tops of half a Hundred of Asparagus very small; take a Piece of Butter into a Frying-pan, and make it hot, fry the Carrots, Turnips, and Asparagus, and put them into the Soop; add a Quarter of a Pound of Pearl-barley, and salt it to your Taste, dust in a little Pepper, and send it up.

*To make a Fish Soop.*

**B**OIL a large Tail of Cod or Ling with a good Quantity of Haddocks Heads, fry some split Haddocks brown in Butter, and when the Fish-broth is strong strain it into the fry'd Haddocks; then let it boil, and strain it off when you judge it strong enough, skim off all the Fat, and put the Broth into a clean Hash-pan; add to it two Ounces of Sagoe, and let it boil, stick eight Cloves into two large Onions and add to the Soop; skin a Whiting and put its Tail through its Head, rub it with the Yolk of Egg, fry it in clarified Butter, and set it in the Middle of the Soop-dish; scald half a Hundred of Oysters in their own Liquor, take off all their Beards, and put them into your Soop-dish: Lay Shrimps round the Dish-edge, pour your Soop upon the Oysters, set the Whiting in the Middle, and send it up.

*To make a Craw Fish Soop.*

**T**AKE four Codlings and cut into Slices, season them with Pepper and Salt, and put them into an Earthen-pot; add to them a Bundle of sweet Herbs



Herbs, some Shalots, and two Quarts of Water, cover the Pot close, paffe it down, and let it stand three Hours in an Oven; in the mean Time take a hundred Craw-fish out of their Shells after they are boiled, beat ten of them and as many Shrimps in a Mortar, grate the Crumb of a *French* Roll, a Slice of Butter, an Egg, green Thyme, Sweet-marjoram, Parsley, Chives, Nutmeg, Pepper and Salt; mix all these well together, make up into little Balls, and brown them before the Fire, or set them in an Earthen-plate into an Oven; when your Fish has been the above Time in the Oven, take it out, and pour it into a Flannel-bag, let it run into a Hash-pan, and set it on a Stove; cut the Craw-fish small and add to it, pick the Meat out of the Claws of the Crabs and lay round the Edge of the Soop-dish: Toast Bread and cut it into Dices, pour the Soop into the Dish, put the forced Balls and toasted Bread all over it, and send it up.

#### A Calf Foot Soop.

**T**AKE the Stock that is boiled of a Gang of Calf's Feet, as if for Gellies, and when it is cold take off the Top and Bottom, put the other into a Hash-pan, set it on a slow Stove, and put to it a Stick of Cinnamon; take a Quarter of a Pound of Rice, boil it in Water a Quarter of an Hour, and put it into a Sieve to let the Water run from it; then take the Yolks of six Eggs and the Whites of two, and beat them well in a Bason; then put three Jills of thick Cream to the Soop, and sweeten it to your Taste, lay Rice round the Edge of the Soop-dish, and put what remains into the Soop; then take a Pint of White-wine and mix with the Eggs, grate in a little Nutmeg and mix all with the Soop, tossing it up with a Whisk, and stir it on the Stove till it is very near boiling, but by no Means let it boil, for that will break it; it must be smooth and

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thick,



thick, pour it into the Dish, and send it up.—The Receipt of this Soop was desired of me by three Baronets Ladies: It is a very good Supper Soop.

### *An Orange Pudding.*

**B**OIL two *Seville* Oranges in several Waters till they are tender, take out all the In-meat, and beat the Skins to a Paste in a Mortar; add to it half a Pound of fine Powder-sugar, half a Pound of Butter beat to Cream in a Mortar; then take out the Seed and the Strings, and add the Pulp of the Oranges to it, and the Yolks of ten Eggs, beat all together till it is smooth; then lay a Sheet of Puff-paste all over your Dish, pour in your Pudding and bake it three Quarters of an Hour.

### *A boiled Orange Pudding.*

**G**RATE the Rind of two *Seville* Oranges, and beat it in a Mortar to a Paste; put a Quarter of a Pound of Naple Biscuits into a Pint of thick Cream, mix this with the Paste of Orange, and sweeten it to your Taste; beat up five Eggs, mix all well together, flour a Pudding-cloth, put in your Pudding, and put it into a Pot of boiling Water, an Hour will boil it: Take White-wine, a little Sugar and sweet melted Butter for Sauce.

### *A Lemon Pudding.*

**P**ARE the Skin off three Lemons, and boil them in several Waters till they are tender; then beat them in a Mortar till they become Paste; add half a Pound of Butter and half a Pound of Sugar, beat all smooth; take eight Eggs, leave out the Whites of four, and add a Glass of Rhenish-wine; lay a very thin Sheet of Puff-paste over the Dish, and pour on  
the



the Pudding: Three Quarters of an Hour will bake it.

*A boiled Lemon Pudding.*

**G**RATE off the yellow Rind of three Lemons, and beat it into a Paste in a marble Mortar; take the Crumb of a three Half-penny *French Roll*, boil a Pint of thick Cream and pour upon it, sweeten it to your Taste, beat five Eggs and mix with it; flour a Cloth well and put in your Pudding: After all is well mixt, an Hour will boil it, and have for Sauce plain melted Butter, Sugar, the Juice of a Lemon, a little White-wine, and grate Loaf-sugar all over the Dish.

*A Sego Pudding.*

**B**OIL three Ounces of Sego in a Quart of Water a Quarter of an Hour, put it into a Hair-sieve, and drain out all the Water; take a Quart of Cream and boil the Sego in it till it is thick, set it to cool, and sweeten it to your Taste; then beat eight Eggs, the Whites of Four leave out, let them be well beat, and mix with the Pudding, grate into it a little Nutmeg, and lay a Sheet of Puff-paste over a Dish, and pour in your Pudding; an Hour will bake it.

*A Carrot Pudding.*

**T**AKE half a Pound of boiled Carrots and beat to Paste in a Mortar, add a Quarter of a Pound of Sugar, grate a little Nutmeg, melt a Quarter of a Pound of Butter, beat five Eggs and mix all well together; lay Puff-paste over the Dish, pour in the Pudding, and bake it half an Hour.



*A boiled Carrot Pudding.*

**T**AKE half a Pound of boiled Carrots and beat in a Mortar to Paste; take the Crumb of a *French* Roll and soak in thick Cream, beat eight Eggs, and leave the Whites of Four out; mix all well with the Carrots, and grate in a little Nutmeg, rub a Piece of Butter on your Pudding-cloth, and pour on the Pudding, tie it fast and boil it an Hour; grate Sugar all over the Dish, and let your Sauce be plain Butter, Sugar, and a little White-wine; turn the Pudding into the Dish, and pour on your Sauce.

*An Apple Pudding.*

**T**AKE half a Pound of pared and cored Apples, boil them ten Minutes in Water, beat them in a Mortar to Pulp, and sweeten to your Taste; then melt a good Slice of Butter and mix with the Pulp; take the Yolks of eight Eggs beat well, and a little grated Lemon-peel; mix all well together, and lay Puff-paste over a Dish, pour in the Pudding, and bake it half an Hour.

*A Rice Pudding.*

**T**AKE three Ounces of the Flour of Rice and three Jills of new Milk, and put it into a Brass-pan over a clear Fire, stirring it with a Spoon all the Time; when it boils take it off, and stir in a Slice of Butter, grate in some Nutmeg, and sweeten to your Taste, beat up six Eggs and leave out three Whites; mix all well together, and lay Puff-paste over the Dish, pour in your Pudding, and bake it half an Hour.



*A boiled Rice Pudding.*

**T**AKE half a Pound of Rice and boil it half an Hour in Water, put it into a Hair-sieve, and let the Water drain from it; then beat up the Yolks of eight Eggs, with a Jill of sweet Cream, grate some Nutmeg, and mix all with the boiled Rice, butter a Cloth, put in the Pudding and boil it an Hour; grate Sugar all over the Edge of the Dish, and for Sauce have Butter, Sugar and White-wine; set the Pudding on its Dish, and send up your Sauce in a Bason.

*A Hunter's Pudding.*

**T**AKE a Pound of Flour, a Pound of Currants, and a Pound of Beef-suet, pick and wash the Currants clean, shred the Suet very small, and mix all together; beat up six Eggs with a Jill of Cream, grate in Nutmeg, and mix all well together; flour a Cloth, and boil it two Hours and a Half: For Sauce, Butter and Sugar.

*A Bread and Butter Pudding.*

**T**AKE a Penny *French* Roll two Days old, cut off all the Crust, and cut the Crumb into thin Slices, spreading it as you cut it very thin with Butter on each Slice; then take a Quarter of a Pound of Rasins stoned, half a Pound of Currants well washed and pick'd; then lay a Lair of Bread and Butter, and upon that Fruit in a Pudding-dish, so cover the Fruit with the buttered Bread, and when it is disposed of into your Dish, beat up five Eggs with a Quart of new Milk, sweeten it to your Taste, and put to it a Glass of Rose-water, pour it into the Dish upon the Bread and Fruit, and bake it an Hour.



*A boiled Bread Pudding.*

**T**AKE a Pound of the Crumbs of *French Rolls*, boil a Pint of new Milk and pour upon it; take the Yolks of seven Eggs, and the Whites of Three, beat very well, and mix with the Milk and Bread; grate in a little Nutmeg, butter your Cloth, pour in your Pudding, tie it up tight, and boil it an Hour: For Sauce plain Butter.

*A boiled Custard Pudding.*

**T**AKE a Quart of Cream and boil with six Laurel-leaves; set it to cool and break fourteen Eggs, leave out the Whites of five, and beat them very well; sweeten to your Taste, put in your Sugar when the Cream is on the Fire that it may dissolve and mix with the Cream; then when it is cold mix the Eggs with it, have a very fine Cloth to boil it in, rub some Butter on your Cloth, put on your Pudding, tie it tight, put it into boiling Water, and let it boil an Hour; grate Sugar all over the Dish, turn in the Pudding, and send it up.

*To make a Calf's Feet Pudding.*

**T**AKE half a Pound of Calf's Feet-meat after it is boiled tender, and all the Bones separated from the Meat, blanch half a Pound of *fourdon* Almonds, and shred the Calf's Feet and Almonds as small as possible; pick and wash half a Pound of Currants, and mix with the Feet; add a little Sugar, and a little grated Nutmeg; beat up the Yolks of eight Eggs in a Jill of thick Cream, mix all well together, lay Puff-paste all over a Dish, put on the Pudding, and send it to the Oven: Half an Hour will bake it.



*A boiled Calf's Feet Pudding.*

**T**AKE half a Pound of Calf's Feet, and half a Pound of Beef-suet and shred very small; half a Pound of pick'd Currants, a Quarter of a Pound of Rafins, and mix all together; soak the Crumb of a Penny Loaf in new Milk, break five Eggs and beat and mix all well together; butter a Cloth, put on your Pudding, boil it an Hour and a half, grate Sugar all over the Dish, and turn on your Pudding: Have for Sauce Butter and Sugar, pour it over the Pudding, and send it up.

*To make an Almond Pudding.*

**B**LANCH half a Pound of *Jourdon* Almonds, and beat them in a Marble Mortar to Paste; take three Jills of thick sweet Cream, and sweeten to your Taste; add to it two Pennyworth of Orange Flower-water; take seven Eggs leaving out the Whites of Four, and mix all together; laying Puff-paste over the Dish, pour on your Pudding, and bake it in an Oven three Quarters of an Hour.

*A Gooseberry Pudding.*

**T**AKE half a Pound of Butter, break into it a Pound of Flour, and rub it small; beat two Yolks of Eggs in a Jill of Water, take as much of this as you need to work the Butter and Flour into a Paste, roll it into a Sheet, let it be thin round the Edge, put in a Quart of Gooseberries, and near a Quarter of a Pound of Powder-sugar; then rub it round the Edge of the Paste with Water, gather it up together close, put it into a Pudding-cloth, tie it and boil it an Hour: For Sauce plain Butter and Sugar.



*A Prune Pudding.*

**T**AKE a Pound and a half of Flour, and a Pint of new Milk and mix it with; beat six Eggs and mix with the Milk and Flour; then take a Pound of Prunes, half a Pound of stoned Rasins, and half a Pound of Currants, mix all with the Flour and Milk, and let it boil three Hours: For Sauce have plain melted Butter and Sugar, and a little Rose-water; grate Sugar all over the Dish, turn on the Pudding, and so send it to Table.

*A Marrow Pudding.*

**T**AKE half a Pound of Marrow and cut very small, three Quarters of a Pound of Flour, half a Pound of stoned Rasins, and half a Pound of well picked Currants, mix all well together, with five Eggs, a Jill of Cream, and grate in some Nutmeg; put the Pudding in a Cloth, and boil it two Hours, grate Sugar over the Dish, and have Sweet-sauce.

*A French Bean Pudding.*

**T**AKE a Quart of young *French* Beans, boil and blanch them, and beat them in a Mortar to a fine Paste; add to it a Glass of Verjuice, a Quarter of a Pound of Powder-sugar, half a Pound of Butter, and seven Eggs, the Whites of Three left out, beat all well together; lay a Puff-paste on the Dish, pour on the Pudding, and bake it three Quarters of an Hour: For Sauce have melted Butter, White-wine and Sugar.

*A Ratafia Pudding.*

**T**AKE a Quart of sweet Cream, and boil six Laurel-leaves two Minutes, take them out, and let the Cream stand till it be cold; then take  
half



half a Pound of Flour and mix with the Cream, and beat six Eggs and mix all together; add a little Salt, butter your Pudding-cloth, pour in the Pudding, tie it tight, and boil it an Hour and a half; grate Sugar all over the Dish, have Sweet-sauce, turn in your Pudding, and send it up.

*A Tanfy Pudding.*

**G**RATE the Crumbs of two Penny *French* Rolls, beat up eight Eggs with a Pint of Cream, and mix the Bread with it; then take a Handful of Tanfy, and a Handful of Spinage, and beat in a Mortar, squeeze the Juice through a Sieve into the Pudding, and sweeten to your Taste; take a Quarter of a Pound of Butter into a Frying-pan, pour your Tanfy into the Pan, set it over a clear Fire or Stove, and stir it all the Time till it is thick; then put it into a Dish and let it stand half an Hour in an Oven; then cut a *Seville* Orange into eight Parts, and set round the Dish: Have for Sauce White-wine and Sugar.

*A Gelly Tanfy.*

**T**AKE a Quart of sweet Cream, and the Yolks of twelve Eggs, and sweeten to your Taste; take a Handful of Tanfy, and a Handful of green Wheat and beat in a Mortar, squeeze the Juice through a Hair-sieve, put it to the Cream and Yolks of Eggs, mix it well together, and set it ten Minutes in a slow Oven: Garnish with Orange.

*An Herby Pudding.*

**T**AKE a Pint of Groats and boil half an Hour in Water, and put them into a Sieve to drain the Water from them; then take green Thyme, Parsley, Sweet-marjoram, Pot-marjoram, Dates and  
T young



young Onions of each an equal Quantity, cut them very small and mix with the Groats; then take a Jill of thick Cream, and the Yolks of ten Eggs, and mix all well together with a little Salt; then butter a Cloth and tie it in, and boil it an Hour: Have plain Butter for Sauce.

### *A Liver Pudding.*

**T**AKE the Liver of a good Calf and cut one half into Inch thick Slices; take a Quart of Water into a broad Hash-pan, set it on a hot Stove, when it boils put in the sliced Liver, and let it boil five Minutes; then take it up and cut it very small on a Shreding-board; take half the Weight of the Liver of Beef-suet and mix with it; add green Thyme, Parsley, Sweet-marjoram, Chives cut small, Nutmeg, Pepper and Salt, and beat six Eggs and mix with it; put it into a Pudding-cloth, and boil it three Quarters of an Hour: For Sauce have Gravy and Butter.

### *Apple Dumplins.*

**T**AKE large Apples pare and core them, make a cold Paste, and roll out a Sheet for each Apple; cut a Lemon-skin very small, and put a little into the Middle of each four Quarters of the Apple, but no Sugar, it may be sweetened at the Table as People like; roll up one Apple in every Sheet of Paste, take Care to leave no Room for the Water to enter in, and boil them three Quarters of an Hour; have Butter and Sugar to eat the Dumplins with.

### *To make Spice Dumplins.*

**T**AKE a Quarter of a Pound of Butter and a Jill of Cream, and boil together, work it up with Flour; add to it some Cinnamon beat fine, and grate  
in



in some Nutmeg, a Quarter of a Pound of ston'd Rafins, and some Currants, make them into little Dumplings and fry them; then grate Sugar over them: For Sauce, have plain melted Butter and Sugar.

*An Amalet of Eggs.*

**T**AKE twelve Eggs and beat well, boil half a Hundred of Asparagus, and cut the green Ends small, and mix with the Eggs; then make some clarified Butter hot in a Frying-pan on a Stove or clear Fire, into which put the Eggs and Grasse cast over them, a little Pepper and Salt, and fry them a nice brown; the Amalet will be an Inch thick; lay it on a Dish, and garnish with Parsley: Have Vinegar and Butter for Sauce.

*Clary Pancakes.*

**M**AKE a Batter of a Jill of Cream, four Eggs, and four Spoonfuls of Flour, a Glass of Sack, grate a little Nutmeg, and beat all well together; take a large Leaf of Clary and wash it clean, take some clarified Butter into a Frying-pan, and pour in Half of your Batter, and lay on your Clary Leaf, cover it with the other Half of your Batter, and fry it very crisp on both Sides: Have Sugar and hot White-wine for Sauce, and grate Sugar round the Dish.

*Wafer Pancakes.*

**T**AKE a Pint of Cream, three Spoonfuls of Flour, and five Eggs; then put a Slice of Butter into a Piece of thin Linen-cloth; take a Girdle and set on a clear Fire, rub the butter'd Cloth over the Bottom of it, and pour on a large Spoonful of Batter, so fry them very quick and crisp.



## Ratafia Pancakes.

**BOIL** six Laurel-leaves in a Pint of Milk, take them out and set the Milk to cool; then beat up four Eggs with a little of the Milk and Flour, and add the Remainder of the Milk, let the Batter be thin, and take a Frying-pan, put into it a Slice of Butter and let it be hot, and pour in your Batter, but not to make your Pancakes thick; fry them crisp, and send them single to the Table hot.

## Apple Fritters.

**MAKE** a Batter of a Jill of Cream, Flour, and four Eggs, let it be thick and beat it half an Hour; add to it a Glass of Orange-flower Water, grate in a little Nutmeg, and Cinnamon finely beat and sifted, and sweeten it with Loaf-sugar; cut off the Skins of some large Pippins, and cut round Slices off them, taking out the Seeds; then take a Pint of clarified Butter or Hog's Lard into a little Hash-pan, and set it over a clear Stove; when it is hot dip each sliced Apple into the Batter, and boil it up, turning each Fritter, and they will be as round as Balls; grate Sugar over them, and send them up.

*To fry Cream.*

**TAKE** a Pint of Cream and sweeten it to your Taste, grate in some Nutmeg and mix with it; cut a large Slice round a Six-penny Loaf an Inch thick and square, lay it on a clean Board and pour on the Cream by degrees, so as to let the Bread soak most of it up, and have some clarified Butter in a Frying-pan upon a clear Stove or Fire; let the Butter be hot, and with a Knife cut the Bread into Inch square Dices; fry them crisp in the clarified Butter, and



and put them on a Dish, grate Sugar all over them, and send them up.

### *A Calf Foot Gelly.*

**FIRST** scald a Gang of Calf Feet, scrape off all the Hair very clean, and take off the Hoofs; have a very clean Pot with two Gallons of soft Water, put in your Feet, and let them boil softly till there is three Quarts; then strain it into an Earthen-pot, let it stand till it is cold and take all the Fat off the Top, put the Stock into a clean Pan, beat the Whites of eight Eggs to a Froth and add to it, with the Juice of three Lemons and the Skin of one, three Quarters of a Pound of single refin'd Sugar, and mix all well together with a Pint of Rhenish-wine; set the Pan on a Stove or clear Fire, and have a clean Flannel-bag ready to run it through; when it boils pour it into the Bag, and let it run into a Bason, put it into the Bag again till it runs off very clear, then you may glass it or put it in Basons; when it is cold you may get three Laurel-leaves, lay them upon the Top of the Bason, and with your Finger loosen the Gelly from the Side, whelm a Dish on the Bason, turn the Gelly upside down, and it makes a pretty Globe.

### *To make Hartshorn Gelly.*

**TAKE** half a Pound of Hartshorn Shavings and put into a Pan with two Quarts of Water, and let it boil till one half is consumed; then strain it off and take the Whites of five Eggs beat to a Froth, a Quarter of a Pound of Sugar, a Jill of Rhenish, the Juice of a Lemon, and a Stick of Cinnamon, mix all well together and set on the Fire; when it boils strain it through a Flannel-bag as above directed.



*To make Calf Foot Flummery.*

**T**AKE the Stock of a Gang of Calf's Feet, after they are boiled and cool'd, and the Top taken off and the Bottom left; let your Pan be clean, and put in this Stock into a clean Pan, beat a Quarter of a Pound of bitter Almonds and put to it, and sweeten to your Taste, and let it boil half an Hour; then take a Pint of Cream and add to it, and strain it through a clean Linen-cloth into a Delf-bowl, and keep it stirring till it is almost cold; then put it into Shapes of various Forms, such as Scallops, Shells, Harts, &c. After you have set them to Gelly, when you want them for Use, you must press them round with your Fingers which will loosen them, and make them turn out smooth and easy on your Dishes.

*To make Hartshorn Flummery.*

**T**AKE Half a Pound of the Shavings of Hartshorn, two Ounces of Ising-glass, and three Quarts of Water boiled to three Pints over a slow Fire, strain it through a Gelly-bag, and put it into a clean Pan again, and set it on a clear Fire; add to it a Stick of Cinnamon, and let it boil to a Quart, and sweeten to your Taste; then put to it a little Orange-flower Water and a Jill of Cream, and strain it off through a Linen-cloth, and stir it till it is almost cold: Then put it into sundry Shapes as above directed.

*To make Leach.*

**B**OIL the Stock of Calf's Feet as strong as for Flummery, and clear them with the Whites of Eggs, Lemon-juice, White-wine, Sugar, and powder two Penny-worth of Cochineal, and boil with it;  
strain



strain it through a Gelly-bag, and put it into Flummery Shapes.

Steeple Cream.

**B**EAT and sift through a Hair-sieve a Pound of double refin'd Sugar; and take a Quarter of a Pound of Currant-gelly, and the Whites of two Eggs into a China or Delf-bowl, and beat it an Hour with a Silver-spoon: It is a pretty Side-dish.

Rasp Cream.

**T**AKE a Quart of Cream, a Quarter of a Pound of Rasp-juice, mix the Cream with the Rasp-juice, and put it into a China-bowl; take a Chocolate-stick and mill up the Cream as you do Chocolate; turn up the Bottom of a clean Hair-sieve, and as the Froth rises on your Cream take it off with a Spoon and lay it on your Sieve, and when it will cast no more Froth, pour it into the Dish, and heap it up with the Froth.

*To make Currant Cream.*

**T**AKE a Quart of Cream and put into a China-bowl, and mill it up in the above Manner, laying the Froth on the Bottom of a Hair-sieve; and when you have Froth sufficient to make a large Heap, take a Quarter of a Pound of Currant-gelly and mix with the Cream; put it into the Dish, and heap it up with the Froth.

Lemon Cream.

**T**AKE a Quart of Cream and sweeten to your Taste, squeeze into it the Juice of a Lemon, and put it into a China or Delf-bowl, and mull as aforesaid, putting the Froth upon it; cut the Lemon



mon into small Shreds, and lay the Froth over and round the Dish.

### *A Whip Poffet.*

**T**AKE a Quart of Cream and sweeten to your Taste, add a Glafs of Orange-flower Water to it; then put a Pint of Sack into a Quart Glafs-bowl, and mill up the Cream, lay the Froth on a Hair-sieve to drain the Milk from it, and let it lie on it Half an Hour before you lay it on the Sack; be careful to keep a steady Hand as you drop it from the Spoon, and heap the Glafs-bowl with Froth.

### *A Crow Crant.*

**T**AKE wet or dry Sweet-meats, and fill a Dish as full as for a Pye; then take a deep Dish of the same Breadth of the other that your Sweet-meats are in, turn it upside down, and cover it with a Sheet of Paste of Milk and Sugar boil'd, wrought with Flour; then roll it out thin, and cut it out in various Shapes and Forms, bake it on the Dish, and take great Care not to have any burnt Spots on it; when it is enough take it out of the Dish, and set it upon the Sweet-meats.

### *Sweet-meat Tarts.*

**T**URN up the Bottom of a Tart-pan, and cut out of a Sheet of common raised Paste with your Jager-irons into Strings, no broader than Tape three Yards a Penny, rub the Outside of your Tart-pan with a little Butter, and lay over your Paste, cross it into Diamond Figures, and bake it in as many as will make a Dish; put preserv'd Plumbs, Cherries, or Gooseberries into Saucers, and set the Diamond-paste Covers over your Preserves.



*To make Glazed Tarts.*

**F**ILL your Tart-pans with Sweet-meats, make a Paste of double-refin'd Sugar beat and sifted, take the Whites of three Eggs and a little Orange-flower Water, and beat an Hour to an Icing; then lay round the Edge of your Tart-pan a little of this Icing, and cover it with Wafer-paper, and with a Pair of Scissors clip the Wafer-paper close to the Edge of the Tart-pan; then lay over a thin Icing and set it in a slow Oven five Minutes: Do as many as your Icing will make. You are not to put any Syrup in with your preserv'd Plumbs, Gooseberries, or Cherries, or any other Thing.

*To make Tart Puff-paste.*

**M**IX Flour and fair Water into Paste, take the same Weight of Butter and divide it into three Parts, roll out the Paste three Times, and lay on one Part of the Butter each Time, dashing on a little Flour over the Butter every Time: This Paste is for fine Puddings and Tarts, but is too rich for Pyes.

*Crisp Paste for Tarts.*

**T**AKE three Pints of Flour, and five Ounces of Butter, rub the Butter into the Flour as small as possible, so that the least Piece of Butter cannot be seen, so that all the Flour be as if no Butter was in it by being so mealy; then take six Eggs, leaving out the Whites of Two, and put three Spoonfuls of Water, mix this Paste, and roll it out almost as thin as Wafers; bake it crisp, and if it be kept till it softens, setting it a while before the Fire crispens it again.



*To make Light Wigs.*

**R**UB six Ounces of Butter into three Pounds of fine Flour, and take a Quart of Milk, beat up three Eggs, and half a Pound of Powder-sugar; warm the Milk and mix with the Sugar, Flour, and Eggs well together; add two Spoonfuls of fresh Yest, mix all well together, and set it an Hour before the Fire to rise; then put half an Ounce of Carroway-seeds, and roll out your Wigs; let them stand on a Board before the Fire to rise, before you set them into the Oven.

*Bath Cakes.*

**T**AKE a Pound of Flour and a Pint of Milk, beat up three Eggs with a Spoonful of Yest, mix all together and set in a Bowl before the Fire; when it is risen very high, take half a Pound of Butter and half a Pound of Sugar, and work into it with your Hands; add a little Rose-water, grate a Nutmeg, beat a little Cinnamon and mix thereto; then bake them in Queen-cake Pans, some plain, and some you may put Currants into.

*A Pound Cake.*

**T**AKE a Pound of Loaf-sugar beat and sift it through a Sieve, add to it a Pound of Eggs and a little Rose-water, beat it till it turns very thick and white; then take a Pound of Butter and beat up with your Hand to a Cream, the Eggs and Sugar beat with a Whisk; then take a Pound of very fine Flour, dry it before the Fire, and mix all with your Hand half an Hour; add to it an Ounce of Carroway-seeds, put it into a Pan and bake it an Hour and a Half.



*A Fruit Cake.*

**T**AKE eight Pounds of Currants and pick them clean, stone three Pounds of Raisins and cut them small, beat Cinnamon, Mace, and Nutmeg of each half an Ounce, Cloves a Quarter of an Ounce, a Pound and a Half of *fourdon* Almonds blanch'd and cut very small, and the hot Spice to be powder'd; then take three Pounds of Butter and beat to Cream, mix it with fourteen Eggs, and take four Pounds of Flour and mix with the Butter and Eggs; add a Jill of Brandy, a Jill of Sack, and a little new Yest, beat it till it is light; then put in the hot Spices and cut Almonds, mix them well together, and then put in the Fruit, beat and mix all well together; then cut a Pound of Orange and Lemon-peel, half a Pound of Citron cut into thin Slices, and grease your Pan with Butter; lay in your Cake at three Lairs, on each lay the Lemon and Orange-peel, and Citron intermix'd; when it is all in and your Cake pack'd close in the Cake-pan, set it into an Oven: It will take four Hours baking.

*To make Queen Cakes.*

**T**AKE half a Pound of Butter and beat up to Cream, beat and sift half a Pound of Loaf-sugar, beat four Eggs and mix with the Sugar, and beat the Eggs and Sugar a Quarter of an Hour before you mix your Butter; then weigh half a Pound of Flour, setting it before the Fire on a Dish ten Minutes before you mix your Butter, and so mix all together; add to it a Glass of Orange-flower Water, and beat it half an Hour longer with your Hand; then put them into Pans and bake them in a slow Oven, which is much better for these Cakes than any other.



*To preserve Plumbs.*

**T**AKE large Magnum Plumbs and let their Stalks be kept on, and to every Pound of Plumbs take a Pound and a half of double-refined Sugar; then to every Pound of Sugar put a Jill of Water, and put it into a clean Preserving-pan, boil it near to candy Height, and with a Penknife make a very little Slit at the End of each Plumb and take off the Skin, set them upon their Ends with the Stalk-end uppermost in an Earthen-pot, and pour on your Syrup to the Plumbs, cover them up and let them stand three Days, by which Time the Syrup will be thin, you must put it into your Pan and boil it up till it will rope, pour it upon the Plumbs and let them stand a Week; if your Syrup be thin, boil it up again to a ropy Thickness, and pour upon your Plumbs, and let them stand a Fort-night; if the Syrup keeps Substance, put up your Plumbs in Pots, cover them with Papers and Bladders, and keep them for your Use.

