

The compleat city and country cook : or, accomplish'd housewife. Containing, several hundred of the most approv'd receipts in cookery, confectionary, cordials, cosmeticks, jellies, pastry, pickles, preserving, syrups, English wines, &c.; Illustrated with forty-nine large copper plates, directing the regular placing the various dishes on the table, from one to four or five courses: Also, bills of fare according to the several seasons for every month of the year. Likewise, the horse-shoe table for the ladies at the late instalment at Windsor; ... / By Charles Carter. ... To which are added, near two hundred of the most approved receipts in physick and surgery, for the cure of the most common diseases incident to families; with several sovereign receipts for the cure of the bite of a mad dog.

Contributors

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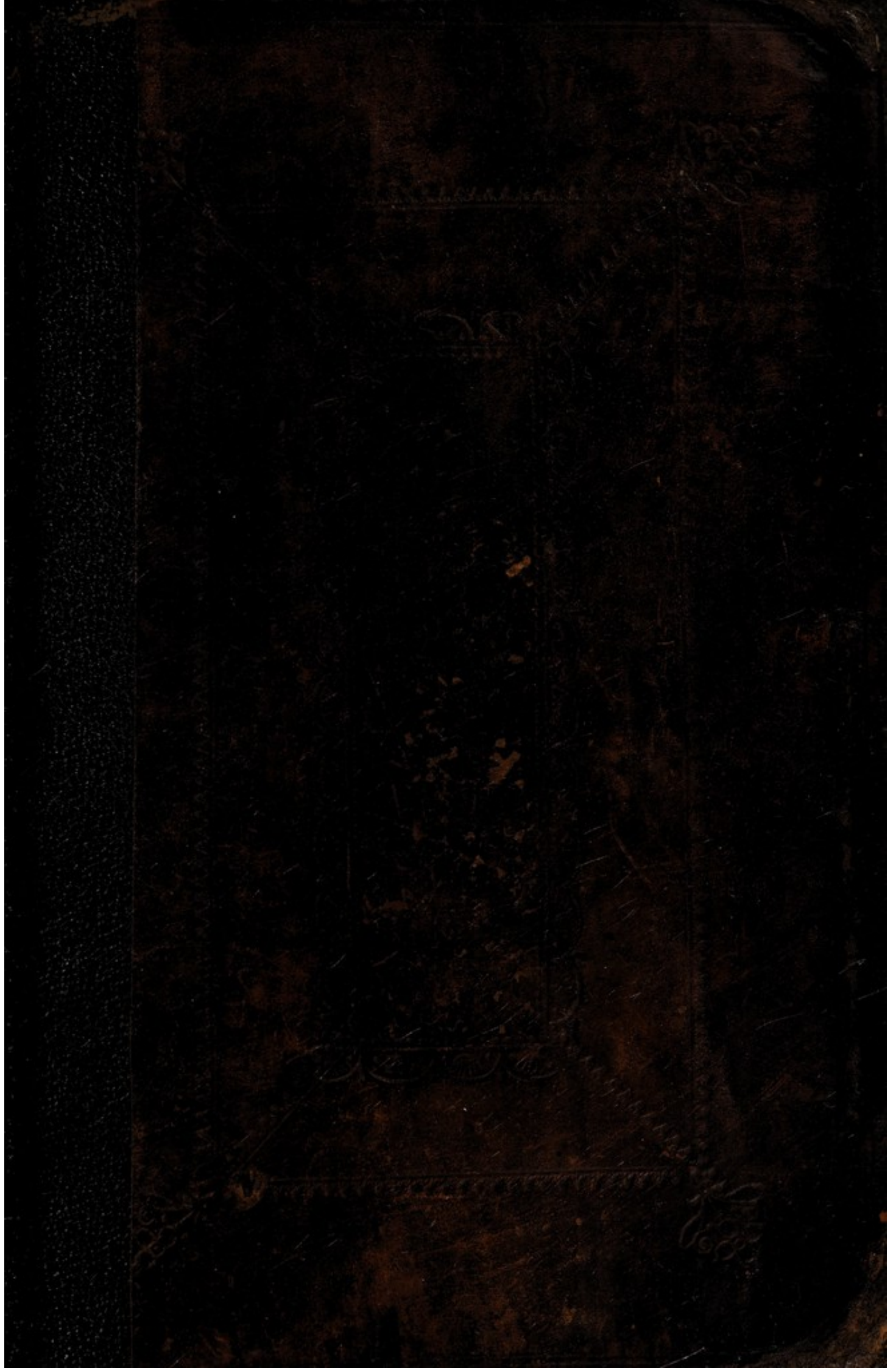
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CITY and COUNTRY COOK:

O R,

Accomplish'd HOUSEWIFE.

CONTAINING,

Several Hundred of the most approv'd RECEIPTS in

COOKERY,		PASTRY,
CONFECTIONARY,		PICKLES,
CORDIALS,		PRESERVING,
COSMETICKS,		SYRUPS,
JELLIES,		ENGLISH WINES, &c.

Illustrated with Forty-nine large COPPER PLATES, directing the regular placing the various Dishes on the Table, from one to four or five Courses: Also, Bills of Fare according to the several Seasons for every Month of the Year.

LIKEWISE,

The *Horse-shoe Table* for the Ladies at the late Instalment at *Windsor*; the *Lord Mayor's Table*; and other Hall Dinners in the City of *London*; with a *Fish Table*, &c.

By CHARLES CARTER.

Lately COOK to his Grace the Duke of *Argyle*, the Earl of *Pontefract*, the Lord *Cornwallis*, &c.

To which are added,

Near *Two Hundred* of the most approved Receipts in Physick and Surgery, for the Cure of the most common Diseases incident to Families; with several sovereign Receipts for the Cure of the Bite of a Mad Dog.

The Second Edition, with large Additions.

LONDON: Printed for A. BETTESWORTH and C. HITCH; and C. DAVIS, in *Pater-noster-Row*: and S. AUSTEN in *St Paul's Church-yard*. 1736.





T H E
P R E F A C E.

THE *Art and Mystery of COOKERY*, having been, as it were *Hereditary*, descending to me from my *Father*, who was excellent in his *Profession*, having extracted the *Quintessence* of the *Art* from a long *Race* of *Predecessors*, all of them *practical Cooks* of some *Eminence*; and besides these *Advantages*, I having had *Opportunities* of serving several noble *Personages* both at home and abroad; as his *Grace* the *Duke of Argyle*; the noble *Lords*; the *Earl of Pontefract*, *Lempster*, *Cornwallis*, and other noble *Peers*; and also the *Honourable General Wood* in *Flanders*; the *Lord Whitworth* in several *Embassies* to *Berlin*, the *Hague*, &c. *Esquire Poley*, to the *Illustrious House of Hanover*, and *General Wade* in *Spain* and *Portugal*, in the *Year 1710*. These have given me *Opportunities*, nor have I been wanting to myself in laying hold of them, to furnish myself with whatsoever *Improvements* were to be made from the various *Practices* of other *Nations*, and if any were to be met with worth regard, to adapt them to my own.

Having thus by long *Practice* and *Application*, qualified myself for my *Profession*, I at length determined no longer obstinately to refuse complying with the frequent *Urgencies* of several of my *Acquaintance*, but to communicate those *Improvements* I have made in the *Art*, for the *Assistance* of those of my *Brethren* who have wanted many of my *Advantages* and *Experience*, and likewise for the *publick Good*.

Nor will it, in my Opinion, be any Diminution or lessening of the Value and Esteem of such of my Brethren who are thorough bred and accomplished Cooks, if Gentlemen be made acquainted with some of the stated Rules of the Art. They would not then so much depend upon the unartful Management of a Tavern-bred Dabbler in the Mystery of Cookery, who by a sullen Reservedness often conceals his Ignorance.

Tho' I would not too highly applaud my own Performances, nor unjustly decry that of others; yet I may justly venture to say, that I have not only given intire Satisfaction to those noble Masters before-mentioned, but also what I have published, are almost the only Books, or but one or two excepted, which of late Years have come into the World, that have been the Result of the Author's own Practice and Experience: For tho' very few eminent practical Cooks have ever cared to publish what they knew of the Art, yet some have been prevailed upon for a small Premium from a Bookseller to lend their Names to Performances in this Art unworthy their owning.

But to insist no longer on these Matters, I shall now apply myself to give some Account of what may be expected from these Sheets.

I have here, besides some hundred choice Receipts, and especially of Soups and Fish, presented the World with 49 Copper Plates, which I persuade myself will be singularly useful in that they exhibit at one View all that is necessary for furnishing elegantly a Gentleman's Table.

By the Assistance of these Plates a Gentleman may be enabled at one View to chuse what Service he likes best upon any particular Occasion, and he will find a Bill of Fare ready settled to his Hand upon all the Varieties that may occur thro' every Stage of Life and Advance of his Fortune, upon such Days as shall be remarkable, and which he shall desire to distinguish upon any joyful Occurrences.

These are methodically disposed according to the various Months in the Year, not only for one, but several Courses, and to 7 or 9 Dishes of an oval Table, with all manner of Varieties in Season; together with Pottages and Dishes for
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the Side-board, the Names of every Dish being engraven within its particular Circle.

All is performed in so exact and regular a Manner, that a Method is pointed out for ordering an Entertainment in the most elegant Way; that there is no danger of mistaking, nor any need for other Direction or Assistance.

As Plates 1, 2, are an oval Table for January of 5 Dishes and 2 Courses; Plates 3, 4, for February of 5 Dishes and 2 Courses; Plates 5, 6, for March, of the same; Plates 7, 8, for April; 9, 10, for May; 11, 12, for June; 13, 14, for July; 15, 16, for August; 17, 18, for September; 19, 20, for October; 21, 22, for November; 23, 24, for December.

Plates 25, 26, 27, 28, are an oval Table for 7 Dishes and 4 Courses; 29, 30, 31, 32, Tables for 9 Dishes and 2 Courses; Plate 33 for 4 Dishes and 4 Courses; Plates 35, 36, for 2 Dishes and 3 Courses; Plates 37, 38, for 3 Dishes and 3 Courses; Plates 39, 40, 41, for 2 Dishes and 4 Courses; Plate 42 is for March, April, and May, for 17 Dishes. Plate 43, for June, July, and August, for 17 Dishes. Plate 44 for September, October, and November, the like Number; and Plate 45, for December, January, and February, the like Number; 46 is a long Table of all sorts of Fish; 47 is the Form of a Lord Mayor's Table furnished; and 48 the Form of the furnishing Tables at the Halls in the City of London: Plate 49 represents the Table for the Ladies in the Form of an Horse-shoe at an Instalment Dinner at Windsor.

The Design of this Piece is rather to promote good Housewifery than Luxury, not so much to prompt to Epicurism, and gratifying capricious and fantastical Palates, as to instruct how to order those Provisions our Island is furnished with, in a wholesome, natural, decent, nay, and elegant manner, yet not in so rude and homely one, but that they may be befitting the Table of a Nobleman, or a Prince: To order them so that they may delight the Eye, and gratify a reasonable Palate as well as satisfy the Appetite, and conduce to Health at the same time that they do to the Nourishment of the Body.

It gives not Directions so much for foreign Dishes, but those we have at home; and indeed, we have no need of them, nor their Methods of Cookery, whose Scarcity of what we enjoy, obliges them to make a Virtue of Necessity, and to endeavour to supply by Art, what is denied them by Nature.

Our Island is blest with an uncommon Plenty and Variety of most, nay, I may venture to say all the substantial Necessaries of Life; the Produce both of the Land and Sea, whether Flesh, Fowl, or Fish, and also Fruits, edible Roots, Plants and Herbs, the Product of our Fields, Meadows, Orchards, and Gardens, in such Plenty that scarce any of our neighbouring Nations can boast the like; for Flesh, as Beef, Mutton, Veal, Lamb, Pork, Bacon, &c. what Market in Europe, nay in the World, can shew the like, as Leadenhall? which is but one of the many that supply the single City of London, and they not much inferior, even to the Surprise of Foreigners; and as for Fowls we have no Scarcity, either tame or wild; as for Fish, the Seas that surround Great-Britain, and the innumerable Rivers that water the Inland Parts, sufficiently supply us with that: witness Billingsgate, Fish-street-Hill, and many Fishmongers in all our Markets, and interspersed thro' the City, that scarce a capital Street is without: As for Fruits, Herbs, edible Roots and Flowers, Stocks-Market, Covent-Garden, and many others, are sufficient Demonstrations of our Superabundance: So that it may justly be said of Great-Britain as of the Land of Canaan, that it is a Land flowing with Milk and Honey.

Being thus liberally provided by Nature, our Design is to instruct how this Liberality may be ordered and prepared in the best manner, so as to be wholesome to the Body, and grateful to the Palate, without being unreasonably chargeable to the Pocket, and not in a rude and unpolished Manner, but so decent and elegant, as may become the Grandeur of the greatest Nobleman, or Magnificence of the greatest Monarch.

Some of our Nobility and Gentry have been too much attached to French Customs and French Cookery, so that they have not thought themselves capable of being well served, unless they sent for a Cook from a foreign Country who, indeed,

indeed by the Poverty of his Country (compared with our own) and the flippant Humour of its Inhabitants, whose Gousts are continually changing, is constrained to rack his Invention to disguise Nature and lose it in Art, rather to puzzle than please the Palate.

Indeed, I know no Reason, that we, in the midst of our abundant Variety, should so far ape any of our indigent Neighbours, as to dress our more delicious Fare after the Humour of the (perhaps vitiated) Palates of some great Personages, or noted Epicures of France, as a la Dauphine, a la Maintenon, a la Sante Menehout, a la Mentizeur, &c. as if English Palates were not as nice Judges of good eating as French ones.

But not to dwell longer on this Subject, I must acquaint the Reader, that what follows by way of Appendix, is not the Performance of the said celebrated Author, but is added by a judicious Hand, from the Improvements made by the most experienced Persons in the several Branches of Housewifery there treated on, and many of the Recipe's are from the Collection of a noble Lady deceased, to whom the World is very much obliged.

By the Assistance of this Appendix, a Mistress of a House, or House-keeper, will be enabled to furnish not only a good Pantry, but a well-stored Cellar with good English Wines, and potable Liquors of our own Growth and Production, not inferior to those of France, Spain, or Portugal, in Goodness and Agreeableness to English Constitutions, but vastly inferior in Price, which will be always at hand, either to refresh or repair languid and exhausted Spirits; to entertain Friends; and also to store the Closet with refreshing Cordials proper upon any Emergency, either to preserve Health or to restore it.

Nor are there wanting Cosmetics for the helping, preserving, and recovering the Complexions of the Fair Sex. For these and the Physical Receipts we are beholding to the Manuscript of a noble and generous spirited Lady deceased, to whom we and Mankind are indebted for her rich Collection of excellent Receipts in all the several Branches in the Appendix, never before made publick.

And

And as to the Physical Part, that will put the Mother of a Family into a Capacity to administer to themselves, their Children, or their Servants, labouring under any of the Aches, Pains, Sores, or any of the many Maladies therein mentioned, which often happen in a Family, without the Trouble of sending or going to Physician, Apothecary, or Surgeon, which to many Families in the Countries is frequently very troublesome, as well as chargeable, by reason of their great Distance from them.