*To candy the above Plumbs.*

**T**AKE Magnum Plumbs, cut off all the Plumb, but leave the Stone and Stalk together; the Plumbs must not be ripe, but at their full Growth; take great Care to have a sharp Knife, and not to separate the Stone from the Stalk; take the Weight of the Plumbs of double-refined Sugar, put the Plumbs and Sugar into a Pot, and set them into a slow Oven two Hours; set the Plumb-stones and Stalks into the Sun to dry; then take out the Plumbs and mix them with their Syrup, put them through a Hair-sieve and press through all their Pulp, and put into your Preserving-pan, and boil it to a Plumb-paste; make on the Stalk the Form of



a Plumb with this Paste, and dry them in cool Ovens or in the Sun; when they are thoroughly dried boil up double-refined Sugar, candy Height, and dip in each Plumb one by one, set them on their Ends on a flat-bottomed Delft-dish, and when the Candy is dry, take up each Plumbs with a thin sharp Knife.

*To preserve green Gages.*

**T**AKE to every Pound of green Gages a Pound and a half of Sugar; take the Plumbs and set on a slow Fire to scald, when they are ready take off all their Skins, and put the Plumbs into the Water they were scalded in; add to them a little Piece of Allum beat to a Powder, cover the Plumbs with Plumb Tree-leaves, and set them a great Distance from the Fire till they be green; then take them out, set them on a flat-bottomed Dish with their Stalks up, and when they are drained put them into a broad Pot in the same Way; boil up your Sugar to a thick Syrup, pour it over your Plumbs, cover them up, and let them stand two Days; boil up the Syrup again till it will rope, pour it on your Plumbs, and let them stand a Week; boil the Syrup as strong up as before, pour it over the Plumbs; when they have stood a Fortnight, if the Syrup be any thinner boil it up again; then you may put them into Pots for Use, and tie them close with White-paper and Bladders.

*Currant Gelly.*

**S**TRIP the Currants of their Stalks, when they are thoroughly ripe, put them into a Jarr, and set them into an Oven or a Pot of hot Water; when the Berries are thoroughly hot, so as to discharge their Juice, strain it through a Flannel-bag, and to every Jill of this Juice put a Pound of double-refined Sugar;  
put



put it into a Brass-pan clean scoured, and boil it over a Stove till it becomes a thick Gelly, scumming it all the Time; then put it in Glasses or Pots for Use. If you have any Rasps you may put a Quart into the Currants; the Currants after the Juice is run from them, will make a small Wine.

*To make Rasp Jam.*

**A**FTER you have picked all the Worms and Greens out of the Rasps, take their Weight of Loaf-sugar, and put into a Preserving-pan; set it over a clear Stove, let it boil till you see it stiff, and take great Care to keep stirring it; when it begins to fly in Sparks, take it off, and put it in Pots or Glasses; cover it with White-paper dipp'd in Brandy, and put Bladders over it.

*To preserve Rasps whole.*

**T**AKE a Pint of the Juice of Currants; add to it three Pound of double-refined Sugar, put into a Preserving-pan upon a clear Stove, and boil it to a very strong Gelly; then have a Quart of fine pick'd Rasps, put them into the Gelly, let them boil five Minutes, and put them into Glasses.

*To preserve Gooseberries.*

**T**AKE Gooseberries when at their full Growth, cut a Nick on each Side, and with a Pin pick out the Seeds; to every Pound of Berries, take a Pound and a Half of double-refined Sugar; put a Jill of Water to every Pound, and boil your Sugar to a thick Syrup; put your Gooseberries into a Pot, pour upon them this Syrup, and let them stand two Days; if the Syrup be thin, boil it up again till it be ropy, and then pour it on them,  
and



and let them stand a Week; then boil it up, and put in the Berries, let them boil three Minutes; put them into your Glasses, and keep them for Use.

*To preserve Currants in Strops.*

**T**AKE red Currants, and with a Pin make a Hole at the End of each Currant, pick out all the Seeds, and make a Syrup of double-refin'd Sugar and pour upon the Berries, and let it stand two Days; then strip as many Currants as will make a Jill of Juice, pour the Syrup from the Berries in Strops, and boil up with this Currant-juice, till it becomes a weak Gelly; then take it off the Fire, put in your Currants in Strops, and put them into Glasses, and keep them for Use.

*To preserve Peaches.*

**T**AKE green Peaches when a Pin will run through the Stone, put them into a Pan with Water, set them on a slow Fire, and let them stand till they are scalding hot; when they are so done, take them out of the Water, take off the Skins, and put them into the Water you took them out of, cover them with Peach-leaves, put a little Allum into the Pan, and cover it very close; set it on a very slow Fire, and let it stand till the Peaches are green; then take them out of the Water, to every Pound of Peaches take a Pound and a half of double-refined Sugar; add Water to the Sugar, and boil in a clear Brass-pan till it is a rich Syrup; put your Peaches into a Pot, pour this Syrup upon them, cover them close, and let them stand a Week; take the Syrup into the Pan again, and boil it till it will rope; then put in your Peaches and give them a boil, not exceeding three Minutes; then put the Peaches into Pots, covering them with Syrup, and



and paper them up; if the Syrup turns thin, boil it up till it is rich, and pour upon them again: Keep them for Deserts, Sweet-meat Tarts, or send them up in Sweet-meat Glasses. You do Apricots, and Nectars in the same Manner.

*To make Gooseberry Wine.*

**T**AKE Crystal Gooseberries, pick and bruise them in a Wooden-bowl or Mortar, and to every Gallon of bruised Berries put two Quarts of Water, and let them stand in a clean Tub twenty-four Hours; then strain them through a Hair-sieve, take out the Skins and Seeds, but be sure to press through all the Pulp you possibly can; to every Gallon of Liquor add four Pounds of double-refined Sugar; tun it up into a Brandy-cask if you have one of the Size, and bung it down, but leave the Spile-hole open; when it has done fomenting, put in the Spile, and let it stand six Months; then bottle it.

*To make red Currant Wine.*

**G**ATHER your Currants when they are full ripe, pick off their Stalks, and bruize them with a Wooden-pestle; to every Gallon of bruised Berries put a Gallon of Spring-water, and let it stand two Days, stirring it every six Hours; then strain it through a Hair-sieve, take out the Skins and Seeds, and press the Pulp through the Sieve; to every Gallon of Liquor put in three Pound and a half of double-refined Sugar, and to every twenty Quarts add a Pint of the best *French* Brandy; then tun it and bung it down, leaving open your Spile-hole; when it has done fomenting close it up, and in four Months you may bottle it off. Black Currants are done after the same Manner.



*To make Cowflip Wine.*

**PICK** your Cowslips, to every Pound of Flowers take a Gallon of Water, and beat the Flowers in a Marble Mortar; then mix them with the Water, to every six Gallons of Water add a Dozen of *Seville* Oranges, squeeze in their Juice, let six of their Skins be put in with the Juice, and let it stand all Night in the Tub, then strain them through a Sieve; to every Gallon of Liquor add four Pounds of double-refined Sugar, and stir all well together; add two Spoonfuls of Gile-yeast, and let it stand all Night in the Tub; tun it up into a Cask, adding a Pint of Brandy to every six Gallons of Wine, bung it down close, leaving the Spile-hole open till it be done working; then close it up, and in six Months Time you may bottle it.

*To make Baum Wine.*

**TAKE** Baum at full Growth, the first Cutting, and beat in a Mortar or Wooden-bowl; to every Pound of Baum put a Gallon of Water, and let the Water and Baum stand twenty-four Hours; then strain it through a Flannel-bag, and squeeze its Juice out of it; to every Gallon of Liquor add three Pounds of double-refined Sugar, and stir it till all the Sugar is mix'd well with the Liquor; then add to it a Jill of Ale-yeast, very fresh off the Fats, and tun it up, leaving the Spile-hole open, till it be done fomenting; then close it up, and it will be ready in four Months for bottling.

*To make Raisin Wine.*

**TAKE** *Malaga* Raisins, and to every Stone of Raisins put six Quarts of Water in an open headed Cask, and let them stand twelve Days, stir-



ing them every Day; then strain the Raisins all out of the Tub, squeeze them well in your Hands as you take them out, and then take a clean Hair-cloth, put as many Raisins into it as will press without letting any of the Skins out, and the Pulp thereof put into your Liquor; after you have strain'd it through a Hair-sieve, tun it up, and bung it, leave out the Spile-pin till it has done fomenting, and in six Months Time it will be fit for Use; but if not fine in that Time, if you have half a Hogshead of Wine, take an Ounce of Ising-glass, cut it with a Knife, and put it into a Quart of rough Cider; cut the small End off a Whisk, and beat this up every Day with the Whisk, till all the Glass is dissolved, it will be all thick as Calf's Feet Gelly is when it is cold; then strain it through a fine Wood-sieve, draw out a little of the Wine and mix with it, and as much more of the Wine as the Cider and Ising-glass; then pour in the Ising-glass and Wine, stirring it with a Stick not above a Quarter of a Yard within the Cask, and round the Cask; then bung it close down, and it will be fine in forty-eight Hours: This Method will fine any of the above Wines.

### *To make Orange Wine.*

**T**O six Gallons of Water take three Dozen of Oranges, and squeeze out their Juice; take the Rind of twelve Oranges and put into the Water with the Juice, and let it stand two Days, stirring it every six Hours; then strain it through a Hair-sieve, and press the Juice of the Oranges all through the Sieve; to every Gallon of Liquor add four Pound of Loaf-sugar, and put two Spoonfuls of Yeast fresh off the Gile-fat to it; tun it up, put a Quart of Brandy thereto, leave the Spile-hole open till it be done working, and it will be fit for bottling in four Months.



*To make Cherry Wine.*

**T**AKE twenty Pounds of *Morella* Cherries full ripe, and bruise them; take two Gallons of red Currants stripp'd from the Stalks, and bruised with a Wooden-pebble, and put them in a clean Vessel open headed; to every Gallon add a Gallon of boiling Water, stir all together, and let it stand forty-eight Hours, stirring it up every six Hours; then strain it through a Hair-sieve, and to every Gallon of Liquor add three Pounds of double-refined Sugar; put it into a Brandy-cask, leave the Spile-pin open till it be done working, and in three Months you may bottle it off.

*To make Elder Wine.*

**S**TRIP your Elder-berries off the Stalks, put them into a large deep Earthen-pot, cover it close, and set it in an Oven all Night; then take it out of the Oven, and strain off the Juice into a clean Pot; to every Gallon of Juice put a Gallon of Water, and to every Gallon of Liquor put three Pounds of Loaf-sugar; put it into a Cask that has had Brandy in it, bung it down, leaving the Spile-hole open, and when it has done fomenting, close it up.

*To make Bramble Wine.*

**I**NFUSE your Bramble-berries as above directed; to every Gallon of Juice add two Gallons of Water, and to every Gallon of Liquor put three Pounds of Loaf-sugar; stir it well till all the Sugar is dissolved, and let it stand twenty Hours in the Tub you mix it in; then run it up into a Cask, leaving your Spile-hole open, and when it has done fomenting close it up; it will be ready for bottling in six Months, and fit for drinking.



*To pickle Mushrooms.*

**T**AKE the close Buttons, cut off their Stalks, and put them into Water an Hour; then take a Brush made of Rice, strain and wash your Mushrooms with this Brush, and put as much Water as the Mushrooms require to cover them, so that this Brush takes the Scurf off the Mushrooms; then give them plenty of clean Water, and wash them with the Brush as before; then take them into a clean Cullender, having a clean Pan that just holds the Mushrooms, put them into it, and cover it close; set it on a clear Fire with nothing but the Mushrooms, which will discharge as much of their own Liquor as will cover them, and let them boil in this Liquor five Minutes; in which Time make a Brine of Salt and Water so strong as to bear an Egg; then drain the Liquor from the Mushrooms, put them into this Salt-brine, and let them stand five Days, stirring them every Day; make another Brine as strong as the former, put in the Mushrooms, let them stand a Week longer, and this is physicking the Mushrooms; then add to them some distilled Vinegar, and let them lie fourteen Days, after all bottle them; every Bottle will take a Jill of distilled Vinegar, and put two Blades of Mace into each Bottle: This will keep either close or open in Bottles or Jars; now the Juice that the Mushrooms discharges in the Pan, is the best of Catchup; if you have a Pint of it, add three Spoonfuls of Beef-brine, if it be fresh and perfectly sweet, also Mace, Nutmeg, Cloves, and Pepper powdered, and boil it, filtering it through a Flannel-bag: This will be proper for White-sauces.



*To pickle Walnuts.*

**T**AKE Walnuts when they are almost at their full Growth, but that a Pin will run through them; then pick off their Stalks, rub them with a coarse Cloth, make a Brine of Salt, and let it be so strong as to bear an Egg; then put in your Walnuts and lay a Board upon them to keep them under the Brine, and let them lie in this Brine six Days; then make a fresh Brine, pour off this from them and put in the fresh Brine, let them stand ten Days longer, and then take and dry them with a coarse Cloth: To every Hundred of Walnuts take a Jill of Mustard-seed, lay your Walnuts in Lairs, and upon every Lair strew your Mustard proportionably, and when your Jarr is full have some of the best Beer-vinegar and put in; for every Hundred of Walnuts have *Jamaica* and Black-pepper of each an Ounce, Mace and Nutmeg of each half an Ounce, and boil up in the Vinegar, pour it boiling upon the Walnuts, and put a Bladder over them; don't use them till the Bitter be overcome by the Pickle and hot Spices: This Pickle makes Sauces richer than Catchup made of Mushrooms.

*To make Walnut Catchup.*

**T**AKE four Hundred of Walnuts, such as before described, and with a sharp Penknife cut off all the pulpy Part till you are at the inner Shell, and be careful to keep that whole, beat the green Pulp in a Mortar, and to every Pint of the Pulp add a Spoonful of fresh Beef-brine, and let it lie 20 Hours; then take the Shells that you cut the green Part of the Walnut from, and put them into



a Jarr, make a Brine of Milk-whey, pour it boiling hot upon the Shells, and let them stand twenty-four Hours; then take your Walnut-pulp and strain it through a clean coarse Linen-cloth, squeeze all the Juice you can possibly get out of it, and to every Pint of this Juice add Nutmeg, Mace, and Black-pepper of each a Quarter of an Ounce, and half that Quantity of Cloves; then boil it up, but do not make any use of it till the Bitter is gone off: A Tea-spoonful of this will make Sauce rich for Fish or any Made-dish, nor is there any Thing so agreeable to the Taste, for I never knew that the most delicate Palate objected it, nor the tenderest Stomach was offended therewith: Then you take the Walnuts out of the Whey, and with a Flannel-rag wash all the Scurf off them into clear Water; then put them into Bottles with wide Mouths, fill them up with distill'd Vinegar that has been distill'd from Beer-vinegar, and hot Spices: This is a delicious pretty Pickle that very few are acquainted with.

*To pickle Onions.*

**T**AKE Onions no larger than small Nutmegs, pour boiling Water upon them, and take off their brown Coat; put the Onions into a Brine of Milk, with Salt and Water into a Pan, and take the Onions out of the Milk-brine into a Cullender; when the Salt and Water boils put them in, and let them boil two Minutes; then take them out of the Water and lay them on a Cloth to cool; put them into Bottles with distill'd Vinegar, and keep them for Use.

*To pickle Colliflowers.*

**L**ET your Colliflowers be very white and without Frickles, and let them be close; cut them into Buds and boil them in a Brine of Salt and Water



Water one Minute; then take them out and lay them to cool, when they are cold put them into Jarrs, and fill them with distill'd Vinegar; then tye them down close with a Bladder and Pack-thread for Use.

*To pickle Turnips.*

**C**UT your Turnips into various Shapes, that you may have them for Garnishing, and cut them a Quarter of an Inch thick; let your Turnips be clear of Worm-eaten, and let them boil a Minute in Salt and Water; then take them out into a coarse Cloth, and when they are cold and all the Water drain'd out put them into a Glass-jarr, fill them up with distilled Vinegar; cover them close with a Bladder, and keep them for Use.

*To pickle Kidney Beans.*

**T**AKE Whey after it is scalded and the Curds from it, make a Brine so strong as to bear an Egg, let your Beans be young and dry pull'd, put them into the Whey-brine till their Colour is discharg'd; when they are of a bright Yellow, take them out of the Whey into a Cullender, and dry them with a coarse Cloth; then put them into a Brass-pan and cover them with Beer-vinegar, put in some Dill, and cover them close down, put Paper round the Edge of your Cover, and set the Pan a good Distance from the Fire, if it be hot; but if slow, it need not be at so great a Distance, and let it stand till the Beans turn grass Green; then take them out of this Vinegar and put them into a Jarr, and make Pickle of fresh Beer-vinegar, *Jamaica* and Black-pepper, and Race-ginger boil'd up, pour it upon your Beans, and keep them for Use. The aforesaid Receipts is a Rule to pickle Girkins, Cucumbers, Parsley, Reddish-pods, Astringent-buds, Broom-



Broom-buds, or Burtree-buds: So there is no need of telling the Tale oftner over than is necessary.

*To mango Cucumbers.*

**T**AKE large Cucumbers and cut a long narrow Piece out of each, with the Mouth of a Tea-spoon pick out all the Seeds and Pulp of it, gather out all the Seeds and mix them with white Mustard-feed, Astertion-buds, Shalot, and some Salt; fill the Cucumbers with this Mixture and put them close down in a Jarr, boil up Beer-vinegar, Salt, *Jamaica* and Black-pepper, with Race-ginger, and pour upon the Mangoes, cover them close and let them stand two Days; then boil up the Pickle again, and repeat it till your Mangoes are green, and keep them for Use.

*To mango Apples.*

**T**HERE is a long green Apple call'd a Finger, take of this Sort, and with a Penknife cut a round Piece out at each End, with an Apple-scope take out all the Core, and fill the Place with Horseradish, White-mustard, and a little Mace; put the Pieces on at each End from whence they were taken, and sew it up with a Needle and Thread, pack them close up into a Jarr, and boil Beer-vinegar with *Jamaica* and Black-pepper, Race-ginger and Salt, and pour it boiling hot upon the Mangoes; let them stand, and repeat the boiling of the Vinegar till you see your Mangoes turn green; then cover them with a Bladder, and keep them for Use.

*To mango Millons.*

**T**AKE little Millons of the latter Growth, when the first Growth is over, and cut a long Piece out of the Side; take out the Seed, and put your  
Millons



Millons in Whey till they have discharg'd their Colour; then take as much Vinegar as you have to Cucumbers to green them, and cover the Millons with it, place them at a little Distance from the Fire till they are green; then take them up, and when they are cold, take the Seeds you took out of them, and mix with white Mustard, Horse-radish cut small, and Afterfion-feed; mix all well, fill up your Millons, and put the Pieces you cut out into their proper Places; take four Yards a Penny Tape to roll up the Millons, and put them into a Jarr; boil up Beer-vinegar, *Jamaica* and Black-pepper, and Race-ginger, and pour boiling upon the Millons; cover them with a Paper, and keep them close for Use.

*To pickle Dutch Cabbage.*

**T**AKE a red Cabbage, cut it into four Quarters, take out the Core, with a sharp Knife cut your Cabbage, lay it into a Wooden-dish, mix it with Salt, and let it lie five Days, turning it with your Hands every Day; when it has lain the above Time, take up a Handful and squeeze with all your Strength, and when one Handful is done take another, till you have squeezed it all; then set upon a clear Fire a broad Pan, and boil as much Beer-vinegar as will cover the Cabbage, and have *Jamaica* and Black-pepper, and Race-ginger; when it boils put in the Cabbage, and let it not boil above a Minute; then take it up, put it into a Jarr, and keep it close covered for Use: You may put into it some red Beat Root.

*To pickle Pumpkins.*

**T**AKE a Pumpkin and cut into half Inch Slices, after you have taken out all the Seed, cut it into various Forms, so as to make ornamental for garnishing



nishing such as carved Work, &c. the Outside is a bright rich yellow; boil White-wine Vinegar and hot Spices, and pour upon your Mango into a Jarr three fundry Times, and keep for Use.

*To pickle Barberry-berries.*

**T**AKE Barberry-berries when they are full ripe, pick all the Leaves from off the Stalks, take all the small Barberry-berries and beat in a Mortar; then make a Brine of Salt so strong as to bear an Egg, and boil the beaten Barberry-berries in it, put them through a Flannel-bag, and boil it up again; powder Two-pennyworth of Cochineal and put to it; then put the Berries into a Jarr, and pour this Brine boiling upon them, and lay a Piece of Flannel over the Barberry-berries within the Jarr; cover the Jarr, and keep them for garnishing Fish, Fowl, Rabbits, or any other Made-dish.

*To make Mackroons.*

**T**AKE a Pound of *fourdon* Almonds, blanch and beat them in a Marble Mortar to a Paste, take the Whites of five Eggs, and a Pound of beat and sifted Loaf-sugar, and mix with the Whites of the Eggs; beat the Sugar and Whites one Quarter of an Hour with a Whisk, before you mix it with the Almond-paste; then add to it a Glas of Orange-flower Water, and beat all well with a Wooden-pestle a Quarter of an Hour; lay some Wafer-paper upon Wires, and drop the Mackroons on the Paper: Set them in a sharp Oven, and a Quarter of an Hour will bake them.



*To make Ratafia Drops.*

**T**AKE a Pound of *Jourdon* Almonds and half a Pound of bitter Almonds, blanch and beat them to Paste; take a Pound and a half of beaten and sifted fine Loaf-sugar, add three Eggs, and beat the Eggs, Sugar and Almond-paste all well together till they become a very stiff Paste, add to it a Glass of Ratafia or *French* Brandy: You must have a Marble Mortar for your Purpose, and observe to have your Ingredients not only work'd to a proper Stiffness, but also to a very fine Smoothness; then drop it on Cap-paper in Drops as big as large Nutmegs, bake them brown in a sharp Oven, and keep them for Use.

*To make a Biscuit Cake.*

**B**EAT and sift a Pound of Loaf-sugar, take a Pound of Eggs and beat with the Sugar till it is thick, add to it a Pound of fine *London* Flour; put it into a Cake-pan, after you have rubb'd the Pan with Butter, and bake it in a slow Oven.

*To make Biscuit Drops.*

**T**AKE a Pound of Loaf-sugar well beat and sifted through a Hair-sieve, beat four Eggs with the Sugar till it is very white and thick; take a Pound and a Quarter of the finest *London* Flour, and let it stand drying before the Fire a Quarter of an Hour; then mix it with the Eggs and Sugar, adding a Glass of Orange-flour Water to it, and when it is well mix'd drop it on Gray-paper, and bake them in a slow Oven: Be exceeding careful to take your Papers off whilst hot, for if they are suffered to cool, they will by no Means part with their Paper.









# A P P E N D I X.

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## Pigeons *paradisèd.*

**P**ICK, singe, and wash six Pigeons, cut up their Backs and take out the Bones; then cut the Livers small with a Quarter of a Pound of Beef-suet, pounding them well in a Mortar, steep the Crumb of a Halfpenny Roll in Cream and beat with it; add to it the Yolks of four Eggs boiled hard; and season it with Mace, Nutmeg, Pepper, and Salt; add green Thyme, Sweet-majoram, and Parsley; break two Eggs and mix it well together; then divide it equally amongst the Pigeons, after you have dried them well with a clean coarse Cloth; put the Stuffing equally within them, and put them in the Form they were before you boned them; lay them in a flat-bottomed Earthen-dish, and rub the Breast of each Pigeon with Butter, throwing over all some grated Bread and green Parsley; then rub some Butter on white Paper and lay over them, and set them an Hour in an Oven; then take a Quarter of a Pound of Rice, boil, and drain it dry in a Hair-sieve; colour one Half of it Green with the Juice of Sorrel, and the other Half let be White, and lay it round the Dish-rim in various Forms; and have half a Hundred Asparagus boiled, and cut the green Tops, and stew in good Gravy thickned with Butter and Flour, pour it on the Dish; lay on the Pigeons with Sippets and green Parsley, and serve it up.

Pigeons



*Pigeons in Blankets.*

**P**ICK and wash your Pigeons clean, and dry them: For three Pigeons, take the Yolks of six hard boiled Eggs cut small, add green Thyme, Sweet-marjoram, and Parsley shred fine, and take the Bulk of a Hen's Egg of Butter, and work up all the Ingredients, which divide equally amongst and put into the Pigeons; then roll out three Sheets of cold Paste, into each Sheet roll a Pigeon, and tie it tight in a Cloth: Boil them an Hour and a Half; then take off the Cloths, and lay them in a Dish. For Sauce, Gravy and Butter.

*A savoury Pigeon Pye.*

**M**AKE a raised Crust, that is, a standing Crust; for four Pigeons, make three Corners and one in the Middle, and when it is cold, take some savoury Force-meat and draw all over the Inside; bone the Pigeons, and rub them on the Inside with Yolk of Egg, and lay on some of the Force-meat; put them as for baking, and let their Breast be uppermost; then put on the Lid, and let them stand two Hours in a moderate Oven: Then have a Jill of Gravy and Butter, and pour into it.

*Another Pigeon Pye.*

**T**AKE six Pigeons, pick and wash them clean, cut off their Feet and Pinions; take half a Pound of Butter, and work up in it as much Pepper and Salt as you think reasonable to season them; then make a Sheet of cold Paste, and lay a Rim round the Edge of the Dish, and lay in your Pigeons, after you have put an equal Quantity of Butter and Seasoning within each, put the Gizzards, Livers, and Pinions into the Dish, add a Pint of Water, and lay a Sheet of Paste over all: Bake it an Hour and a Half in a moderate Oven; when it is drawn, put half a Jill of good Gravy into it.



*A white Fricassey of Eggs.*

**B**OIL six Eggs hard, and take out their Yolks, cut the Whites very small; take a clean Frying-pan and heat some Butter hot, but take Care not to brown it; then drop in six Eggs and fry them White, lay them on a clean Tin-pan and set them before the Fire; rub your Frying-pan clean, and put more Butter into it, and fry as many more Eggs in the above Manner, and lay them into the same Pan, then take a Knife and cut off all the Rags; when you have trimmed them, take half a Wine-pint of sweet Cream and a Quarter of a Pound sweet Butter, wrought in Flour; put your fried Eggs into a Hash-pan, add to them the Cream and Butter, with a little powdered Mace, grated Nutmeg, and Salt; then toss it up, and when it boils take it off the Fire, and squeeze in the Juice of a Lemon; toss it up, and lay the Whites round the Dish; cut some Parsley, then pour in the Fricassey; lay the hard Yolks over it, and serve it up.

*A brown Fricassey of Eggs.*

**T**AKE six Eggs, break and separate the Yolks from the Whites; tie the Yolks in a Linen-rag and boil them hard, cut them small, and grate the Crumb of a Halfpenny Roll, and mix with the shred Yolks; add Nutmeg, Pepper, Salt, Thyme, and Sweet-marjoram cut small, and rub the Bulk of a Nutmeg of Butter into the Mixture; take a raw Egg and work it up, dusting a little Flour over it, roll it into small Balls, and rub a Plate with Butter, then set them to brown before the Fire or in an Oven: Beat the Whites with a Spoonful of Cream, add Nutmeg, Salt, and Parsley cut very small; then take a very small Bladder and pour in the Whites, leaving a little for them to rise in boiling; then take a thick Slice of sweet Butter in a Frying-pan over a  
sharp



sharp Stove or clear Fire, brown the Butter, and drop six Eggs, fry them brown on both Sides; then pour out the Eggs and Butter into a clean Hash-pan, and fry six more Eggs in the above Manner, and put them to the other Eggs; then half a Jill of Water, of Walnut Pickle, Catchup, and Mushrooms, each a Spoonful. Thicken it with Butter and Flour.

### *A Pallateen of Eggs.*

**B**EAT twelve Eggs, and take out the Crumb of a Penny Loaf, add to it a Jill of Rhenish Wine, and mix it well with the Eggs; boil six Artichokes, take the Buttom and cut small, and mix with the Eggs; season them with Mace, Nutmeg, and Salt, and mix them all well together: Grease a round Bason that will just hold them, and pour them into it, lay three thin Slices of Butter over all, and set it an Hour in a slow Oven; then take half a Hundred fresh Oysters and wash them clean in Water, lay them on a clean Board, and season them with Black-pepper and Salt, and drudge some Flour over them; then take a Quarter of a Pound of Butter in a clean Frying-pan over a clear Stove or brisk Fire, let the Butter be brown when you put in the Oysters, and turn them; then add to them half a Jill of Water, a Spoonful of Catchup, and thicken it with Flour and Butter; then turn the Eggs out of the Bason on the Middle of the Dish, pour over it the Ragoo: Garnish with Barberry-berries and Parsley, and send it up.

### *Eggs a la Mode.*

**T**AKE ten Eggs and beat them well, soak the Crumb of a Penny Loaf in Cream and beat with them, boil a Hundred of Asparagus, cut the green Ends small, and mix with the above, add Nutmeg, Pepper and Salt; when you have mixt them well, butter a Tin-pan, and lay a thin Sheet of Puff-paste in it, pour on your Eggs, and throw  
over



over some grated Bread and melted Butter, set it in an Oven; then take a Quart of Water, slice a Carrot, and put to it a Faggot of sweet Herbs, Horseradish and Shalots, let it boil to half a Pint; then strain it in a clean Pan, add to it two Spoonfuls of Catchup; and take a Slice of Butter in a Frying-pan, brown it over a clear Fire, toss up the Sauce in the Frying-pan, and so put it in the Sauce-pan; thicken it with Butter and Flour, and have some Force-meat Balls as before directed; then take out your Eggs and cut them into Dices, leaving a large One for the Middle; then dish it up, pour over the Sauce, strew over the Force-meat Balls, and some pickled Mushrooms. Garnish with green Parsley.