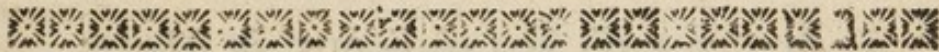
And also those generously-disposed Gentlewomen that are charitably disposed to be serviceable to their poor and afflicted Neighbours, will, by the Perusal of this Book, be instructed how to exert their Beneficence, without greatly burdening their Purfes, or fatiguing their Persons. The Recipe's being generally such as are cheap, easily procured, and as easily prepared; and they will thereby obtain, not only a good Name (which the Wise man says, is rather to be chosen than precious Ointment) but the Thanks, good Wishes and Prayers of their poor afflicted Neighbours to whom their generous Assistance shall afford Relief.

Whoever shall make Use of this, will find the Particulars worth their Notice, and the Produce worth their Pains; and that the Success will not fail their Expectation, and so answer the End and Aim of the generous and charitable Persons who shall administer, and the Editor, who is a Well-wisher to Mankind in general.





The COMPLETE
CITY *and* COUNTRY
C O O K.



To make Stock for Fish Soops.

TAKE Scate, Flounders, Eels, and Whittings; lay them in a broad Gravy-pan, put in a Faggot of Thyme, Parsly and Onions; season them with Pepper, Salt, Cloves, and Mace; then pour in as much Water as will cover your fish: Put in a Head of Celery, and some Parsly Roots. Boil it very tender about an hour, then strain it off for any Use for Fish or Meager Pottage: This Stock will not keep above a day: If you will make a brown Stock, you must pass your Fish off in

B

brown

brown Butter, and stove it ; then put in your Liquor and Seasoning.

To make a good Stock for Soops of Flesh.

TAKE a Piece of Brisket Beef, a Neck of Mutton, a Knuckle of Veal, and a Fowl ; wash them and put them in your Pot, which fill up with soft Water, and when it boils, skim it clean ; then season it with a Faggot of Herbs, whole Pepper, Salt, Cloves and Mace, and put in a Crust of Bread : Boil all very well, but take out your Fowl and Knuckle of Veal before they are boiled to Rags ; strain all for Use.

A Broth for all sorts of Soops in Maigre.

IN the Evening set a Kettle of Water over the Fire, with what quantity you please of Peas, Cabbage, Carrots, Celery, Onions, Parsnips, Turneps, and Cloves ; and let them boil till the next Morning ; and when they are well boil'd, take off the Kettle, set it by for the Liquor to settle.

Then having cut some Carrots in two, put them into a Stew-pan, with some Parsnips and whole Onions, with some Butter ; set it over the Fire, cover it, and let it stand, stirring it now and then ; and when the Roots have gotten a good colour, moisten them with your Pea-Soop ; put all the Roots, with their Liquor,
into

into a Kettle or Pot, and fill it up with the Peas-Soop, and let them stew gently, then Season it, putting in a Branch of Celery, another of Leeks, and another of Parsly-Roots, a Mignonette ; and if you have any Carcasses of Fish, put them to it ; for all sorts of Fish are good for this purpose, if they have no Scent of muddy Water.

This Broth is good for moistening all sorts of Cullis's made with Fish, or Soops made with Herbs, Onions, Cabbage, or Lentils.

This is a foundation for all Soops in Maigre, and the Broth for Olios is made after the same manner, for it is the Cullis only, that makes the difference.

To Roll a short Rib of B E E F.

LET your Beef be the first short Rib, bone it and lard it thro' and thro', with Bacon and Ham, season it with Salt, Pepper, sweet Herbs, and Spice ; roll up the Beef, tie it up and lay it in the Bottom of a Baking-pan or Kettle, with Slices of Bacon, Beef, and Onions ; let Beef be layed upon these ; seasoning with Salt, Pepper, Cloves, Sweet Herbs, Onions, and Carrots, then pour into the Kettle, a bottle of White-Wine, and lay on more Slices of Beef and Bacon.

Cover your Baking-pan close, set it a Stewing with Fire under and over, when it is enough drain it, untie it, and dish it up with a Cullis, and serve it up hot.

To make good Gravy.

YOU may lay some Slices of Ham or Bacon at the bottom of your Gravy-pan ; put in several Pieces of Beef pretty thick ; then lay on Slices of Onions and Celery, or Leeks, also a little Thyme and Parsly ; stowe it gently till it comes to brown ; then put in some good Broth, and you may have it what Colour you please. Strain it off for Use.

Spanish Olio, the cheap Way.

TAKE Mutton, Beef, Veal, Lamb, and Pork, cut in two Pound Pieces ; then set them off, or pass them in a Stew-pan ; then take two Pigeons, two Teal, one Duck, two Chickens, four Snipes, two Woodcocks, one Pound of Polonia Saufages, one Pound of lean Ham ; pass off all, then stowe all in a deep Pot, with Lettuce, Savoys, Celery, Endive, a Faggot of Herbs, and some Garlick, with a little Saffron, and a Handful of large Dutch Peas ; season it with Pepper, Salt, Cloves and Mace ; stowe all tender, and skim it well ; then make a Coolio with some Peas or Asparagus, to lap over, and a few forc't Lettuce, and Heads of Asparagus ; so dish your Roots and Meat in Rows, your Fowl a top, then your Coolio ; so cover it, and serve away full of Liquor.

BEEF *alamode.*

LET your Beef be such as is full of Gravey, corn it and season it with Pepper, and pounded Cloves. Then having pounded a couple of Shallots, some Rocamboles, sweet Basil, Thyme and Parsly, and put in a Glafs of Wine, strain it off and lay the Beef to marinate in it two Hours.

Then lard the Beef, with thick Bacon, and stew it with some Cullis; Bay-leaves and a Glafs of White-Wine.

This is commonly serv'd up cold in Slices, with Parsly o't.

A N O T H E R.

HA V I N G the Nut of a Leg of Beef, lard it with Slices of Bacon about the largeness of half a Finger; being first seasoned with Salt, Pepper, sweet Herbs, and Spice, a couple of Cloves of Garlick cut small, some Parsly and Chibbol, all mixt together.

Then lay some Slices of Bacon, Beef, Onions, Thyme, Sweet Basil and Bay-leaves; lay the Beef over these, seasoning it with Salt, Pepper, Cloves and some Cloves of Garlick; pour into these some Glasses of Wine, and lay over all Slices of Bacon and Veal.

Then cover the Kettle, and close it up with Paste and stew it for ten Hours; then if it is designed to be serv'd up for a hot Course,

dish it whole or cut into Slices with it's own Liquor and Lemon Juice. It will be more relishing if served cold.

Spanish Tureene the easy Way.

TAKE a Piece of Brisket Beef, cut it into three Pieces, a Pound each Piece, do the same with a Breast of Veal, and Lamb, and Mutton; skim it well, then put in two Chickens, or a Fowl, and two Pigeons, two Partridges, and two Teal; some Lettuce, Sorrel, Parsly, Celery and Endive ty'd up in Faggots; season it with Pepper, Salt, Nutmeg, Cloves and Mace; put in two or three Heads of Garlick, some Slices of Ham, a Handful of French Beans split, and the same Quantity of Peas; stove all well and tender, and skim it well; take out your Chickens before they are too much, and your Lamb likewise; then dish up your Meat and Roots mixt, and your Chickens at top; serve away hot, and well skim'd and clean.

A Soop with Almond Milk.

SCALD and pound a Pound or two of Almonds, moistening them with a little water; and having a Stew-pan ready over the Fire with lukewarm Water salted a little, pour it into a Pan to the Almonds, then Strain it well two or three times through a Sieve; then put it into a Kettle with a little Sugar and a Stick of Cinnamon.

Set

Set it on the Fire, make it boil and keep it boiling gently, toast some Slices of Bread till they are pretty dry and put them in the Almond Milk to soak, pouring a sufficient quantity of the same Milk over the Toast.

Then Boil a quart of Water, and put into it the crum of two French Rolls mixt and pounded with Almonds, add Cinnamon and Sugar, and let it soak for three or four Hours; strain off the Almond Milk; the rest done as before, garnish the Dish with March-pane or bread fry'd and serve it up.

Sorrel Soop with Eggs.

YOUR Stock must be made with a Knuckle of Veal and a Neck of Mutton, well skim'd and clean; put in a Faggot of Herbs; season with Pepper, Salt, Cloves and Mace, and when it is well boiled and tender strain all off; then let it settle a little, and skim all the Fat off; then take your Sorrel and chop it, but not small, and pass it in brown Butter; put in your Broth and some Slices of French Bread; stowe in the Middle a Fowl, or a Piece of a Neck of Mutton; then garnish your Dish with Slices of fry'd Bread and some stewed Sorrel, and poach six Eggs, and lay round the Dish, or in your Soop; so serve away hot.

Savoy Soop.

TAKE four small Savoys, set off two, and take out the Inside, and fill it up with Forc'd-meat, and tie them round with Pack-

thread, and stowe them in your Soop; then take the others, cut one in Quarters, shave the other fine, then pass it off in Butter, and put in good Broth and Gravy; season with Pepper and Salt, garnish with forc'd Savoy, and put in the Middle two Pigeons, or a Piece of Mutton; skim it well and serve away hot.

An Almond Pye.

TAKE a pound of sweet Almonds, skin them, pound them well, moistening them now and then with the whites of Eggs. Beat up the whites of eight Eggs to snow; mix four of their yolks with Savoy Biskets rasp'd, Green Lemon peel cut small, and some crisp'd Orange flowers, or Orange flower-water. Then taking the Almonds out of the Mortar, mix them with the aforesaid Ingredients, sweeten it to your Taste, add the beaten whites of Eggs, set it over your Abbess with a border round ready done with puff Paste in a Baking-pan and bake it.

Strew it with Sugar, glaze it with a Red-hot fire Shovel, and serve it up hot.

Anchovy Sauce.

HA V I N G Washed two or three Anchovies very well, boned them, and cut them small, put them into a Stew-pan with a thin Cullis of Veal and Ham, seasoned with Pepper and Salt, make it hot and relishing; this Sauce may be used with Roast-meat.

Andovilles

Andovilles, *or* Calves Chitterlings.

PROCURE the largest Calf's Guts you can ; cut them into the Lengths you would have them, and tie them at one end ; and having prepar'd Bacon, a Calf's Udder and Chal-dron, blanch, and cut them into Dice or Slices, and put them into a Stew-pan, seasoning them with Salt, Pepper, a Bay-leaf, a Shallot cut small, good Spice pounded, to which add half a Pint of Cream ; tofs it up, then take off the Pan, and thicken the Mixture with the Yolks of four or five Eggs, and some Crums of Bread ; then fill up the Chitterlings or Guts with this Stuffing, keeping it warm ; tie up the other Ends with Packthread, blanch, and boil them, and let them stand in their own Liquor till they are cold ; when you are to serve them up at the Table, boil them over a moderate Fire, and serve them up pretty hot.

Andouilles, *or* Hogs Chitterlings.

HA V I N G procured the large Gut of a Hog, and cleans'd it well, and soak'd it in Water a Day or two ; then blanch it in hot Water with a little Salt, Slices of Onions and Slices of Lemon ; then put it again into fresh Water ; then after a little while lay it on a Table, and cut it into the Lengths you design, and dip them for a little while in white Wine to take off the ill Scent.

Cut

Cut Slices of the Fat of a Hog's Belly into the Lengths of the Pudding, and then as many Slices of the Lean, and having season'd them to your Mind, put the Slices on a limber Skewer, and slide them quite thro' the Gut, and while the Skewer is in it, tie up both Ends of the Gut with Packthread.

Then put them into a Kettle of Water with Onions sliced, Cloves, and a Bay-leaf or two; boil them slowly, skim them well, and add to it a Quart of Milk; then let them stand in this Liquor till they are cold; then take them out carefully, so as not to break them: broil them on Paper, and serve them up to Table.

Soop, with Artichoke-Bottoms.

BOIL two or three Dozen of Suckers in Water, till the Choke will come easily off; then take them out and put them into fresh Water; take off the Chokes, pare them round, put them into a Stew-pan with a little of your soaking Broth, and let them stew over a gentle Fire till they are enough.

Then soak some Crufts of Bread in your soaking Broth (*See Article 3.*) in a Stew-pan or Soop-dish, and when soak'd enough, garnish your Soop with the Suckers, placing the largest in the middle: let the Soop be relishing; pour over it a little Cullis of Cray-fish, and serve it up hot.

A Cabbage

A Cabbage Soop.

TAKE either Cabbage or Savoys, cut them into halves, and blanch them, throw them into cold Water, and having lain some time, squeeze them out, and tie them up in two or three Bunches, put them into a Kettle with Onions, Carrots, Parsnips, and Parsly-roots, about half a Score of each; moisten it with your Peas-broth before-mention'd, (*See Article 3.*) seasoning it with Salt and Cloves.

Boil them till they are half boil'd, then add two Spoonfuls of the Juice of Onions and some brown Butter; when they are boil'd enough, and relishing, soak some Crufts in a Stew-pan, and dish them up with a large Crust of Bread in the middle and the Cabbage round it; pour the Broth over the Soop, and serve it up hot.

A Purslain Soop.

WHEN the Purslain is young you need only cut the Sprigs off, but keep their whole Length; boil them in a small Kettle with some Pea-soop and Onion-juice, of both the same Quantity: When the Purslain is boil'd enough, soak some Crufts in some of the Broth, call'd *Pottage de Sante*, hereafter-mention'd.

When it is soak'd, dish it, and garnish it with the said Purslain. See that the Broth is relishing; pour it over, and serve it up hot.

Veal

Veal Soop.

TAKE a Knuckle of Veal and cut it to pieces, boil it with a Pullet and half a Pound of Jordan Almonds beat small ; stowe it well and very tender : You may boil a Chicken to lay in the middle ; then skim it clean, and season it with Salt and a Blade of Mace ; then take the Yolks of four Eggs and beat them up in a little cool Broth ; so draw it up thickish as Cream, and serve it away hot.

Gravey made with Roots.

TAKE several sorts of Roots at pleasure, cut them small, and cut what Quantity of Onions you please into four Quarters ; put all in a Stew-pan over a brisk Fire with a piece of Butter, stirring it now and then with a wooden Ladle ; and when the Roots and Onions are become brown, moisten them with the Pease Broth before-mention'd, seasoning them with some Cloves, a Sprig of sweet Basil, a little Thyme, Parsly, Chibols, and add some Mushrooms, if you please : Let this Liquour stew gently ; make it relishing, strain it, and it may be used in all sorts of Ragoos.

A Soop call'd Pottage a Sante, with Fish.

BOIL about half a Peck of dry'd green Pease in a large Kettle of Water ; then let the Broth stand to settle, and pour off the thinnest of it into another Kettle with half a score Onions, a Bunch of Parsnips, another of Carrots, Parsly-Roots, and two Ladles full of the Juice of Onions ; season it with Salt, and let it continue boiling ; add a Bunch of Celery, and another of Endive : you may, instead of these Herbs, at another time, use *Roman* Lettuces, or some Cucumbers, with Sorrel, Purslain, and a Bunch of Chervil.

Make the Broth palatable, and soak some Crusts of Bread in it, and in the Dish, and garnish it according to the Season.

Pour over it more of the same Broth, put a Crust of Bread in the middle, and serve up the Soop hot.

Veal Soop with Barley.