*Another Way to a la Mode Eggs.*

**B**REAK sixteen Eggs, and take out all the Yolks with a Spoon, lay them upon a Plate, and take great Care not to break any; then beat the Whites very well, and boil a Quarter of a Pound of Rice in Water till it is tender; then mix the Rice and Whites together, season it with Nutmeg and Salt: Grease a Cloth with Butter, and pour this into the Cloth, then boil it an Hour: In the mean Time, take a clean Frying-pan and a thick Slice of Butter over a quick Fire, make the Butter brown; then put in the Yolks and fry them whole, turning each separate very carefully; then add to them a Jill of Water, two Spoonfuls of Catchup, one of Walnut Pickle, and toss it up, pour it on the Dish, and throw the Balls over it; take the Whites out of the Cloth, and cut into thin Slices, and lay round them. Garnish the Dish with fried Parsley.

*To ragoo Eggs.*

**B**EAT ten Eggs, and take the Crumb of a Penny French Roll soak'd in Cream, and mix it well with the Eggs, add green Thyme, Sweet-marjoram, and Parsley cut small, Nutmeg, Mace, Pepper and Salt,



Salt, boil this in a Calf's Bladder; take a Pint of fresh Mushroom-buttons, and fry them brown in Butter, add to them a Pint of fresh Water, and boil half a Hundred Asparagus, cut off the tender Part of the Tops into Half-inch Lengths, and stew amongst the Mushrooms, add Walnut Pickle and Verjuice of each a Spoonful, let it boil till the Liquor is half consumed; then thicken it with half a Jill of plain Butter-sauce, and take the great Egg out of the Bladder, cut it down the Middle, and lay the one Half in the Middle of the Dish; cut the other Half in two, and lay on each Side, pour the Ragoo all over them. Garnish with Sippets, Barberry-berries and Capers.

### Plumb Pottage.

**T**AKE two Houghs of a Bullock, break and put them into a Pot and fill it with Water, and when it boils skim it well, add Thyme and Sweet-marjoram, Cloves, Nutmeg, Pepper and Salt; so let it boil, close covered, till it is a strong Soup: Then take up the Houghs, whose Sinews will be as tender as Marrow, strain the Soup into an Earthen-pot and let it stand to cool; then take off all the Fat and put the Soup into a large Hash-pan, grate the Crumb of a Two-penny Loaf and add to it, sweeten it with Sugar to your Taste; then take two Pounds of the best Raisins, a Pound of Prunes, and a Pound of Currants, boil them in the Soup a Quarter of an Hour, and so send it up.

### *To make Pork Sausages.*

**T**AKE a Hind-chine of Pork, skin it and shred it very fine, as above directed; season it with Pepper, Salt, and dried Sage, mix it well, and when it is beat fine fill your Skins, and they will keep as long as Beef Sausages. But all Sausages are to be put into the smallest Skins, Sheeps Guts are fittest for them; but if you cannot get Sheep Skins, the smallest of the Beef or Hog Skins, which must not be filled above half full.

*To*



*To make Sausages without Guts.*

**T**AKE a Pound of lean Mutton, and a Quarter of a Pound of Beef-suet shred very small, and beat it in a Mortar to a fine Paste, season it with *Jamaica* and Black-pepper, Nutmeg, Salt, Thyme, Sweet-marjoram and Parsley; then drudge Flour on the Table, and roll the Sausage with your Hands into Rolls the Thickness of Sausages, and make them into various Shapes, as O, S, C, X, or in any other Shape as your Fancy directs: And when you have Turkey-pouts or Chickens roasted or boiled, lay these Sausages on a Tin-pan and set them in a quick Oven, or before the Fire and broil them, and lay round and over the Fowl or Fowls, with Gravy on the Dish.

*To stew Pigeons.*

**P**LUCK and singe the Pigeons clean, and wash them, stuff their Crops with Force-meat, cut off their Legs and turn up their Thighs, put under the Wings as for baking; then put them into a Stew-pan, and cover them with Water, set them on a slow Stove close covered, and let them stew till they are tender, turning and skimming them often; when their Liquor is almost consumed, add to it a Pint of Veal-gravy, Force-meat Balls, and Catchup, let them stew till there is but what is sufficient for Sauce; then add to it a Spoonful of pickled Mushrooms, a Spoonful of Walnut Pickle, a little Butter, and toss all together: Lay Rashers of Bacon all over them on the Dish. Garnish with Lemon and green Parsley.

*A Sham Pig.*

**B**OIL and peal as many Potatoes as will be the Bulk of a little Pig, which you must take while they are hot, and beat a Quarter of a Pound of Butter in them, break six Eggs (leaving out the Whites



of four) very well, and mix with the Potatoes; add to them Sugar, Nutmeg and Salt, to your Taste; let them stand to cool, and then make it up in the Form of a roasted Pig; make a Skin to cover it of Paste as for a standing Pye; let it have Head, Ears, and Mouth in the Form of a roasted Pig; let it be set in an Oven and baked brown: Then take a little clarified Butter, and a few clean Feathers, dip their Ends in the Butter, and whisk all the Pig with it, just as it is taken out of the Oven; this will make the Paste shine as a natural Pig's Skin. For Sauce, have melted Butter, Sugar and red Wine, then serve it up.

### *A Sham Turkey.*

**T**AKE half a Pound of Butter and a Jill of sweet Cream, boil it till the Butter is melted, then take two Pounds of Flour, add a grated Nutmeg, a little Sugar and Salt, and pour your Cream and boiled Butter into the Flour, and make it into a Paste. Pick and wash clean half a Pound of Currants, stone and cut small a Quarter of a Pound of Rasins, cut an Ounce of Orange-peel very small, and work all into this Paste, making it up in the Form of a boiled Turkey; take a Sheet of Puff-paste and lay over the Breast, Wings and Thighs, as the natural Shape of a Turkey, set it on a flat-bottomed Dish, and bake it in a slow Oven an Hour; make some Balls of Puff-paste and bake them; lay boiled Rice round the Dish; and for Sauce, plain melted Butter, sweeten'd with Sugar and two Spoonfuls of Rhenish; set this Turkey on the Dish, pour the Sauce round, and the Balls, so serve it up.

*N. B.* If the Reader is a good Mechanick, may with the above, sham any Sort of Wild or Tame-fowl, and it may perhaps be a great Disappointment to Gormandizers, and a very agreeable one to others.



*To make Saufages of Beef.*

**T**AKE two Pounds of the Inside of a Surloin of Beef, and half a Pound of Beef-suet cut very small on a Shreading-board; add *Jamaica* and Black-pepper, Salt, Sweet-marjoram, and Thyme; beat this well in a Marble Mortar, with half a Jill of Red-wine or old Beer; then fill the Guts, and hang them in the Kitchen: When they are to be used broil them on the Cranks, with two Spoonfuls of Water in a Plate or Tin-pan under them, to intermix with their Gravy.

*To make Saufages of Mutton.*

**T**AKE a Loin of fat Mutton, skin it and take out all the Sinews, shred the Fat and Lean very small on a Shreading-board; add half a Jill of Water to it, and season with *Jamaica* and Black-pepper; the small Skins to be filled for present Use, and broil them as above directed.

*To make Puff-paste.*

**M**IX the Flour with cold Water, and weigh the Paste; to every Pound of Paste put half a Pound of Butter, roll out the Paste and divide the Butter into three Parts, laying one Part on each Sheet, throwing Flour on every Time, and roll it three Times after all the Butter is laid on; if it is frosty, mix the Flour with Water Milk-warm.

*P. S.* Be sure to roll the Paste 'till all the Butter is well mixed, or it will run out in the baking. This Paste is for Puddings, Pasties, Dish-pyes, Florentines, or Minced-pyes.

*Paste for standing Crusts.*

**T**O seven Pounds of Flour take three Pounds of Butter and three Pints of Water, boil the Butter and Water till it is melted, then skim off the Butter



and mix it with Flour, likewise the remaining Flour with Water, and the Paste all together with your Hands; when it is well mixed, cut the Paste into little Pieces and lay on the Table to cool; then work them all together, and raise it into a Pye or Pyes.

*Another Paste for standing Crusts.*

**T**AKE some Beef or Sheep-suet, which cut small and put into a Brass-pan, set it on a clear Fire at a good Distance, if it stands over hot it's in Danger of burning the Fat; and when it is discharged, take it off the Fire, and drain all the Fat into a Sieve, letting it run into a clean broad Earthen-pot; when it is cold, to a Pound of this Fat take a Pint of Milk, a little Salt, and boil and mix it with the Flour as above: This makes a much better Crust in Winter, when Butter is strong, than Butter does. There are few Criticks can discover the Taste of the Fat, for the Milk diverts it, and likewise hinders the Paste from cracking.

*Lent minced Pyes.*

**T**AKE a Pound of Apple-pulp, half a Pound of Lemon-peel cut small, half a Pound of hard boiled Yolks of Eggs chopped small, and a Pound of Currants clean picked and washed, half a Pound of Raisins stoned and cut small, with half a Pound of Sugar; mix all together, and bake it with Puff-paste in Pans, or in standing Crusts.

*Another Way for Fast minced Pyes.*

**T**AKE a Pound of boiled Potatoes, beat into it a Pound of sweet Butter, with a Pound of Apple-pulp; also Mace, Cinnamon, Cloves, and Nutmeg pounded, half a Pound of Sugar, a Pound and a Half of Currants, a Pound of Raisins stoned and cut small, and half a Jill of Sack; mix them well together, and bake it as above.



*Another Sort of minced Pyes.*

**T**AKE a Pound of Calf's Feet shred very small, with two Pounds of Beef-suet, but all the Skin must be taken from it; add two Pounds of Currants clean picked and washed, a Pound of Prunes scalded, stoned and cut small, half a Pound of Apple-pulp, a Pound of Almonds blanched and beat to a Paste, half a Pound of Lemon-peel cut small, half a Pound of moist Sugar, of Red-wine and Sack each half a Jill: Season to your Taste with an equal Quantity of Cinnamon, Mace, Nutmeg, and Cloves; mix all well together, and bake as you knead the Pyes.

*Another Way to make minced Pyes.*

**T**AKE a Pound of the fattest of Beef, and two Pounds of the Kidney-suet, shred them together till both are so small as you cannot perceive the least Bit of the Beef, only it gives a carnation Colour to the Suet; then add two Pounds of well picked Currants, a Pound of stoned Raisins, and half a Pound of Prunes scalded, stoned, and cut small with the Raisins; season with the above-named Seasonings: Also the Wine, Sack, and the above Quantity of Sugar, with four Ounces of Lemon, and three Ounces of Citron-peel cut small, and to be all well mixed together.

*A Trennill Pye.*

**T**AKE a Trennill of a good fat Calf, open and wash it in many Waters very clean, let it lie all Night in Salt, and boil it till it's tender; then shred it as small as minced Pye-meat, and season it with *Jamaica*-pepper and Salt; take Prunes, Raisins, Currants, and Sugar, of each half a Pound; pick the Currants, stone the Raisins and Prunes, cut and mix them all together. They that will be thrifty, may skim the Trinnill well in Time of boiling, and it will discharge as much Fat as will make a standing Crust for it, instead of Butter; and if cleanly done, it will be as sweet as Butter. *How*



*How to dry Plumbs.*

**T**AKE large white *magnum bonum* Plumbs; and to every Pound of Plumbs take two Pounds of Sugar; and to every Pound of Sugar add a Pint of hard Water, and boil it ten Minutes: Rub every Plumb with a clean Cloth, and put them into an Earthen flat-bottomed Mug; pour over them the boiling Syrup, and cover it with Paper close, let them stand twenty-four Hours; then take the Syrup from them, and boil it a Quarter of an Hour: In which Time, take the Skin off the Plumbs, and set each Plumb upon its End with the Stalk uppermost; and when the Syrup hath boiled the above Time, pour it upon the Plumbs, and so repeat it six Times in the above Manner; then let them stand a Week without boiling the Syrup, and then boil it till it is ropey, pour it on the Plumbs, let them stand three Weeks, then boil the Syrup again; and let them stand a Month, in which Time they will have a soft Candy; then take them out of the Pot, and lay them on an Earthen-dish, and sift a little double-refined Sugar over them: Let them dry in the Sun or before a Fire, and so keep them for Use.

*How to make Wormwood Drops.*

**B**EAT the Whites of two new laid Eggs on a Pewter-plate with the Back of a Case-knife, till the Froth is so stiff, that you may cut it into Parcels; then beat and sift through a Tiffany-sieve a Pound of double-refined Sugar, which beat with the Eggs, add a Spoonful of Orange-flour Water, and beat it to the Stiffness of light Paste; then drop on it three Drops of the Oil of Wormwood, and mix it well: Lay a little of this on a square Pane of Glass, or a *Holland* glazed Brick, powder a Pennyworth of Cochineal, and mix with the Bulk of an Egg of this beat-up Mixture, and marble the other with the red Colour; but you must mix it so as to make the White and Red transparent. Drop them upon  
glazed



glazed Paper, that is, white Paper glazed with a Sleek-stone; let not each be above the Size of a Filberd, and set them in the Sun or before a Fire to dry. Put them on clean Paper into a Paper-box, and keep them for Use.

*To make Lemon Drops.*

**P**ARE the yellow Skin of a fresh Lemon, cut it small, and put it into a Quarter of a Jill of the best Brandy, let it stand twelve Hours; then take the Whites of two new-laid Eggs, and mix with the same Quantity of double-refined Sugar, beat and sifted as in the above Manner: When it is done, beat into it a Spoonful of the Brandy that the Lemon Skin lay in, mix it well, and dry them as above; then drop it on glazed Paper, and dry it as before directed. Box them up, and keep them for Use.

*To make Jumballs.*

**I**NFUSE an Ounce of Gum-arabick, put to it a large Wine-glass of Orange-flour Water, the same Quantity of Rose-water, and let them stand twenty-four Hours; then take the Whites of three fresh Eggs, with a Pound and a Half of double-refined Sugar sifted, beat them to a Stiffness; then take the Gum, which must be as thick as clear boiled Starch, beat it with the Eggs; blanch and beat two Ounces of *fourdon* Almonds, with a Spoonful of Rose-water, and the above Ingredients all to a fine Paste: Then roll it into Balls and flatten them a little, lay them on glazed Paper and Wires, and set them in an Oven to bake; when they are enough, keep them for Use.

*To make Currant-paste.*

**T**AKE two Quarts of pick'd ripe Red-currants, and put them into Jars, cover them close and set them into an Oven two Hours; then strain them through a Flannel-bag, and take two Pounds of Loaf-sugar,



sugar, wet it in Water and boil it to a Candy-height; then put to it a Pint of the Currant Juice, but don't let it boil after it is in, stir it well together, and put it into an Earthen-mug till the next Day; then drop it in little Cakes on Wafer-paper, and dry it in the Sun, or in a very cool Oven.

*Marmalade of Orange.*

**B**OIL twelve thin skin'd *Seville* Oranges, that is fresh, three Times, removing them out of the boiling Pot each Time, till they are so tender that a Straw will run through them; then take them out, and to every Pound of Oranges take two Pounds of double-refined Sugar, to every Pound of Sugar add half a Pint of Water, and boil it in a clean Brass-pan on a clear Stove: In the mean Time, cut each Orange, and take out the Infides (take Care of the Juice and Meat) and Seeds; cut the Orange Skins into very thin Slices, and put into the boiling Sugar, let it boil till the Skins are clear, keep stirring it; then put all the Infides into the Marmalade, and boil it till it begins to spark and fly, but be sure to keep it stirring all the Time; so put it into Glasses or Jelly-pots, laying white Paper over it dipped in Brandy, and tie over it Bladders; then keep it for Use.

*To preserve Oranges whole.*

**T**AKE six of the beautifullest large *Seville* Oranges to be got, and lay them in Salt and Water three Days; then boil them in Water, and shift them as above; and when they are so tender that a Straw will run through them, take them out and cut a round Piece off each Top of the Oranges, not to exceed the Breadth of a Shilling, and with a Tea-spoon take out all the Seeds, but none of the Meat; then take six Pounds of double-refined Sugar, put to it two Quarts of Water, and boil it ten Minutes; set each Orange on its End in a flat-bot-  
tomed



tomed Pot, and put within them the round Piece you cut out; then pour upon them the boiling Syrup, and lay a Delf-plate over to keep them down. Thus boil it once every Day for 12 Times, after put each Orange into a Gally-pot just fit for it, to be covered with Syrup, and tie a Bladder over each Pot, so keep them for Use.

*How to make Orange Chips.*

**T**AKE the fresh Skin of *Seville* Oranges, whose Juice has been used for Punch, and lay them in Salt and Water three Days; then boil them tender, shifting them as above, and take out all the Strings of the Insides; put them into an Earthen-pot, make a Syrup of common Lump-sugar, and boil it three Times a Week the first Fortnight; then let it stand a Month longer, and take the Skins out of the Syrup and wash them in clear Water, turn them down on a Sieve, and so dry them in a slow Oven; then cut them into Chips, and according to the Quantity, if three Pounds of Chips, two Pounds of Sugar, wet it with Water and boil it Candy-height; then put in your Chips and let them boil, dip a Slice into the Syrup and blow it through, if it flies like Snow, you must take them out and spread them on an Earthen-dish to cool, so keep them for Use.

*Red Marmalade of Quinces.*

**P**ARE, core and slice your Quinces, and to every Pound of Quinces take a Pound and a Half of Loaf-sugar, and to each Pound of Sugar a Jill of Water; set them on a Stove in a clean Pan, and heat all together slowly till it comes to a red Colour; then sharpen the Fire, boil it to a stiff Gelly, and pot it for Use.



*To make white Marmalade of Quinces.*

**P**ARE and quarter your Quinces, and have ready a Pan, to every Pound of Quinces take a Pound and a half of double-refined Sugar, wet with fair Water; put your sliced Quinces into boiling Water, and boil the Sugar Candy-height; when the Quinces are tender, drain the Water from them thro' a Hair-sieve, put it into the Sugar, and let all boil till the Quinces be clear; then put it into Pots or Glasses for Use.

*To make Raspberry Cakes.*

**T**O every Pound of Raspberries take a Pound of double-refined Sugar, mix and put into a Preserving-pan; boil it on a clear Stove, keep it stirring all the Time, let it boil till it is a thick strong Stiffness, and set it by till it is cold; then make it into little Cakes, lay them on a Paper to dry, and keep them for Use.

*To dry red Currants in Strops.*

**P**ICK out all the Seeds of the Currants on the Stalks, boil Loaf-sugar Candy-height, and put in your Currants; boil and take them out Stalk by Stalk, and lay them on a large Stone-dish separate to cool; dust grated double-refined Sugar, and turn them every Day till they are dry: So box them up for Use.

*To make Gingerbread.*

**T**AKE four Pounds of Treacle into a Pan, and set it on a clear Fire till it is scalding hot; then stir into it half a Pound of Sweet-butter and a Jill of Brandy, and pour it into a Bowl; add to it two Ounces of beat Ginger, the same Quantity of powdered *Jamaica* Pepper, an Ounce of Coriander Seeds, the same of Carraway Seeds, all well beat,  
and



and beat four Pounds of Flour into it very well; when the Lumps are very well beat out, cut half a Pound of Lemon-peel into long Pieces, grease a large Cake-pan with Butter, and divide it into four Loaves, laying the fourth Part of the Lemon-peel on each Lair: It will take six Hours baking.

*The Cordial Hunters Gingerbread.*

**T**AKE three Pints of red Port, and four Pounds of Loaf-sugar; boil them in a broad Brass-pan, let it boil till it is a Syrup, and take it off the Fire; add to it a Pint of Brandy, Cinamon, Race Ginger, Mace, Cloves, and Nutmeg, of each half an Ounce finely beat to a Powder, grated Manshot Bread dried in an Oven or before the Fire four Pounds, three of which put to the above Ingredients, and boil it till it is thick; then let it cool, work up the other Pound of dry grated Bread, and make it into various Shapes, as Prints, small Rolls, and little Cakes: Lay it on white Paper to dry, and keep it for Use. A small Piece of this is a Dram in the Morning.







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A  
P L A N  
O F  
HOUSE-KEEPING.



S complete Houfewifery ornaments a Queen, fo does it every Lady in the Kingdom that poffeffes that Treafure; the Value of which preserves both Health and Fortune: She will not be impofed upon by extravagant Servants, as ſhe well knows what the daily Expence of her Houfe amounts to: Neither by Indolence, for ſhe can ſee into that by ſurveying her Houfe wherein that Decorum and Oeconomy ſhines illuſtriouſly; if humane, her Servants will love, fear, and obey her: But this may not be the Caſe of the young unexperienced Lady whoſe Houſekeeper is deputed Miſtreſs, who perhaps may fancy herſelf ſupreme, and take as much State and Attendance upon her as the Lady herſelf can do; for vain Glory is a great Prompter where Integrity and Judgment is wanting, by which great Fortunes have been impaired, either unjuſtly, careleſſly, or extravagantly. The Courage of one Cook who ſerved a wealthy Eſquire in this Neighbourhood, gave the Lady's Maid the Mortification of ſeeing her take a large Sauce-pan full of Butter,



that she for want of Judgment oiled in melting for Sauce, and tossed it into the Sink that she put her dirty Water in to run into the Venal: The Lady's Maid telling one of the Servants of the Waste, was answered, That she did frequently toss her oil'd Butter into that Sink, and this she aver'd to me, that the least Quantity of Butter could not be less than one Pound and a Half at that one Time; yet this Lady's Maid, although she was a Relation to her Mistress, had not the Courage to reprove the Cook, nor durst tell the Housekeeper, lest she should ask her, what was her Business in the Kitchen? or call her Spy-teller, Magpy; or give Orders to the Cook to bespatter her with a Ladle full of Fat whenever she came into her Territories.

Such Hazards attends those that dare oppose extravagant Cooks, or indolent Housekeepers that are Strangers to every Thing worthy of Praise, and consequently very dangerous Kitchen Officers, for they consume their Masters Substance unmercifully: Had she toss'd this oiled Butter into an Earthen-pot, it might have fried Fish, Fritters, or Pancakes, covered potted Fowls, Beef, or Fish; but tossing it into the Venal, is a Crime that deserves the Punishment of Hunger, and Bitterness of the Want of Butter all her Days. That is, after she had left her Plenty, and returned to her primitive homely Cottage, as wilful Waste brings woful Want; for which Reason the good and profitable Servant is on the safest Side: She that holds fast her Integrity, and would do her Duty to the best of her Knowledge, these Resolutions deserves Improvement.

As I have acted in the Station of Cook and Housekeeper, so have I been very successful in pleasing the Families I served in that Station; and as I have a great Regard for the worthy Sort of these Servants,  
and



and would take a great Pleasure to improve these Worthies; that is, by telling them how I discharg'd the Trust of Deputy. I made the following Resolutions, and kept them, resolved to do Justice to Masters and Servants; not to leave that to be done in the Morning that ought to have been done at Night; resolved not to waste nor consume the Property of my Master, nor suffer any of his Servants to wrong him to my Knowledge; resolved to be as careful of every Individual of my Trust, as if the Fortune had been my own; resolved to rise early in the Morning, and never to exceed Six o'Clock if I was in Health, nor to grudge rising two Hours sooner if I had an elegant Dinner to send up; resolved that every Servant should have their Meat in due Season, and likewise every Fowl that was fed for my Master's Table. My great Care was to keep the feathered Flock clear of Diseases, which, without great Care and Pains they are very subject to; and to prevent Distempers, I never bought Chickens with their Feet tied together, and stopped into Baskets and Creels, for this Reason: The Birds are confined to lie on their Sides, which the stepping or trotting of the Horses makes them full of Bruises, and puts them into Fevers: But the prudent Farmers does not use their feathered Flock so, they have large Creels or Baskets, puts them loose in, lets them have Room to stand upon their Feet, and they are no worse for their Journey; these were the Birds I always chused to buy, and as my Chicken Coops had Partitions that took out to make them less or bigger Apartments, I always kept each Brood to themselves, for as soon as mixt with Strangers Battle-arrays ensued, which, to prevent I never mixt them after: I have found by Reason of their Battles their Heads have been so sore, that they could not feed; nay, the Conquerors got Bruises with their Wings flapping in the Coops with the battling: Yet the Brood that is hatched and brought up together



gether feeds fat, and quarrels none. Every Night their Troughs were washed clean, and clean Hay put under them at Six o'Clock in the Morning; Barley-meal mixt pretty stiff with boiling Water, and when cool dipped into skim'd Milk, and so given the Chickens in their clean Troughs: My Turkey Pouts and Capons I found fed best at their Liberty loose in a House; I made them Crammings of the same I fed the Chickens with every Morning, having their House clean swept, and clean Straw laid in a Corner to rub themselves in, which is as refreshing to them as their Meat, and when they were full took the Meat from them, served them at Twelve, and again at Six in the Evening, took the Meat from the Chickens, and served them as above.

My green Geese and Ducks fed best together in a House loose; then I fed them either with ground Malt and Butter-milk, or unground Malt with boiling Water poured over it, the last Thing at Night: This feeds Chickens fat, giving it them in the above Manner; yet I don't think it feeds Chickens, Turkeys, or Capons so white as Milk and Barley-meal does, but as fat it will feed them. I drove them once a Week to a Pond to wash themselves, which gave them a great Pleasure; they would flap their Wings, and rejoice when they returned amongst their clean Straw.

I never grudged the Pains I took in feeding the Fowls, for when I sent them up to the Master's Table, they were received with Pleasure and Applause, that sufficiently rewarded my Labour; yet it was no more than my Duty, and what every Servant in that Post ought to do, or see it done. A new married Lady related to my Mistress, who had a lingering Illness, occasioned by a Miscarriage of her first Child, was persuaded by her Husband, to take an airing with him in the Coach, and to dine with my Mistress;  
he



he ordering a Servant to let her know his Intention, and that there might be a boiled Chicken for his Wife; so I had Orders for four boiled Chickens, two young Ducks, and two Turkey Pouts roasted: At the Hour appointed the Esquire and his Lady came, and Dinner being ready, was sent up, and met with a most grateful Reception from this worthy Esquire, who, with Admiration beheld his Lady eat up a whole Chicken; who said to her, Much Good may it do you, my Dear, for I am sure you have not eat so hearty a Meal this two Months: It is very true, Sir, answered she, and the Reason is, that I never see such a Chicken in my own House, for it is no bigger than a Partridge, and as fat as a Quail, so beautifully white, quite different from my Chickens at Home, that are Skeletons, and of a different Hue and Taste from this Chicken, that seems to sit very easy on my Stomach. I have had a boiled Chicken every Day to my Dinner these six Weeks, but not one like this; nor did I ever see a fat Fowl at my Table, which I impute to improper feeding. In all Probability that must be the Reason, answered my Mistress, for I have very often taken Notice of your Poultry at the Table, and am very sure that if they were duly attended, and proper Care taken of them, they would be fat, and they are not fit to eat otherwise. So I have experienced, replied the other Lady, yet the only Reason that I can give, is, that my Cook was trained at *London*, where she had all her Fowls fed and kill'd ready for cooking: She is the only grave Servant that I have, and was well recommended; I am therefore unwilling to accuse her for a Fault that I cannot give a proper Direction to amend, so unexperienced a House-keeper am I, that was left an Orphan, and married just out of the Boarding-school, for which Reason my Health and Fortune may be impaired, and I utterly unable to rectify it. My dear, despairing Cousin, answered my Mistress, pluck up your Spirits, and



and there will be no Hazard of Health and Fortune, for you shall stay with me, and try the Sovereign Virtue of my Kitchen Physick; for in my Opinion, that is the only Medicine you want at present; and I will send my Cook to give yours a Lesson of her Method of feeding Poultry, and many Things that may differ from what she has been acquainted with: That is, to shew her how much more is required of the Country Cooks, than there is of the City Cooks; and, added she, I am very sure that she will be ready and willing to give her wholesome Cookery Advice. Then, answered she, I will be infinitely obliged to her, and if you can spare her she may go in the Coach which is returning Home, for I am fully determined to try the Virtue of your Kitchen Physick. You oblige me much my dear Cousin.

So my Lady came and told, that there must be some Need of my Advice to feed their Poultry, and if she be sociable, help her in her Deficiencies; if not, give yourself no Concern but come Home in the Morning according to my Directions.

I went, and was kindly received by my Sister Cook; the Lady's Maid went to wait on her Mistress, and there was none to interrupt our Conversation: So having our Tea brought in great Order, she dismissed the Footman, and said, Statesmen have private Interviews in Politicks, Merchants in Commerce, so let ours be upon the Art of Cookery. I answered, If that be our Talent, let us be profitable Servants, and improve it. Then said she, If I improve I must be the Beggar. I answered, If there was any Knowledge in my Possession worth Acceptance she might command it. Then, said she, my greatest Want is to know how to make Fowls fat; as in the Town I had them fed, plotted, and ready for the Pot or Spit: But here I have them to feed, and instead of making them fat, behold, they are all Skeletons,  
and



and more dies in the Coops than lives: Chickens, Turkey Pouts, young Ducks, and green Geese dies, or pines in the Coops. Indeed Sister, said I, where there is so much Sickness in the Coops, it may endanger the Family's Healths in the House. Sick-ness amongst Poultry, do you say, then I am a very improper Physician; nor will pretend the least Skill in curing their Sickness: It must be Sickness that causes so great a Mortality in the Coops, but this I imputed to their quarrelling; and more especially amongst the Chickens, which I thought killed one another, said she, or rather wounded and bruised each other. Answered I, the Agony of which might bring Fevers upon the wounded, that might occasion their Deaths; and likewise infect the Conquerors, and the whole feathered Flock. But how to prevent it, said she, let me know; for Judgment may be wanting, but Care and Pains was not: For every Morning I see all the Drawers that receive their Dung taken out, their Troughs clean washed, and fresh Meat made them at the same Time; which Meat stood by them, to eat when they pleased, till the next Morning, when they were served again: Nor did I let any of the dead lie in the Coop any Time, lest they should stink, and so offend the others.