YOUR Stock must be with a Fowl, a Knuckle of Veal and some Mutton season'd only with Mace ; then strain all off ; put in half a Pound of *French* or Pearl Barley ; boil it one hour, season it well, and boil in the middle a Fowl or two Chickens ; and just as you serve it put in some chopp'd Parsly.

Another Sort made with Juice of Onions.

CUT what Number of Onions you please into Slices, put them into a Stew-pan with a piece of Butter, set them on the Fire, stirring them now and then ; when the Onions are grown very brown, moisten them with some of the before-mention'd Peas-Soop ; season with Salt, Cloves, sweet Basil, Thyme, Chibols, and a few Mushrooms.

Stew all over a gentle Fire, make it relishing, take off the Fat, and strain it. This may be used with all sorts of Dishes of Fish.

Travelling Mutton Broth.

YOU must have one Neck and one Loin of Mutton, cut them into six Pieces each Joint ; then wash it from the Blood ; then put in as much Water as will cover it ; season with Pepper, Salt, a Faggot of Herbs, Cloves and Mace ; then put in two or three slit Onions, and a few Marygolds ; when it has boil'd one Hour and half, skim off the Fat, and put in some Slices of toasted Bread, and dish upwith your Chops in the middle of your Dish.

A White Soop with Poached Eggs.

YOUR Stock must be with Veal and Chicken, then beat half a Pound of Almonds in a Mortar very fine, with the Breast of a Fowl ;
then

then put in some white Broth, and strain it off ; then stowe it gently, and poach eight Eggs and lay in your Soop with a *French Roll* in the middle, filled with minc'd Chicken or Veal ; so serve it hot.

A Rice Olio with a Cullis a la Reine.

BOIL a Fowl with Rice in a Pot of good Broth, and make a white Cullis as follows:

Cut some Veal and Ham like small Dice, add an Onion with some good Broth ; pound the whole of a roasted Fowl in a Mortar ; when it is pounded, take the Meat out of the Cullis, and put in the pounded Fowl ; strain all through a Strainer, and put it to your Rice, and put the Fowl in the Dish that you serve your Pottage in ; make it well tasted, and serve it hot.

A White Soop with Crusts of Bread.

CUT a *French Roll* in two, take out the Crum and soak the Crusts in some soaking Broth till they stick to the Bottom of the Dish ; then pour over them a white Cullis of Perches or Pikes, and serve it up hot.

Scotch Barley Broth.

TAKE a Neck, a Loin, or a Breast, cut it to pieces, wash it, put as much Water as will cover it ; then when it boils, skim it clean, and season it with Pepper and Salt, some
dic'd

dic'd Carrots, Turneps, some Onions, a Faggot of Thyme and Parsly, and some Barley ; stowe all these well together ; then skim it well : You may put in a Knuckle of Veal, or a Sheep's Head singed with the Wool on, soak'd and scrap'd, and it will be white ; so serve away with the Meat in your Broth.

Harrico Mutton.

TAKE a Neck or Loin of Mutton, cut it into six Pieces, season it with Pepper and Salt, then pass them off on both Sides in a Frying-pan or Stew-pan, put to them some good Broth, a Faggot of Herbs, some dic'd Carrots and Turneps fry'd off, and two dozen of Chesnuts blanch'd, and three or four small Lettuce ; stew all these well together : you may put in half a dozen small, round, whole Onions, and when very tender, skim off the Fat well, and serve away ; garnish with forc'd Lettuce and Turnips, and Carrots slic'd.

An Onion Soop.

PEEL Onions, as much as can be of one Size, what Number you please, blanch and drain them ; put them into a small Kettle or earthen Pot, and moisten them with some soaking Broth, (the way to make it is in the third Article of this Book) and boil or stew them ; having soak'd your Crufts, place a large Crust in the Middle, garnish it with Onions, make your Soop relishing
as

as well as the Broth in which the Onions are stew'd, and pour the same over the Soop, and serve it up hot.

Another Onion Soop.

PEEL a Dozen or two of Onions, cut them into Slices; set a Stew-pan on the Fire with some Butter, put in the Onions, and let them stew till they are a little brown, then strew a little Flour over them, and moisten them either with thin Peasop or Water, seasoning with Salt and Pepper, letting them boil about half an hour.

Make the Soop relishing, and add a little Vinegar; then soak some Crufts or Slices of Bread in the same Broth wherein the Onions were stew'd; put all in your Soop, and serve it up hot.

Lentil Soop.

TAKE one Quart of Lentils, put to them a Gallon of soft Water, two Pounds of good Ham or pickled Pork, two Pounds of Mutton, two Pounds of Pork; season with all Spice and Salt; put in a Faggot of Herbs, and stowe all very tender; save a few whole to put in a *French Roll* for the Middle; the rest pulp off thickish as Cream, to serve away; garnish with Bacon and Lentils.

A Soop call'd a la Julienne.

TAKE the Hearts of Lettuces and Asparagus-tops, and blanch them with half a score white Onions.

Put a Bunch of the Asparagus-tops, and another of the Lettuces, into a small Kettle, together with the Onions, with two Handfuls of green Peas ; moisten them with your soaking Broth, and let them stew over a gentle Fire ; and when they are half done, put in a handful of Purslain, a handful of Sorrel, with a few Sprigs of Chervil.

Let some Crufts be soak'd in your soaking Broth, or the Broth of the Roots ; and when they are soak'd enough, lay them in a Dish with a large Cruft in the middle.

Garnish with the Onions, Asparagus-tops and Lettuces, and taking Care to make the Broth relishing, pour it over, and serve it up hot.

Melot Soop.

TAKE one Pound of Melot and steep it one hour in good strong Broth ; then set in on a gentle Fire to simmer ; season with Salt and Mace, then put in two Pigeons and a Quart of good Gravy ; stowe it two Hours, make a Rim of Paste round the Edges, and lay some Melot stoved round with some Slices of *French Bread*.

Oyster Soop.

YOUR Stock must be of Fish ; then take two Quarts of Oysters, set them and beard them ; take the hard part of the Oysters from the other, and beat them in a Mortar with ten hard Yolks of Eggs ; put in some good Stock, season it with Pepper, Salt, and Nutmeg ; then thicken

up your Soop as Cream ; put in the rest of your Oysters, and garnish with Oysters.

Carp or Tench Soop.

TAKE two Carp, one cut to pieces, and pass it off ; put to it some good Fish Stock, the other you must force and bake gently, or stove it in your Soop, season it with all Spice, Cloves and Mace, Salt, and a Faggot of Herbs ; then cut the Tail of a Lobster into Dice, and put in with the Melt of your Carp ; skim it clean, and garnish with the Row fry'd, and Parsly and fry'd Sippets.

Almond Soop.

YOUR Stock must be of Veal and a Fowl, then beat a Pound of Jordan Almonds very fine in a Mortar, with the Yolks of six hard Eggs, putting in a little cool Broth sometimes ; then put in as much Broth as you think will do ; strain it off, and put in two small Chickens and some Slices of *French* Bread ; season it gently, so serve away ; garnish with Whites of Eggs beat up.

Rice Soop.

YOU must make it with the same Stock as above-mention'd, put in half a Pound of Rice and a Pint of good Gravy, and a Knuckle of Veal, stove it tender ; season it with Mace and Salt ; then make a Rim round your Dish, and garnish with Heaps of Rice : You may colour some with Saffron, and put one Heap of yellow, and another of white, and serve away hot.

Water Souch, *with* Perch, Eels, *and* Flounders.

TAKE twelve Perch, two Eels, and six Flounders: You must cut your Eels into pieces; your Perch and Flounders must be cut crossways, three Cuts to each; put as much good Broth or soft Water as will just cover them; put in a good handful of pick'd Parsly, and six Parsly-roots cut in long Slips, two small Onions in Slices; season with Salt and a Blade or two of Mace; skim it as it simmers; half an hour will do them: when you send them to Table, you must send Liquor and all with them, and a Plate of brown and white Bread and Butter, as if for Tea; garnish with Parsly boil'd, and Parsly-Root.

A Braise for all sorts of Butchers-Meat.

LINE the bottom of a Kettle with Slices of Bacon, Beef, and slic'd Onions; then put in the Meat and season it with Salt, Pepper, Onions, sweet Basil, Thyme, and Bay-leaves; then lay over it more Slices of Beef and Bacon; then cover it and let it stew between two Fires, the one under and the other over.

In this Braise may be dress'd Ribs of Beef, Mutton-Saddles, and Loins of Mutton, Buttocks of Beef, or any other sort of coarse Meat, which is done in *Braise*.

A White Braise.

LINE a Kettle with Slices of Bacon, Slices of Veal, and slic'd Onions; you may, if you please, put in some Turkeys or Pullets, or any other

other sorts of white Meats; seasoning them with Salt, Pepper, Thymie, sweet Basil, Bay-leaves, Garlic, and then putting the Meat in to stew: This Braise may serve for all sorts of roll'd Meat.

Forc'd Meat *for a Poupeton.*

MINCE some of a Leg of Veal, and some good Suet blanch'd, also some Mushrooms and Truffles, also some Parsly and green Onions; add Crum of Bread boil'd in Cream, a couple of whole Eggs, and a couple of Yolks. Of this minc'd Meat is the *Poupeton* to be form'd.

Poupetons may be made of Partridges Pigeons, Pheasants, Quails, or what Fowl else you please; the Difference is only in the Ragoos you use.

Forc'd Meat *with Cream.*

CUT some Veal in pieces with a piece of Bacon and a piece of Beef-Suet; set it all on the Fire in a Stew-pan; give it some Tosses; then season with Salt, Pepper, fine Spices, sweet Herbs, and a little Garlic; then put them on a Table, and mince them together; add some crumb'd Bread the largeness of your Fish, first boil'd in Milk, and eight or ten Yolks of Eggs; beat up half of the Whites to Snow, put them all into a Mortar and pound them well.

This minc'd Meat is to be us'd for all sorts of Powts, Fowls in Cawl with Cream, Grenades, Grenadines, &c.

The Manner of making Gravy.

TAKE lean Beef, according to the Quantity of Gravy you would have; cut it into Slices, and put them into a Stew-pan, and also two or three Onions cut in halves; set the Pan on the Fire, cover it, and let it sweat and brown very gently, till it begin to stick to the Pan; and when it is pretty clammy, moisten it with good Broth till it is pretty brown; then season it with Cloves, green Onions, a little sweet Basil and Parsly, and let it stew softly; when it is enough skim off the Fat, strain it off, and it may be us'd for what you have occasion for.

Veal Gravy.

CUT a piece of Veal into slices, put them into a Stew-pan with two or three Onions slic'd, and also Carrots; set the Pan over a gentle Fire, cover it, and let it sweat till it begins to stick to the Pan; but take care that it neither burn, nor be too deep colour'd; then moisten it with good Broth, skim off the Fat, and season it with Cloves, green Onions, Parsly, a little sweet Basil; let these boil very softly, then strain it off. This may be us'd upon occasion for whatever you please.

A Cullis of Ham.

FIRST cut three Pounds of Veal in the Form of Dice; and having taken off the Sward and Fat of a Ham, and cut it into well shap'd Slices,
put

put them, with the Dice, into a Stew-pan, with a couple of Carrots cut in two, and also a couple of Onions thin. Set the Stew-pan on a gentle fire cover it close, and when the meat begins to stick to the pan, uncover it and turn the Slices of Ham, that they may take a colour then take out the Slices both of Ham and Veal and put a lump of Butter into the Pan with a little Flour, and stir it well with a wooden Ladle; moisten it with good Broth that is not salt, and then put the Ham and Veal in again and season with some Cloves of Garlick and slices of Lemon, and add some glasses of White-Wine.

Thicken this Cullis with the most usual Cullis, skim off the Fat, take out the meat, strain the Essence through a fine strainer, and keep it for use.

This is to be us'd with all sorts of Meat, and hot Pastry made with Meat, or Fish dressed with Gravy.

Then put your slices of Ham again into your Essences to be made use of on several occasions, *viz.* Being cut into dice, in putting over a piece of Beef or Artichoke Bottoms, when cut into slices for Chickens, young Fowls, or what you please.

Cullis à la Reine.

TAKE a piece of fillet of Veal and some slices of Ham; both cut into dice, put them into a stew-pan with a Parsnip, and an Onion cut into slices; moisten these with good Broth of the whitest sort, and make all boil very gently, when the Meat is boil'd enough take it out and put in a piece of crum of white bread; and having pounded the white of

a Fowl well, which if it be not found to be white enough take two dozen of Almonds, having first blanch'd them and taken off the skin, pound them very fine and mix them with the Cullis, with all the white of the Fowl; adding a glass of boil'd Milk; when it is well tasted, strain it through a strainer and put it into a little pot and keep it hot.

Cullis the Italian way.

PUT half a Ladle-full of Cullis, as much essence of Ham, and half a Ladle-full of Gravy and as much Broth, with three or four Onions cut in slices, four or five Cloves of Garlic, a little beaten Coriander seed, and also a Lemon pared and cut into slices, a little sweet Basil, Mushrooms and good Oil; set all over a gentle fire and let it stew a quarter of an hour; take the Fat clean off, make it palatable, and it may be us'd with all sorts of Meat and Fish; particularly with larded and glazed Fish, with Chickens, Fowls, Pigeons, Quails, Ducklings, and any other fowl either tame or wild.

A Cullis of Cray-Fish.

SET the middling sort of Cray-Fish over the Fire, seasoned with Salt, Pepper, sweet Herbs, and Onions cut into slices; when they are enough take them out, pick them, keep the tails, being scalded, and pound the rest together with the shells in a mortar, the more they are pounded the finer the Cullis will be; then put in a piece of Veal of about a pound, and a small piece of Ham, and an Onion divided into quarters, and let it sweat gently
and

and when it begins to stick to the pan, powder it a little and moisten it with Broth, adding Cloves, sweet Basil in sprigs, Mushrooms, and a Lemon pared and cut into slices, then skim the Fat clean off, make it relishing; take out the meat and thicken it a little with Essence of Ham; then put in the Cray-Fish, and strain it off and keep it for use.

Another Cray-Fish Cullis half brown for Soops.

WASH, boil, and pick the Cray-Fish, and pound the shells very thoroughly (you cannot do them too much), then put some slices of Veal and Ham into a stew-pan, with Onions and bits of Carrot; set them on the fire a sweating and when it grows clammy, moisten with some good Broth, and a little Veal Gravy; season with Mushrooms, slices of pared Lemon, sweet Herbs, and Cloves, when all is stew'd enough take out the Meat and put in a Ladle-full of Cullis, and see that it is relishing, clear it well from the Fat; then put in the pounded shells and strain it; then put it in a small pot with the Cray-Fish tails pick'd, and keep it hot. This Cullis may be us'd with all sorts of Soops that are made half brown.

Cullis of Green Pease.

PUT large Green Pease a handful of Parsly and some green Onions a sweating over a gentle Fire in a stew-pan with a sufficient quantity of Butter, put in some slices of Veal and Ham, and an Onion or two cut in quarters, when they have sweated gently, and are grown clammy, moisten
them

them with soaking broth, and season with Cloves, green Onions, a sprig or two of Savoury, and make it palatable.

When the Peas are enough pound them, then having taken out the meat, mix the peas with the Cullis, strain it off into a small pot or kettle and keep it warm.

Put the same over your Green Soops and Soop Crufts; boil a handful of Green Peas by themselves; let them be of a good taste, and put them into your Green Cullis.

Cullis of Lentils.