Indeed, Sister, answered I, I never understood whether the Poultry have the Sense of smelling, as they have no Noses; yet I am very well assur'd, that Cleanliness is a great Help to their thriving: But letting Meat stand perpetually before them must pall their Appetites; they are delicate Creatures, and loath their Meat when satisfied, so that I never fail to take it from them in ten Minutes after I have served them, a sufficient Time to fill themselves in: As to Quarrels, I never have any amongst my Chickens, for this Reason, having a separate Partition for every separate Brood, and this keeps Peace; but



intermixing them with Strangers is bloody Wars: Every Morning they have clean Hay laid under them, and every Day thrice <sup>or four</sup> fed, at Six in the Morning, at Twelve, and at Six in the Evening: Their Troughs are washed clean, and as much Meal mixt in the Morning as will serve them all Day. Turkeys and Capons I feed in a House by themselves, on the same Meat I feed the Chickens with, only I roll it up in Crammings, and lets them Sweet-milk to drink. My Ducks and green Geese I feed loose in a House, with ground Malt and Butter-milk, or scalded Malt: Now I can prove by my Book of Poultry, both in the Poultry living, and Poultry killed for the Family's Use, that I have been accountable to my Lady of every individual Fowl, even to the smallest Chicken. Then certainly I must have been a very unprofitable Servant, answered she, for I have not only wasted the Property of my Master, but am terribly afraid I have impaired the Health of his Lady, by sending her up Chickens that were not fit to eat: For when I consider the Difference betwixt the Chickens I bought of the Poulterers, and those I fed, and sent that dear Lady to eat; they must have hurt her delicate Constitution, and to give Pain to so good a Lady is Sacrilege; or is it possible Ignorance can make an Attonement for such a Crime? Yes, very possible, answered I, as it is a common Crime, which I am afraid many fine Gentry are Sufferers by, and are fed with distempered Poultry by slothful and indolent Servants; which is not your Case, whose Industry and Integrity is firm, but Judgment was wanting in Poultry feeding, which made it a Misfortune, but no Crime.

As for Turkeys, Capons, Chickens, Ducks, and Geese, clean your Coups of them; let the Ducks and green Geese be put into a Pasture where there is Water for to wash in, and feed them with Corn thrice a Day; set the other Poultry at Liberty, and feed them,  
but



but you must expect Death for most of them. Then let your Maid clean all the Coops and Houses, buy in a fresh Stock, and get acquainted with the Farmers Wives; these in short are the best Birds Mothers, for they feed them with the Overplus of their Milkness; nay, they have a Share of their own Victuals, will fly upon the Tables and pick the Meat off their Trenchers, these are half-fed to your Hand: Charge the good Wives not to tie their Feet, but to put them into a large Creel or Basket loose. Never confine your Turkeys or Capons in Coops, it cripples and causes them to pine instead of fattening, and will swarm with Lice for Want of Liberty to pick their Feathers. Sweep their House every Day, lay them clean straw, and have the same Pleasure of your Feathered-flock I have of mine. I will, answers she, pursue this Pleasure with Diligence and Care, with a thousand Thanks to you for the wholesome Lesson you have taught me, for although I gave great Content in Town, I find myself very deficient in the Country; in Town I made my Market every Day, the Butchers Meat so fresh and sweet that my Beef-gravy made Sauces, and Soops delicious: But here we kill a Beef once a Month, and that alters the Case, for I can but have fresh Beef one Week in the whole Month; so there is three Weeks of the Month I have no Beef-soop nor Beef-gravy for Sauces, without sending to the Market for fresh Beef.

As salt Beef is not fit for Soops or Sauces to be sure, but if I have plenty of fresh Beef, I can make Gravy that will keep two Months as strong and as delicious as the first Day; and if you will try the Experiment when you kill a ~~Beef~~ take the four Houghs and break them, season with a little Salt, *Jamaica* and Black-pepper; then pack them down in a large Stewing-pot, with a Quart of Water, and cover the Pot close with Paste: Cut and season the ~~Beef's~~ Neck in the above Manner, put and paste



it also, and heat an Oven as hot as for baking Household Bread; then set in these Pots, daub up your Oven, and let them stand all Night: In the Morning take them out, and the Sinews will be as tender stew'd as Marrow; which Sinews take from the other Meat, cut them into half Inch-lengths, and put them separate into Earthen-pots, about the Size or rather larger than a Jill; then strain the Gravy through a clean Hair-sieve: Take up the two Necks of Beef, strain the Gravy all into one Pot, skim off all the Fat, and strain the Gravy through a clean Flannel Bag; then take a well tuned Soop-pan, set it upon a clear Stove of Cinders, put in this strong Gravy, boil it quickly half an Hour, and cover the potted Sinews with it: Have as many Pint broad Earthen-pots as will hold the Remainder of the Gravy, leave Room for half an Inch deep of the Beef-fat that you skimmed off the Gravy, which Fat boil up in a Sauce-pan, pour it boiling hot over each Pot of Gravy, and let it stand till it be thoroughly cold; the Gravy will be a stiff Gelly, and the Sinews will answer Soops or Ragoos. The same of Pallates. — So there is Gravy for Soops or Sauces, much stronger than you can pretend to make by frying the Beef, and after boiling it is always ready and saves much Trouble: I never want a Store by me, for I can by boiling it to a fine Glue, keep it six Months, with close sealing in little Pots; and if a Mess of Soop is wanted, I have it in a Minute.

Neither do I ever want Chicken Broth, for when I have boiled Chickens, I pack them close in a Pan that just holds them, and this makes their Broth stronger; then I take the Bones of a Leg of Veal, and the Grissel of the Knockle, breaks and washes them clean, so puts my Chicken Broth into a little Stewing-pot, with the Veal Bones, two or three Blades of Mace, and pastes the Pot close down, so sets it in an Oven all Night, skims off all the Fat  
in



in the Morning, and puts the Broth through a clean Flannel Bag; then boils this strong Chicken Broth to a strong Gelly, puts it into small Earthen-cups, and covers it with the Fat I skimmed off: This answers various Uses, for if any of the Family wants Chichen Broth, I have it for them; or if I want Gravy for white Sauces, it is ready for my Use. By this Forecast I save my Master many a Chicken, and myself the Trouble of killing them.

For the future this Lesson which you have so frankly given me, answered she, shall be my greatest Pleasure to practise; for every Word you have spoken to me convinces me of my Errors, and of the Truth, Justice, Reason, and Consideration that appertains to the true Art of Cookery, which I find I have been prodigious ignorant and deficient in.

Well, says I, as I am the elder Sister, I must except of the Compliment you make me, so let us sleep on it this Night, and we will rise in the Morning, for I will be on Horseback at Six, Home at Eight, so to work in the Kitchen at Nine.—At half an Hour after Five, when I had got on my Cloaths, behold in comes my Sister, to enquire how I had slept in a strange Bed: Very well, answered I.—That has not been my Case, said she, for I have been so tortured with dreaming of sick Poultry all the Night, that I arose at Four o’Clock, and have set all the Prisoners at Liberty, much to my Shame go with me; and I did behold them accordingly, and saw the lame, maimed, and the blind. Your green Geese and Ducks may recover in Time, said I, by bathing and feeding, but very few of your Chickens.—Not one, answered she, for they shall die in an Hour, and I will buy in as many healthy ones at my own Expence, after the House and Coops are clean washed. Don’t kill the Turkey Pouts, but turn them to the Back-yard, and feed them with Corn and Grass,  
Phyick



Phyſick may ſet them to rights again, and this Precaution I give you: Likewiſe, ſaid I, ſee that you never take Notice to your Lady in the leaſt of the Sickneſs that has been in the Coops for this Reaſon, becauſe it may do her more Harm in thinking than it has done in eating thoſe Chickens; and if you duly obſerve the Rules that I have preſcribed to you, there never will be Sickneſs amongſt your Poultry.—Fear not, answered ſhe, I have printed each Article on the Table of each Hand, the Execution of which ſhall be my greateſt Pleaſure.

But here is one proper Item that I muſt give you, it ſuits this preſent Caſe, as you have no fat Chickens, boil Rice in Water, and after in a little Milk, ſweeten it with a little brown Sugar, and it will feed them fat in four Days; but let them be fed four Times a Day with this Rice, Milk, and Sugar.

So after we got Breakfast I took my Leave, and told her I expected my Viſit repaid me the firſt Opportunity; ſhe promiſed ſhe would, and I was at Home as the Clock ſtruck Eight. My Lady being told that I was come, ſent for me, and asked my Opinion of the Houſe-keeper: I answered, Madam, I have a very good Opinion of her, for ſhe very frankly owned her Deficiency in Poultry-feeding, and with Pleaſure and a Heart full of Gratitude, returned me her unfeigned Thanks for the Method of feeding Poultry that I preſcribed her, which ſhe acknowledged was more conſiſtent with Reaſon, than the Method ſhe had taken in feeding them; and although her Judgment I believe to be very good in other Reſpects, yet ſhe ſeemed more deſirous of having my Opinion than of giving her own. I believe her to be a Servant of Worth and Integrity, and very deſerving of the Truſt repoſed in her; and it is my Belief, that you will not for the future ſee an ill fed Fowl come to her Maſter's Table, for ſhe was amongſt



mongst them at Four o'Clock this Morning, Industry and Care she wants not.—I am pleased, answered my Lady, with the Account you have given me of her: Did not you invite her to my House?—I did, Madam, and she promised me she would the first Opportunity.—I will procure an Opportunity by asking her Mistress, for I have a great Veneration for such Servants as you describe her to be.—To prove the Truth, Madam, says I, keep her Lady a Week, and if she has not fat Chickens for her Lady, trust no more to my Skill.

Well then, answered my Mistress, to try the Variety of thy Judgment, I will detain the Lady, and have thy Assertion proved. So my Lady made the young Couple very merry at Breakfast with the Account that I had given her of their House-keeper, and they all consented to go Home at the Week's End; accordingly they did so, and found she had as fat Chickens and as beautiful as mine, to the great Pleasure of my Lady as well as hers; and from that Time there was an honest Friendship contracted between her and me. There being so great an Intimacy betwixt the two Families, the young Lady used to bring her in the Coach with herself to pay me a Visit, for they knew the very great Regard we had for each other; for she was generally esteemed being both the complete Housewife, and the virtuous humane Creature. If any poor Family in the Neighbourhood were in Distress, she informed her Lady of their Want, whose Pleasure was to relieve them. This young Creature took great Delight in doing good, gave Medicines to the Poor for most Disorders, and this worthy Servant was always ready to deliver their Complaints, never grudging the Pains she took for the Poor.

I soon after removed from that Family twenty Miles distant, so that our future Correspondence was by writing,



writing, till we both enter'd into the Marriage-state, which put us a greater Distance from each other. Sometime after her Marriage, she wrote me a long Letter, wherein she expressed the Happiness she possessed in one of the best of Husbands, that Love and Riches increased every Day; and begged of me to give her an Account of my Situation of Life. I answered hers, and told the great Pleasure I had in her good Fortune, both in the Blessing of a good Husband and Riches, a Reward for her Virtue and good Works; and told her that as the Situation of my Chance had fallen in a publick Way, (Inn-keeping) which had not afforded me that Tranquillity she possessed: I would not go to Particulars, only acquainted her I was in a middling State, some better and many worse. I was answered with a very moving Epistle, desiring a more particular Relation of my Situation; but I considered as it would not be satisfactory, never answered her last Request, so our Correspondence dropt till after the Publication of my Book of Cookery, (which upon perusal I found I had made Omissions of Receipts, but have since supplied these Wants, as a further Service to my Readers). As she possessed an active Soul, I was perfectly assured that in whatever Station of Life she lived, she would improve her Talent. So having a little spare Time the latter End of last Year, I took Post-chaise and made a Tour thirty Miles cross the Country to see my Friend: She was at a Loss at the first Sight to know who I was, till she heard me speak; she said, There is the Voice, but where is the Person? yet got me in her Arms, saluted and gave a hearty Welcome; and as I had dined on the Road, she made Coffee and Tea, and told me her Husband was not to be at Home till next Day. I said, If I have not the Pleasure of his Company I hope to have yours all to myself: Certainly, said she, only the Interruption of my young Brood; and as she thus spake, in comes five beautiful Daughters, the



the eldest was just thirteen Years of Age, and the youngest eight; so neat, and their Behaviour, as if they had been come Home from a Boarding-school, to pay their Parents a Visit, every one making a low Curly as they entered the Room. We having done Tea, they drunk each two Dishes, the eldest washed the China and set it into the Store-room, which Door opened into the Room we sat in; so says I, Is this your Store-room? let me see how you have it furnished. You shall says she. So in we went. Now, says she, behold the Rule and Order of an industrious and careful Husband, who built me this Conveniency and shelled it round; on that Side is one with five Partitions for bottled Wines, each containing ten Dozen of Bottles; so saying, she opened the Lids, took out a Bottle of each Wine, and called for five Glasses, filling each Glas up with the separate Wines: Now, said she, taste these Wines, and give me your Opinion of them; there is *Burgundy*, *French*, red *Port*, *Frontinack*, and sweet *Mountain*. So tasting the Wines, which were all as clear as Rock-water, I said, If I had seen these Wines in a Gentleman's House or any Tavern, they might have passed for Foreign, for they are strong and must be of a good Age; new Wines are like new Malt Liquor: These Wines are ruff, well flavoured with Age, and has a strong Body, which I am pretty sure are all of your own making. She smiling told me, I was the first that ever disputed their being foreign; for Gentlemen Stewards have protested, that better Wines were not in their Masters Cellars than the Wines they drunk here; but indeed this is a proper Place for the Bottles, it is warm in Winter, and cool in Summer, so is the Cellar below, it being vaulted, and all the Wines are seven Years old before they are bottled. For as I see there is no halting before Cripples, be that as it will, Gratitude obliges me to let you into the Secret of Made-wines, as frankly as you gave me the Secret of Poultry-feeding, which



you shall see; I have not forgot by my feathered Flock, which are beautifully fat: But first survey my Conveniency, there stands my Wine-press, where I made my first great Quantity; I pressed the Fruit in a Cheese Press, put it into the Cloaths, and so pressed it in the Cheese Fats, in the same Manner the Cheese is pressed, so set a broad clean Tub to save the Juice: But my endearing Man got the Dimensions of a Wine Press, and made it his dear self; likewise he made all the Chests for Flour, Oat-meal, Barley-meal, Groats, and Bran; likewise these Set of Boxes for my Salves and Drugs, Shelves for my Salvers, Delf, and China; and opening the Wine Cellar-door, said, Behold my Stock of Wines: So numbering the Casks, said I, Your Stock surmounts any of our Northern 'Squires that I have seen, for by my Calculation you have eighteen Hogheads of Wine in Casks, besides the fifty Dozen of Bottles; and this is a Quantity that very few Noblemen have I dare say: But let us go and have some Conversation, for I long to hear some of your History, and am sure it will give me infinite Pleasure. So we returned to the Parlour again, finding it clean dusted, a good Fire, bright Irons, and clean Hearth, we sat ourselves down, and thus she begun her Narrative.

I think I gave you an Account in a Letter of the ill Fortune of my Mistress's Maid, in a run-away Wedding with the Footman, which my dear Lady was so good as to express great Concern for her unthinking Maid, that had so poorly bestowed herself on a simple Fellow that could not labour for Bread for her nor himself, and 'tis my Opinion, as soon as Poverty affects them; he will certainly change his Livery for a red one; but what Opinion have you of this Match. Indeed, Madam, answered I, if Pride and vain Glory will make a good Husband, he has enough of that. Nay, said the dear Lady, her Wisdom is as small as his, and I wish they may both deceive



deceive me; but I am determined not to have a giddy young Lass about me again; you shall be my Maid and House-keeper, so hire a profess'd Cook. I answered, I had a very good one of my own making; she has been a Servant as long as I have, and is not much inferior to myself in Cookery; as to the House-keeping, that I perform, but the Cookery I have taught her, and was enquiring for a Place for her, as she has a Sister that was to come in her Place: You bid me choose my Assistant when I first came to my Place, this is the Servant, and I have proved her Integrity. You have obliged me very much, said the worthy Lady, in teaching me a Cook in your own Way, for I have very often thought your Fatigue too great, to perform the Part of Cook and House-keeper; for which Reason I wanted gladly to have had you for my own Maid and House-keeper, but was afraid of not getting so good a Cook, for you pleased me in my Meat dressing: I never liked this fliskey Girl that waited on me, for if she had brought me a Message of any poor Creatures Complaint, I see her Countenance turn sour; and have rebuked her and said, I wished she might not have their Complaint, and meet with as little Pity as seemingly she shewed to those in Distress.

So thus I answered my dear Angel, *Blessed are the Merciful, for they shall receive Mercy.* For Madam, if your Eye be good, God forbid that mine be evil, to the Prejudice of my fellow Creatures; for as far as is in my Power I will chearfully assist them, both in delivering their Complaints to you, and likewise your Relief to them.—Said she, Your Perquisites will be better as to my Castings, and you have the same Wages; so there is a Guinea Earnest for your new Place, and if six Pounds Wages will do for the Cook, let her hire a Kitchen Maid.

This Preferment I told her to her great Joy, and she hired her Sister, so they lived in Peace, and did



their Work to Admiration: No Servants upon Earth were more happy than we were of a worthy Master, a pious, generous, and charitable Lady, whose Humanity was such, that she fed the Hungry, cloathed the Naked, and was a great Doctress to them afflicted with Sicknes; happy would be the distressed, did every one discharge their Stewardships like this happy Pair, for they delighted in a rural Life. He built a House for a School, with two Rooms for the Master and his Wife to live in, and put 40 poor Children to School, 20 Boys and 20 Girls, cloathed them every Year, were taught to read, write, and Vulgar Arithmetick: They likewise cloathed 30 poor old Men and Women with new Shoes, Stockings, two Shirts, Hat, Coat, Waistcoat, and Breeches to the Men; and the Women they gave Shoes, Stockings, Gown, Petticoat, Apron, Shifts, Caps, &c. And when they had all got on their new Cloathing, my good Master and Mistress would view them with Pleasure, he giving the Men each a Shilling, and the Women the same, to handsel their new Pockets: In short they were publick Blessings, and, indeed, their Ways were great Delight.

As I was an excellent Horse-woman, and my Lady seldom wanted Patients, I arose two Hours sooner in the Morning than her Maid used to do, and had my little Pad saddled, so visited the Sick every Morning, always telling my Lady what Effects the Medicines had on them that had taken them; this was great Pleasure to her, for she said that my Judgment of the Sick exceeded hers. I told her, I was far from presuming to vie with her Judgment, but very desirous of assisting her Patients; and that she said, she was very well assured I would be rewarded hereafter.—So one Morning, as I was upon my Round visiting my Sick, behold there came to me a neighbouring bluff Gentleman, having an Estate of 300*l.* *per Annum*, What, says he, Mistress, are you riding without



without a Servant to open you the Gates? I need none, Sir, answered I; and there being a Gate just at Hand, I rode up and opened it, so put my Galloway into a Canter: But my Spark being better mounted came up to me, and said, Why so nice, Mistress, I am no Stranger, I have dined many a Time with your Master, and wanted an Opportunity to speak to you: So taking hold on my Bridle, he said, A God it is a Pity you should be a Servant, for you have a Lady's Face, a Face that I could find in my Heart to bestow all my Land on, which is as pretty a Plat of Ground as ever Crow flew over; faith, I have often thought of that Countenance, and am not jesting, said he. And if you was, Sir, I would not take the Advantage of your Jest; go Home and admire your fine Plat of Ground, and don't interrupt me with your Impertinence: So plucked my Bridle out of his Hand, struck into a Gallop and away I went, leaving my Lover with his Plat of fine Land standing like a Scare-crow, and I returned Home another Way. However my Chap came that very Day to dine with my Master, after Dinner he told the Proposals he had made, and the Repartee I gave him; likewise begged of my Master that he would let me know his Designs were honourable, and that he would settle all his Land on me and mine.

My Master promising him his Interest, communicated the whole Story to his Lady, who thought the Proffer very well worth my Acceptance. One Morning she took me into her Closet, and told me what generous Proposals this Gentleman had made my Master, that he would marry me, and settle all his Fortune on me and mine. Madam, answered I, his Proposals I cannot accept, for if his Generosity be great to me, it's slender to his own Posterity; should I bring forth no Children to him, yet have I the Power invested in me to settle all his Fortune on my Relations, and to take that Fortune out of



an ancient Family, whose Chief possessed it for some hundred Years by past. Well my Dear, said that good Lady, but in Case it should be so, you will have the Power to settle it on the right Line. But then, Madam, said I, would not my own Relations have just Cause of Complaint, that such a Fortune was in my Power as might raise my Family, and I had left it to my Husband's Friends? Besides, I have a more material Objection, and that is, I cannot love the Man were his Fortune ten Times as much as it is; so I scorn to accept that Fortune when it is not in my Power to give my Heart in Return. Oh! my dear Girl, answered my Mistress, thy Sentiments are worthy of Praise, I should deprive myself of a valuable Servant very willingly, if it had been to thy own Choice; but thou hast a Soul that scorns an unworthy Thought or Action, only this Fortune might have made thou easy in Circumstances, and enabled thee to have been helpful to thy fellow Creatures.—But whether such a Man would suffer his Wife so to do or not, becomes a Query? I should be terribly afraid of his bidding me distribute my own Fortune whenever he beheld my Liberality to the indigent Part of Mankind, and not his amongst Beggars: For which Reason, if ever I enter into that State, it shall be with one that I think comes nearer my own Sentiments, and that I am very well assured does not exceed me much in Fortune: I had rather eat the Bread of my Labour and Industry, than break my Peace for Plenty of Wealth. I esteem Reverence, serve ~~you~~ you honestly, and is content in my State; would you have me leave a Certainty for an Uncertainty? I might fear the Man but cannot love him, so will not break my Peace for him. She said, By no Means, for that was laying a Foundation for a Curse, and she was sure there was a Blessing in store for me. In short, my dear Lady told my Master my Resolution, he told my Pretender, who took it in such Disdain, that he condemned himself



self for his mean Suit, and said, He might always have stoop'd and taken up nothing; that if ever he was slighted again, it should be from his Equals, and not an Inferior. My Master told me, and I never see him, and my Mistress take such a Fit of hearty Laughter. O! Sir, answered I, he only stands condemned as it is, but had he made all his Land over to me and my Heirs, in all likelihood he would have hanged himself in six Months Time. Then, answered my Master, you would have been a rich young Widow of a large Fortune at your own Disposal. But I think myself ten Times richer as I am, Sir, answered I. Then, said he, in my Opinion your Affections are fixed another Way, which I will leave to your Mistress to enquire into, as I don't expect the Discovery in my hearing; and as he spoke the Word, walked out of the Room, leaving my worthy Lady with me: Who said, Is your Master right in his Conjecture? I know thy Honour to be frank, and will make no scruple to make me thy Confident; for if he be more deserving, far be it from me to deprive him of the Happiness of so good a Wife, as I am very well assured that thou wilt be a daily Blessing to a good Husband.

Thou made me an excellent Cook, and I desire you will instruct my new House-keeper that it may be kept in the same Oeconomy; I would not alter the least of thy Rule and Order, for I see very few Tables set out with that Decorum as mine: Nay, your Master has very often told what great Encomiums Gentlemen have given him of my extraordinary Management, whose Table was supported with all Rarities in the Season, dressed in the best Manner, without the least Noise or Disturbance; whereas their Houses were a Hell, their Meat a Surfeit, and the Brauling of Wives and Servants were so many Tormenters to them. But I have told them all these Praises were due to you, who made all the House  
easy



easy by your Industry and Care, and those who had such hard Fate as the Torture that such Servants must give to Masters and Mistresses, I pitied; for if it was my own Case I should be miserable, the Integrity and Diligence of Servants, may enable the Masters to perform the Duty of good and faithful Stewards. I said, There is certainly great Wisdom in your Sentiments, Madam; but if every Master took such Delight in the Duty of the good and faithful Steward as my Master does, their virtuous Example would be a great Means to moralize their Servants: A Manifestation of which is in your own, you have been nine Years married, and has all your Servants you first had, but these two that married from you; every Servant you have is sensible of the Blessing they daily enjoy, under the Protection of so virtuous a Master and Mistress. I lived three Months in three separate Places, quitting the three Months Wages to be quit of the bad Places, and have expostulated to my fellow Servants the separate Tortures that attended those separate Places, which shew'd them the Difference between good and bad Places, the Happiness that Servants possessed in the former, and the Misery of the latter; how well the Peace and Plenty that we daily enjoy'd deserved our Diligence and Pains.

Gratitude, the Butler would reply, obliges me to spur up all my Industry to grace my Master's Table with clean Plates, Knives, Forks, and Glasses. So will I, answered the Laundry-maid, with clean Linen. And, says the Cook, I will feed my Fowls fat, and will shew my Art of Cookery in dressing the Meat to grace his Table. And, says I, I will grace it with a Desert. And says the Dairy-maid, I will take Care to have good Butter and Cream. The House-maid replies, My Diligence and Pains shall be shewn in my clean Rooms, well polished Brasses, and Irons. Well spoke Fellow-servants, says the Coachman,



Coachman, my Cattle, Coach, and Harness shall be as trim. And so shall my Saddle Horses and Furniture, answers the Groom. And after all, says the Kitchen-maid, I have as much Cleaning as any of you, and shall take an equal Share of Pleasure in the Execution of my Duty in the menial Station I enjoy, under the best of Masters, and respectful fellow Servants. So thou does, answered I, and I can observe a secret Pleasure to attend you after your Work is done, as you sit admiring your clean Pots, Pans, Pewter, Dressers, &c. &c. so I am convinced a secret Pleasure reigns in every Servant's Bosom to discharge their several Duties to those two Worthies they serve; and who would not think the Prime of Youth well spent in the Service of them, that has the Interest and well being of their Servants so much at Heart? not in the supporting them with the Blessings of this Life, but in shewing them the Tract to a better, by their virtuous Example and Goodness: For we are not under the Tyranny of cruel Master's horse-whipping the Men, nor implacable Mistress's tormenting the Maids.

It is very evident, answered my Mistress, that Servants have as great Souls, and sometimes greater, than their Masters. Did not the great and bountiful Giver of all Benefits, according to his wise Dispensations to his Creatures, give them their Talents of Wisdom, Riches, Health, Strength, and Understanding: He did not design his Bounties of Riches to be exercised in Cruelties and Oppressions, more especially to any Household Servants, whom I esteem for their Integrity and Care; but you set them the Example of Industry, Gratitude, and Humility, so that all the Rule and Order of my House is owing to your good President; yet, it is my Opinion, I shall not have you much longer, by the Answer you made me in the Choice of a Husband, who is to be near your Fortune and Sentiments: If any Pretender



has the Endowments of the latter, it ~~would~~ be a Pity to keep you separate, although my Loss will be great that shall never have such a Servant.

You have a compleat Housewife in your House, a virtuous industrious Servant, and may confide in her Integrity: I have compleated her as much for the House-keeper as I did the Cook, and her Sister is as capable to act in the Station of a Cook, so that you will want only a Kitchen-maid if I leave you: And as I have lived with this honest Servant near ten Years, can witness her Gratitude to Heaven with Tears, for raising her from so poor and low a Condition to so much Peace and Plenty. She has repeated the Extravagancies of her Father, and likewise his Ingratitude to her Mother, who stole her from her Father's House at Seventeen, which broke his Heart. He died and left a pretty Estate, which he spent, and reduced his Wife and Family to the Want of Meat and Cloaths: But the Pains that poor Creature took to relieve these unfortunate Distresses in her Family, would surprize you. Her eldest Daughter declares she will not run the Risk of her Mother's Hardships, for no Man upon Earth, hoping that she would discharge her Duty of Trust in her Place, with that Integrity to her worthy Mistress, as should not endanger her of losing it; and likewise to be so careful of her Wages, as to save something to support her after she was disabled of performing servile Duty. If she holds fast her Integrity, answered my Mistress, she will be justly intitled to her Master's Bounty, besides mine; who think ourselves bound in Duty to make Provision for such faithful diligent Servants in their Age, that spend the Prime of their Youth in our Service: But why did not you inform an of the Distresses of her unfortunate Mother? it would have been a Charity done me to have given me <sup>an</sup> Opportunity of relieving her. Madam, answered I, she told me that her Mother was released from these



these Hardships as soon as her Daughters were able to spin; nor did she ever let her Wants be known, even in the greatest Distress, after her Father obliged her to sign the Right of all her Fortune to him. He sold it, and went over to *France*, and never returned again, leaving her with four Daughters, the Eldest of them being but five Years of Age. But this industrious Mother has not let her Daughters spend their Time in Indolence nor Vanity, you have two of them, which, in my Opinion, are as good Servants as any in *England*. That is owing to you their Teacher, for their Mother might teach them Spinning, Knitting, and Sewing, but her low Station of Life disabled her from compleating them of Cookery and Housewifery: That valuable Treasure you possess beyond most of Women in Oeconomy and compleat Housewifery, which you have so frankly bestowed on these Girls, must lay them and me under great Obligations to you: For there are very few so generous of their Knowledge in the Art of Cookery, as to give *gratis* what others would not part with for Money: Heaven was kind in bestowing such a Servant on me, that has intailed Decorum and good Order in my Family. I answered, 'Twas a double Duty incumbent on me, in Gratitude to the best of Mistresses, so humane, charitable, and benevolent, whose good Works I daily admired, and would imitate to the best of my Ability. My Mother gave 20*l.* and three Years Service to a Pastry Cook with me, at the 15th Year of my Age: I am now 30, and have improved my Talent. In this Servant I beheld a generous Soul full of Industry and Gratitude, and took great Pleasure in communicating to her my Instructions and Advice; she has been so quick of Apprehension, that she improved what I taught her, has instructed her Sister, and you'll find her exceed me; having now in her Possession all I could teach her, besides a fruitful Head of her own.



So my dear Lady told me, If I had had her Fortune, how far I would have exceeded her in good Works; and said, She rejoiced she had such good and worthy Servants, trained up by my Instructions. And now, said she, as all your Sentiments are frank, let me know what happy Man engages your Affections, and how long he has possessed that Treasure: You need not blush, for I am convinced he is a virtuous Lover. I answered, That I had great Reason to believe him such, he is a Mechanick, Madam, says I: His Master was that Architecture that undertook all the Building of this House, Out-offices, School-house, &c. he was Foreman over the Work, and employed three Years in this Building, being boarded in the Steward's House, a Relation of his: And when his first Son was made a Christian, I was desired to stand Godmother, and this Youth was a Godfather.