PICK and wash your Lentils, and set them over the fire in a small kettle with some good broth, a piece of middling Bacon cut handsomly to be a garnish for the Soop. Let these boil gently, then put small bits of Veal and Ham into a stew-pan with an Onion or two; when they have sweated gently over the fire, till they are grown clammy, moisten them with soaking Broth and Gravy; also seasoning with green Onions, sweet Herbs two or three cloves of Garlick and Parsly, these having stew'd softly, and the Meat also having stew'd enough make the Cullis palatable, then pound the Lentils with the Cullis, and afterwards strain it off. There must also be some whole Lentils kept by you to be put into the Cullis.

This Cullis may be us'd with all sorts of soaked Crufts with Lentils, they being made a little thicker.

Rump Beef Stakes to dress.

HA V I N G cut the Stakes beat them flat and having minc'd the flesh of a Capon, a piece of a fillet of Veal, some blanch'd Bacon, boil'd Ham, and Sweet-breads, Chibbols, Mushrooms, and Parsly, all together. Put to it three or four Yolks of Eggs and a little Cream; lay this minc'd Meat over the Rump-stakes, roll them up and tie them with pack-thread and dress them *a la Braise*, then drain off the Fat and cut the stakes in two, dish them up, the out side upwards, and serve them up if you please, with a Ragoos or Cullis over them.

This minc'd meat may be us'd with any sort of Fowls, with Veal dress'd with Shalots, &c.

Fillets of Beef the Italian way.

CU T a Fillet of Beef into thin slices of the length of the Fillet, beat them flat and lard half of them with middling Bacon.

Cut also a Fillet of Veal, a bit of Bacon, a piece of Beef-suet and a Calf's udder blanch'd, into bits, which lay in a Stew-pan, season'd with Salt, Pepper, Spice, sweet Herbs, and a little Garlick; blanch it.

When you have done this, mince all together, and add to it crumb of Bread boil'd in Milk and the Yolks of a couple of Eggs.

Mix all well together and lay the larded Fillet into a dish, seasoning it with Salt, Pepper, Spice, a little Garlick, the Juice of a couple of Lemons and a spoonful of Oil.

Let

Let the Fillet lie to marinate about two hours, then take it out, and spread some of the stuffing over it very thin, and roll up the slices with the Bacon on the outside, and tie them up with packthread.

Then lay the slices of Bacon, Ham, Veal, and Onions, in the bottom of a small Kettle, and upon them lay the rolled slices with their marinade; and upon them lay more slices of Bacon and Veal, and pour over them a couple of glasses of White-wine and some Gravy.

Then stew them *a la Braise*, *i. e.* with fire under and over, and when enough, take them out, and drain them.

Strain off the Sauce, take off the Fat, put it in a stew-pan, set it over a brisk fire with some Cul-lis, till it is reduced to a short Sauce, enough for the slices.

Make the Sauce relishing, pour it over the slices, and serve them up hot.

The same way may be dressed Fillets of Veal or Mutton.

A joint of Beef a la Braise.

TAKE a Buttock of Beef, lard it with thick bacon, lay slices of Bacon and Beef, seasoning with Salt, Pepper, Cloves, Onions, Carrots, sweet Basil Thyme, and Bay-leaves; lay these over the Beef, seasoning both top and bottom alike, laying over more slices of Bacon and Beef, then add a bottle of Wine and some Water; cover the kettle, closing it down with paste, and let it stew about ten hours with a fire, both under and over; then take off the
Fat

Fat, and serve it up hot with a minced Sauce or Salpicon over it. See *Salpicon*.

To roll a Buttock of Beef.

BONE a Buttock of Beef, split it in two, lay it on a Dresher, and stretch it out and lard it with thick Bacon well seasoned.

Then mince together some boiled Ham, season with Salt, Pepper, fine Spice, sweet herbs, Chibbol, and Parsly; adding crumb of bread boiled in cream, and the yolks of three or four Eggs, and then pound all together in a mortar.

Then spread the minced meat over the Beef, roll it up, and tie it with a tape, lay slices of Bacon, and Beef, seasoned with Salt, Pepper, fine Spice, sweet Herbs, Onions, Carrots, and Parsnips, in the bottom of a Pot or Kettle, then lay in the Buttock, laying slices of Bacon over that.

Cover the kettle close, and stew it for ten or twelve hours, with Fire over and under it.

In the mean time make the following Sauce.

Cut some Ham into dice, cut some Mushrooms and Truffles small, with Chibol and Parsly. Toss these up in a little melted Bacon, and moisten with some good Gravy.

When this Sauce is almost done, take off the Fat, thicken it with some Cullis of Veal and Ham, and when you are ready to serve it up, cut an Anchovy small, and put in it, and also a few Capers.

When the Buttock is enough drain it, dish it up, pour the Sauce over it, and serve it up hot.

This

This piece of Beef may be also served up with a Rago of Sweet-breads, and Cocks Combs, which see.

To dress a Rib of Beef a la Braise.

LET the short Rib of Beef be the first that has the most Fillet ; take off the Fat, and lard it with Fat Bacon ; season with fine Spice, sweet Herbs, Chibbols, Parsly, Mushrooms, and Truffles cut small. Then tie the Beef up with Packthread and lay it in the bottom of a Kettle with slices of Bacon, and over these some lean Beef, beaten flat, and about the thickness of a finger.

Let the seasoning be Salt, Pepper, fine Spice, sweet Herbs, Lemon, and Bay leaves, with Onions and Carrots. Then put in the Beef, turning the Fillet towards the bottom, that it may be the more relishing ; season it top and bottom alike, and lay over it more slices of Bacon and Beef ; put on the cover, close it with paste, and let it stew between two Fires, the one under and the other over it.

While the Beef is stewing make the following Rago.

Toss up Sweetbreads, Fat, Livers, Mushrooms, Truffles, Asparagus tops, and Artichoke bottoms, in melted Bacon, moisten them with Gravy, and thicken with a good Cullis of Veal and Ham.

When the Beef has been stewed enough, take it out, drain it, and dish it, pouring the Rago over it.

To farce a short Rib of Beef

ROAST the Beef till it is almost enough, then take off the flesh in the middle, and mince it with middling Bacon, Beef Suet, sweet Herbs, Spice, &c. Then with this stuffing, stuff the short rib between the Skin and the Bone, sewing it up close, and roast it till it is enough, serve it up hot with a Cullis over it.

Brusfolles, the Italian way.

TAKE a stale Nut of Veal skin it, and cut it into small slices, almost as large as a half-crown piece, beat them flat, then put them into a stew-pan with half a Glass of good Oil, and the juice of a couple of Lemons, seasoned with Salt, Pepper, Onions, Garlick, fine Spice, sweet Herbs; Champignons, sweet Basil, Parsly cut small, and a Bay leaf, or two, these being all put together into a stew-pan, and set over a Fire, let them be kept constantly stirring, till they come to be thoroughly hot, then take them off.

Put some thin slices of Bacon and the Skin of the Nut of Veal into a small Kettle, and place therein your Brusfolles piece by piece; having thus placed the Brusfolles, put in their Gravy with the rest, and cover them with slices of Bacon; then place the cover over the Kettle, and let them stew leisurely with a Fire of Charcoal, under and over, when all is enough, take the slices of Bacon and Bay leaves out of the stew-pan, and take off also
the

the Fat, and thicken it with a common Cullis; serve it up hot.

Another way with white Sauce.

HAVING cut the Brusfolles as before directed, put them into a Stew-Pan with Oil, Salt, Pepper, fine Spice, sweet Herbs, Parsly, green Onions, a clove of Garlick, Champignons, and the juice of a Lemon, all together cut small, set it over the fire, stirring it now and then, and strewing in a dust of Flour, and moistening with a little Broth, and half a Glafs of white-Wine; let it stew with a gentle Fire, and when it is enough, thicken it with yolks of Eggs and Cream; having made it relishing, serve it up hot.

Brusfolles made with young Rabbets.

FLAY young Rabbets, cutting the Flesh into small bits, beating them flat with a Cleaver, then put this meat into a stew-pan, season with Salt, Pepper, Parsly, green Onions cut small, fine Spice, sweet Herbs, a bit of Garlick, some Bay leaves, Champignons and Truffles, half a Glafs of White-Wine, and as much good Oil, and the Juice of a Lemon.

Set the stew-pan on the Fire, stirring it now and then, keeping it hot, then put some slices of Bacon into a small Kettle, and put the Brusfolles in it, laying them as flat as you can, then cover them with a layer of Veal slices. Then,

Having

Having broken the Bones of the Rabbits, lay them over the Brusolles, together with some Slices of Bacon, cover the Kettle, and let them stew, Fire under and over ; when they are enough take them out, strain off the Gravy, and skim off the Fat.

Put the Brusolles into a Stew-Pan, and having taken the Fat clean off from the Gravy, put it to the Brusolles, together with a little Cullis. Let it be well tasted, and serve it up hot.

To broil Sheeps Tongues.

FIRST boil them, then put a Lump of Butter in a Stew-Pan, with green Onions and Parsly cut small, then split the Tongues, but so as not to quite part them in two, lay them in a Stew-Pan, season with Salt, Pepper, Spice, and sweet Herbs, and set them over the Fire for a Moment, strew over them some Crumbs of Bread, and then broil them. When they are enough dish them up with a Shalot Sauce, and serve them up hot.

To roast a Calf's Liver.

LET the Liver be one that is fat, lard it with fine Bacon, then put it on a Skewer or Skewers, and tie it to the Spit ; when it is roasted enough dish it up, putting over it a thick Poivrade, and serve it up hot.

To dress a Calf's Liver a la Braise.

FIRST lard the Liver with thick Bacon, and stew it *a la Braise*; when enough take it out and drain it, and dish it up, putting a minced Sauce over it, or else a Ragoo made of Sweetbreads of Veal and Champignons, and serve it up hot.

To dress a Calf's Liver in the Cawl.

TAKE the Skin off the Liver, and mince it well with fat Bacon and a Piece of Beef Suet; when it is minced, add some Crumb of Bread boiled in Milk, season with Salt, Pepper, fine Spice, and sweet Herbs; add also the Yolks of four or five Eggs, whipp'd up to a Snow; then put it into a Stew-Pan, then cut some Hog's Fat into small square Pieces, and put that to the Calf's Liver; then lay very thin Slices of Bacon in the Stew-Pan, and spread in a Veal Cawl, or two, if one be not large enough; mix a Glafs full of Calf's Blood with the Liver, together with the Snow of Eggs, and having mixed them well together, put half of it into the Stew-Pan in which the Veal Cawl is; and also a little Ragoo made of Sweetbreads of Veal and Champignons; then put the other half of the Calf's Liver over it, and cover it with the rest of the Cawl; and cover it with some Slices of Bacon, and let it be baked in an Oven.

When it is bak'd, take it out and skim off the Fat, lay a Dish over it and turn it upside down, take out all the Slices of Bacon, and clear away the Fat, then wipe the Border of the Dish
very

very well, put a little Cullis over it, and serve it up hot.

To dress a Calf's Chaldron.

FIRST blanch the Chaldron, and put it into a Kettle, with some Slices of Bacon and a Piece of salt Pork, Salt, Pepper, sweet Herbs and Onions, moisten it with Water and stew it; when enough, dish it, garnishing with Parsly, and small Bits of Bacon, and serve it up hot.

Another called the Italian way.

DRESS the Chaldron as before, take all the Fat clean off, then cut it into small Bits, cut some green Onions small, and use some Champignons, put them into a Stew-Pan, with a Spoonful of good Oil, set it over the Fire; then put in the Chaldron, moistening it with a little Gravy, Cullis, and a Glafs of White Wine, adding a Bit of Garlick, make it palatable, dish it and serve it hot.

To farce a Calf's Head.

FIRST scald the Calf's Head with the Skin on it; it having been well cleans'd, take out the Bones, and take off all the Skin; then having a roasted Fowl, skin it and bone it, and lay the white upon a Dresser, with a few green Onions, and some Champignons cut small; season with Salt, Pepper, sweet Herbs, and fine Spice; blanch'd Bacon and Beef Suet, the Yolks of three or four Eggs, and some crumb'd Bread soak'd in Cream.

Let all these be well minced together and pounded in a Mortar, and having spread the Skin of the Head upon the Dresser with the Side of the Ears downwards, and spread over a Layer of the farc'd Meat; add to it a Rago, of either Pigeons, Partridges, or Quails; cover the Rago with some of the same farced Meat, and then wrap the Head up so that it may appear whole; and wrap up the the upper part with a Flank of Veal, and tie it with Tape.

Then lay Slices of Bacon and Beef, seasoned with Salt, Pepper, fine Spice, a few sweet Herbs, slic'd Onions, Carrots, Parsnips, green Lemons in Slices, whole green Onions, and bay Leaves in the Bottom of a sizeable Kettle, and then put in the Calf's Head, putting the same seasoning on the Top as at the Bottom; laying Slices of Beef and Bacon over it, and moisten it with either Broth or Water; cover the Kettle well, and stew it with a Fire both under and over it, and when it is enough take it out and drain it, take off the Tape, dish it, and pour over it a Rago of green Truffles, or any other, and serve it up hot.

To dress a Calf's Head the Hanover way.

LET the Head be cut in two, but let half the Neck be joined to it; let it also be scalded very white, take out the Jaw-Bones, and let it boil in a Kettle; then season it with Salt, Pepper, sweet Herbs, Onions, and add some Slices of Bacon and Beef, moisten it with Broth, then cover the Kettle and set it over the Fire, then make a Rago with some Sweetbreads of Veal, Champignons, and
Truffles,

Truffles; and when the Head is enough, dish it in a large Dish, take out the Bones, Eyes, and Brains; cut the Tongue into several Bits, the Eyes and Brains into the same; then dish up the Tongue, Eyes and Brains, and pour a Ragoo over it, taking care to make it relishable.

Then take the Skin off the Head and cover the Ragoo with it; moisten it with melted Lard, and strew it with Parmesan; then let it be bak'd in an Oven, to give it a good light brown Colour, and serve it up hot.

To dress a Calf's Head with forc'd Meat another way.

LET the Head be cut off with half the Neck joining to it, and let it be scalded very white, and the Bones be taken out.

Then having a Ragoo made with young Pigeons, Sweetbreads of Veal, Cock-Combs, Champignons, and Truffles, put altogether into a Stew-Pan, adding to it a Spoonful of Gravy, and as much Cullis, let it boil for a Minute, take it off, and set it by till it is cold.

Then lay a Napkin into a Stew-Pan, and spread the Calf's Head over it, then put in the Ragoo of Pigeons, with a little forc'd Meat over it.

Sew up the Head, wrap it up in the Napkin, and tie it well, so that it may keep round like a Ball.

Then lay Slices of Bacon, Beef, and Onions, in the Bottom of a Kettle, and put in the Head, seasoning with Salt, Pepper, sweet Herbs, and Onions; then cover the Head with Slices of Bacon, moisten

it; cover the Kettle, and set it a stewing over a gentle Fire; when it is enough take it out, drain it, dish it, pour a Cullis over it, and serve it up hot.

To dress a Breast or Loin of Veal a la Braise.

LARD the Veal with thick Pieces of Bacon, seasoned with Salt, Pepper, Spice, and Herbs. Lay Slices of Bacon over the Bottom of an oval Stew-Pan, also Slices of a Fillet of Veal, seasoned with Spice, sweet Herbs, Onions cut into Slices, also Carrots cut into Slices, and a few Slices of Lemons; then lay in the Loin of Veal, the Kidney side uppermost, with the same Ingredients over as well as under; then set it a stewing between two Fires, the one over, and the other under.

When it is enough take it out and drain it, dish it with a Ragoo of Sweetbreads, Cocks-Combs, Truffles, and Morels over it, or with a Ragoo of Cucumbers, Asparagus, Lettuce, Pease, or any other Ragoo.

A Braise for all sorts of Butchers Meat.

LINE the Bottom of a Kettle with Slices of Bacon, Beef, and Onions; then put your Meat into it, seasoning with Salt, Pepper, Onions, Thyme, sweet Basil, and bay Leaves, to which add some Carrots; then cover these with more Slices of Beef and Bacon, and stew it *a la Braise*, i. e. with Fire over it and under it.

After the same manner may be dress'd Ribs of Beef, Mutton Saddles, and Loins of Mutton, But-
tocks

tocks of Beef, or any other sort of coarse Meat that is put in Braise.

A White Braise.

LINE your Kettle with Slices of Bacon, Veal and Onions; you may, if you please, put in Turkeys or Pullets, and all sorts of white Meats; seasoning them with Salt, Pepper, Thyme, sweet Basil, Garlick, and a Bay Leaf, and then boil the Meat.

This Braise will serve for all sorts of roll'd Meat.

Stewed Beef.

CUT it into Pound Pieces, and pass it off brown, or you may wash it, and stew it in good Broth or Water; put in some dic'd Carrots, Turnips, and quarter'd Savoys; also slic'd Cabbage, and whole Onions; season it with Pepper, Salt, Cloves and Mace; and when all is very tender, toast some Sippets, and serve away; you may thicken with brown Butter and Flour.

Hodge-Podge.

TAKE Mutton, Beef, Veal, and Pork, and cut them in Pound Pieces; put as much Liquor as will cover them, and skim it clean; put in a Faggot of Herbs, and some dic'd Carrots, Turnips, and quarter'd Savoys, with twelve whole Onions; put in a Quart of Gravy; stowe all tender, skim it well, and serve away hot.

Vermy Jelly Soop.

YOU must have good strong white Broth made of Veal, Mutton, and a Fowl; then put into your Pot a good Fowl, and as much Broth as will cover it, and put in half a Pound of Vermy Jelly; stove it two Hours, put in some Mace and Salt, and a Pint of Gravy; skim it, and serve away hot.

Beef a la Dobe.

TAKE a Rump or Buttock of Beef, lard it and force it, then pass it off brown; put in some Liquor or Broth, and a Faggot of Herbs; season with Pepper, Salt, Cloves and Mace; stove it four Hours very tender, and make a Ragoo of Morels, Truffles, Mushrooms, Sweetbreads and Palates, and lay all over; garnish with Pettit-patties, and stick Atlets over.

To roast a Ham.

FIRST cleanse it, and set it a soaking in Water for six or seven Hours, then spit it, roast it, besprinkling, it while roasting, with hot Water. When it is almost roasted, drain the Water in the Dripping-Pan, and take off the Rind, and baste it with the Quantity of two Bottles of *Spanish* Wine; when it is done, take it off, dish it with a thick Poivrade under it, and serve it up either hot or cold.

To roast a Ham the Dutch way.

AFTER the Ham has been cleansed and boil'd in Water for three or four Hours, take it out and stick it with fifty or sixty Cloves, then spit it and roast it; let it have a good Fire for two or three Hours, more or less, according to it's Size.

When it is enough, serve it up with Gravy Sauce under it, or a thick Poivrade, or with Mustard, Gravy, and a Dash of Vinegar.

Another way of dressing Slices of Ham.

LET the Slices of Ham be ordered as before directed; also cut pretty thin Slices of a Fillet of Veal, but something larger than the Slices of Ham; beat them flat, and spread them over the Dresser, and season them with Parsly, Mushroom, Truffles and Chibbols shred, some sweet Herbs shred, a little Shallot and beaten Pepper.

Then having dipp'd the Slices of Ham in beaten Eggs, lay them on the Slices of Veal, and then lay another Slice of Veal to cover the Ham.

Then lay Slices of Bacon over the Bottom of a Stew-Pan, and lay the Slices of Ham upon them, covering them again with other Slices of Bacon, and Bay-leaves, and moisten with a Glafs of White-Wine, then covering the Pan, let them stew gently with Fire both under and over. When the Slices of Ham are ready, dish them, take away the Bacon, skim off the Fat, add the Juice of a Lemon, with a little Cullis and Gravy, and let it stew. Strain it and pour it over the Ham, and serve it up hot.

Toasts

Toasts with Ham.

CUT Slices of Ham of a moderate Thickness, and sharp-pointed at both Ends, lay them in a Stew-Pan with a little melted Bacon, cover the Pan, set it on a Stove over a gentle Fire, and let it soak. When one side of the Ham is coloured turn the Slices, and when they are enough take them out, and put into the Pan thin Slices of Bread, like those of the Ham. When they are fry'd take them out, and put in half a Spoonful of Flour, which moisten with Gravy or Broth, and a little of the ordinary Cullis, seasoning it with a Clove of Garlick, whole Chibbols and Mushrooms, adding a Glass of White-Wine, and some Slices of Lemon.

When it has stew'd a little, skim off the Fat and strain it, then put it into the Stew-Pan again with the fry'd Slices of Ham, and keep them warm.

When you are ready to serve it up, lay the Slices of fry'd Bread in the Bottom of the Dish, laying a Slice of fry'd Ham on each Slice of Bread, and pour the Sauce over it, and serve it up hot for a dainty Dish.

Broth Cakes that may be carried abroad and preserv'd above a Year.

TAKE ten or a dozen Pound of Beef, put it into a glaz'd Earthen Pan, skim it, put in a Cock or an old Hen, and three or four Pounds of a Leg of Veal, and a Calf's Foot or two; season these well with whole white Pepper, Cloves and Mace; but not too highly, keep all these a boiling gently

gently for eight or ten Hours ; and then strain the Broth thro' a Sieve, or a Napkin, to extract all the Gravy out of the Meat ; then take off the Fat, and set the Broth by to settle till the next Day, then put it into the Pot or Pan again, and let it stand to stew till it is as thick as Syrup.

Then put it into an Earthen Dish, and let it dry thoroughly in an Oven, moderately hot, or on hot Cinders or Sand.

Or instead of an Earthen Dish, you may take Tin Patty-Pans, about the Bigness of half a Crown. The Preparation being stiff, take it out of the Dish or Patty-Pans, and put it into a Hair Sieve, and set it in a Place that is always warm ; remembering to turn it now and then ; when it is dress'd, put it into a Tin Box, with Paper between every two Cakes, and keep them in a dry Place.

When you would use any of the Cakes, you must boil some Water, and when it is boiling, put in as many of the Cakes as you think proper.

One Cake will make a Porringer of Broth.

Broth called Mitonage.

FOR all sorts of Soop take Leg of Beef, and a Piece of the Buttock, or any other part, it does not matter much ; fill the Pot half full of Broth, if you have any, and then fill it up with Water, season with Salt, Pepper, &c. and skim it very clean ; add Carrots, Turnips, and a few Onions, stuck with Cloves, and a good Bunch of Celery ; when it has boil'd some time put in a Fowl, and a Knuckle of Veal ty'd round with Packthread ; do not boil them too much.

This

This will be of Use to put into Soops.

You may also add all the Garniture of your Soops, as Celery, Endive, Leeks, Lettuces, and Fowls.

This Broth is very good to soak the Bread for all sorts of Soops, except Cabbage, Turnip, or Onion Soop, which are distinguished by their different Garnitures.

The most usual Cullis proper for all sorts of Ragoos, and to be over Fowls, put in Pies and Terrines.

TAKE a Leg of Veal (if you are to provide for ten or a dozen Persons, or half the Quantity, if for half the Number) and the Nut, or half the Nut of a Ham, to make it good.

Cut it into pieces of the Bigness of your Fist, lay them in a Stew-Pan, and then put in the Slices of Ham, a Couple of Carrots and Onions cut in two, or one Carrot and one Onion for half a Leg. Cover these, and let them stew softly at first, and when it begins to be brown take off the Cover and turn it, that it may be coloured on all Sides, but take great Care that the Meat be not burnt; when it has been brought to a pretty brown Colour, moisten it with the Broth made of Beef or other Meat; season the Cullis with a little sweet Basil, Cloves and Garlick.

Pare a whole, or half a Lemon, cut it into Slices, and put it into the Cullis with some Mushrooms.

Then having put a good Lump of Butter into a Stew-Pan, set it over a slow Fire, put into it two or three Handfuls of Flour, according to the Quantity of it, stir it with a wooden Ladle, and let it take a Colour.

If your Cullis be pretty brown you must put in so much Flour; when your Flour is brown, moisten it with your Cullis, then pour it very softly into the Cullis, keeping still stirring the Cullis with a wooden Ladle; then let the Cullis stew gently, and skim off the Fat; adding a Couple of Glasses of Champaign or other White-Wine, taking Care to keep the Cullis very thin, that the Fat may be well taken off, and that it may be clarified.

The Method of clarifying it is as follows:

Put it into a Stove that draws well, covering it close; and let it boil without uncovering till it boils over, then uncover it, and take off all the Fat that is round the Stew-Pan; wipe it also off of the Cover, and cover it again, and by thus doing, you will have as delicious a Cullis as can be made.

If your Cullis should happen to be too pale, and you desire to give it a good Colour, then put a little Sugar into a Silver Dish, or a Stew-Pan, with a Drop of Water, and set it over a Stove, and let it turn to Caramel, and moisten the same with a little Broth, and then put it into the Cullis, take off the Fat with a Spoon, till the Cullis is of a good Colour; but if it be of a Colour of itself, the Caramel need not be put to it.

When the Cullis is finished take out the Meat, and strain the Cullis thro' a Sieve, or rather Silk-Strainer.

Another way of making a Cullis.

HA V I N G cut your Veal in Pieces, lay them in a Stew-Pan with Slices of Ham, a Couple of Carrots cut in two, and a Couple of Onions; set
the

the Pan over a gentle Fire, cover it, and when the Meat begins to stick to the Bottom of the Pan, uncover it, and colour it all over, but let it not be burnt: Being thus done, moisten it with Broth, and season with Cloves, sweet Herbs, Slices of Lemon, and Cloves of Garlick; mix a little Flour with cold Broth or Water, and strain the Flour off into the Cullis, and by Degrees put more to it; let the Cullis stew gently, and when it is well done, if the Colour is not deep enough, put Gravy in it; take the Fat clean off, and having made it palatable, and taken out the Meat, strain off the Cullis, and use it upon any Occasion whatsoever.

Beef a la Mode in Pieces.

TAKE a Buttock, and cut it in two Pound Lumps, lard them with gross Lard season'd; pass them off brown, and then stove them in as much good Liquor or Broth as will just cover the Meat; put in a Faggot, and season with Cloves, Mace, Nutmeg and Salt; and when tender, skim all well, and so serve away, hot or cold.

Amphibia's of Beef, Veal, or Mutton.

TAKE two Necks or two Loins, and bone them, leaving the upper Top Bones on about an Inch; then lard one with Bacon, the other with Parsly; skewer them, and you may either stove them or roast them; you may fry some Cucumbers, and stew them after, and lay under or make a Sauce Robert with Onions, Mustard, Vinegar and Gravy, and lay under either stewed Celery, or Endive, as you please.

To make a Pye of Buttock of Beef.

BONE your Buttock of Beef, take off the Fat, and lard it with thick Bacon and Ham well-season'd.

Make a deep Pye in either a round or oval Form, with a Paste for short Crust; and lay over the Bottom of it Bacon, first minced, and then pounded.

Season with Salt, Pepper, fine Spice, sweet Herbs, Parsly, Chibbols, Mushrooms, and Truffles; then put in the Buttock, season'd with Salt, Pepper, fine Spice, sweet Herbs, and a little Garlick; lay over these green Truffles, if you have any, and Mushrooms fresh or dry.

Lay over the whole, either some good pounded Bacon, as you did in the Bottom, or good Butter, and Slices of Veal, Ham, and Bacon, doing the rest as is said before. Set the Pye into the Oven, and let it bake for ten Hours.

When it comes out of the Oven, take out the Slices of Veal, Ham, and Bacon, and take off the Fat.

Dish it up, putting into it either some Essence of Ham, with the Juice of a Lemon, or an Anchovy Sauce, and serve it up either hot or cold.

To Collar Beef.

OPEN a Flank of Beef in two, and beat it well with a Cleaver, scald some sweet Almonds, and Pistachoes, and boil a Dozen and a half, or two Dozen of Eggs hard; lay a Napkin on the Dresser, and spread the Beef upon it. Lay a Row of large Slices of Bacon and Ham across over the Beef, one of Bacon, and one of the Yolks of hard Eggs, one of Ham, one of Pistachoes, and one of Whites of Eggs, one of Bacon, one of Pistachoes, one of Almonds,

Almonds, one of the Yolks of hard Eggs, and so proceed till you have covered the Flank of Beef all over, then season with Salt, pounded Pepper, fine Spice, sweet Herbs, and a Couple of Heads of Garlick bruised, and strew'd over from one end to the other, together with a Dust of Flour.

Then roll it up in the Place where you put the first Yolks of Eggs, so that the Eggs be in the very middle of the rolled Meat; then roll it up in a Napkin as tight as you can, always keeping the two Ends fast, which are to be tied very tight with Packthread.

Stew the Beef *a la Braise*, i. e. with a Fire over and under it. This may be serv'd up, either whole or in Slices.

Melon Soop *Sweet*.

YOU must have two good Melons, cut the Inside into small Dice, then pass them off in Butter of a Gold Colour; put in half a handful of Flour, then put in two Quarts of Cream, season with Sugar, and stir it about gently, and when it is as thick as Cream, garnish with Savoy Biskets, and Melon slic'd.

Lambs Stones *the Italian way*.

SKIN them, cut them in pieces, and put them into a Stew-Pan, with some Salt, Pepper, Parsly, Slices of Onion, Cloves, Vinegar, and a little Broth. Let them lie in this Marinade, take them out and drain them; dip the Lambs Stones in beaten Eggs, and strew them over with Crumbs of Bread. Fry them, and serve them up hot with fry'd Parsly.

To smoak Neats Tongues.

SALT them the same way you do Hogs Tongues; but do not scald them, but only soak them in Water, and cut off the Roots Ends, drain them, salt them, and let them lie in the Brine for three or four Days, then hang them up to smoak till dry.

To dress Neats Tongues.

BOIL the Tongue with a little Salt and a Bunch of sweet Herbs, and the thick End being cut off, skin it and lard it, then spit it, roast it and baste it with Butter, Salt, Pepper, and Vinegar. When it is enough cut it in Slices, and stew them a Minute in a Remolade made with Anchovies, Capers, Parsly, and Chibbols cut small; some Beef Gravy, Salt, Pepper, Rocambole, and a little Vinegar, and serve it up hot.

Another way.

DRESS the Neats Tongue *a la Braise*, lard it with fine Bacon, spit it and roast it, when it is enough dish it up, pouring over it a thick Pepper Sauce, or a sweet Sauce.

Another way.