Although he had a beautiful Person and Behaviour, yet I did not much mind him, nor even knew him, although he had wrought near three Years in the Building, and had my Orders for making the Conveniencies of the Store-room, Laundry, and Dairy: He having a quick Genius, and diligently observed my Directions, yet I never gave him the Applause that I generally gave the other Artists, lest he might have some secret Vanity of thinking that he merited my Esteem; which was so far from it, that I did not know him to be the Man, till the Steward asked him how long the Work would be in finishing. He answering, In a Month's Time, and that will make out three Years the Workmen have been employed in the Improvements your worthy Master has made about his House. So, said I, is this the young Man that made all my Conveniencies in my Store-room and other Places: Indeed, I beg Pardon, for I have not seen you since you finished my Apartment, so that I had quite forgot you.

But



But, said he, I wish you had been no more significant in my Esteem, than I have been in yours, and perhaps I might have forgot you also. Sir, answered I, It is not worth the Notice of your Sex, let my Significancy be less or more, they are not to be better or worse for it.

Early the next Morning I received a Letter from him, the Contents of which set forth the Beauty of his Wisdom, and likewise the Purity of his Affection, which, in serious Words, declared that he was a Stranger to Love before, but has been captivated ever since he first beheld me. I was diverted with reading the Beginning of his Letter, but surprized at the Conclusion of it; for upon Reflection, I found he had a Store of Judgment and Understanding, and could not help condemning myself for my rude haughty Behaviour to him, still, in spite of all my Resolutions, admiring the Dictates of his Brain: It was a Week before I could have Time to send him an Answer, which was to the following Effect.

S I R,

“ The Perusal of Yours gave me an Opportunity of seeing how erroneous I was in my Conjectures, for having never seen so great a Number of Housecarpenters and Joiners working in one House, as we had when that Wing was built to my Master's, where a Gallery Window gave me an Opportunity of seeing the Workmen act at their separate Branches, hammering, sawing, glewing, planing, and some singing, whistling, others cursing and swearing; the Noise of whole Pipes and Voices rendered me in *Bedlam*. Indeed sometimes I could scarce think them rational, for as one young Man was rapping upon his Plain with a Hammer, while he was whistling a Tune, and raising his Note so high as I thought the Extent of the Pipe, affected his Sight for rapping upon the Piece of Wood that he had been rubbing upon  
the



the Deal, out flies a Piece of Iron and pitched upon his Ankle, which cut him to the Bone. I sent for him immediately, and washed it with some Balsam, and bid him whistle after his Work-hours were over, as he was not able to whistle, work, and think, to any Perfection at once: Nor did I think you, their deputed Master, had your Men in such Decorum as they ought to have been in your Presence, as Hammers, Axes, Adges, &c. makes Noise enough without whistling, singing, cursing, and swearing; so that I looked on your Fraternity to be a robust Sort of unco<sup>m</sup> People, till after the Perusal of your Letter, in which I perceive you are Master of a good Stock of Reasoning, and, as far as my Judgment goes, seems to tell a Story of Love very well, although I think it's a dangerous Suit for a handy-craft Tradesman to make with a House-keeper of such a Family, as I have the Honour of serving, where every Servant is as happy as they wish to be, by the Indulgence of the best and humblest of Masters. This may make proud Servants, or at least you may think so, by the Resolution that I have taken, which is this, that I never will marry a Man before he has maintained a seven Years Conversation in Letters, during which Time, he shall not importune me with one personal Visit. Once a Month I will receive a Letter, and no oftner; every tenth Letter I will answer, and no more; nor will I give him any Assurance of Marriage at the seven Years End. Now my Heart is free, nor was it ever entangled; nor do I design to yield it to any Man, that dares to intrude, or make the least Breach of any Article that I propose unto him. So, Sir, as your Business will be finished in three Weeks, I will receive a Letter from your Messenger at your Departure, and not before."

Now, Madam, the seven Years is within the last Month of the Expiration, without the Breach of Covenant on either Side, and if I was an Empress Queen,



Queen, he should be my Sovereign. I beg you will give me the Perusal of his second and last Letters, said my dear Mistress, which I did: Now, said she, while I am reading these Letters, do you let the Servants know what different Stations they are to serve me in. So communicating the Whole to the Cook, she acknowledged with Tears the Benefits that she had received from me. I told her that it did not impoverish me, what Benefits she had got by me gave the utmost Pleasure to my Soul, to make her fit to serve that dear Angel of a Woman: As also, that it was in my Power to do you that Service, which if I had not when Time was, could not do it now, my Time being expired. Well, answered she, you must receive the Reward of good Works, that never omitted any Opportunity of doing that Duty; and I hope you will receive the Reward of your good Works, in that State you are near entering into. As your Goodness has been so great to us, I hope you will add to these Obligations already received, and that is accepting of a third Sister for a Servant; you will find she has Integrity, and a Genius that you will have Pleasure of improving; was rather the Favourite of my Mother, for her superior Care and Industry: She was the Market-maker, and she will shew you the Way to be rich by Frugality.

That is such a Servant as I shall want very much, for I know not how to act in the low Station of Life, after living so long amongst great Plenty: Very few Noblemen live better, some not near the Plenty of this Family. She will shew Thrift—Just as she spoke, my Mistress's Bell rung, up I went, and she smiling said, I am afraid I will become troublesome to you for Favours. I wish'd it were in my Power to oblige, answered I, Madam command me. Then, said she, let me have the same Liberty of all your Love Letters, that I have had of these two, and your Master to read them. If you desire it, I  
said.



said. I do, my good Girl, answered she, so I gave her them with all the Copies of mine, which they read with Attention. So when I dressed my Mistress next Day, she very complaisantly returned me my Letters, and told me how much they were surprized with the Courtship: Declaring that you have great Sense, and the Art of Reasoning, that exceeds most of Women; yet he thinks you have put your Lover under such Restrictions as is amazing, and solemnly declares, that you shall fall very low in his Esteem, if you keep him any longer in Suspence. In short, added she, it surprized me how you found out such Objections, or could withstand the Pleadings of this Man. Who, your Master says, may plead a Cause with a Lawyer at the Bar: Such is his Wit and Reasoning, as drew Tears from both our Eyes. He knows the young Man, his Master is a Man generally esteemed for his Integrity and Behaviour, and you know very well, he never came here but your Master paid him as much Respect as any Gentleman that came to his House; he is acknowledged to be the greatest Architect in this Country, and he lives ten Miles from us.

There is a Farm of your Master's, that his Predecessors obliged their Heirs, not to let that Farm to any other Tenant, than he that lived on it at that Time, who was a Servant that married from the Family; nor had the Heirs Power to raise the Rent: This Tenant is a very old Man, and the last of the Family, that has enjoyed this Farm two Hundred Years. He has taken a Ride out this Morning, and bid me not wait Dinner for him; so, I suppose, he is gone to pay his old Tenant a Visit, and very likely may give your supposed Master a Call. This is Conjecture, but if it should happen to prove Truth, and he bring Home your Lover, how would you receive him?

Nay,



Nay, Madam, answered I, if he has so worthy an Introduc<sup>t</sup>or, he needs not fear a hearty Welcome: But I cannot have the Vanity to think myself deserving such Notice. You deserve the Respect, due to so good and faithful a Servant, an Example of virtuous Industry. I surprized your Master with the Account I gave him of your Management of the Feathers, and what Pleasure it gave me to see your Particulars in the Order and Care of picking them off every Fowl: All the Pens you kept separate from small Feathers; the Geese and Ducks you put together; Turkeys, Hens, and Chickens you mix them together, and after your Fowls were bled, tied up the Wound with a coarse Rubber, lest any of the Blood dropt amongst the Feathers: Had separate Bags to put them in, as soon as they were plucked, which Bags were hung upon Hooks in the Ceiling of the Kitchen; and after Household Bread had been baked in the Oven, and the Oven of a moderate Warmth, you put in these Bags to dry the Feathers thoroughly, as also to destroy any Thing quick, amongst such Feathers. That you had fitted me six Beds of Goose and Duck Feathers, not inferior to live Feathers; and that you had as many of Turkey, Hen, Capon, and Chicken Feathers as would fill four Beds more, not so good as the Duck and Goose Feathers; but by the Care and good Management of them, in drying them in the Oven, and thereby not only seasoning, but destroying such Vermin as feathered Fowls are subject to, and keeping the Pens and great Feathers from each other, they would make four very good Beds.

And, my Dear, answered he, she very well deserves them with Furniture to them, *viz.* Quilts, Ticks, Blankets, &c. For, my Dear, added he, Industry is an Emblem of Virtue, that merits Reward. So accordingly I have ordered the above-named to



the Upholsterer; and as your Feathers need no dressing, having taken Care of that before-hand, by your skilful Management, they are ready to put into the Ticks, and I will fit you out four Beds. As you took Care to employ the poor People in spinning, so I have a Stock of Webs by me, and I intend you four for Sheets; you know their Lengths, forty-four Yards each, two of fine, and two of coarse: So shall you have also a Web of Diaper, and one of Hugaback for Table-cloths; beside some other Necessaries, that I shall think on after. Dear Madam, said I, how is it possible for me to receive such Bounties? I am not covetous, nor can be easy to become so great a Charge upon you: The Perquisites of your Place supplied me with Necessaries; and I have my ten Years Wages untouched, which will do more than furnish my House; and have gathered enough under the Shadow of your Generosity, to answer sundry Purposes, and in a conjugated State, why would you load me with more? Your Goodness and Generosity is great in bestowing, and I am abashed as a Receiver; certainly my Husband and I, if we draw equally in the Yoke, may acquire Bread.

I therefore know the Frankness of thy Soul, said she, for observing the Maids all very neat at the Chapel, I perceived them all dressed in the Gowns, Handkerchiefs, Aprons, Ruffles, and Head Suits I had given you, and asking the Chamber-maid, what she paid you for the Gown and Linen that you had on last *Sunday*? Nothing at all, answered she, Madam the House-keeper said you lent them to her to give to us: But whatever she gives us of yours, she bids us look on as sacred; nor do we wear any Thing that was yours, in any other Place but the Church, and as soon as Divine Service is over, we all undress ourselves, and put on our Homespun Gowns, so folds up our Clothes, which she very diligently observes;  
for



for no Maid in the Family she allows above one Gown washed in a Quarter of a Year: So every one of us endeavours which shall keep their Gown cleaneſt. All this I told your Maſter, which pleaſed him ſo well, that the firſt Chapman that came with a Horſe-pack, he bought me three Webs of the beſt Chintz Cottons; and ſaid, Make Plenty of theſe Gowns, wear them a while in the Mornings, and caſt them to your Maid, who very well deſerves to have the Diſtribution of them. But this Injunction I lay you under, that you ſhall not diſtribute any of my Caſtings, that I give you at this Juncture; for altho' you have a great Soul, your intended Huſband has not your Maſter's Fortune to ſupport it: But go and order Dinner to be ready at Two o'Clock, your Maſter was on Horſeback at Six, and we will ſtay Dinner one Hour, in Expectation of his coming. This ſtunn'd me a little; but was more ſurprized at the Approach of my Maſter and Lover entering into the Court: The Steward ſeeing them, ſaid, Behold, I will wager ſomething there is a Building on the Anvil; for here is my Goffip Couſin, and I hear my Maſter cry aloud for Dinner. The Cook answers it is very ready for him, although it be half an Hour before my Orders for it: Although no Soul in the Houſe had the leaſt Knowledge of the Story, yet my Confuſion was ſuch, as I believed them all privy to the whole Affair; ſo ſtepping into the Store-room, in order to hide it, and ſet up the cold Things for the Table, in comes the Butler for them, and ſays, Miſtreſs, this is the Youth that was Foreman over the Carpenters and Joiners, in theſe Buildings of ours; I think him a pretty young Man, and the genteeſt Mechanick that ever I ſee: I can tell you that there are ſome Eſquires that viſits my Maſter's that has not his Deportment, nor ſeeming Candour; every Word he ſpeaks has Grace and Sweetneſs in it; he eats nothing; Maſter obliged him to drink two Glaſſes of Wine, and Ma-



ster and Lady seems to take Abundance of Notice of him. Perhaps, said I, they want to set forward some Building. Very likely, said he, and took in the Desert.

As soon as we Servants were set down to Dinner, Orders came from my Mistress, that she wanted me after I had dined: Accordingly I did, being then quite serene, I entered the Drawing-room; yet all my Resolution of Serenity departed at the first Glimpse of my Lover, I was in such a Confusion when he made a low Bow to me, such a Heat struck into my Face, as I never found in the greatest Dinner I ever drest. My Master, smiling said, Behold there is Virtue in the highest Perfection: So taking me by the Hand, bid me sit down, having something of Moment to communicate to me. Sir, answered I, I am unacquainted with sitting in your Presence. But you must sit now, said my Master. I giving a wishful Look to my Mistress, who said, Oblige me in obeying your Master; and with a reverend Kneel I did sit down. Now, says he, before your Story comes upon the Carpet, I have something to say to your Mistress: Thus he began, I think, my Dear, I told you, that I would take a Ride to see my old Tenant that People have been importuning me a long Time to take the Farm at the Expiration of his Lease: I went to see this old Tenant, and found him sitting in an easy Chair, propt with Pillows, and all Things very clean and neat about him; seeing me the old Woman seem'd pleased, and bid a Woman, that had been his Servant, take a Key, open a Cupboard-door, and bring him a Paper that was lying on the Bottom of this little Cupboard, which she accordingly did: He taking it in his Hand, said, Sir, my Predecessors have enjoyed this Farm without Molestation these two Hundred Years; although the Farm was worth more Rent than we paid, the Rent was not raised: I being the last of  
the



the Family, that hath acquired a Fortune of four Thousand Pounds, I mean, said he, what my Father left me at his Death, and what I have by Care and Industry added to it, and I was bound in Conscience, Gratitude, and Duty to the Family, from whence this Fortune was raised, (having no Tie of Blood to share any of my Effects) have made you my Executor. So gave me his last Will, and delivered the Key of his Securities: He seemed pleased when he took his last Leave of me, and said, Sir, I hope we'll meet again in Heaven; where if your Forefathers have not Mansions of Glory, what must become of me? Tears trickling down the old Man's Cheeks, which forced Tears from my Eyes, to see the Dissolution of an upright honest Man approach; who said, That he wished that the Minister would come, it was near the Time, that I might join in a Petition to Heaven for him. Accordingly I did, and with a humble Voice joined the venerable old Man, who exalted his, as if the Soul had been upon its Flight to it's Place of Rest. When Prayers were done, with Tranquillity of Mind he thanked the Minister, that had taken great Care of discharging the Duty of the Physician of the Soul; which I hope by your pious Instructions, and my own Endeavours make my Soul fit for it's Change, which will, in my Opinion, be in a short Time: I finding myself very weak, hopes not to give you much more Trouble, as I find my Strength failing very fast: I have, Sir, turning his Eyes to me, left that good Man a Legacy in my Will, he having but a very small Living, and five Children; if you think it too small you have it in your Power to add to it: So saying, beckened as tho' he wanted to be at Rest.

The Priest and I departed, he lamenting the Loss that he would sustain of so worthy and honest a Neighbour. Then answered I, He is going to receive the Reward of his good Works. He Sir, answered



swered the Priest, has lived to a great Age; but I am afraid that I stand a very great Hazard of losing as worthy a Man, that hath not lived half the Number of his Years: I think they will not leave such two behind them in my whole Parish. I asked him who this Gentleman was. He answered, That he was the greatest Architecture in the Country, and naming him. I said, That I had a Number of his Men employed in building for me: The Death of so worthy a Man will be a general Loss; is there any immediate Danger? I can perceive him alter, turn pale, and is not able to give that due Attendance to the Church, as he always was accustomed to, when in Health. What is his Complaint, Sir? said I. He answered, That the Doctor was afraid of a Consumption, occasioned by the Death of his Wife, that he loved, and they lived in such Happiness, that all his Resolutions could not support him under his immoderate Grief: So that it is thought he is labouring under the Anguish of a broken Heart. How far are we from his House? said I. He answered, Two Miles. Will you shew me the Way to his House? Sir, said he, it is near to a sick Person that I have to administer the Sacrament to. So when we came to the Place, the Priest shewed me the House, that this worthy Man lived at; which was on the direct Road: He would have rid with me, but I bid him visit his Sick, and I would be glad to see him after, as I could not go wrong.

Leaving the Priest, I rid up to the House, rapp'd at the Door, and out comes the Maid: I asked her if her Master was at Home. She said, He was, but not very well. Is he up? said I. She answered, He was: But he seeing me come to the Door, I was amazed to see such a Change as there was in him; for if I had seen him from Home, I should not have known him: But notwithstanding his Illness, he seemed rejoiced to see me, and begged that

I



I would go in, which I very willingly did; telling him, That I was very sorry to see him indisposed, but hoped he would get the better of it, as I partly was informed of the Reason, which might go off in Time. He said, He feared it would not, as he found himself weaken every Day. Sir, said I to him, you must not die; in short we cannot want you: Therefore get well, and build me another Wing to my House. Sir, answered he, I have instructed a Youth in all the different Rules and Branches of Architecture, whose Integrity and Judgment you may confide in: He was left to me an Orphan, by his dying Father, who begged of me to adopt him my Son; he having no other Parent, and all he had to leave him was one Hundred Pounds, which he had good Security for.

He was seven Years of Age when I took him from his Father, and did adopt him my Son; nor have I drawn any Interest of his Hundred Pounds, and he is now thirty Years of Age, and has one Hundred Pounds of his own Wages out at Interest: But what is this Trifle of Money, to his intrinsic Worth? which has been the Key of my Trust, ever since he got his Education, and entered into his Apprenticeship: No Son could be more dutiful to a Father, nor did I love any of my three Sons better than him, and he has a noble Mind. But, Sir, I have observed him more thoughtful for these two Months past than usual, and taking him into my Closet, asked what it was that fretted him, and told him, That I heard as a very great Secret, that he sent Letters by a special Messenger to your House-keeper, and that I thought he would not conceal any Thing from me; adding, that it would add to my Sorrow, if I should look little in his Eyes. He fell down on his Knees, and said, I call Heaven to witness if filial Affections ever diminished; all your Afflictions were Oppression to my Soul: I have petitioned



tioned Heaven to take that Load of Sorrow from you, and lay on me, and yet this dear Creature you mention, hath rivalled you about ten Years in my Love. I answered, My dear Son, I very willingly submit to my Rival, and nothing would be a greater Temptation for me to wish for Life more, than to see thee married to so virtuous, worthy and industrious a Woman as she is. I have so little Hope, answered he, that I altogether despair of ever being so happy. I asked him when he saw her. His Answer was, Not these seven Years. Says I, How should you hope to get her, if you have not been in her Company for seven Years. That was not my Fault, said he, for I would have tramp'd through Frost and Snow on my bare Feet, to be one Hour in her Company, with her own Consent: But such was the Restraint she laid me under, and if I made the least Breach of any one Article, it should be a total Discharge. Her Commands were these, that she would marry no Man, that did not solicit her seven Years in Writing; nor would she receive any more Letters from him but one every Month, and that she would give Answer to every tenth Letter, and no oftner; her last Letter seems full as indifferent as the first. Let me read it, said I.

He brought me it, and indeed, Sir, I never saw a Letter wrote by a Woman that contained so much Judgment and good Sense: I bid him not despair, for as she possessed a great Share of Reason, so good a Creature cannot be void of Love and Honour, that will reward all thy Pains. He told me it would not be his Fortune to get such a Woman; otherwise she could not have tortured so long a Time what she loved.

Let me see this despairing Man, answered I: He came just in his working Clothes. I said, Young Man, you may put on another Coat, and ride Home  
with



with me, I have to treat with you in a building Affair. He made a very low Bow, and said he would be ready in a Minute. Scarce had his Master and I drunk a Dish of Coffee till we saw the Horse standing at the Door; his Master whispered me not to let him know the Contents of our Conversation; nor did I discover the least Word till this Instant. Now, as the greatest Prudence has conducted every other Action of yours, we can witness, since you came into this Family; nor do I at all dispute but that you have a secret Reason for this terrible Courtship, that you have contrived: And as there is a Frankness in you, give us the Motive that induced you to it; for had your Mistress put me under such seven Years Penance, she had set me distracted.

I with great Composure answered, Circumstances altered Cases; yours, Sir, and that good Lady were the Off-spring of two worthy Families, had both the Benefit of liberal Educations and bountiful Fortunes, have two Bodies and one Mind, possessed with every Blessing under Heaven, whose Light so shines, that we, your Servants, that daily behold your good Works with Praise and Admiration, would very ill deserve these Benefits, if we quit them for Uncertainties: As I was intrusted with the Distribution of some Part of your Charity, to the Relief of the distressed, which gave me the Prospect of the different Characters of the lowest Class of Mankind. In visiting the Sick, for which my Mistress gave me two Hours every Day, I found more Distempers proceed from churlish Husbands, than any other Cause; some in drinking, when their Wives and Children are starving for Meat and Clothes. Carrying some Relief to a poor Widow, with four Children lying in the Small-pox, who begged of me to call at a Cottage, a Quarter of a Mile from her House, There, says she, is a pretty young Creature in great Distress, who was deluded from her Mother's



House by a young wild Fellow, a Carpenter; who got her perswaded to marry him, under specious Pretences of keeping her like a Lady, and as soon as she was in his full Power, and abandoned by all her Friends, put her into that poor Cottage, without Furniture, except two Stools, a Bedstead, and Bed without Curtains. He came Home last Night, and brought her a Leg of Mutton, which she boiled to his Dinner: She having a Neighbour, Wife to a prodigal Bricklayer, who had left her with a Child sucking on her Breast, without Meat, or Money; she begged Leave of her Husband, to let her give the poor Woman a Morfel of Meat and a Mels of Broth; which he enraged with Fury, swore he had a Charge great enough of maintaining her, and do you bring more upon me, the feeding your Neighbours; and furiously struck her on the Head, and cut her with a Knife to the Skull. I knowing of the Distress of the Bricklayer's Wife, who is a Relation to me, carried her a Pint of Milk and a Barley-cake, which she could not eat, although dying of Hunger. I hearing the bitter Cries of the Woman, went into the House, and found her in the greatest Agony of Grief, all besmeared with Blood, she telling me the Words that I have already repeated to you.

This being *Sunday* Evening, I had taken the Groom to ride before me, I thought it lucky to have a Man with me on such an Errand, so rode up to this Cottage: I lighted from my Horse, went into the Houle, and to my great Surprize found this pretty young Creature to be a Tenant's only Daughter of yours; she seeing me, discharged a fresh Flood of Tears, and said, Oh! that I had died, rather than I should have given the Pain of my Hardships to a Heart so humane as yours. But let me ease that Pain, by dressing your Wound; you need not tell me how you got it, I know who gave it you, and  
for



for what. So cutting away the Hair, washed the Wound with a little warm Water, to take the Blood from it, making it clean, laid some Balsam to it, and put a Bandage round her Head. Now, said I, you are eased of the Pain, let me know how you came by this Bargain. In a great Hurry, said she, For you must know my Mother was so much afraid of me, that she would not trust me out of her Sight, hired a Woman to teach reading, writing, and sewing, and so brought about this Bargain; after she had taught me all she was able, then she recommended this Man, as one whose Father had a great Estate, and that he might keep me as grand as any Lady: I was easily prevailed on to make this run away Wedding; she thought to persuade my Mother to take me Home, but has found herself mistaken, for instead of giving her any further Credit, made all Enquiry after her Character, and has found her to be an Impostor, and a common Prostitute, that had born this Man to another poor Woman's Husband, when she was but twenty Years of Age; was a kept Mistress, very grand by a Gentleman, till his Death; but he leaving her no Subsistence, she was abandoned by all that knew her; yet having a Relation that was an Intimate of my Mother's, which she came to in great Distress. This Woman recommended her as a virtuous understanding Woman, very fit to instruct me, as she was Mistress of her Needle; and such was the Credulity of my Mother, that she took her into her House, gave her three Pounds a Year, and kept her seven Years teaching me. She for her own private Views got me matched to her Son, that is not so quick sighted as his Mother, vulgarly wicked, and tyrannically cruel: He was beating me one Day, when one of his Companions came in, and asked him what Crime I had committed. He answered, None: I give her this Exercise for my own Diversion, and to make her an obedient Wife; a Woman, a Dog, and an I've Tree, beat them well,



and the better they will be. Curse on all Wives! a Curse on my Mother, that bound me to one! Was not thou and I far better single? We were far better, answered the other; come go Home with me, and I will beat my Wife to make her good: Thee and me will get ourselves drunk, and let them weep on.

I said, Can you love this Man after all this tyrannizing he treats you with? Love him! answered she, no, but dreads him as much as a Serpent. But had you not better make an Elopement from him, and go to your Mother, that must love you. But how can I have the Assurance to look my Mother in the Face, after I have given her so much Disgrace and Sorrow by my Ingratitude. I answered, If I should procure your Mother's Pardon, and she be willing to receive you into her former Favour, and take you from this Husband that uses you so ill, could you be content to live without him? Yes, and sit down on my Knees, and pray for my Deliverance from a Brute; would know better how to value my Blessings, and pay my Duty to the best of Mothers, that has lived a Widow sixteen Years, although she might have been married to very respectable Men, which she refused; told them that they would not court a Widow, but on Expectation of a lumping Bargain; that they should not impair my Fortune one Farthing, and that she never would give any Man her Hand, as she had no Heart to give. I therefore do pay that Honour due to her with a penitent Heart. But pray tell me, answered I, what Situation of Life is your Neighbour in. She is Wife to that Companion of my Husband's, said she, and the more miserable in one Respect, for having a Child sucking on her Breast, she requires more Food than his small Matter which he gives her will procure, it being but one Shilling a Week, although he can earn nine Shillings *per* Week. Have you no better Salary. No; but I have a Joint of some



some Sort of Butcher's Meat, which I always boil, and makes Broth, to help my Neighbour with; whose Husband perhaps will not see her for a Month, as he sends her Salary with my Bargain: One Time I complained of the small Matter for a Wife and a Child, and he damn'd both her and me, bidding us work for more.

These three Days past we had but a Penny Loaf, and three Pints of Milk betwixt us, and if you were sensible of the Pain that poor Mortal complains of when she wants Food, the Child crying for the Breast, to still it's Complaint, gives it the empty Breast to suck: And she says, the Child pulling and drawing her Breast when there is no Milk in it, is just tearing her Heart out, and raises such Cholicks, and Wind at her Stomach, as renders her miserable. Vexation and Hunger I think seems to get the better of her Constitution, for if after a long Fast she eats, it seems to give her Pain instead of Refreshment; and what frets me more is, that I shall share the same Fate, as I am seven Months gone with Child. You hope for Relief, answered I, and direct me to your distressed Neighbour, if you can point me out the Entrance, as you are not able to go with me. I think you have given me new Spirits, answered she, to shew you the Door; we live both under one Roof, yet the Doors open contrary, the one in the Backside of the House, and the other in the Foreside. Entering the House, beheld it more decently furnished, yet a more melancholy Prospect, for the Mother and Child were perfect Skeletons; the feeble Mother had boiled the Pint of Milk with the Bread, the poor Widow had carried her, and the poor meagre Infant ravenously fought for it's Food, when the feeble Mother was not able to feed it; nor had she Spirits to speak to me. I saw the Tears in her Eyes, but hearing her  
Story



Story before, I did not disturb her with asking Questions.

I bid them both hope for better, Providence was a wonderful Supporter of all those who put their Trust in him: So taking my Leave of them, rode Home in all Haste, and sent a poor Woman, that was employed in weeding the Gardens, with two Bottles of Malt Liquor, a Loaf of Bread, some Sugar, gave her Money to buy Milk and Butter, and directed her to this Cottage; bid her make Posssets of the Malt Liquor, Bread, Sugar, and Milk, then give the Woman Bread and Butter, stay by her and keep the Child, and take the same Care you do of other sick People till I see you.

Then, Madam, I came to you, and told you that one of your Tenants had been under a lingering Illness for some Time, and desired Leave to visit her: You asked which of your Tenants; I answered the prudent Widow, that brought her beautiful Daughter to see you. By all Means go, if it be not too late, for 'tis twelve Miles. I have Time enough, Madam, answered I. So I was ordered to take some Cordials, very proper for many Complaints; away I went on a very good double Horse, which was made ready: Having a good Guide we got there before they were in Beds, and although the honest Woman was labouring under the greatest Affliction, yet she forgot it at the Sight of me; who she got in her Arms, and said, What good Star has conducted thee to my Habitation? I answered, If you will order my Guide cold Meat, me a Morsel of Bread and Butter, and retire with me into your Lodging-room, you shall have the Contents of my Progress. She spreading a Cloth on the Table, ordered her Maid to bring on the cold Beef, Bacon, and Veal and a large Dishful she brought her Mistress; telling me at the same Time, that this  
was



was the general Custom of the Farmers, to boil as much Meat one Day, as would serve them three Dinners: For, added she, our Time is taken up in taking Care of our Cattle and Corn, we spend very little Time in Cooking.

So taking me by the Hand, led me into a very neat Parlour, with a clean Fire-side; set out a little Table, laid a Cloth, and brought a cold Pigeon Pye, a large Short-cake, a very good Cheele, a Bottle of red *Port*, and a Bottle of white Wine, and said, Blessed be that Landlord, that lets his Tenants such Farms, as will enable them to give their Friend such a hearty Welcome: For I can tell you, very few Tenants enjoy the Blessings of Plenty that your Master's Tenants do, my Servants live better than many Masters, that farms in this Country; I would very ill deserve the Blessing of such a Landlord, not to acknowledge it. Here is one Esquire *Stonyheart*, that lives in this Neighbourhood, the Plantation Slaves are more happy than his Tenants: One of them came to me last Week, brought with him a twenty Years Lease of his Farm, three Years of which being expired, and told me, That he having been at a great Expence in improving his Farm, which appeared in this Year's Crop; behold, one of his Landlord's Vassals kept by him as a Spy came, and seeing us very busy sheering; told me, That I had forgot my Rent-day. I answered, That they certainly never broke the Term that came on the Morrow. All the Damage would only be paying up the whole Year's Rent, or forfeit the Leale, answered he.