LAY the Neats Tongue on the Fire, take off the Skin, and lard it across with thick Bacon, then stew it *a la Braise*; when it is enough take it out, cut it in two, but not quite off; dish it up with a minced Sauce, or an Anchovy Sauce over it.

A Neats Tongue may also be strew'd with Crumbs of Bread, broil'd and serv'd up with a Remolade under it.

A Neats Tongue may also be cut into thin Slices, put in a Dish with a minced Sauce, or a little Cullis, with an Anchovy cut small over it, and served up hot.

To dress Sheeps Tongues in Ragoo.

PUT Veal Sweetbreads, Champignons, and Truffles into a Stew-Pan; then put in of Gravy and Cullis each a Spoonful, boil all together, then take small Sheeps Tongues, open and slit them in two, and let them soak softly with the rest; then add some Artichoke Bottoms, and make it relishing and palatable; add a little Lemon Juice, dish them and serve them up hot.

Ox Head stewed, or forc'd and collared, hot or cold.

YOU must bone your Cheeks, and soak them twelve Hours in lukewarm Water; then take them out and wipe them dry with a Cloth, and cut them square, washing the Inside over with Yolks of Eggs; then season them with Pepper, Salt, Cloves and Mace, and chop some Parsly, Thyme, Sage, and Onions, two Handfuls together, and strew all over your two Cheeks as thick as a Crown-piece; then roll it up very tight and tie it with Packthread, and you may either boil or bake it, and serve it either hot or cold.

Beef Olives.

CUT a Rump of Beef into long Steaks, cut them square, and wash them with an Egg and season them; lay on some Force-Meat, and roll and tie them up fast, and either roast them or stove them tender; sauce them with Shallots, Gravy and Vinegar.

Beef Scarlet.

TAKE a Brisket Piece of Beef and rub all over half a Pound of Bay Salt, and a little white Salt mixt with it; then lay it in an Earthen Pan or Pot; turn it every Day, and in four Days it will be red; then boil it four Hours very tender, and serve it with Savoys, or any kind of Greens, or without, with pick'd raw Parsly all round.

Ox Tongues *and* Udders; *roast the Udders forc'd.*

YOU must first boil off your Tongues and your Udders, then make a good Force-Meat with Veal; and as for your Tongues you must lard them, and your Udders you must raise the Inside, and fill them with Force-Meat, washing the Inside with the Yolk of an Egg; then tie the Ends close, and spit them and roast them; make a Sauce with Syrup of Claret or Gravy; you may draw the Udders a Top with Lemon-Peel and Thyme.

Sheeps Tongues, &c. *and* Chickens.

YOUR Tongues must be small, twelve will make a Dish with three Chickens; they must

be Sheeps, or Stags, or Hogs Tongues; and in a red Pickle, the same as for Hams; then lay Greens betwixt every Tongue; as Spinach, French Beans and Savoys, Carrots, Turnips, and Colli-flowers; so serve your Chickens in the middle; sauce with melted Butter, and serve away.

Tongues Comport.

TAKE twelve small Tongues, Calves or Sheeps, and boil them off tender, and skim them; then lard the half of them very well, and make a clear Amber coloured Cullis, and put in your Tongues; stove them half an Hour, then skim off the Fat; squeeze in an Orange, and serve them in your Cullis as thick as Cream, so serve away.

Ox Tongues a la Mode.

TAKE large Ox Tongues and boil them tender; then blanch them and take the Skin off, and lard them on both Sides, leaving the Middle; then brown them off, and stove them one Hour in good Gravy and Broth; season with Spice and a Faggot of Herbs, and put in some Morelles, Truffles, Mushrooms, Sweetbreads, and Artichoke Bottoms; then skim off the Fat, and serve them either hot or cold.

Sheeps Rumps with Rice.

Cleanse the Rumps well, blanch them, and set them a stewing in a good *Braise*, and when they are enough take them out, let them cool; then having put some well wash'd and pick'd Rice, put

it in a little Pot with some good Fat Broth, with Salt, Pepper, and an Onion stuck with Cloves; see that it be well seasoned and very thick, and when it is done set it by to cool; then lay the Rumps, and round them the Rice, as neatly as you can, do them round in Eggs, and Crumbs of Bread over them; and when they are all done, take a Frying-Pan with some Hog's Lard, set it over a Stove, and when the Fat is very hot, put the Rumps in a Frying, make them of a good Colour, and dish them up with fry'd Parsly round.

Sheeps Rumps fry'd with forc'd Meat round them.

FIRST stew the Rumps in a *Braise*, then take off the Fat, and put round them some good forc'd Meat, and dip them in Eggs, and do them over with Crumbs of Bread, and after that fry them in good Hogs Lard, with fry'd Parsly round them, and serve them up hot.

Or they may be done without Forc'd Meat, being done in a good *Braise*; being dipt when cold in Eggs, and Crumbs of Bread put over them, and then fry'd, dish them up, and garnish with fry'd Parsly.

Scotch Collops Brown.

TAKE a Fillet of Veal, cut it in thin Collops, and hack them well; season them with Nutmeg, Pepper and Salt, then fry them off quick and brown; then brown off a Piece of Butter Gold Colour, thicken'd with Flower, and put in some good clear Gravy; then put in some Mushrooms, Mo-

relles, Truffles, and Force-Meat Balls, with Sweet-breads dic'd; squeeze in an Orange or Lemon; tofs up your Collops quick and thick, fo serve.

White Collops.

YOU must cut them small, and hack them well; season with Nutmeg and Salt, and pass them quick of a pale Colour in a small Bit of Butter; then squeeze in a Lemon; put in half a Pint of Cream, and the Yolks of four Eggs; tofs them up thick, and serve away quick.

Venison in Blood.

YOUR Shoulder, Neck or Breast, must be boned, lay it in seasoned Blood twelve Hours, as you find for Mutton in Blood; then roll up your Neck or Breast with some of the set Blood and sweet Herbs, and roast it, or stove it gently in good Broth and Gravy, with Shallots and Claret, fo serve away hot.

To dress a Haunch of Venison.

LARD the Haunch with thick Bacon, season with Salt, Pepper, fine Spices, sweet Herbs, Parsly, and Chibbol, cut small; pickle it with Vinegar, Salt, Pepper, Onions, Sprigs of Parsly, sweet Basil, Thyme, and Bay Leaves: When it is pickled enough spit it, and baste it with the Pickle; when it is enough, dish it with Pepper and Vinegar, thick Sauce, and serve it up.

To dress Venifon.

TAKE a Loin of Venifon, lard it with thick Bacon, feafon with Salt, Pepper, Nutmeg, and pounded Cloves, foak it for three or four Hours in White Wine with Verjuice, Salt, a Bunch of fweet Herbs, a green Lemon, and three or four Bay Leaves. When it is pickled spit it, roaft it at a moderate Fire, and bafte it with the Pickle; when it is enough put a good Cullis into the Dripping-Pan to thicken the Sauce; add to it Capers, Vinegar, Lemon Juice, and White Pepper.

Venifon another way.

LARD the Venifon with fine Bacon, put Paper round it, roaft it, and ferve it up with a Sauce under it, made with good Cullis, Gravy of Ham, Capers, Anchovies, a little Vinegar, Salt, and Pepper.

Another way in a Ragoo.

LARD the Venifon as before, feafon with Salt and Pepper, and ftew it in Broth, or hot Water, in which is two or three Glaffes of White Wine, the whole being feafoned with Salt, a Bunch of fweet Herbs, three or four Bay Leaves, and fome Slices of green Lemon; when it is enough, thicken the Sauce with a good Cullis, ferve it up with Capers and Lemon Juice over it.

Venifon in Auet.

CUT the Venifon into Pieces about the Size of the Shoulder of a Hare, and lard them with thick Bacon, feafoned with Salt and Pepper; then put them into a Pot with Broth, White Wine, a Bunch of fweet Herbs, Salt, Pepper, Nutmeg, Bay Leaves, and Slices of green Lemon, ftew it well, thicken the Sauce with Cullis, and a little Vinegar, and ferve it up.

Mutton (a Shoulder) in Blood.

YOU must kill a Sheep, or Lamb, or Calf, and mix fome Blood with Salt, ftirring it about; then lay your Mutton in this Blood; feafon with Winter Savory, Sweet Marjoram and Thyme; then chop a little Suet fmall, and ftir it all on the Fire until thick; then spit your Mutton and cover it all over with a Caul, fo roast it well.

Venifon Pafty.

FIRST bone the Venifon, then lard it with thick Bacon, pickle it pretty well at leaft a whole Day, and afterwards drain it in a Napkin, then make the Pie with fome thick Pafte, in what Shape you please; and cover the Bottom either with a Stuffing (if you have any) or with Bacon and Beef Suet pounded together; feafon it, and then place your Meat, likewise feafoned as it fhould be; adding fome Bay Leaves, fweet Bafil, and fine Spice; lay over them Butter or Bacon, with Beef Suet pounded together; cover the whole with
Slices

Slices of Bacon and cover the Pie ; let it bake for about five Hours, and serve it up.

To dress a hind Saddle of Mutton in furtout.

ROAST the Mutton, take off the Meat from the Fillets and Legs, take away all the Nerves and Skins, and chop the Meat with some fat Bacon, Beef Suet blanch'd, Crumbs of Bread steep'd in Milk or Cream, the Yolks of six Eggs ; season with Salt, Pepper, sweet Herbs, Spices, and green Onions, all well pounded in a Mortar : Lay some of this forc'd Meat over the Saddle, and place in the Middle a good Rago of Sweetbreads and Pigeons, or Fillets of Fowls, or some other thing that you shall judge proper, and put over the rest of the forc'd Meat, as neatly as may be ; then rub it over with an Egg and Crumbs of Bread, and set it in an Oven, and when it comes out, pour over it such a Cullis as you shall judge proper.

A Leg of Mutton a la Braise.

LARD the Mutton with large Slips of Bacon well seasoned, then tie it with Packthread, and having laid Bards of Bacon and Slices of Beef well seasoned, with Salt, Pepper, Spices, and sweet Herbs at the Bottom of a Pot, lay in the Mutton, covering it with the same Ingredients ; cover the Pot close, having first put in some Broth and a Pint of White Wine, and stew it with Fire under and over ; when it is enough take it out and dry it well, and pour over it a Rago of Sweetbreads, or some other, having dish'd it, serve it up hot.

To

To dress a Leg of Mutton another way.

LET the Mutton be well mortified and beaten flat, then put it into a Pot, season with Salt, Pepper, Cloves, Spices, and sweet Herbs, Slices of Bacon, a Bottle of Wine, and boil it; when it is enough take it up, drain it, dish it, and pour over it an *Italian* Sauce, and serve it up hot.

A Shoulder of Mutton with a Ragoo of Turneps.

TAKE out the Blade-Bone neatly, and in the place of it put a Ragoo of Sweetbreads, with Mushrooms, Truffles, and Cocks-Combs, well seasoned, but when done, let it be cold before it is put in, and take care to sew it up tight, that it may keep in it's natural Form; lay a Stew-Pan with Bards of Bacon, Slices of Veal and Ham, season with Salt, Pepper, Spices, sweet Herbs, Thyme, Parsly, and Onions; add to it a Ladleful of Broth, and let it stew *a la Braise*, i. e. with a Fire under and over.

Cut Turneps into what Shapes you please, and blanch them in boiling Water, then strain and drain them well, and put them in a good Cullis, and stew them enough.

The Shoulder of Mutton being taken out of the Braise, drain it well from the Fat, dish it up, and pour the Ragoo of Turneps over it, and serve it up hot.

A Neck

A Neck of Mutton larded with Parsly.

PARE the Mutton neatly, take off the Bones from the Fillet, then lard it with Parsly, and spit it and roast it, dish it, and serve it with Shallot Sauce, or stew'd Endive.

A Neck of Mutton larded and glaz'd.

TAKE out the Bones from the Fillet, and cut the Ribs short, flattening them with a Cleaver, then lard the Fillet neatly, and put it into a Stew-Pan with a Slice of Ham and Veal, with Onions, Cloves, sweet Herbs, and some good Broth; let it boil, when enough, take it out and strain the Broth into a Stew-Pan, take off all the Fat, set the Broth over the Fire to consume to a Glos, then put in the Mutton to take a Colour, and dish it up with stew'd Endive under it, or what else you please.

Mutton Collops.

LET the Mutton be well mortified, that is, stale, but sweet, take off the Skin, and take out the Sinews, and cut it small and thin, about the Size of a Crown-Piece, enough for the Dish you intend; lay the Collops in the Stew-Pan with Butter; strew over them Salt, Spices, Parsly, and green Onions, chopp'd very small; some Truffles and Mushrooms; let them be done over a brisk Fire, and stir them with a Spoon, and when they are enough, dress them in the dish they are to be serv'd in; then put a little Cullis and Gravy into the Pan with a Rocambole; let it just boil up and
thicken

thicken a little, then add the juice of a Lemon; pour it over the Collops, and serve them up hot.

A Leg of Mutton larded a la Braise, with a Ragoo of Chesnuts

FIRST skin the Mutton, and lard it with Bacon and Ham through and through; but let the Ham and Bacon be well seasoned; tie it up, and stew it *a la Braise*: Then having roasted Chesnuts, and taken off the Shells and Skins very clean, put them into some good Cullis of Veal and Ham, setting them over a gentle fire; and when they begin to be soft, if they are well relished, put them over the Mutton, and serve them up hot.

Scotch Collops of Veal.

MAKE some Forc'd-meat of Veal, pretty thick; then make of it small Balls, and fry them to bring them to a good Colour, and lay them by till you are ready to serve them up.

Take a Nut of Veal, take off the Skin, and having cut it into Bits, as small as the End of one's Thumb, and beat them flat; rub the Inside of a Stew-pan with Butter, and lay your Collops in it; and strew over them slightly, with Parsly, green Onions cut small, a Rocambole bruised, Salt and Pepper: When they are ready to be serv'd up, set them on a Stove over a brisk Fire, and give them two or three tosses; and when you find they begin to stick to the Pan, and are near enough, keep stirring them least they burn, then dish them, and
put

put in the same Stew-Pan a Dust of Flower, a little Gravy or Broth, and put it into your Balls, and let them stew a Minute or two, and pour them over the Collops with the Juice of a Lemon; make it relishing, and serve it up hot.

Scotch Collops of Mutton.

HA V I N G a Leg of Mutton, take out the Piece call'd the Pope's Eye; take off all the Skin, then cut the Pope's Eye, and all the tender Part, into small Bits of the Bigness of the End of one's Thumb, flattening them as much as you can; then having rubb'd the Inside of a Stew-Pan all over with Butter, put in the Collops, seasoning them with Salt, by strewing lightly on them pounded Pepper, Parsley, green Onions, a Rocambole bruised and cut small.

When they are ready to be serv'd up, set them on a Stove over a quick Fire, keeping continually stirring them, lest the Collops should burn; toss them up three or four times after this Manner, and then dish them: Put a little Gravy, a little Ham, Essence and Juice of a Lemon into a Stew-Pan, taking Care to make the Sauce relishing, and pour this over the Collops; then serve them up hot.

Collops of all sorts of Meat may be dress'd in the same Manner.

To Lard and Glaze a Leg of Mutton.

BR E A K the Bone of the Leg, and flat it a little; take off the top Skin, and lard it with small Bacon, and tie it with Packthread that it
may

may not break in the taking out; cover the Bottom of a Pot or Stew-Pan with Bards of Bacon, the Skin and Parings of the Leg, a Slice or two of Veal, seasoning with Salt, Pepper, Cloves, sweet Herbs, and Onions, wet it either with Water or Broth, and set it on the Fire; and when it is done make the following Glaze:

Set on the Fire Slices of Veal, Ham, and Onions that have been well boiled and strained; take off the Fat, and let it boil and consume till it comes to a Glaze; then lay the larded Side of the Mutton in the Glaze; dish and serve it with a Ragoo of Cucumbers or others according to the Season.

Another Way to dress a Leg of Mutton,

BREAK the Bone, flat it, take off the Skin, and lard it with fine Bacon; make a fine stuffing of sweet Herbs, and stuff it, then spit it, putting Paper over the Bacon; when it is enough, dish it with Essence of Ham and Juice of Orange, and serve it up hot,

To dress a hind Saddle of Mutton.

TAKE two hind Quarters of Mutton, cut off the two Knuckles, that it may be laid even in the Dish; then take off the Skin as neatly, and as far as you can towards the Rump, without quite taking it off or breaking it: Then take some lean Ham, Mushrooms, Truffles, Parsly, green Onions, Thyme, sweet Herbs, Salt, Pepper, and Spices, well chopp'd together, and strew it over the Mutton where the Skin is taken off; then put the Skin

neatly over it, and wrap it over with Paper well buttered, and tie it up and put it to roast; and when it is roasted, take off the Paper, and strew over some crumbs of Bread; and when it is well coloured, take it off the Spit, dish it up, and put under it an Essence of Ham, or a Shallot Sauce, and serve it up hot.

Veal stoved whole.

TAKE a Fillet of Veal, stuff it, lard it, and half roast it; then stove it gently in good Broth and Gravy till tender, two Hours will do it; then make a Ragoo of Sweetbreads and Mushrooms, toss them up with the Yolks of Eggs and Cream, and the Juice of an Orange, and lay over it.

A jugg'd Knuckle of Veal.

YOU must have a Pewter one made with a skrew, or you may do it with an earthen one; put in it a Knuckle of Veal, and a bit of Beef, with two or three Heads of Endive or Celery, two or three Onions whole, and a Blade of Mace, half a Pint of Water, and a Faggot of Thyme and Parsley, with Pepper and Salt; then cover it close and boil it in a Pot or Copper three Hours; then take it out and dish it up; take out the Faggot of sweet Herbs, so serve away hot.

Veal Cutlets larded.

TAKE a Neck of Veal, cut it into Bones, and lard one Side, and fry them off quick; then thicken a Piece of Butter with a little Flour and an whole Onion; put in some good Gravy, as much as will just cover them, and a few fresh Mushrooms and Force-meat Balls; stowe them tender, skim off the Fat, and squeeze in a Lemon; season them and serve away.

To make a Grenade of Veal.

TAKE the Skin off from some Nuts of Veal, and cut them in very thin Slices, of the Length and Bigness of your Nuts, and beating them with the Flat of the Cleaver, make them into the Shape of a Point, and lard them from the Point half way up or better; then take half a Score or a Dozen small Squabs, scalded, pick'd, trufs'd, and blanch'd; put them into a Stew-Pan with Veal Sweetbreads, blanch'd Mushrooms, and Truffles, and set them on a Stove with good Gravy; let them stew gently, and when they are done, thicken them with a good Cullis, adding Artichoke Bottoms cut in Slices, and Cock's Combs; relish it well, and set it by to cool.

Garnish your Poupitoniere with very thin Bards of Bacon from Top to Bottom; and having cut some Bards of Ham as long as can be cut, and crossed them about an Inch, continue so to do till the Bottom of the Poupitoniere is covered alternately with Ham and Veal; take two or three Yolks of
Eggs

Eggs, and put on the Ham, lifting up the Veal, and so continue them all.

When you have done this, spread Forc'd-meat at the Bottom of the Poupitoniere (if you think proper) all over. See that your Ragoo be well tasted, and put it handsomely in the Grenade.

Then having turn'd the Bards of Veal and Bacon over the Ragoo as neatly as can be; lay Forc'd-meat over it, close it and do it over with Yolks of Eggs; cover it with Bards of Bacon, and bake or stew it with Fire both over and under it; being very careful not to let it burn, and when it is enough, turn it into the Dish you design to serve it in; taking off the Bards of Bacon and all the Fat, and cleaning the Rim of the Dish afterwards, lift it in the Form of a Grenade, and put in some Cullis or Gravy, and serve it up hot.

To fry a Breast of Veal.

FIRST dress the Veal *a la Braise*, and when it is enough take it out, and cut it into two, length-ways: then marinade it with Salt, Pepper, Slices of Onion, Bay Leaves, Slices of Lemon, Parsly, and Vinegar: Having lain about two Hours in this Marinade, take it out, drain it, and dry it with a Cloth; then dip it in beaten Eggs, and strew Crumbs of Bread over it, and fry it in Hog's-Lard.

Give it a good Colour, and serve it upon a Napkin with fry'd Parsly.

It may also be cut into Pieces, and done the same Way as above; or, when it has been dipp'd in Eggs, it may be floured and fry'd.

To Farce and Lard a Breast of Veal.

RUN a Knife betwixt the Flesh and the Bones of the Breast of Veal, and stuff it with Farc'd-meat, then either sew or skewer it up; blanch and lard it very finely, then lay into a Stew-Pan, thin Slices of Bacon and the Veal upon them: Season with Salt, Pepper, and fine Spice, laying the larded Side downwards; cut Onions in Slices, and a few sweet Herbs, and lay Slices of Veal, Ham, and Bacon over it; when it has been well seasoned, let it stew slowly, but let it not colour too much.

When it is stew'd enough take it out, drain it, dish it, and pour on it some Essence of Ham, or a Ragoo of Lettuce or Asparagus Tops, &c. and so serve it.

A Breast of Veal in Galantine.

FIRST take out all the Bones, stretch it, and beat it as flat as you can; season it with Salt, Pepper, and Nutmeg, Marjoram, Mary-golds, Parsly, Thyme, and winter Savoury, all well minced; then roll it up well, and tie it very close, and afterwards tie it up in a Cloth, and boil it in good, well-season'd Wine, Broth, and a little Thyme; when it is enough, let it lie in the Liquor till it is cold: Serve it up either whole or in Slices, upon a Napkin, garnish it according to your Mind.

To dress a Neck of Veal in Farc'd-meat Cutlets.

FIRST boil the Veal in Soop, and when it is enough take it out, and cut all the Flesh from the Bones, and make of it a good Farc'd-meat; then make the Farc'd-meat into the Form of Cutlets, with the Ribs sticking out, then put them into a Baking-Pan, doing them over with Yolks of Eggs and Crumbs of Bread; set them into an Oven to give them a good Colour; then dish them with Gravy under them, and serve them hot.

Veal Cutlets.

CUT a Neck of Veal into Cutlets handsomely, put them into a Stew-Pan with scrap'd Bacon; season with Salt, Pepper, sweet Herbs, and Onions; set them over the Fire for a Minute or two, in order to give them a Taste; then make some Farc'd-meat with a Bit of Veal or Beef Suet and sweet Herbs; mince all very finely together; season to your Palate, put them in Paper, with some of the Farc'd-meat under and over them in the Paper; lay them in a Pan, and bake them in an Oven, or under a baking Cover, and serve them up hot.

A Breast of Veal in Surtout.

FIRST dress the Veal *a la Braise*, split it in two, and lay it in it's Dish; make a Farc'd-meat of Capon, with an Edge round the Dish, then rub this Farc'd-meat with beaten Eggs to make it

smooth; then put in a Ragoo of Sweetbreads and fat Livers, putting some of the same Farc'd-meat over the Breast of Veal, and colour it with beaten Eggs, and strewing some Crumbs of Bread over it; then bake it pretty brown; then take it out; take off the Fat, and serve it hot.

Fricando's of Veal.

TAKE a Fillet of Veal, cut it into six large Collops, an Inch thick, lard them well; then sheet a Pan with fat Bacon, and lay your Veal, lard downwards; put in a Pint of white clear Broth, and two Blades of Mace, and stowe them two Hours till all the Liquor is gone; they will be of a Gold Colour; so serve them with thick Gravy.

Calf's Head Collared and Pickled.

YOU must bone it and cleanse it well; then wash it with Egg, and season it with Pepper, Salt, and Nutmeg, Thyme, and Parsly; put on some Force-meat, and roll it up and boil it tender; then take it out and lay it in Sturgeon Pickle; let it lie four Days, when you may use it in Slices as you do Sturgeon.

Calf's Head Fricass'y'd.

YOUR Head must be well cleaned, and boiled tender; then cut it in square Pieces as big as a Walnut; then toss it up with Mushrooms, Sweetbreads, and Artichoke Bottoms, Cream, and the
Yolk

Yolk of Eggs; season it with Mace and Nutmeg, and squeeze in a Lemon, so serve away hot.

Calf's Head Hash'd and Grill'd.

YOU must split it and cleanse it well; then boil it very tender, and save one half and wash it over with the Yolk of an Egg, and season it with Pepper, Salt, and Nutmeg, and grate over some crumb'd Bread; then boil it, or set it before the Fire, and it will brown; cut the other half into Pieces, and toss it up with Butter, Shalot, Mushrooms, Sweetbreads, and Cock's Combs, and a few Capers, with a little Gravy; or you may do it white with Yolks of Eggs and Cream; then scald the Brains, and fry them in Batter with the Tongue, and Slices of Bacon and fry'd Parsly; and when you dish up, lay the Head in the Middle, and the Brains, Tongue, Bacon and Parsly round; squeeze in an Orange.

Calf's Feet Sweet.

YOU must boil them tender, and take out the Bones; then plump some Currants, and put in half a Pint of Cream and the Yolks of two Eggs, a little melted Butter and Sugar, so serve away hot.

Lamb's Head Whole.

YOU must have two, one must be whole, the other split; then the Liver, Lights, and Heart, must be boiled tender and chopp'd small,

and tofs'd up with Butter, Pepper, Salt, Thyme, and Parsly, with a little Cream and fresh Mushrooms; save a Bit of the Liver to fry and put round the Dish with Bacon; then stove the whole Head and two Halves in some good Broth and Gravy about an Hour; then bread off your Halves and wash them with Yolks of Eggs, and broil them, or lay them in the Oven's Mouth a Quarter of an Hour, and so serve them in the Middle of your Hash, and garnish with fry'd Bacon, Liver, and Parsly.

Mutton Disguised.

TAKE a Shoulder of Mutton three Parts roasted, and let it cool; then raise the Skin all up to the Knuckle, and cut off all to the Skin and the Knuckle; save the Blade-bone and broil it, and make a good Hash with the rest of it; put in some pickled Cucumbers, Capers, and good Gravy and Shallot, and tofs it up, and lay the Blade-bone on and the Skin.

Mutton Espagniole.

TAKE a Leg of Mutton and force it, lard it, and stick six Cloves of Garlick in the Hind-part of it; then stove it tender; or you may roast it and make a Sauce with Capers, Shallots, Gravy, Butter and Vinegar, and so serve it away; garnish with Mutton Cutlets.

To make Dutch Beef.

YOUR Piece must be cut from the Hind-part of the Buttock, or a lean Piece; then take a Gallon of Pump Water, put in two Pounds of Bay Salt, two of white Salt, six Ounces of Salt Petre, and four of Petre Salt, one Pound of Four-penny Sugar, six Bay Leaves, one Ounce of Lapis Prunella; mix all this in your Liquor; then put in your Beef: Let it lie ten Days; then take it out and dry it with Deal Sawdust in a Chimney, and in six Days it will be ready,

For Legs of Mutton Ham Fashion.

YOU must have Hind-quarters very large, and cut jiggot Fashion, that is a Piece of the Loin with it; then rub it all over first with Bay Salt, and let it lie one Day; then put it into the same Pickle above-mentioned, and in seven Days it will be red through; then hang it up by the Handle, and Smoak-dry it with Deal Dust and Shavings, making a great Smother under it, and in five Days it will be ready; you may boil it with Greens, and it will cut as red as a Cherry; so serve it Ham Fashion.

To dry Sheeps Tongues, Hogs Tongues, and Neats Tongues.

IT must be with nothing but Deal Chips and Sawdust; you must make a gentle Smother with it, and hang up your Tongues, and in six Days they

they will be ready; they must not be hung low, but about twelve Foot above your Smother, otherwise they will taste too strong of Smoak, and be dried too soon; then take them down and hang them up in a dry Place from the Fire.

A Breast of Mutton Collar'd.

TAKE it and bone it, and season it with Pepper, Salt, chopp'd Thyme and Parsly; then wash the Inside with the Yolk of an Egg, after which you must roll it up and tie it tight with Packthread; then either bake, roast, or boil it; cut it in Slices, leaving one large Piece; then make either a Sauce with Oysters or Capers, or Butter, Shallot, and Gravy, or you may cut some Cutlets and lay round; and then garnish with slic'd pickled Cucumbers, and Capers.

Mutton Collops.

TAKE a Leg, or Neck, or Loin, of Mutton, take out all the Sinews, and cut it in small thin Slices; hack them well; season them with Pepper, Salt, and a little Shallot chopp'd small; then strew a little Flour on them, fry them quick, and put in a little Gravy and Mangoe, or Capers, and toss them up quick.

Roylets and Kidneys.

TAKE eight large Mutton Rumps and boil them very tender; then take eight large Kidneys and force them, skewer them crossways and
broil

broil them; then take the Rumps and wash all over with Yolks of Eggs, and season them with Pepper, Salt, Thyme, Parsly, and crumb'd Bread, and broil them; sauce them with Butter, Gravy, Shallot and Vinegar, so serve them hot.

Cutlets Roasted.

TAKE a Neck or Loin, cut it in six Chops, season them with Pepper, Salt, Thyme, and Parsly, and spit them every one an Inch apart; then roast them off quick and sauce them with Gravy, Shallot, Horfe-radish and Vinegar; so serve away hot.

Cutlets in Papers.

TAKE a Neck of Veal, cut it in Bones and hack them, leaving the Top of the Bone bare about an Inch; then season them and lay Force-meat over one Side, and fold them in Writing Paper and broil them: you must butter your Paper, so serve them hot.

Cutlets Comport.

TAKE a Neck of Veal and cut it in thick Cutlets; trim the Top of the Bone, lard one Side, and then fry them off; put in some Gravy, Mushrooms, and Sweetbreads, and stowe them thick; squeeze in a Lemon, and serve away hot.

Lamb with Rice.

TAKE a Fore-quarter and roast it about three Parts; take a Pound of Rice, and put in two Quarts of good Broth, and two Blades of Mace, and some Salt and Nutmeg; stove it for an Hour, and take it off; put in six Yolks of Eggs, and one Pound of Butter; then put your Lamb in Joints in the Dish, and the Rice all over it; wash it over with Eggs, and so bake it.

To dress a hind Quarter of Lamb with sweet Herbs.

FIRST raise the Skin of the Lamb without breaking it, so that not being taken off, it may stick on the Side, beginning at the Knuckle.

Then scrape some Bacon, cut some Parsly and Chibbols small, season with Salt, Pepper, Spice, and sweet Herbs; add also a Bit of Butter and some Mushrooms.