Upon this the poor Man came in the greatest Confusion, brought with him the half Year's Rent, due the Day before, which his last Receipt testified; and begging of me to read his Lease to him, which I did: Upon Perusal I found that he entered this  
Farm



Farm the first Day of *May*, the yearly Rent 80*l.* which first half Year's Rent was to be paid on *Candlemas-day*, and the other on *Lammas-day*; the Non-payment of the Rent on these two individual Days, for such Default the Landlord should be entitled to have his full Year's Rent paid by the Tenant on Demand, or have his Goods and Chattels seized upon the Premises; that such Goods and Chattels should be praised and sold the next Day to the best Bidder: And if these Goods and Chattels did not amount to a full Year's Rent, the Lease to be void, and of no Effect. I thought the honest industrious Man would have dropp'd down: Fear not, Man, said I, I will lend thee as much Money as thy half Year's Rent, and go pay him up, and bid Esquire *Stony-heart* Defiance: He wants to reap the Profit of thy Improvements; which, as one of thy Neighbours told me, had cost thee 150*l.* As I spoke the Word, came a Son of this Farmer, and told his Father that the Fellow that was speaking to him, with two more in Company, were driving all the Cattle out of the Pasture, and no doubt, said the Boy, will sell *Robin Hood's* Pennyworths To-morrow, besides the tricking you out of your Lease. No, Son, I bid them Defiance, and thanks God for a worthy Friend, that will rescue me.

So I lent him the Money, and bid him tell Esquire *Stony-heart*, that he had not a Tenant that was able to do such an Act of Humanity, as a Tenant of Esquire *Goodman's* did, who lent thee 40*l.* to pray for long Life to her Landlord, and that rejoiced to see his Tenants live; and to pray for Reformation to all the Family of *Stony-heart's*, that are Oppressors of their Tenants, as he is.

The Man went to pay his ignoble Landlord, full of Joy, and I was as well pleased to have the Opportunity of doing an honest Man such a Service:



I don't speak this out of Ostentation; for when I enquired into the State of my Soul, I found but very little Provision made for it; for this Daughter that my Vanity prompted me to shew in a Visit to the worthy Family of yours, thinking to charm your dear Lady with her Beauty as much as she did me. I made her the Idol of my Soul, was deaf to any Complaints of Distresses, lest the relieving them should impair this Daughter's Substance. I told those in Distress, who desired my Help, That I was only a Stewardest to my Daughter, and would not run the Risk of impairing the Bounty of Fortune which Providence had intrusted me with, I would not let any Mortal converse with her.

In all Sorts of Needle-work, Reading, Writing, Musick, both *German* Flute, and Violin, Dancing, &c. I had her instructed by a Woman, recommended to me by a Relation of her's, and a pretended Friend of mine: Thus through too great an Excess of Credulity I became imposed on, admitting only she, my Daughter's Associate. When my Daughter was dressed, and danced a Minuet, I was so much charmed with her, that I was afraid to let her be seen, lest every one that beheld her, should covet robbing me of her. If I took her to Church, I muffled her Face up so close, that none could tell what Sort of a Face she had, and set her in a Pew that I bought for the concealing her from the Sight of the Congregation; it stood one Half facing the Minister and People, the other Part standing behind them in that Part where she sits. I told her that when she went into the House of God, it was to pray, and not to gaze, or be gazed at by the Congregation.

When her Father died, he left us worth 600*l*. and said that such was his Love, that if he had been possessed of 10,000*l*. he would not leave one Farthing



from me. I have been sixteen Years his Widow, and increasing this Fortune by Care and Industry, find upon a true Estimate myself to be worth 2000*l*. This I communicated to this perfidious Woman, told her, I had concealed my Daughter from the World, as long as Prudence directed me, now I would have her to make an Appearance suitable to her Fortune: I will buy her two Silk Gowns, two full Suits of Silk, and a good Stock of Linen. I can make her a Fortune of 2000*l*. and she shall appear as such: Then I am sure to surprize the World with a Beauty that they were Strangers to. You are very right, answered this artful Woman, your Daughter's Beauty and Fortune may deserve a Coach, yet you should have a good Room, for you have not one fit to entertain a Gentleman in. That is very true, answered I, but I intend to make that Stone-hall a good Room, I will put two Sash-windows in it, a Deal-floor, and Wainscot it Chair-height. Said she, I can recommend an excellent Workman to you. Do send or write for him, answered I, for I have Deals that have been laid upon Jests in a Hay-loft these two Years to dry, so have I Nails, Wainscot, and such Timber as will be required to lay under the Fir-deals.

She writ, and according to Order two Workmen came, and begun the Work, made the Sashes, and laid the Floor. A Hind's Wife of mine, that lives in a Cottage just at my House, was in Labour, and the poor Man called me up to sit by his Wife, till he rid for the Midwife: I accordingly did, and raised up this Woman and my Maids to go with me to the poor Woman in Labour, that had not one Neighbour within a Mile but me, and the poor Man had two Miles to ride for the Midwife. After she was delivered of a Son, and the Banquet done, the Morning approached, and we returned Home: I thinking to lie down by my Daughter,  
but



but no Daughter was there: I shouted out robbed, murdered, and undone, and raised all the House, but none could give an Account of her. The Carpenter came, and said he could not find his Man, though Search was made, but no Man to be found. In this great Hurry came one of my Men, and told me, That the double Horse and Seat was taken out of the Stable. Then, says this wicked Woman, behold, the Fellow must be the Robber that has been guilty of this Stealth: Your Daughter is ungrateful to the best of Mothers, yet she is your own, you have no more, and she knows you will pardon her, as there is no Help for it.

But the Carpenter answering, said, I rather think you the Traitors, that has committed this Robbery: For this is your own Bastard Son, that you bore to a poor Woman's Husband, he served his Apprenticeship to me, is contracted with a young Woman in our Neighbourhood to be married, although it will be a happy Deliverance to her, to get rid of such a Scoundrel: This is a Scene of Vice and Wickedness! I wondered at the Change of his Behaviour, as I never knew him so long in a House, without giving Disturbance, for he is a turbulent wicked Fellow. I am sure, answered she, he is nothing obliged to you for the Character you have given him. It is a just one, said he, so is it as just, that you had your Education at *London*; a grand Man was at the Expence of it, after you bore this Son, and you was his kept Mistress till his Death, although he had a virtuous fine Lady of his own: What you got of him was in Money, which, to my Knowledge your Son has drawn from you, as you were in great Want before you got this Place. I did not know where you were, till I received your Letter, wherein you desired me not to discover him to be your Son to this Family: But as you have betrayed your Mistress of



all that she held dear, I cannot connive with the Treachery.

I told the Man how much I should have been obliged to him, if he had given me this Relation in Time; but as he might have no Apprehension of what has happened I excused him, as what he had then related might save me the enquiring any further after my unfortunate Daughter, whose Ingratitude should disinheret her of every Penny belonging to me, and free me of any further Imposition from that vile impudent Adulteress, and infamous Wretch. It being just at the Term, I paid her her Wages, all she had to receive was forty Shillings, and turned her out in an Hour's Time. I charged all my Servants to keep it a Secret, for if the Country got the Alarm of my Daughter's Disgrace, I should be teased with mercenary Lovers, who would pretend to make Amends for my Daughter's Disobedience, although nothing but private Views may be their Errands: And as I never intended to change my State of Life, I would not be importuned upon any Pretence in that Respect. Added I, As I have kept my Daughter so great a Stranger to the World, they will not know nor suspect any Thing about her.

But when I examined myself, and considered what a hoarding and raking I had been making for so many Years past, and all the Wealth that I was entrusted with, what Good had I done with it: I found so little Comfort, that I thought this was a just Judgment sent down upon me, to chastise me for my Ingratitude to that supreme Being, that had enabled me to do Good, which I had carelessly neglected; and my greater Vanity in keeping my Daughter from conversing with honest Mens virtuous Daughters, because I thought them below her, as they were poor; and to have such a vile Adulteress to  
taint



taint her Morals, by teaching her to despise me in seven Years Exercise, and with her Arts and Contrivances to betray my Daughter and me. Now, my Dear, I am so well assured of your Sincerity, that you will give your Opinion honestly, which of us, Mother or Daughter, is the greatest Faulter?

I answered, That her own Reasons were as just as mine could be, in remarking her Ingratitude to Heaven; and as this Woman had her Daughter so long under her Care and Instructions, might easily work on her tender Mind, and pre-possess her with such Ideas, and imaginary Notions, as tended only to ensnare and ruin her: But if this Disappointment be only a Call to remind you of what you had forgot, it may prove a Tract to lead you into the right Road to Life-eternal.

So repeating to her the Misery that I beheld her Daughter in, and likewise her Repentance: All which I have repeated to you before. Adding, that she had not disgraced her in being guilty of committing Fornication, nor Adultery; her Crime she had suffered for, and she need not fear her committing it again. This was my Errand to you, nor did I divulge it to my Master or his Lady. Then she got me in her Arms, and embraced me with Tears of Thanks; and said, Notwithstanding her great Indiscretion, she was not willing to look so mean in their Eyes, as the Knowledge of it might hazard her. I promised her I would never speak of it to my Master or Lady. She asked me how she must get her from the Tyrant. I bid her let a Man and a Horse be ready at Four o'Clock in the Morning, and I would direct them to her, as there was no fear of a Husband being there to interrupt their Design. So taking my Hand, she kissed it, and said, Oh! that my Daughter had thy Wisdom. I answered, Had she been as long under the Directions



rections of my Lady as I had been, she would not have been so easily seduced. That is certain, said she, I have been the real Cause of all her Misery, and will relieve her out of the Hands of that cruel Tyrant.

So she lighted me into the Room, that I was to lie in, and bid me good Night. She rose, and had Tea made against Four o'Clock. When I came down, she asked me how I slept. I told her very well. But, answered she, I have slept none, for thinking of my unfortunate Child. Her ill Fate will be at an End when you receive her again into your Affections, said I. She had got the Men their Breakfasts before I came down. I desired to be excused, it being rather too soon for my Breakfast; but said, If you will give me a little Tea and Sugar, and a thick Slice of that Short-cake, I will breakfast with your Daughter.

She accordingly did, and we set forward on our Journey: After I had taken Leave of her, and got to this Cottage by Seven o'Clock, I desired the Men and Horses to go to an adjacent Farmer's House, to order Corn and Hay. So I went into the sick Woman's House first, found it in decent Order, and the Nurse rocking the Child in the Cradle. I asked how the Mother had rested, and if she had taken any Food. She answered, No, she has drunk a little of the Posset-drink, and thrown it up again. I went to the Bed-side, to see if she was in rest; she lifted up her Hands and Eyes, and made a Motion to pray for me, as far as I could understand by her muttering, that I had released her of the Child: I bid the Woman set on a Pan. She answered, There is a little Tea-kettle, three Cups and Saucers. I bid her cut some Toasts of the Loaf I had brought, and butter them: Which she



she did, whilst I went to see the Neighbour, who had just arose out of her Bed.

She seeing me, cried, My Dream is out; for I have had the pleasantest Dream of you, and my dear Mother, all this last Night: Now as you are the first I see in the Morning, it boads good Luck to me. Very good Luck, answered I, for I am come to drink Tea with you this Morning; so come into your next Neighbour's, as I see you have no Fire, and we will breakfast together. She did, and I told her what I had done for her: But the Tears of Joy that she in Transports shed, I never will forget. She could not eat one Morsel; so I gave her the Cake that I brought from her Mother, to eat on the Road.

But let me see your Head, said I. I hope you will drink your Tea first, answered she. No, said I; and then taking off the Bandage, I dressed the Wound, and bid her tie on a large Handkerchief, to keep it warm, and to let it be clean washed before they laid the Salve to it. Then I poured out a Dish of Tea, bid her drink it, and eat some Toast. No, answered she, I am so full of Joy, there is no Room for eating; but let me give it to my distressed Sister, for so we often called each other. She went to give her it, but the poor Creature could not raise herself to take the Tea; I put my Hand under her Pillow, and raised her; she drunk up the Tea, but could not eat one Morsel: She looking wishfully on her Neighbour, said, I hear you have got a Release, (and lifting up her Eyes to Heaven) I hope, so will I, in a little Time, be removed out of all my Troubles: (then turning her Eyes to me) Blessed be thou Messenger of Good to her, in restoring her to the Indulgence of a tender Mother; and of Peace to me in my dying Moments.



I got the young Creature dressed, and she gave some of her old Things to the Nurse, and charged her to take all the Care of her sick Neighbour that was in her Power. I see her fairly on Horseback, and was at Home myself at Breakfast; my Madam was surprized to see me, asked if the Widow was ill. I answered that she had been ill, but was much better. I told her of the Distresses of the Bricklayer's Wife, and what I had done for her, in the Presence of the Doctor, that was at Breakfast; who said that I gave a very authentick Account of my Patient. No, Doctor, answered my Mistress, we give our Assistance to those that are not able to get better; but as there seems to be Danger, visit you this Patient, and do you give me your authentick Opinion of her Case. I will, Madam, answered the Doctor, if you will order me a Guide to conduct me to the House. My Lady bid me send the Servant that had rid before me there.

He accordingly did, and brought back the Doctor's Opinion, which was, That she would be dead in less than twelve Hours. The Nurse came the next Day, and told me that she sent for the Husband, immediately after the Doctor was gone; yet he did not come till this Morning, when his Wife was dead, and laid upon the Bed-stead, having no Board. The Carpenter coming in, said, It would be a blith Sight to us both, were mine as fairly dead as thine is. The old Woman answered, You have got as fairly quit of her, for she is gone. Joy go with her, said he. So the two Miscreants gave a great Shout, in the Presence of several of the Neighbours that were there.

One of the Women bid them not shout, till they got through the Wood. The Carpenter said, Was not 40 s. and a dead Wife worth 5 l. which deserved



deserved a Shout. But, said she, where is the 40 s. He answered, There is Furniture worth 5 l. But, said she, the Wife is to bury, and the Child to bring up. O Dame, answered he, I have as much Fir-deal as will make her Coffin; I saw her going, for which Reason my Friend and I had it ready: He will make it for nothing, and we will have as many of our own Fraternity as will carry her to the Church-yard; we will sell the Furniture of each House, and have a merry Carouse with the Money. But who must take Care of the Infant? answered she. It will follow the Mother soon; said he, come, I will give any one 40 s. that will quit me of it, and if it die in a Month they will have the Money. That is as much as to say kill it when they are weary of it, said she. If they kill it, they may hang for it, and if it dies, there is an End of it, said he. The old Woman said, Give me 40 s. and the Mother's Clothes to make up into Frocks, and I will take it. It's a Bargain, answered the Father, I know she has not many: I took them away by Littles, just as I wanted Money; so take them, and the Cradle into the Bargain, and there is the Money, which I borrowed to bury the Mother. So make you the Coffin, put her in, and nail her down; then we will go for our Brotherhood to lift her to the Place of Interment; the Child is gone to Day, we will cant the Goods To-morrow, and rendezvous the next Day.

This Woman has had this Infant six Years, as fond of it as ever Parent was of their own Child; she was soliciting me to get her into my Master's School, a beautiful young Creature, and declares that the Father never came to see whether it was dead or living.—I could innumerate the Hardships that I have seen many poor Women labour under, by the Oppression of churlish Husbands; yet none were such compleat Tyrants as these two.



When I thought on the general Behaviour of the vulgar Sort of Men, my Computation was, that their Want of Understanding deprived them of the Virtue of mutual Love, as Want of Decency is Want of Sense: They marry for mercenary Views, or for the Conveniency of gratifying their brutal Appetites; after which their Wives are no more than their Vassals, loath them as they do their Meat, when they can eat no more: Therefore, Sir, the Danger that attend a married State, was the Motive which obliged me to be particularly cautious how I encountered it; for having conceived a very mean Opinion of the lower Herd of Mankind, and resolving never to marry for the Sake of Fortune, so that all Men were so indifferent to me; that all I wished or prayed for, was to do my Duty in the comfortable State of Life I was in: Therefore making this Resolve not to run the Risk of my future Peace, which a churlish Husband might blast, by involving myself in a contentious Life, that might endanger my future Bliss, was determined never to marry.

Yet, when I received the first Letter from this Youth, and perused it seriously, I thought it could not be the Language of a savage Breast; nor was it like the Dictates of a Mechannick, as the Stile had Dignity in it, which nothing inferior to liberal Education could support; for in such Places as yours, we Servants think we have liberal Education at the Second-hand. This was a Prompter to the lofty Answer that I returned; which he so far from resenting, willingly complied with the seven Years Injunction, with such Serenity, Wisdom, and Deportment, as justly intitles him to the Prize, that is not worthy the Pains he has taken for it: But my Hero down on his Knees, and said, It was an hundred-fold Reward.

But



But my worthy Master taking him by the Hand, said, Rise, no more Penance, your Worth and Sagacity entitles you to her: Her Virtue, Industry, and Integrity will reward all your Labour of seven Years Suspence. She will leave a Specimen of her Care in my Family; her Mistress has surprized me with the Order and Management, having a robust Constitution, good Morals, and an industrious Disposition. We being ignorant of House-keeping, both very young married, and no Parents to direct us in it; my Wife has told me, that such a Servant was a Blessing to us, whose Industry was an Example to the other Servants. As a Reward for her Diligence, Care, and Integrity, I will lett you that Farm, which my honest old Tenant seems to be removing from in a very little Time, at the same Rent, and on the same Conditions that his Predecessors had it.—— Now, added he, I think it would not be amiss for my Wife and me to withdraw, and leave you to your further Determinations, as this seems to be your first Interview, we will not interrupt them any longer in their private Conversation: My dear Lady taking me by the Hand, she thanked me for the Good I had done the Widow's Daughter, in releasing her from Slavery; and turning to my Lover, said, She will reward all the Pains you have taken for her, and will be a daily Blessing, and they immediately, as the Word was spoke, left the Room.

He fell down on his Knees at my Feet, How unworthy am I of this Blessing! Can all this be true, or is it a Dream? Got hold of my Hand and kist it. I bid him, on Pain of my Displeasure, rise from his Knees, and consider to whom such Adoration was due. He did, and said, You have the Power to command me to do what you please. Then, said I, let me hear no more of these Enconi-



ums, lest I suspect your Sincerity, for I have resolved not to let my Affection have Rule over my Reason; neither have I the Vanity to believe myself worthy of that Reward, which both my Master and Lady have so bountifully made mention of: For what have I done, but discharged my Duty in the same Manner every Servant ought to do, without any private mercenary Views or Interest. When I acted three Years in the Capacity of Cook and House-keeper, my Perquisites supplied me with Clothes; then advanced to House-keeper and Lady's Maid, who gave me more Clothes than I could wear, besides my other Perquisites, which were considerable; for as their generous Souls, when they visited their Friends or Neighbours rewarded the Trouble they gave Servants, so it was returned to us, and if I had been thrifty might have saved Money, besides my Wages. A further Benefit intrusted to me was a great and good Example of their private Charity, which I daily distributed, either to support Credit or Hunger; these are Christian Benefits, to shew me the right Road to Heaven: After all I must receive a Farm by my Master, which the Tenants that possessed it for so long a Term of Years, was enabled to live as reputationally as any of their neighbouring Freeholders; and in the Liberality of my Mistress's Bounties, which I am unworthy of, as I cannot expect to make any Return.

I acknowledge, answered he, that great Souls are unwilling to receive more Favour than they are able to return: Yet a Misfortune that happened to a poor *Italian*, which perhaps may enable me to ease some Part of the Hardships you are labouring under. My Father being sent for, to receive a Sum of Money from a Gentleman of Fortune, who had employed him in a Building; this Gentleman's Lady called my Father to give his Opinion of a Spin-  
net,



net, which this *Italian* had made, and bringing it over to *England*, in order to sell it for a good Sum, the Ship was drove by Stress of Weather on Rocks, and dashed to Pieces; the Man being prepared for the Shock, having his Instrument secured in a Fir-deal Case, close sealed, that the salt Water could not get Entrance, and well corded; so fixing another Cord, which he tied round his Waist, swam to Shore with this Spinnet, having the Advantage of the Wind and Tide: So the Lady told him as he was a Mechanick, that employed so many Workmen in various Arts of Handicraft, she desired his Opinion of that Spinnet: I have bid 30*l.* and the Man will take no less than 50*l.* for it.

He on Examination found it to be worth a great deal more Money than the Man had offered it for; said, Madam, it is a great Pennyworth at 50*l.* The *Italian* said that it was great Necessity obliged him to offer it for that, as it was worth 80*l.* but having no Money to support him in a strange Place, was the Reason of his offering it at so low a Price. But the Lady flying into a violent Rage against my Father, said that she would have got it for the Money that she bid for it, if he had not been; and, added she, will you give 50*l.* for it? He answered he would. Then, said she, you shall have it: A pretty Scoundrel indeed, that can afford a greater Price than I can. Madam, answered he, this is the most curious Piece of Workmanship my Eyes ever beheld, so beautifully embellished both within and without; besides the Skill in setting the Strings, that sound so melodiously as ravishes the Ear: In short, Madam, I think it such a Master-piece of Beauty and Art, that I would be an unjust Scoundrel, had I not done it the Justice it well deserves. She answered, that she believed and conjectured that it was a Contrivance between them, to impose on her, and said, as she had found out their Knavery, they



they should not trick her out of her Money. So he said, Madam, as it is the first Time I was ever taken for a Sharper, I will pay for the Trick, and and be the Sufferer myself, not you Madam, and paid the distressed *Italian* 50*l.* and said, I never bought such a Bargain. This enraged her to scurrilous Language, as Rogue, Villain, Pickpocket, Cheat, &c.

The Gentleman came in in the Midst of her Fury, and demanded the Reason: What Violence, added he, have you offered to my Wife, that occasions this Outrage? My Father told him. O Madam, answered he, you want this beautiful Piece of Musick for nothing: I steadfastly believe that these narrow Souls, that would take so much Advantage on a Person in Distress, they would rob him altogether of the whole, if there were not Punishments for such Crimes. I would have given him 10*l.* more for it, if she had behaved like a Gentlewoman; but as she has not, I would burn it in the Fire to Ashes rather than she should have it. So he desired her to withdraw into her Closet, and solicit Pardon for her calumniating Tongue, and I will endeavour to solicit this injured Gentleman, that I dare to say never received such Reproach before. Sir, answered she, I suppose every pitiful Mechannick must be greater in your Esteem than I am. If you behave in this Manner it will be so, Madam, said he Taking her by the Hand, to lead her out of the Room, she gave my Father such a Buffet with her double Fist, that she burst his Mouth.

The Gentleman more angry, turned her out of the Room, and closed the Door after her, ordered Water to be brought for my Father to wash the Blood off his Face: He gave the *Italian* five Guineas, and begged my Father's Pardon for his Wife's Beha-



Behaviour: My Father begged his, for being the innocent Author of all the Disturbance, and said, It is only the Lady's Passion, I hope she will harbour a more favourable Opinion of me, after her Passion is abated. So taking his Leave of the worthy Gentleman, who he saw very much afflicted with the ill Behaviour of his Wife.

The *Italian* hired a Horse for himself, and another Man and Horse to carry the Spinner, came home with my Father, and is with him now, nor does intend to leave him. Now, as I have some Hope that you will be mine, I hope your Lady will do me the Honour to accept of this Spinner, for this worthy Father of mine has given it to me. So, answered I, you durst not venture this Present to my Lady, till you were secured of me. Yes, said he, if it was ten Times the Value; but then it would not be from you, before you be mine. Sir, answered I, your Wisdom exceeds mine; so does your Generosity, nor will I refuse you my Hand any longer than Prudence will direct, in departing from this worthy Lady and Master. Whose Goodness, he said, would not keep him much longer in Suspense; and kiss'd my Hand again.

I bid him look what o'Clock it was: Surprized he said, it was half an Hour past Eleven, and he thought he had not been half an Hour with me. I said, your Watch must be wrong, for my Mistress's Bell rings at half an Hour past Ten. I enquired for the Chamber-maid, and she told me that she had put her to Bed, and had her Orders to make a Bed for the Gentleman that dined there. I returned, and told him that I was afraid of being displaced, the Chamber-maid had waited on my Lady. Great Blessings attend her, answered he, for it was parting with my Soul when you went out of the Room. But I told him that we were very  
orderly



in sleeping and rising in the Morning. We have no Suppers for Master or Lady, except there be Company, the Servants has cold Meat, Milk, or Beer; if no Strangers, the whole Family is in their Bed by Eleven, and all rises before Six in the Morning. I hope, answered he, you will baulk Sleep one Hour, and oblige me with what is become of the Carpenter's Wife. I said, That I had not delivered my Lady the Commission, her Mother had given me of her Return to her Duty, and likewise the Reformation that the Daughter made of her Mother; for she told me, that as soon as she lighted from her Horse, entered the House, and beheld her Mother, she fainted, and lay within one Minute of an Hour, although all Means seemed to no Effect of bringing her to Life: But the Hind's Wife having two Leaches, set one on each Hand, which after biting, she recovered Life, to the great Joy of her Mother, and all the Family of the Servants.

Her Mother taking her by the Hand, said, "Is this my Daughter who was lost, and is found again; she was dead, and is alive," and has forgot all her Sorrow, as she has received her Child. O my dear Mother, answered she, can you forgive Ingratitude of this Nature, and fainted again; so they laid her into Bed, and as soon as she came out of the second, gave her some Hartshorn Drops in Water, and she drinking some of it and got a Sleep: After which she became so much refreshed that she got up, and said, I hope I shall not make another Elopement from my Blessings. Her Mother charged her not to mention what was past, but to think of her future State. O dear and best of Mothers, said she, lay up no more Treasure on Earth, where Moth, Rust, Thieves, &c. break through and steal; but lay Treasure up as our worthy Landlord does in Heaven, where you will not be robbed of it: What



What Numbers that heavenly Pair relieves is wonderful, the daily Prayers the Poor makes reach Heaven; and although you are not so able as to do so much Charity, yet according to your Ability, no more is required. You need not fear me deceiving you again, for I have got a full Trial of Mankind, and surely the Man will never see me more, that has used me so cruelly; who, although we were married, he had made such Vows to another, as no Marriage could dissolve.

He said he did not love me, married me for nothing but my Fortune, which his curst Mother perswaded him to: He curst her to her Face, turned her out of the Cottage, and she has not been heard of since. But, added she, I might have been as miserable in another Match, for I think myself no longer his Wife, that has made Vows to another.

She bore a Son, which is above five Years old, and the Father never saw him, nor her since he cut her Head. Her Mother cannot perswade her to wear a Silk Gown, Lace, Ribbons; yet says that she is more beautiful than ever. She begged of her Mother to get some Directions from me of Salves and Physick, that she might do her poor Neighbours good. They say her Son is the Picture of his Mother.

As I had her Leave, I have told Part of the Story, but thought it too long to conclude; so if you will go to rest, you may rise in the Morning, and ride with me to visit the Sick. He said he was not sleepy, but as it was my Request, he obeyed it. The Chamber-maid shewed him his Bed. I arose the next Morning at my usual Hour, but my Lover being up before me, had my Saddle fixed on my little Pad, and his own Horse being ready, we rode away, all the Servants being entire Strangers to the



Affair, except the Cook. He gave Charity to every one of my Patients, but did it so secretly that I did not know till the next Day, when they all told me, and prayed for him.

When we got Home, who should salute my Hero, but the Priest, that came to let my Master know that his old Tenant was dead. I went to dress my Mistress, and told them of the Death of the Tenant. Then, said my Mistress, the last honest Man of a worthy Family is gone; and said likewise that she would advise me to marry that ingenious young Man directly, and enter on the Farm: Come I'll plead for the young Man, that you have tortured so long for the Crime of others. I told them, that what they desired in that Respect, I with Pleasure complied to. So my Master went to speak to the Parson, and I told my Mistress the Remainder of the Widow's Story; likewise the little Battle of the Spinnet, which he had reserved to present to her, and the Remark that he made. She said, If I should hasten your Wedding, you will say that I want the Spinnet; for there is nothing that I should cover so much as a Curiosity of that Kind. She went to Breakfast, and my Master told her that they had been perusing his Tenant's Will, who had made him his sole Executor, having no Relation: He said that he would bury him as a Relation, for as he was the Remains of two honest worthy Servants, which are more valuable by much than some Relations; I therefore will shew the Respect due to such in his Interment, for my Mother's Family Vault is in that Church, and he shall be buried in it: All my Tenants shall have Scarves, Hatbands, and Gloves, and likewise all the credible Men in the Neighbourhood.

He gave the Minister Orders for an Account to be taken of every poor Family in the Parish, sent  
for



for his Steward to make out a List of all his Tenants, with Orners for Silk, Gloves, Hatbands, and Cloaths for the Deceased's Servants. My Master and Lady went into Mourning six Weeks for him: They distributed 200*l.* amongst the poor Householders in the Parish. The Coffin was ordered to be covered with Black, which my Hero had the Direction of.

After the Minister and he had got their Instructions, they immediately set about getting all Things in Order: The Cook had Orders to prepare a cold Table for the whole Company, we having killed a Beef, sent two large roasting Pieces, the Farmer having left Plenty of Hams, Turkeys, Ducks, Chickens, Butter, Flour, Cheeses, &c. The third Day the Corpse was to be buried, I went with the the Silk, Gloves, and Hatbands. After all was over, my Master ordered the Steward to pay off all the Servants Legacies, and gave me Orders not to leave the House till the Steward came away: Opening the Place where the Money and Securities lay, we found 550*l.* 3000*l.* on Lands, and 500*l.* in Bonds. The Steward says, There is Corn and Cattle that will raise a fine Sum of Money. He paid the Servants their Wages and Legacies: Is there no mention of his wearing Apparel in his Will? said the Steward; yet you (to the Servants) need not fear getting it, or Part, for I will inform my Master of it.

They came and told the Steward one wanted to speak to him: When he returned, he said to me, We are invited to sup with a Relation of mine in this Neighbourhood, who has sent a single Horse Chair for us, I hope you will go with me. With all my Heart, answered I, the People are Strangers to me here. So putting on my riding Habit, got into the Chair, and he drove me to the House



which I suspected, although I did not let him know the least Tittle of what happened. My Lover handed me out of the Chair with as noble an Air and as polite as any Baronet, conducted me into the Room, and presented me to his Father, who saluted me with a modest Grace, and said, Thrice welcome to my House, thou Glory of thy Sex. What, says the Steward, has her Fame reached so far as here? Ask your Cousin how long it is since her Virtues shined here. Ask me no Questions in that Respect, for there is an Embargo on my Tongue; therefore excuse me speaking on that Subject of Fame: But (turning to his Father) if you will let the *Italian* give us a Tune on the Spinnet till Supper be ready; for I believe that this will be the last Night you will have it. He answered, that it was his own, he might dispose of it as he pleased; and added, That all Sorrow was departed at the Approach of this worthy Woman, and therefore entertain her as agreeably as you possibly can: If you like Musick, Madam, I will join with you. I thanked him, and said, That the Spinnet was all the Musick my Lady admired, and that she had taught me to join in Concert, and was Mistress of many Lessons of *Italian* Time, of which I could do a small Matter, although scarce worth your hearing.

My Lover had the Man and Spinnet in a Moment in the Room, and as soon as it was uncovered, I was struck with Admiration at the Beauty of it; and said, This Instrument pleases the Eye so much, that it cannot offend the Ear. The Artist made me a Bow, and thanked me for my Approbation on the Master-piece of his Art; adding, that I was the second Lady that had seen it in *England*. I seeing no more Women but the Maid and myself; said, I hold a Wager that the next Lady that sees it will be the best of the three; as we have seen  
it,



it, let us hear it. He begun a Lesson, and he and me joined the Instrument with vocal Musick, which they all said was well done. Supper being ready, we sat down, and after Supper the old Gentleman asked if I would chuse another Tune. But I said, I have been held a little busy this Day, and besides you have heard my best. Nay, said he, we don't much admire your *Italian*, a good Hornpipe or Volunteer, we could Form a better Judgment on. I answered, I might thank my dear Lady for the small Matter that I knew of Musick. A worthy Teacher, answered he, their Tenants live better than some Landlords, and this worthy old Neighbour of ours, that is now laid in the Dust, did more Good out of his Farm, than some of our neighbouring Esquires does out of their great Fortunes. Indeed, answered the Steward, I think every Tenant covets to be under him, for there has been 40 about this Farm, that bids me but ask what Rent I would have; but I told them, that I must consult my Master first.

One wiser than the Rest, said he would go to the Fountain-head, and abruptly asked my Master what Rent he would take for the Farm, his Tenant had left. My Master told him that it was disposed of: He seemed not to be satisfied with the Answer, and said if he had lett it to the best Bidder, he might have got double the Rent. That may be Friend, but will not a Tenant have a better Bargain at the same Rent? Certainly, answered the other. But if the Farm be disposed of, said the Steward, it is to the Priest or your Son; for there has not been a Soul with the Esquire since the old Man died, but these two; so I am apt to think the one of them will get it.

My Lover and I both blushed. What, says the Steward, do you both blush? You have had a very expeditious



expeditious Courtship, or a very cunning one; for I heard my Master bid the Priest come to his House, and bring a License to marry a Couple. You are jesting, said I. I am not upon my Word, answered he. The old Gentleman said to the Steward, You call this a sudden Wedding, but my Son will not call it such: This fair one put seven Years Trial of his Skill to gain her, which set forth his Wisdom; as for Cunning he is above it. The News, answered the Steward, is as welcome to me as you: I am proud of the Thoughts of this unkind wished for Relation, that has kept me a Stranger to what would have given me and mine much Pleasure to have known, for it was my Opinion she would not marry any Man: I thought she had been a Man-hater, for she was so often complaining of bad Husbands; yet it seems you have found out the Way to her Heart.

I begged his Silence: I have done, answered he, my Cousin and me will be Bed-fellows to Night, perhaps he may have a strange one To-morrow Night, but I will name no one. Nay, said I, Stewards may say what they please to Tenants, lest if the Rent be not ready they drive their Cattle. But (turning to the old Gentleman) Sir, I am very sure it is past your Time for Rest, the Clock has struck Ten. He answered, that Eight was his Time since his Indisposition: So saluting me, bid me Good-night. His Son handed him to his Room, who presently came back. The Steward said, Come let us be no longer upon the Banter, keep me no longer in the Mist, but be frank, as it will not be in your Power to keep it much longer.

He said, Get Leave of my Darling. I answered, You have my Leave to inform your Cousin of what he seems desirous to know. So beginning with the Courtship, concluded with my Master's offering him



him the Farm. In Troth, said the Steward, Cousin, if you have had a hard Courtship, you seem to make a very happy Conclusion in the Prospect of a good Wife and a good Farm. He told him, that he intended to make a Present of the Spinnet to my Mistress. So you may, answered he, if it was worth 100*l.* yet, in my Opinion, nothing under the Sun would fit her Taste more: Therefore let it be packed up in the Morning, send this *Italian* to my House with it, and after the Grace is said, present my Lady with it. Well, answered I, now you seem to have transacted what is to be done, I therefore will be obliged to the Maid if she will shew me where I am to sleep, which she did.

I rose the next Morning at my usual Hour, and after I was dressed, went into the Parlour, where was the Steward and his Cousin: The Steward said, This Man is as much afraid of approaching you as if you were a Dutcheß; he stands in greater Awe than ever a Lover did on the Wedding-day. As he is so very humble a Servant, answered I, it is to be hoped he will not be a proud Master. No, answered he, I rather chuse to be all Obedience, Love, and Duty, telling me, that he had sent the Spinnet and the Artist with it, and that the Priest were to breakfast with us at the Farmer's House. Leaving my Compliments to the old Gentleman, the Chair being ready, the Steward drove me to the Farm-house, where the Priest was waiting, who handed me out, and welcomed me Home again. Sir, I thank you, answered I, but must soon quit this Home, and return. Now, says the Steward, was not I right. Come, no more Banter before Breakfast, said I. Seeing the House in very good Order, I said to the Maid, Wilt thou like being a Servant to my Lady? Very well, answered she. So I hired her to serve the Cook.



As soon as Breakfast was done, we set forward on our Journey; my Lover came up to us in a new Suit. Said the Priest to the Steward, in such a Whisper that I heard, Is this the Bridegroom? It is very likely, said the other. Then, said the Priest, I am sure of getting as good a Neighbour as I have lost. So the merry Priest was all Mirth, which made the Journey seem shorter. As the Clock struck Eleven, we arrived; my Lady came to me, welcomed me, and bid me come up Stairs, for she had something of Importance to say to me. When I came into the Dressing-room, there was a new Silk Gown, a Pair of her Stays, Shoes, Stockings, and every Particular. Now, said she, I will send the Chamber-maid to help you to dress, and pray be expeditious, for you must not exceed the canonical Hour.

She went down into the Room to my Master, the Priest, and my Lover, and said to him, Young Man, you are going to receive the Hand of this Woman, whose Price far exceeds Rubies, and as you have been a dutiful Servant to your adopted Father, I hope you will be an affectionate Husband to her: It is not the Interest of any Family to part with such a faithful Servant; yet they must be mercenary that would desire to deprive the World of such a Pattern, as I am well assured she will be. He paid her Reverence, and said, he was unworthy of so fine a Woman; but what he fell short of her Merit, hoped to make up with Diligence and Affection. She answered, that she verily believed it.

The Priest added, that no young Man had so general a good Character in his Parish. And, says my Master, I think him a worthy Fellow, and you will find her as good a Neighbour, and as constant



stant a Communicant as any in your Flock: But, Sir, in examining the Will of the Deceased, I find he hath left you a Legacy of 100*l*. and mentions, that as your Salary was slender, it was in my Power to advance that Sum, which to me seemed as if he repented he had not bequeathed you more. Pray, Sir, inform me what Salary does the Rector give you? Forty Pounds a Year, answered the Priest. And no Church Fees? said my Master. None at all, Sir, answered the Priest; all the Fees goes into the Rector's Pocket. How can you, Sir, maintain your large Family, a Wife, five Daughters, and a Servant out of that? I keep no Servant, answered he; my Wife obliges her Daughters to Industry by her Example, otherwise it would not do. Indeed when our Children were young, my Wife could not do without a Servant; but no sooner could the eldest keep the youngest, but she dismissed her Servant, and performed the Office of a Servant-maid herself, finding my Circumstances obliged her thereto, or otherwise run behind-hand in the World. I think, answered my Master, that I have heard that the Rector did no Duty, except one Sermon a Year: Is it true? Very true, Sir, answered he. Then, said my Master, as you have the full Charge of the Flock, the Sick to visit, the Dead to bury, and the Living to admonish, your Rector ought to give you better Share of the Revenue: For better is he that is scorned, and has a Servant, than he that is honoured, and has none: Is not the Labourer worthy of his Hire? You are obliged to keep a Horse out of this small Salary, and when you are called out of your Bed to baptize a weak Child, or administer the Sacrament, pray, Sir, who gets you your Horse ready? Sir, said he, I having often Midnight Duty to do, and the Parish being large, whenever I am called upon that Duty, so good a Wife have I, that she has my Horse ready saddled for me, whilst I am dressing my-



self. My Master said, I think it so great a Hardship that a Minister of the Gospel should be so straitened in his Circumstances, as not to be enabled to keep a Servant, that I think myself bound in Duty to support that Want, by paying you the Legacy, and adding 50*l.* to each of your Daughters and Wife, which will amount to 300*l.* more: The Interest of which Money will enable you to keep a Servant, and make a small Provision for your five Daughters.

The Priest amazed at the Bounty of his great Benefactor, made a reverend Bow, and begun a Speech of Thankfulness and Gratitude; but was forbid to proceed, by that worthy Gentleman, who told him, he knew he was going to pay him more Homage than he wanted to receive; and you will oblige me more if you will give this young Man a matrimonial Lecture, that is going to enter into a conjugal State.

In the Interim my Lady came up, and told me what had passed; adding, how much she was grieved to hear a Minister of God assert, that he had no more to maintain his Family but 40*l.* a Year, which was not sufficient for Food, exclusive of Raiment; but your worthy Master will ease that Yoke. Pray let me examine your Dress:—Indeed, Mrs. Bride, I think you have compleated the Quaker. Don't you think it grand for a Carpenter's Bride, answered I, Madam? Although a Mechanick, says she, he has the Accomplishments of a Gentleman; but here he comes with your Master, and the Priest, who said, The Time is run out to the last Quarter of an Hour. Well, answered my Master, the Bride, and her Maid (pointing to my Mistress) are ready, and the Chapel-door is open, so let us enter. He took me by the Hand, led me into the Chapel, attended by my Mistress, Priest, and



and Bridegroom, and the Grace was quickly dispatched.

When we entered the Dining-room, the *Italian* and the Spinnet was there, which my dear Lady observing, said, Here is a most beautiful Instrument. Indeed so it is, answered my Master. Says the Priest, I never beheld so great a Curiosity. Who is the Owner of this Master-piece of Art? said my Mistress. I, Madam, answered the Bridegroom, and hopes that your Goodness will accept of this small Mite in Token and Acknowledgment of ten-fold Value received. If it sounds as well as it looks, I will thankfully accept it. The Artist gave an *Italian* Lesson, that my Lady said was as great a Ravisher of her Ear as it was to her Eye: Said, It was a Present too great to accept. But I told her, that there was a Reward already received.

After Dinner, my Lady had provided Gloves for all my Fellow-servants, who were surprized, never hearing of, nor suspecting a Lover.—Then my Lady bid the new House-keeper come in, who was weeping, and said, What Happiness such a President gave the Family. She deserves every Thing that thou hast said, answered my Lady; so does thy grateful Acknowledgments deserve every Thing that she has done in improving thy Knowledge. She therefore delivers up all her Trust to thee, in whom I place the same Confidence I did in her: Therefore, as she has done by you, do you by others; so dry up all your Tears, for I rejoice that she will make a good Wife to a worthy Man that was dying for her, I hope she will produce some Copies of herself, and that it advances you to her Station, your Sister to yours, and as she has hired one in your Sister's Place, I hope you will take the same Pains to instruct her, as has been taken with you, by which Means her Order will be continued in my

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House.



House. I would be very unhappy to see such Confusion, and have the same Reason of Complaints of bad Servants that others have, neither have I a Constitution to bustle and braw with such: So as I gave her, I give you a Guinea, her Wages and Perquisites you may likewise expect, the Indulgence she had, if you deserve it, as I hope you will.

Then I delivered to her the separate Notes of all my Charge of Sets of Table and Tea China, of all Glasses, Salvers, and every separate Item belonging to Deserts; of all the Stock of Sweet-meats wet and dry, Pickles, Hams, Tongues, and Bacon-flitches; of the Bed and Table Linen. There is my Book of daily Provision, containing Ducks, Geese, Turkeys, Chickens, Pullets, Capons, Beef, Mutton, Lamb, and Veal: So is there the Book of Consumption, which gives an Account of every individual Fowl that was bought, and when it was dressed for the Family Use; as well as every separate boiling, roasting, stewing, or baking Piece of Beef, likewise every Joint of Mutton, Lamb, or Veal, for these nine Years past, which the Notes the Steward has filed in his Office confirm the Truth of.

So can I justify the Justice of this Servant, (meaning the new House-keeper) that has not impaired you of one single Fowl or Chicken by Neglect or Injustice these seven Years, which is more than I can say for myself; for besides the Loss of so much Poultry fed into Diseases by my Ignorance, the impairing of your Health was a far greater Crime, as you had such sent to your Table, which I am very well assured destroyed your Health: But as soon as I was directed the right Way, I never left it, nor has she ever had a sick or distempered Fowl since that Time. I seeing her Care, Industry, and Capacity, desired the School-master to teach her Writing and Book-keeping, which she readily obtained, and  
has



has for these two Years past been as busy in acting the House-keeper as the Cook. Although she did not believe me, never seeing a Man in my Company, I told her that she one Day was to rise a Step higher. I let her into my Method, by which she can act in the Manner I have before related. Having nothing more but the most material Part, *viz.* all your wearing Apparel, Linen, and Jewels; so giving her the List of them, my Lady desired to see it, and after she had looked it over, would return it her again.

My Mistress bid me go with her into her Room, where she opened her Escrutoire, and taking out the Note of her wearing Apparel, said, Behold the Marks there made at the separate Articles, which I have put into a Box, which is nailed, and close corded down, lest you should make a Distribution before you leave the House: Therefore make another List, and leave out all that you see the Mark set on, and in the mean Time I will go and get another Lesson on the Spinnet, which charms me very much. She accordingly did, and just as I had finished the Copy, she came into the Room, and said, You have finished it. Yes, Madam, said I, and wonders what I must do with such Stocks of Apparel as you have packed up for me, as I intend to wear very little but Home-spun Gowns in the Country. If you won't wear them, keep them for your Daughters, tell them they were the Reward of virtuous Industry, and the best deserving shall have most of them: This will spur up your Daughters Industry, for fine Clothes are a great Temptation to young Creatures. You smile at me, added she, but I have made your Master, Priest, Bridegroom, and *Italian*, laugh at your Books of Provision and Consumption, and your Master declares he will have all your nine Years Notes compared with the Provision Book, to see how they agree the one with the other.

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The Steward was ordered to pay the Bridegroom 100*l.* for his Bride's ten Years Service, and 21*l.* for the Interest. The Bridegroom said, that he would receive none of it, as he was indebted double the Sum. My Master said, You shall have it seven Years without Interest, in which Time I don't at all dispute but by your own Industry, and the Assistance of a good Help-mate, will enable you to pay it with Ease and Pleasure at the Expiration of that Time; as you had no Hopes ten Days since of this Marriage, I conjecture that you have not given proper Notice to those who have your Money upon Interest to pay it in. He answered, Having no need of it, did not call it out of the Hands it was in; yet I think six Months Notice is what is common in such Cases, and it being near *Martinmas*, I intend giving Warning to pay it against *May*. But that will not answer your present Demand, said my Master, for your Father designs to put you in Possession of his Trade and Business, to give up House, and board himself and his three Sons with you, he finding himself unable to undergo his former Fatigue, resolves to pass the Remainder of his Days in Peace: Then will you have his Stock of Timber, that he employed his neighbouring Journeymen to work in the Winter Quarter; when he could not build, he kept them employed in making Household Furniture. This was an Act of Humanity to those poor Men, that have Families, which I hope will give you the same Pleasure it has done your honest Predecessor: Besides as you have so great an Artist as this Gentleman, (pointing to the *Italian*) that is so well pleased with your Family, he, no doubt, will instruct you in his Curiosity, which may be of Advantage to you; so that if you want 2 or 300*l.* more, you may have it.



My deceased Tenant left me this Money in Trust, which Trust I intend to discharge in Honour of his Memory. It is my firm Belief he intended this Fortune for a sacred Use, by the Hint he gave me on your Legacy, Sir, (directing himself to the Priest) which he repenting was so small; told me that I had it in my Power to add to it, which, in Effect, was to say, If I have not left this Fortune to the righteous Heirs, I will chuse one in whom I can confide in doing Justice. I intend to apply it in the following Manner, 1000*l.* of this Money shall be a Bank Stock, for any Farmer in that Parish, that appears to want 50*l.* and ask it as a Charity, to help him to a Stock, or otherwise by Cultivation to improve his Farm; the above Sum paying no Interest for seven Years, such Farmer finding Security to pay it at the Expiration of that Time.

The Remainder of my Tenant's Money, I intend to apply in building a Free-school on a Piece of Ground I have very near the Church, and fix two Masters, the head one to have 40*l. per Ann.* and the Usher 10*l.* who shall teach all the Children of the Parish, whose Parents or Friends apply for this Benefit as a Charity; and as soon as the Weather becomes seasonable for building, a Plan shall be drawn for a School and Dwelling-house for two Masters, the head Master to have eight Rooms, and the Usher four.

The Priest answered, If the Masters are elected, I will stand Candidate. My Master said, That the instructing of Youth, was, in his Opinion, full as sacred as the Pulpit; yet, added he, I don't think there is one Priest in 100, that can subject himself to consult the Tempers and Capacities of Children. I am that one, answered the Priest, who have a  
Specimen



Specimen to indicate, that I have consulted the different Capacities of Boys and Girls, who differ as much in Minds as Faces: I have taught my five Daughters to read, and four of them to write; two Sons of my Clerks I have instructed to read, write, and understand Accompts, vulgar and decimal, and one I have taught both the Latin and Greek Authors, and something of the *Hebrew* Language: I was obliged to have Recourse to different Methods with every one of them, in communicating the Authors and my Thoughts to them; but the eldest delights me in his quick Progress, for he takes in Learning as fast as I can give it him. How old is the Youth? said my Master. Sixteen, Sir, answered the Priest.

My Master said, You shall be head, and if you judge the Youth qualified for your Usher, you shall have it in your Power to put him into that Post, as it will be a Year before the Building is finished, and fit for a Family to dwell in; during which Time I recommend to you all possible Diligence, in compleating the Boy for his Undertaking.

This worthy Gentleman performed all these Charities: My Husband's Diligence and Pains was such as enabled him to support his Family with every Necessary of Life, to make all about him happy. Nay, were the Night a Month long, I could entertain you with this worthy Man's Humanity and Charity, who built a little House, with four Beds in it, for any of the Poor, that were afflicted with Wounds, or Sicknes; which he said his Wife would cure, for he was sure that a Blessing attended all her Endeavours. He sent Home a Hogshead of *Jamaica* Sugar, I wondered at so large a Quantity of brown Sugar, and asked him what I must do with it. He answered, Make Wine of it. I answered,



answered, That I never made Wine of coarse Sugar, but will try if this will answer the same End. He said, that his Reason told him that it would; for, added he, all the double-refined Sugars is made from this Dross, and the Juice of your Fruit will refine it, as well as the Sugar-boilers will do it with the Combustibles. I answered, My Dear, you must be right; and, pray, tell me what is the Expence of this Quantity. He answered, that there was a Ton Weight of it, which he got for 18*l*. Well, answered I, then if that be the Case, it will not be Two-pence a Pound, which will make a very great Difference from Ten-pence; for I never made any Wines of Sugar under that Price, and as we have a very great Quantity of Fruit this Season, the deceased Batchelor took great Delight in planting all Manner of Fruit Trees.

The Cherries being all full ripe, I set to work, and got them pulled; after all the Stalks were taken from them, I had 25 Gallons of bruised Fruit to a Pulp, unto which I put the same Quantity of Water, and let it stand 24 Hours, stirring it well every four Hours: Then I made three Strainers of coarse thin Linen Cloth, and strained all the Liquor through these Cloths; after I had squeezed the Juice out, I put the squeezed Fruit into the Cloths we put the Cheeses in to press, washed the Cheese-press clean, I put in the squeezed Cherries, to press all the Juice and Pulp clean out of them, setting a Tub to receive what drained from it. I then put all the Juice together, and measured it, of which there was 42 Gallons, to which I put 16 Stone of this Sugar, and stirring it well, let it stand 24 Hours, stirring it well every three Hours. I having a Wine Hogshead ready, in which there had been *Florence* Wine, I tunned it into it, and had ten Gallons more than it held: I let it have Room to foment out at a Spile-hole, and as soon as it was



done working closed it up. I then summoned up all my Reason of Wine-making, in order to make as much Wine of my Fruit as possible, as I had such a large Quantity of Sugar, which I determined to make the greatest Advantage of, as it was the Will and Pleasure of my worthy Husband, which Duty and Love obliged me to obey.

I got my white Currants pulled, bruised, and ordered in the same Manner I did my Cherries, and having 12 Gallons of bruised Berries, I added 12 Gallons of Water; which after straining and pressing had 22 Gallons of Liquor, to which I put eight Stone of Sugar, and two Pounds of dried Elder Flowers; after it had wrought 24 Hours in this Liquor, stirring it well every three Hours, I strained it through a Hair-sieve, squeezing out all the Flowers, and tunned it into a Wine Half-hogshead, and had as much over as filled an eight Gallon Cask, all which I let foment as above, and then closed them up.

The red and black Currants, when gathered and bruised, had the same Quantity of Juice, to which I put the same Quantity of Sugar, and had the like Quantity of Wine.——Of yellow and cristal Gooseberries mix'd I had 35 Gallons of bruised Fruit, adding the same Quantity of Water, and pressed out the Juice, to which I put 24 Stone of Sugar; I let it stand as before mentioned, and then tunned up a Hoghead: I had 30 Gallons more, to which I added 30 Pounds of Sugar, and let it stand 24 Hours, and tunned up a Half-hoghead of this, and had other four Gallons of it left.

My red Gooseberries when bruised were 12 Gallons, to which I added the same of Water; after straining and pressing them I had 21 Gallons of Liquor, to which I added eight Stone of Sugar; I  
tunned



tunned up a Half-hogshead, and had eight Gallons more, which I casked up. — I had the same Quantity of green Gooseberries, of which I made the like of Wine, in the above Manner. When I summoned up my Stock of Wine, I had two full Hogsheads, five Half-hogsheads, and 46 Gallons in small Casks; which had consumed one Half and 30 Pounds of my Ton of Sugar. The Quantity of Sugar that remained I grudged to keep by me, as I thought it would do more Service in the Wine Order: So that as soon as the Brambles were full ripe, I set as many poor Children to gather, as filled me an open headed Hogshead full, which when bruised and divided into two Casks, I added the same Quantity of Water that I had of bruised Fruit.

Our Garden being hedged round with large Quicks, which bore Sloes, near the Size of Damsons, which being ripe, we gathered a Bushel of them, and bruised them; I added Sugar as Reason told me that it would give a rough Taste to the Wine; after it had stood the above Time, I strained and pressed the Fruit, and measuring my Liquor had 84 Gallons, to which I put 32 Stone of Sugar; which I let stand the usual Time, and then tunned it into a Wine Butt, and had 10 Gallons more. After all my Wines were done fomenting, I secured all their Spile-holes, and closed them all; as soon as Winter approached I closed up all the Cellar Windows, and put a great Quantity of Horse Dung before them, so that my Wine Celler, in the Middle of Winter, was warmer than any Room in the House.

At *Christmas* I said to my Husband, My Dear, you never enquire of me how my Wines prove, nor what Quantity I have made. He answered, My Life, the Reason of that is, because you need not a-



ny Supervisor. But you, answered I: Therefore go with me into the Cellar, and let us try these Wines. I took seven clean Wine Glasses. He said, What have you so many Sorts of Wine? You will see I have, answered I. But when he entered the Cellar he was struck with Wonder at the Number of Casks, which were one Pipe, two Hogsheads, five Half-hogsheads, and seven small Caks; every Cask having the Name of the Wine, and the Day of the Month when it was tunned writ upon Paper, and pasted upon each End of them: He spiled all the small Casks which were transparently fine, so he took the seven Glasses full of Wine, and shewed to the *Italian*, who said, That after that Wine got Age, it would not be inferior to foreign Wines; for this Wine made of green Gooseberries is tinged with *Champaigne*, and if it had three Years of Age, it would be more near the Relish. That of the Brambles will be very near red *Port*, it has the Colour and rough Taste, and it will be a very strong Wine; for it has a Body that will keep 20 Years. Your white Currant Wine has the Flavour of *Frantiack*. The Cherry Wine seems to taste of *French* Wine. Your Gooseberry Wine sweet *Mountain*. The red Gooseberry Wine is flavoured like *Burgundy*. Your red Currant Wine is a very pretty taited one, give it Age, and you will have great Credit by it.

My Husband said to him, Sir, go with me into the Wine Cellar, and see the Quantity of Wine she has made; likewise the Care taken to keep it warm. Which they both gave such Praise to, as soothed my Vanity. My Husband said, that he could, by the Virtue of a good Wife, drink Wine cheaper than his Neighbours could Small-beer. But, said I, pray, Sir, what Neighbour have you, that would give his Wife a Ton of Sugar to make Wine of? It is your great Care and Industry, that enables  
your



your Wife to furnish your Cellar with Wine, as well as your Table with Meat.—— In short, his great Wisdom, Generosity, and Example, justly entitled him to the Esteem of all that knows him: As I have the Pleasure to be alone with you, tell me as frankly of your matrimonial State, as I have of mine.

I answered, that if I had laid up as much Treasure in Heaven as she, before I entered into that State, I, no doubt, might have received the Reward that she had done; and as I thought myself remiss in my Duty, perhaps I got as good a Husband as I deserved: You know I told you before there is many better, many worse; your Story has ravished my Ears, but as there is not the same Harmony in mine, you shall not have the Pain of hearing that Part of my indulgent Husband, whose Affection, Industry, and Care, may appear if I write out my History, which may have as many Points of Admiration, in the Recital of my 24 Years hard travelling in one County. Wherein divers Cruelties were committed, by the Power of some Justices, whose Fortunes entitles them to get a Commission of the Peace; for there is no Enquiry after Morals, Integrity, or Wisdom.

I suffered a ten Years Persecution by the Tyranny of one of those miscreant Heroes, that laboured very hard to rob me of the Profit of my lawful Endeavours; three Years he laboured against my Character without Success: I petitioned Heaven to witness my Innocence, and he that does turn the Hearts of Men as seems best with his infinite Goodness and Wisdom, seemed to interfere in my Cause, which was as follow. This Tyrant by the Suggestion of a cunning Aunt, laid a Snare for my Character, and when a very proper Opportunity offered, having an Affize Trial, called my Husband to him



him, and said, The Judge bid me tell you to provide for him and the Family, for he will be at your House; besides the Chancellor, and many of the Council: And, with all seeming Respect, bid him make free of his Cellars, for *French Wine*, or any Thing in his House to do him Service.

My Husband, with all the Respect due to so much Humility and good Neighbourhood, thanked his Worship, and came Home, and told me. I answered, that I hoped he would be a better Neighbour than his Aunt, that lived next Door to me nine Years, and was very often a Borrower, but had very little to lend; I have supplied her with fat Ducks, Chickens, Bacon, Butter, Bread: If I got lean Fowls for my fat, I was well off; Bread, Butter, or Bacon, they were above taking Notice to pay, it was the Servants that borrowed in the Mistress's Name, and I am apt to think for her Use, as I had Part of her Entertainments to supply when she had Company. She having a great Pleasure in entertaining those above her Rank and Circumstances after she got Riches, but hated the Sight of all those that were her greatest Benefactors in the Time of her Distress; and if this be real Kindness offered to you from her Nephew, it is a Gratification to me for a Service I did him, before he was Master of this great Fortune.

When he was a Scholar about 18 Years of Age, he came from the University to pay a Visit to his Friends; his Aunt's House was his Home, I being her next Door Neighbour, having a well accustomed Inn, a Servant told me that one wanted me in the Entry, and when I came there, who was it but this young Youth, who very complaisantly enquired after my Health. I thanked him, and welcomed him into the Country. He said, I have a Horse to tell you. I answered, I have no Manner of Skill  
in



in buying Horses, my Husband makes these Bargains. But this is a wooden Horse for drying Linnen on, said he. I answered, Sir, my Husband supplies me in those Articles. But, said he, this Horse is mine, and I want to sell it. I at that Instant beheld a Blush, and observed a Cloud in his Brow, frankly said, Pray, Sir, tell me the Price of this Horse? He answered, A Crown. So I gave it him, but at the same Time said, I had not the least Occasion for it, but to oblige him. He returned me Thanks, and assured me that it was a very good Horse, and would send it up by one of his Aunt's Servants.

He sent it me, and to my Surprize this Horse had scarce a Leg to stand upon; my Husband in great Fury asked me what I had bought that rotten Stick for. I answered, Only for Billet Wood, and to oblige a Youth that must be pinched for Pocket Money: As his Aunt hath long Fetches, this seems to me to be one of them, for I never spoke to the young Man, nor had the least Acquaintance of him; yet I saw in his Countenance that if I expected his future Notice, I must buy the Horse, as he was designed by his Aunt for this great Fortune, which you see he hath accomplished, and if there be the least Gratitude in him he will not forget that Crown for this rotten Stick, which was not worth Twopence.

However the Chancellor coming to our House, called for some *French* Wine, and said, it was not good: My Husband sent to borrow six Bottles of this great Man's Wine, telling the Chancellor whose Wine he had borrowed for him. But one of the Council lodged at this great Man's House, who had bid the Lawyer make Enquiry of his Brethren after six Bottles of Wine, which he made a Present of to the Council: This Agent in the Presence of the Judges



Judges and Council, which dined all together at *Carlisle*, enquired of the Chancellor how he liked the Wine that was sent him to the Inn from *Esquire Flash*. He said, I had no Wine but what I paid the Landlord for, who told me he borrowed it of him. At which a Rumour of Infamy was raised by the Judges and Lawyers, who determined never to come to this Inn again.

This Lawyer writing a Letter full of Invectives to this Antagonist, who took the Opportunity at a Banquet, after the Lady's Recovery of a Child-bearing, when he had a full Drawing-room; amongst whom was a worthy Gentleman and a great Benefactor to this Inn of ours, in whose Name he sent a Servant, desiring my Husband to come and speak with them, who had something of Consequence to communicate to him. My Husband full of Joy told me the Message that he had received, which he verily believed was that these Gentlemen were about setting forward Horse Races; which, added he, will give some Relief to the great Loss that we have lately received.

So full of Expectation went to the House of this great Man, who, as soon as he had entered his Drawing-room, rose up, and having the Lawyer's Letter in his Hand, said, Here, Villain, is thy Character in black Lines; sure no Gentleman of Credit will ever frequent the House of a common Robber: Villain! I will bring thou to a dry Morfel, for robbing me of my Wine, for which I shall bring thy House unto Desolation.——Nor did you ever see a Man in such Distraction as my Husband came Home to me in, said, That if he had robbed this Hero of 1000*l.* on the Highway, he could not have called him more Rogues, or Villains: Yet, added he, I can call my sacred Judge to witness, that I never wronged the World of Six-pence, to  
my



my Knowledge. For what did he call you such Names? said I. For his six Bottles of Wine, said he, which he denieth that he lent me; he has got a Letter from some of the Counsellors, which he threateneth Destruction to my House with, for he swears to shew it to every one of my Guests, until I be brought to Beggary. But did you receive all this Calumny with Silence? Had you not Courage to justify your Innocence? He said, That the Surprize and Disappointment struck me into such a Heat, that I remained dumb for some Minutes, my Tongue stuck fast to the Roof of my Mouth, until I heard the Voice of my worthy Benefactor, who said, Hast thou nothing to speak in thy own Justification? If thou art innocent speak for thyself; but if thou art guilty I am sorry for thou; and am afraid that thou wilt be ruined. I begun to tell the whole Story to this Gentleman, but was interrupted by the Aunt and Lady with Rogue! and Villain! for daring to justify myself in their Presence, who thought proper to condemn me. But, said I, take a Witness with you to the Steward, who you told me was with his Master that very Day the Judges left thy House, when you offered him Pay for this Wine, in the Presence of this Steward, who, I hope is more worthy than his Master, but if I should be deceived, and he deny your offering to pay him on that Day, it will be a very hard Task for you to clear your Innocence of this Aspersion, which that Slanderer is so eager in smiting your Character with.

He took an honest Man with him to the Steward's: But what an Extacy of Joy did I receive, when they told me how far the Steward exceeded his Master in Humanity and Justice; for when my Husband told him the Treatment that he had received, he was very sorry, but said, it was lucky that he was present when he came to pay for the Wine, that Day the Judges went from his House; adding,



that such was his Opinion of his Honesty, if he had not come on that Day, he should have thought him as clear in Fact: But, added he, how my Master could use an honest Man in that Manner, surprizes me.

All this was not sufficient to give my Husband Peace of Mind; he could not sleep, nor would let me sleep, still ruminating on his House being brought to Ruin, by the Malice and Power of his unjust Adversary. I bid my Husband fear that great Being, that sets out a Tyrant's Limitation, and disables him from exceeding his Boundary: The Infamy was hard to bear, but would not the Guilt have been much harder; therefore give God the Praise of an honest Heart, which your Antagonist wants: Although you have your Foibles, you might be more diligent, careful, and affectionate in your Family; but that is to me, not to the World, which, I dare say, you never did Wrong to. As to this great Man I will write him a Letter in the Morning, and shew how much I love or fear him; nor will I tamely let him rob me of my Character, nor will be willing to let my Children be branded with their Father's stealing this Tyrant's Wine.

By Three in the Morning I arose, and writ him a Letter, the Contents of it were, How much the warm Reception had terrified my Husband, but how little it had frightened me, who gave him the Consolation of his Worship's committing the same Mistake on a far greater Man, whose Light so shines that Thousands seeeth his good Works and praises them; whose Lady never joined in Concert against a Person in Distress: Adding, that if this alworthy Man met with the same Fate from his Worship, what Reason my Husband had to be content with his, and if he solicits his Judge, he will relieve his



his Wrongs at his Time and Pleasure: This was the  
 Consolation given her Husband, from yours,  
 A. C.

About half an Hour after he had received this Letter, a Neighbour came, and with great Concern told me how much it grieved the Neighbourhood in general, to hear this Hero declare aloud in the open Street, that he could freely forgive my Husband, but swore to be the Destruction of the Bitch, his Wife. In which, answered I, he fulfils that Portion of Scripture, "A good Tree cannot bring forth bad Fruit; neither can a corrupt Tree bring forth good Fruit." Hence the Tree is known by its Fruit, for it is not the Advantage of a liberal Education, nor the Improvements of four Years Travel in *France* and *Rome*; neither the Benefits that he received from the Touch, nor the great Rise to a plentiful Fortune, that can make a corrupt Tree bring forth good Fruit: Cannot any Ass bray in the Streets? Nay, an Idiot can shout out, Bitch!

Great was his Industry in shewing this infamous Letter to Gentlemen, but not meeting with his desired Success, put him to the Torture, that Tyrants without Power feeleth. We having most of the Council that rode the Circuit with the Judges, my Husband went to *Newcastle* every Year to receive their Orders; and notwithstanding this infamous Letter, was resolved to go according to his Custom: But his Antagonist, although a Gentleman of Fortune, with his Lady, and Equipage, came but to his House the Evening before from *Northamptonshire*; yet these grand Visitors could not sooth the Venom of this savage Breast; for he left his Strangers to pursue his Revenge, and did compleat his Work. When my Husband spoke to the Chancellor, he was answered with Rogue, and Villain. Sir, said my  
 M m 2 Husband,



Husband, I am neither; nor can I think my Antagonist will in cool Blood asperse me. Thou liest, answered the Chancellor, for I have been with this Gentleman this Instant, who hath convinced me of thy Vility; neither shall a Lawyer come to thy House, nor Judge, if I can keep them from it.

Yet for all these Threatenings, my Husband conscious of his Innocence, which he resolved to plead to the Council, in Hopes to find more Candour from them, but Rogue, Villain, and Beggar, were all their Answers. Notwithstanding this general Reproach, his guiltless Soul prompt him to see the Extent of this Malice. Accordingly he went to know the Judges Will and Pleasure, and asking the Man that calls the Trials whether his Lords would be at his House, or not. The Man answered, Did they lodge at thy House last Year? My Husband answered, they did. Then, said he, I have heard of thy Fame, and we will all surely be at thy House; but as no Doubt thou hast some Business to transact, come to the Court after; then will I speak to my Lord, and there thou shalt receive thy Orders.

My Husband accordingly went to the Court, and one of the Bailiffs told the Crier that the Landlord waited his Answer. Let him stand up on high by me, answered the Crier, that all the Court may see him, and hear his Answer, which may add to the Credit of his House. My Husband said, I rather chuse to stand where I am. Then did the Crier mock my Husband, and with a loud Voice said, How durst thou, that is a Rogue! presume to ask the Judges to come to thy House? Dost thou not know that they come to hang Rogues, and not to encourage them: Behold the Impudence of this Landlord! that after he robbed the Council of their  
Wine,



Wine, dare presume to ask the Judges to lodge in thy House.

But four principal Inhabitants being in the Court, in a Whisper said, Behold the Extent, of inveterate Malice; let us rebuke that Fellow, and do our Neighbour Justice. A worthy Gentleman of Integrity and Honour stood up, and said unto him, You are taking a Liberty with that Man that very ill becomes you, for we have heard that Story before now, and believes him to be an honest Man. Another said, We that are his Neighbours, must know him better than thou that is a Stranger. A third said, He keeps the best House of Entertainment and Custom in the Place. Which put this Fellow to Silence.

This was two Assizes, and at the third there was Debates between the Chancellor and Lawyer *Askew*, who said, he blamed *Cook* at the first Hearing, but his Accuser at the second. He came to the House, and told us, that our great Adversary had not succeeded in his Undertaking against us.

This Hero, still eager of Revenge, got to be a Commissioner of the Land Tax, and got some of his Allies in at the same Time, I having all except two of the old Commissioners, and the Clerk, that were all very worthy Guests to my House, and some of them much more powerful than himself: Although this Hero was the youngest in the Commission, yet in Expectation of having that Respect paid him that was paid; a Chairman, told the Bench, that he had ordered a Dinner at an Inn, where he hoped they all would dine with him. But Mr. *Reed* of *Chippchase* answered, that it was a Compliment paid the Judge at the General Sessions, but as the Majority of the Commissioners of the Land Tax was Guests to *Cook*, he had ordered



ed Dinner there. This, no doubt, was a hard Pill for this Hero to digest.

In 14 Days the Commissioners had another Meeting, and one of them came to me and said, that the Chairman had made such Proposals as the Ties of Christians obliged them to comply with, for, added he, this was his Speech. Gentlemen, as the rectifying the Land Tax on the Lands of *Roman* Catholicks requires our frequent Meetings, it must be very reasonable for us all dining together, as we may transact Business at that Time, in the House where we dine; and is it not very hard for all to go to one House? and I hope this worthy Assembly will oblige me in this Proposal of good Neighbourhood, and Christian Charity. But, added the Commissioner, I answered, that we had bespoke Dinner at your House this Day, and if he would dine with us, I would, if all the Rest of your Guests joined with me, oblige him in this Proposal: But what think you of it? I answered, that my Antagonist was seeming kind to his Neighbours: But would it not be more generous were it at his own Expence? for at that Rate he would but give me the fifth Part of my Trade, and at the same Time sets himself out for the good Neighbour, although it seems as just for me to say, Why should he have so much Land, and I none? or, Should not there be a Distribution of all Lands, and give each an equal Share? He said, that I was certainly right; yet as they had promised him, they all resolved to be the same Friends to our House, as they were very certain they would not meet with better Entertainment, and I will let him know this, if he dines with us this Day, according to his Promise.

But he did not dine with them, nor sent any Apology for the Breach of his Promise; yet they all went with this Hero to dine as they had promised him



him, and their Charges were three Half-crowns each. This Gentleman addressing himself to the Chairman, said, Sir, we have performed our Promise in attending you, as you proposed the last Meeting, wherein you alledged, that it was hard for all to go to one House; but here I plainly see double the Number of Company that was at our House, as every House hath its separate Custom, and it appears to me that you would by Stratagem take all the Custom from our House; although you promised to dine with us, you did not, to I hope you will not expect us being any longer at your Call, for in obliging you we must hurt your Neighbour.

Sir, answered I, my Creditors, and numerous Family of Children, requires the full Extent of my Trade, which, contrary to the Laws of God and Man, this Tyrant has made it his Business to obstruct. Now I begin to pity his poor ignoble Soul, and wants to be free of his Malice: If I can meet with a convenient House out of his Jurisdiction, where I can receive the Profit of my Diligence and Pains, and have a Prospect to live in Peace, I would freely leave him the Field.

Two of the neighbouring Landlords making a great Complaint of the Decay of Trade: Besides, added they, we have not had Horse Races these four Years, nor will the great Esquire let a Race be as long as you are in the Town. I answered, You two are both his Cousins by your Wives, and if you can act the Part of two Politicians, I can put you into the Way to trick Horse Races out of him. They promised me they would. Then, answered I, go both of you to your great Cousin, and sooth his vain Glory with reverend Bows, and tell him how much you are piqued that my Husband hath had 16*l.* of the Booking Money of the last



last Races four Years, and braves you, by saying, that he never will pay it up, till you bring him a List, signed with the Esquire's Name for another Race, then you shall receive the Money, and not before.

Accordingly they went, were received with a hearty Welcome, and bid them come in the Evening, and should have their Requests fulfilled: But, added he, my Steward, shall receive the Money. Very well, said I, leave that Part for me to act: But first I'll lend you the Parchment that they subscribe their Names in. But, answered they, take Care not to raise his Spleen against us. Leave that to me also.

In the Evening comes the two Landlords, and their great Cousin's Steward, who said, that he came to receive the Booking Money that we had, which was to help up the Races. What Races? said I. One of the Landlords answered, Your Husband said, that at the Receipt of these Gentlemens Names to another Race, he would pay up that Money. But where is their Names, said I. So he gave me the List, I read it, and said, Is not this the very Parchment that I bought last Year, and you were refused signing it? We know the Parchment to be yours, but you have no Right to these Gentlemens Names. I will dispute that Right with you, or your grand Master, said I, turning to the Steward: These two Fellows have been with your heroick Master, scheming and contriving to get this Booking Money into thy Master's Coffer, or strong Box we will call it; but ask him what Right he hath to make this Demand. These Fellows had only my Husband's Promise for the Money, which Promise they resigned to thy Master; but I don't think that it would be doing the Sportsmen Justice, to give this Money out of my Husband's Hand,  
for



or besides we shall make great Advantage in trading with it, so that putting it into your Master's strong Box, where there is no Need of it, is burying this Talent in the Earth: Therefore tell your Master, that I treat for Peace with him, as well for his own Sake as mine, that he may enjoy his plentiful Fortune with Pleasure, and that I may reap the Profit of my lawful Industry, without his Interruption.

But instead of this Hero adhering to my Treaty of Peace, open War was declared against me, nor should there be any Races; yet as we had his Name subscribed, the Gentlemen seemed all well pleased with the Stratagem, and with Pleasure subscribed to the Races.——The Ladies told me, that if I could get a Room fit for an Assembly, they would come and make up the Loss that I had sustained by my envious Enemy: I having a worthy Landlord, told him the Ladies Request, who with great Pleasure was at the Charge of pulling down a Partition, which made a Room 13 Yards long, having five Sash-windows, made it a commodious Assembly-room, painted all the Doors and Windows, and the Ballisters of the Stairs; during which Time my Antagonist was taking great Pains to disannul the Races, told the Gentlemen, that it was so late on the Year, by the Indolence of those Fellows, that there could be no Races. But the Gentlemen said, that it would be a very good Time for them, besides they were all desirous of some Sport, it being so long since they had any: And, added they, Mrs. Cook hath got a long Room for an Assembly, so that we shall get a Dance.

But Sir John Cope's Army and the *Highlanders* being very near each other in *Scotland*, gave great Confusion, and a great Meeting of Gentlemen be-



ing called together at *Morpeth*, this Hero stood up, and told the Audience, that the People in *Hexham*, contrary to his Inclination, would have Horse Races, which might give a great many Papists and Jacobites an Opportunity of meeting, who might conspire together at this critical Juncture: He therefore thought it requisite and necessary to have the Bench to make an Order to forbid these Races, for the Nation's Safety. A noble Baronet answered, Sir, Races in such little Towns are made for the Benefit of low Life People, instead of suppressing them, let us all unanimously meet, and spend some Money, to help them to live.

But this did not answer the Hero's End, for whether he got an Order signed by the Bench of Justices or not, he came Home, sent for the two Landlords and my Husband, and said to them, You all know the Confusion the Nation is in, with the Rebels in *Scotland*, and their Defeat over the King's Army, which put the whole Nation into such a Ferment, as the Bench thought proper to make an Order to forbid Races, and to deem them Rebels that presumed to let a Race be on *Tyne Green*. To which my Husband answered, that these Races were advertised by the Royal Order, the Horses were all booked according to that Advertisement, and if his Worship would satisfy these Men, he was willing, but not otherwise.

He bid him send them to him, which my Husband did, and they returned with an Order from this Hero to my Husband, to return the Jockeys their Booking Money, and to pay each Man two Guineas. He told them their Booking Money they should have, but must get their Charges from this Hero: They went and told him their Answer; who then sent an Attorney to my Husband to tell him, that



that if he would not pay the Jockeys that Money, he would commit him to Goal. He answered, that he was willing to go there by his Mittimus; but tell him, he shall either pay the Jockeys, or there shall be Races.——Every Man came with two Guineas, there being 11 Horses booked, and Revenge cost 22 Guineas, rather than we should have any Advantage by these Races.

The Landlord of the Queen's Head, in *Morpeth*, died then, so my Husband went and took that House, Furniture, and Stock: The Landlord of the House gave Bond with my Husband for the Money, which was 369*l*. We were obliged to keep the Inn at *Hexham* three Months longer, so that we had both these Inns in these Confusions: The King's Army being at *Hexham*, the two *Dutch* Generals were both at our House, when my Daughter had it to manage, which she did to the Admiration of all that saw her; for she was but 17 Years of Age, and dress'd above 60 Dishes of Meat every Day, for five Days; nor did she get any Rest at Night, but what she got in the Kitchen.

My youngest Daughter came to me at *Morpeth*, and said, that she had rather die than see another Camp at *Hexham*; although, said she, I had much the better of my Sister, that never had her Cloaths off for five Days: The two *Dutch* Cooks made nothing for the Generals but Soops, and my poor Sister, with the Help that I could make, had all the Meat to dress, and my Father and her slept in the Kitchen, amongst 50 military Men. We were all thankful you were not there, for the Severity of the Weather, Hurry, and Confusion, would have killed you.



For I had not recovered of a Miscarriage, which very much impaired my Health, and reduced me to great Weakness; yet in this bad State of Health I had more Cookery to perform than I had at *Hexham*, for the Army came all through *Morpeth* for *Scotland*, I generally had 50 Soldiers billeted on my House, and had most of the Officers that came from *Hexham*. I as frequently had 14 Officers as 50 Men, besides the Servants, and none but my younger Daughter to help me to dress all the Meat for such a numerous Family. But how to order so very great a Family at this Time, and please all Parties was the Query: The long March from *Hexham* to *Morpeth* (25 Miles) in a Storm, fatigued the poor Soldiers greatly, and after these long Marches had no Beds but Straw, some lay in Barns without any Fire; but I resolved to make my Share of them as happy as I could, for every Day I boiled two Stone of Pork, one Stone of Beef, and half a Peck of Pease, and made 20 Gallons of Porridge, with Plenty of Barley, Roots, and Leaks in them. I told them, that that was all the Attendance they would get, having so many of their Officers to provide for; nor would they get any Breakfast or Supper, for I would take none of their Money: This was not only my Duty, but my Interest, for I had not the Trouble of making them Supper, nor Breakfast, which would cost me all the Money I should receive from them, exclusive of their Dinners.

After I had got this great Hurry over, the Army past, and got my House into Order, I had a Visit from my Landlord, who told me, that a Cousin of his came, and told him that he must come to her House, as there was something of Importance to communicate to him: When I came there, said he, I was very much upbraided with two great Cousins  
of



of mine, the Aunt and her Nephew. She told me how much I had lessened their Family, in letting this House to such a Rogue as you, for which Offence it would be incurring their Displeasure for ever. I answered the Landlord, that I was very sorry that he should meet with any Insult upon my Account, but more that he should be related to these two troublesome Adversaries of mine; for, added I, I have left one of the best of Neighbourhoods, to get rid of them, and live in Tranquillity, having undergone six Years Persecution, three Years of which stands in Record, well attested by all the Council, that rides the *Northern* Circuit, and most of the Gentry in the County.

He answered, that it was his Belief, that his Cousin would in a very little Time, be the brightest Gentleman in the County. He must improve very fast in Person, Mind, and Fortune then, answered I, for he has at present many Superiors in all these Talents.

When the Duke of *Cumberland* came through *Morpeth*, after the Battle of *Culloden*, all the grand Gentry in the County assembled at *Morpeth*, in Hopes of seeing his Royal Highness, to congratulate him on the Victory: A sumptuous Entertainment was provided on that Occasion, and when all Souls were filled with Joy, his was brimful of the old Cause, so full that he burst forth to the Audience, and said, that *Cook* was a Rebel! a Rogue! a Villain! But a certain Gentleman reproved him at that Instant, and bid him speak with more Candour, for *Cook* had the Character of a harmless honest Man; neither was he meddlesome in State Affairs.



I returned this Gentleman my humblest Thanks, and said, that I had great Reason to suspect him for intending to make such an Information to his Royal Highness, that there might be an Order to plunder all Jacobites; for I was privately informed that there was to be a Plunder, and our House was to be the first. But as his Royal Highness made so short a Stop we were not molested. — The next News was, that he would stand Candidate for Parliament Man for the County: Then, said I, he cannot keep the Freeholders from my House. A great Number of them coming one Day, Billets were brought to them, for such Houses as were told them, but they rejected the Billets.

When the Bills were paid, my Hero's Steward brought in the 22 Guineas that his Master paid the Jockeys; but my Husband produced a Receipt for eight Guineas of this Money, that was paid by the Orders of four Gentlemen Subscribers: So my Husband told the Steward that he was prepared for their Objection to his Bill; but as he had all his separate Bills attested by the Freeholders, who said, that if his Bills were objected, they would pay him themselves. The Steward perusing these Bills, said, You may very justly demand your Money, for, in my Opinion, it exceeds all the Parliamentaring Bills for Justice. The Steward accordingly paid him the 50 l.

There was a grand Meeting of Gentry at *Morpeth Races*, and I had Orders at Seven o'Clock, to provide Supper for 20 Ladies and Gentlemen, to be ready precisely at Eight. I never having such an Order before, roused up the Mettle of the whole House, and had every Thing in Order to receive this grand Company, amongst whom was this Hero, his Lady, and Aunt.

This



This Supper pleased so well, that four noble Esquires bespoke a Dinner for 40 Ladies and Gentlemen, and ordered a long Table to be made, to reach from one End of the Room to the other. I received this Order with Joy, and had the cold Table finished, when I received a Message, that this Hero had begged it as the greatest Favour, that the Ladies and Gentlemen would dine with him at the Black Bull. However, I had as many Gentlemen, and Servants, as eat up my Dinner.

My eldest Daughter marrying a young Man, who had an Estate at the Decease of an old Aunt: There being an Inn advertised to be lett at *Newcastle*, my Son went with me and took the House, which my Daughter and I got very decently furnished; I did as much as I was able, and no more, and what all Parents do for hopeful Children, according to their Abilities.

This was no sooner done than a Rumour arose that *Cook* was broke, there being a Bond and Judgment entered against him for 730*l.* and that his Wife had set up her Daughter out of the Creditors Goods: The Highways were beset with People to inform Travellers, and his Guests went past his House. The Creditors upbraided him with the Injustice he had treated them with, and he pleaded his Innocence: They said, It is the same Defraud, if you connived with your Wife; besides you have a Judgment of 730*l.* which is entered against you. He told them, that he never was asked a Judgment but by the Landlord of the House, who was bound for 369*l.* 320*l.* of which is paid: Neither, added he, did I give him Judgment, for he said he wanted no more but a Letter of an Attorney.



The Landlord's Nephew came to my Husband next Day, and said, that notwithstanding all the Rumour, there was no Judgment entered, and if he would sign a Bond of Release of Errors, it would save him 4*l.* Charge. Villain! said my Husband, hast thou bit me once, and would bite me again. And flew into such a Fury, that if the Fellow had not absconded, he would have threshed him as the Villain deserved; yet this Repulse did not hinder the Fellow to watch a favourable Opportunity in my Husband's Absence, of soliciting me to persuade my Husband, for the Sake of my numerous Family, to sign this Bond of Release of Errors, which will save 4*l.* Charge. I answered, that I never heard of such a Bond, nor did I know of a Judgment: It appears to me that you durst not venture to execute it, nor enter upon the Spoil, without this Bond of Release of Errors.

What, answered he, do you suspect my great Cousin to be at the Bottom of this? Thou must know that best, Fellow! said I: He came to Town Yesterday, was invisible two Hours, in which Time it may be presumed he hath given thou thy Instructions. No doubt but he has promised thou a Reward, besides the Plunder of our House; but if thou fail of getting this Bond of Release of Errors executed, his envious Soul will curse thou for thy Botchery, in not inserting this Bond of Release of Errors in the Bond and Judgment, which might have saved thy Cousin a Counsel's Fee, who, no doubt, would tell him, that if his Attorney had known his Business, he would have done it effectually at first.

This being the first Job of Consequence that thou hast been employed in since thou got out  
of



of *Fleet* Prison, after thou had gotten 1500*l.* out of the Country, gave thy Father a Bond and Judgment of 400*l.* who entered and sold thy Goods and Chattels, took Home thy Wife, that has been a secret Paunbroker ever since: Thou did not go into *Fleet* Prison, to wait an Act of Grace, without Provision; nor has any visible Way of getting Bread, has very little Sence, yet with that small Matter has done much Harm; for thy Brother in Law, after the Judge had given a Charge to the Jury, told them that if they found a Verdict for *Cook*, it would bring Actions against all Corn-sellers: This Fellow! (thy Brother in Law) was so industrious in telling the Jury, although he was three Times forbid the Room; he gained his Point, they brought a Verdict for the Villain that sold us a Sample of good Corn, and brought in the Stock bad rotten Corn, which we never would take Possession of, and although the Judge turned the Jury back, they brought in the same Verdict. The Corn and Trial cost us 70*l.* whether thy envious Cousin was the Prompter in this hellish Scheme, the Devil and thou knows best; for such Envy, Hatred, and Malice, renders you the Seed of *Beelzebub*: Thou knows thyself guilty of Forgery, for which a Halter is thy Desart; thy Cousin is a rich Rogue, thou art a very poor Rogue, and a great Fool, almost a naked Beggar, waiting on Help from thy covetous Uncle, who can part with nothing in his Life, nor will thou get any of his Riches at his Death: I am an excellent Fortune-teller, that will do my Creditors so much Justice, as to keep such a ravenous Wolf as thou art, from devouring what is theirs. Tell this Cousin of thine, that he hath made many Trials, but will be victorious at last; yet, I can brave him with what very few of his Kindred possesses, and that is an honest Soul! a Treasure that can soar above the Malice of Tyrants; whose Judge can frustrate all treacherous Designs.



Away goes this Miscreant, and immediately comes his Wife, to know what Conference I had with her Husband, that had deprived him of his Speech. What can be the Matter? said I. Is it a Sting of Conscience, or a Disappointment of Release of Errors. At which Words she burst into Tears, and said, It hath been my hard Fate, to be matched to a Man without Sense, or Morals; this the Judgment makes manifest, done to so good a Friend as you have been in our Distress: These Tears can witness the Sincerty of a grateful Soul, to discharge all Obligations that I stand indebted to you, sign this Bond.

*Aloud I laugh'd, and said, You are two Creatures,  
That differs not in Minds, but much in Features:  
Prevaricator, up thy Tears dry,  
That Bond cannot be signed, the Reason why,  
I must my Husband's Hand from Paper keep,  
Lest ye two laugh, while we two both should weep.*

And bid her go Home to bewail the Hardships of her disconsolate Mourner, without Sense or Morals.

Then did I send for the Landlord, and the two Gentlemen that were Trustees to the Will of the deceased Landlord: They produced the Bond, and received 30*l.* which was all their Demands. Then, said I, Sir, this 30*l.* was all the Money you could have any Pretence of entering a Judgment of 730*l.* which Bond you have no further Pretence to keep. He delivered up this Bond, as strong as my Husband could be made Debtor for 369*l.* and to pay five per Cent. Interest. I read the Bond to these Gentlemen, and said to the Landlord, Sir, if you were a Christian, you durst not have sleep'd a Night in your Bed with this Bond, from a Man that never received your Money; and had you taken a Bond



of Indemnity of that Bond, why was it not mentioned in this? Besides you swore not to take a Bond and Judgment. He answered, that it was as much against his Inclination to do it, as to tear the Flesh from his Bones, but he was put upon it. I know your Prompter, said I.

This Artifice tript up the Trade, I could not answer Credit, and plainly saw the Fruits of my hard Labour demolish every Day, and what was the greatest Hardship, I under the Censure of defrauding the Creditors, and the Reproach of all censorious Mischreants; my Friends looked cold on me, so that I had only the Consolation of an honest Heart to console with. I pleaded with the Creditors for Time, and sold 200*l.* Worth of Furniture, and took a House on the *Keyside, Newcastle*: When I furnished my House, I proposed keeping a Pastry Cook Shop, besides selling Malt Liquor, Wine, and Spirits, and got 2000 Gallons of Malt Liquor brewed. Within a Month after we left *Morpeth*, my Husband was seized for 30*l.* by a Malster, and as I had paid up all the Money to the Creditors, I could not release my Husband from the Bailiffs. In this Distress I sent for a Wine Merchant, to whom we owed 20*l.* and told my Hardships. But his Countenance said, he had rather I paid this Bill; adding that he had Notice given him, before we left *Morpeth*, that if he should give us any Credit he would never receive Two-pence, as there was Judgment against you for 700*l.* But, Sir, answered I, did we not balance with you, since you got this Notice? and paid 300*l.* and can shew you that Bond of 730*l.* with all the Charges of entering this Judgment, and a Receipt in full of all Accompts concerning this Bond, from the Man that took that Advantage of my Husband, in order to break his Credit, who did not receive a Farthing from him: So can I shew you Receipts from my Creditors for  
10,000*l.*



10,000*l.* paid honestly; all the Demands the World can make upon us is 380*l.* and we have as much as may pay 10*s.* to the Pound, after ten Years Persecution. The Creditors had a Meeting, on the Notice that was given from this Wine Merchant; but these Proposals were not accepted, nor would they offer any Terms but Contempt; in short, I then became the Scorn of wealthy Fools.

I could tell you such a Story, as would force Tears from your Eyes; but I rather chuse to rejoice at the flowery Paths you have travelled in, then see you mourn at the Briars and Thorns I have had to brush through, pursued by Wolves and Bears in human Shapes: If you live to read the History of my Life, in it you perhaps may see something deserving the Press. For although I never was out of the Counties of *Durham* and *Northumberland* but 10 Days, and found 30 Years so hard travelling in the latter, as may let the World see what Providence hath enabled one Mortal to undergo.

*Who does me wrong, or hurts my Reputation,  
If to my Judge I make true Application,  
His Wisdom, Goodness, supreme Excellence,  
Aids and assists in clearing Innocence:  
A Tyrant that works hard to hurt his Neighbour,  
Deserves a just Reward for all his Labour.*

F I N I S.







28:15 Tent

26:5 Short

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55:0

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