Mince and mix all well together, and put it between the Skin and Flesh of the Lamb, then tie up the Skin to keep in the Stuffing.

Spit the Lamb, putting Slices of Bacon and Paper round it, which you must take off when it is enough, and strew over it Crumb of Bread, then let it roast a little longer to give it a Colour.

Dish it up with Gravy and Cullis mix'd together, and some Shallots cut small; a little beaten Pepper and Orange Juice; serve it up hot for a first Course.

A fore Quarter of Lamb in Fricandoes, a hind Quarter of Lamb in Saucisson.

SPLIT the Quarter of Lamb Length-way, take out the great Bone, and lard the Remainder with Bacon and Ham.

Having done this, put in the following Salpicon: Take Ham cut into Dice, Wings and Breasts of Chickens, pickled Cucumbers and Mushrooms.

Season these with Salt, Pepper, Spice, sweet Herbs, Chibbols, and Parsly cut small.

Having mix'd all well together, fill the Lamb with it, and roll it up in the Form of a Sausage, and tie it up with a Cloth; dish it with a Sauce made of White-Wine.

Lamb's-Pluck the Italian Way.

THE Pluck is the Head, the Trotters and the Harflet, &c. cut off the Nose, take out the Jaw-bones, put the Head and Harflet into fresh Water, and when these have been blanch'd put in the Trotters; parboil them all, lay slices of Bacon over the Bottom of a Kettle, and put the Head and the rest on them, seasoning with Salt, Pepper, sweet Herbs, sweet Basil, Onions sliced, and Thyme; then lay more Slices of Bacon over, and having poured some Oil in it, set it to boil; when it is enough dish it, skin the Tongue, cut it in two, and open the Head by the Skull, take out the Bone, that you may the more easily take out the Brains.

Lay

Lay the Head in the middle of the Dish, cut the Lights and Liver into four or five Bits, and place them with the Trotters round the Head, and pour an *Italian* Sauce over all.

Or you may cut the Liver and Lights into thin Slices, and toss them up in a Frying-pan, season'd with Salt, Pepper, Parsly, Chibbols, and a Dust of Flour, and add a little Vinegar and Gravy.

To dress a fore Quarter of Lamb in a Cawl.

FIRST roast the Quarter, take the Flesh off the Shoulder, mince it with a Piece of blanch'd Bacon, a Bit of Suet and a Calf's Udder.

Add some crumb Bread boil'd in Milk, with the Yolks of four or five Eggs; season the whole with Salt, Pepper, fine Spice, sweet Herbs, Garlick, and Mushrooms cut small.

Mix all well together; and having laid a Calf's-Cawl over a Baking-pan; lay the Quarter of Lamb over it, with a Border of the Stuffing two or three Fingers deep round it and over it; then put in the Stump of the Lamb, reaching about two Inches over the Border of the Pan.

Take Care to have a Ragoos ready prepared, as follows:

Set a Stew-pan over the Fire with a little Gravy and Broth, Sweetbreads of Lamb or Veal cut into Bits, and Mushrooms.

When this is boil'd, and the Sauce short, thicken it with Cullis, adding to it some Cocks-combs, Artichoke-bottoms, and fat Livers if you have have them.

Having made the Ragoo palatable, put in it some Lemon Juice, let it be cold, then put it over the Quarter of Lamb, and the Remainder of the Stuffing over the whole, and smooth it with beaten Eggs.

Wrap up the whole in the Cawl, and pour melted Butter over that, and strew Crumbs of Bread, and set it in an Oven to colour.

Then dish it, serve it up hot with an Effence under it.

A fore Quarter of Lamb in Fricandoes.

FIRST raise the Skin of the Lamb with a Knife, beginning at the Knuckle, and put a Salpicon between the Skin and the Flesh.

Scald the Lamb and lard it with middling Bacon, and put it into a Stew-pan with Slices of Veal, Ham and Bacon over it to prevent it from blackening, then boil it in some Broth and Water, with a Bunch of sweet Herbs and Onions.

When it is boiled enough strain off the Broth, which set on the Fire again in a Stew-pan, and let it boil to a Jelly; then put the Lamb into it, and set the whole on hot Cinders to glaze, and dish up the Quarter of Lamb with the Liquor left in the Stew-pan, mix'd with a little gravy Cullis, and Lemon Juice, put under the Lamb, which serve up hot.

To make a white Fricassy of a fore Quarter of Lamb.

TAKE off the Shoulder, and cut the Remainder into square Bits three Fingers broad, throw them into fresh Water and blanch them, then

then put them in a Stew-pan with a Bit of Butter, Salt, Pepper, and a Bunch of sweet Herbs, tosse these up, shaking over them a Dust of Flour.

If you have not Broth you may stew it slowly in Water with some Mushrooms.

The Fricassy being enough and relishing, thicken it with the Yolks of four or five Eggs and some Cream, some Shallots, and Parsly cut small, adding a little Nutmeg and Lemon Juice, and serve it up hot.

To dress Lamb-Stones.

HAVING two or three Pair of Lambs-Stones, cut each into four or eight Pieces, take off the Skin and strew fine Salt over them, and then wipe them dry, flour them without touching them with your Hands, and fry them immediately with very hot Hogs-lard till they are crisp; then dish them and serve them up hot.

Lambs-Stones another Way.

FIRST order them as before directed, and having ready a Paste made as follows: (*viz.* Mix some Flour with Wine or Beer, and add half a Spoonful of Oil and some Salt) the Lambs-Stones being half fry'd take them out, and put them into the Paste, and immediately into Hog's Lard.

Fry them, dish them up, and serve them with fry'd Parsley.

A Pillo of Veal.

TAKE a Neck or Breast of Veal half roasted, and cut it in six Pieces; season it with Pepper, Salt, and Nutmeg, and butter the Inside of your Dish; then stowe a Pound of Rice tender with some good white Broth, Mace and Salt; you must stowe it very thick; put in the Yolks of six Eggs; stir it about very well and cool it, and put some at the Bottom of your Dish, and lay your Veal in a round Heap and cover it all over with Rice; wash it all over with the Yolks of Eggs, and bake it one Hour and an Half; then open the Top and pour in some good thick Gravy, and squeeze in an Orange, and so serve away hot; garnish with slic'd Orange and Veal Cutlets.

A Pillo.

TAKE a Pound of Rice and stowe it with two Pullets, some Mace and Nutmeg, and a good Piece of Butter; stowe this well and dry, so that your Rice will separate; then dish up your Fowl and lay your Rice all over, or in Heaps: You may colour some with Saffron and serve in Heaps; garnish with Slices of fry'd Ham, or Sausages fry'd.

Calf's Head Surprise.

YOU must bone it and not split it, cleanse it well, and then fill up the vacant Place with Force-meat, and make it in the same Form as
 before;

before; you may put in the Middle a Rago, and cover it with Force-meat; then wash it with Egg, and crum it, and bake it, so serve it.

Lamb's Head bask'd.

CLEANSE it well and boil it, take the Liver, Lights, and Heart, and mince them them; put in a Piece of Butter, Pepper, Salt, and Vinegar, and a pickled Cucumber; then broil one half of the Cheek, and the other plain; fry the Brains and Tongue with a Slice of Bacon and Parsly, or boil the Brains, and Tongue, and Parsly, with some melted Butter and Vinegar, and serve it that Way; either Way is good.

Roast Mutton and Stewed Cucumbers.

TAKE a Chine, Loin, or Neck of Mutton; lard one half with Parsly, the other with Bacon, then roast it: You must pare your Cucumbers, cut them in large Dice, and take out the Seed and fry them; put to them a little Flour, brown them and put in some good Gravy, Pepper, Salt and Vinegar, and stew them an Hour, so serve them under your Cucumbers.

Another Way.

YOU must have a Neck and Loin, they must be boned, only leaving the top Bones about an Inch long on; you must draw the one with Parsly, and the other must be larded with Bacon very close; skewer them and roast them, or stove
or

or bake them, just as you please; then fry some Cucumbers, and stew them and put under; season your Cucumbers with Vinegar, Pepper, and Salt, and Shallot minced; then lay your Sauce under your Fillets of Mutton, and garnish your Dish with Horfe-radish and pickled Cucumbers.

Mutton in Blood.

TAKE a Shoulder just killed, and save the Blood of a Lamb, mix it with Salt, Penny-Royal, winter Savory and Thyme cut very small; lay the Mutton in this eight Hours, chop about four Ounces of Beef-suet, and put to it a Quart of your Blood and Herbs, and set it on the Fire until thickish; spit your Mutton and lay on your Blood, wrap a Caul over it, and roast it.

Mutton with Oysters.

TAKE a Leg or Shoulder of Mutton, raise six Holes with your Knife, then roll up your Oysters in Eggs with Crumbs and Nutmeg, and stuff three into every Hole; if you roast it, put a Caul over; if boiled, in a Napkin; then make some good Oyster Sauce and lay under it, so serve away hot.

Mutton grilled with Capers.

TAKE a large Breast and boil it tender; then carbonade it all over; wash it over with the Yolks of Eggs, and season with Pepper, Salt, and Crumbs of Bread, and a little chopp'd Thyme and Parsly;

Parfly; then broil it gently; make some good Sauce with Butter, Capers, Gravy, Shallot, and dic'd Mangoe or Mushrooms; so serve away hot.

Collar'd Mutton, Veal, or Lamb.

TAKE a Breast and bone it, then wash the Inside with Egg; season with Nutmeg, Pepper, Salt, and Mace; lay a Sheet of Bacon over it and some Force-meat half an Inch thick; then roll it up tight and skewer it with six Skewers and tie it with Packthread, and either bake it, stove it, boil, or roast it: You may cut it in Slices or send it whole, garnished with Patties or Cutlets; sauce it with good Gravy, Butter, and Juice of an Orange; so serve away quick and hot.

To dress a Leg of Mutton with Sausages.

SLIT the Leg into two, take out the Bone, but leave the Handle; then take some of the Meat out of the Inside, cut it into Dice with some pickled Cucumbers, Mushrooms, Ham and Bacon cut into Dice, seasoned with Salt, Pepper, Spices, a little Garlick, sweet Herbs, Parfly, and green Onions; put this Salpion in a Cullis, and see it be of a good Taste; then lard the Mutton on the Inside with large Bacon well seasoned, and having put in the Salpion cold, roll it up in the Shape of a Sausage, tie it up and set it a stewing *a la Braise*; when it is enough take it up, drain all the Fat from it, dish it, pour over it the Cullis with the Juice of a Lemon, and serve it up hot.

To roll a Shoulder of Mutton.

FIRST take out the Bones, spread it out as broad as you can; and having a Piece of Veal, take off the Skin; and having also some Beef-suet, Bacon, Parsly, green Onions, and Mushrooms, mix'd very well with Parsly and sweet Herbs, seasoned with Salt, Pepper, Spice, the Yolks of a couple of Eggs, with crumbs of Bread in Milk, or Cream, all well chopp'd and pounded together; lay some of this Forc'd-meat neatly over the Mutton, and having also Ham and Bacon cut in long square Slips, lay along the Mutton on the Forc'd-meat one of Ham, another of Bacon, till it is done; but leaving a small Separation between each to put in Anchovies, Capers, Mushrooms, Parsly, chopp'd Onions, hard Yolks of Eggs cut small; and in each Separation one of these Things, then lay over the Remainder of the Forc'd-meat, roll it in a Napkin very tight, tie it well, and stew it *a la Braise*; when done drain it, dish it with an Essence of Ham over it.

A Saddle of Mutton and Kidneys.

TAKE a fore Chine of Mutton, raise the Skin and draw it with Thyme and Lemon, and force some Part with Saufage-meat; then take twelve Kidneys and force them, and skewer them and broil them, and lay round with Horseradish between, and Gravy under.

Fillets of Beef Larded.

YOU must cut out the Inside of a Sirloin of Beef all in one Piece, and lard the Middle with good Bacon, and the Ends with Parsly; you may either roast it, or set it in the Oven's Mouth, or dobe it, or stove it; make a clear Gravy Sauce under, or Caper Sauce, or a Ragoo under, or stewed Celery or Endive.

A Chine of Beef in Bones.

YOU must have a fore Chine, cut it very narrow in ten or twelve Pieces; season it with Pepper, Salt, Thyme, and Parsly; also Crumbs of Bread; spit them every one, but not too close, and roast them off quick; then make a Sauce with Capers, and Shallots, and Gravy and Horfe-radish; dish away and garnish with Horfe-radish.

Pork Sausages.

YOU must cut the best of the Lean of the Pork and chop it fine; put as much Fat as Lean; season with all Spice, Pepper, Cloves, and Mace beaten, and some Salt, Winter Savory and Thyme; then cleanse your Skins and fill them, but not too full, and tie them in Lengths and use them; you must prick them first, before you fry them.

Polonia Sausages.

TAKE four Pounds of lean Buttock of Beef, cut it to Pieces; put into it one Pound of dic'd Suet, one pound of dic'd Bacon, season it with all Spice and Pepper just bruised, and with Bay Salt and Salt Petre mix'd up with your Seasoning; then tie them up in Skins as big as your Wrist: You must mix in a little Powder of Bay Leaves, then dry them as you do Tongues, and eat them without boiling.

Pork stuffed and roasted.

TAKE a Leg of Pork and make a Stuffing with Sage, Onion, Parsly, Pepper, and Salt, Crumbs of Bread, a little Fat, and two Eggs; then stuff your Pork with it, after which lay a Caul all over it, and roast it; when half roasted take it off and scotch it with a Knife and crisp it.

Turkey Sausages.

YOU must either boil or roast your Turkey, and take all the Breast and Flesh off, and cut it in Pieces, putting in some bearded Oysters roll'd in Eggs: season with All-spice beaten, and some Nutmeg; put in some Marrow and then fill your Skins, after which you may either boil them or fry them; you may hack your Oysters and Marrow small if you please, and put in some Thyme and Parsly, grated Bread and sweet Herbs, and Combs and Mushrooms; so broil them when you send them away.

A Hog's-Head Cheefe Fashion.

YOU must bone it and lay it to cleanse twenty four Hours in Water and Salt, and scrape it well and white; lay Salt on the Inside, to the Thickness of a Crown-piece and boil it very tender; then lay it in a Cheefe-Prefs, cover it with a Cloth, and when cold it will be like a Cheefe; you may soufe it.

Pork Cutlets.

TAKE a Loin or Neck of Pork, cut off the Skin and cut it into Cutlets; season them with Sage, Parsly, and Thyme cut small, Pepper and Salt, and Crumbs of Bread; mince altogether and broil them; sauce them with Mustard, Butter, Shallot, Vinegar and, Gravy; so serve them away hot.

A Pig Lamb Fashion.

YOU must skin it and leave the Skin whole with the Head on; then chine it down as Mutton, and lard it with Lemon-peel and Thyme, and roast it in Quarters as Lamb; the other Part fill full with a good Country thick Plumb Pudding; sew up the Belly and bake it; the Pig will look as if roasted,

A Pig

A Pig Rolliard.

TAKE it and bone it, leaving the Head whole, and wash it over with Egg; season it with Pepper, Salt, and Nutmeg, and lay over some Force-meat; then roll it up, and either roast it, bake it, or stove it: You may cut it in six Pieces, and send the Head in the Middle; make Sauce with the Brains and Sage, Butter, Gravy and Vinegar, so serve away hot.

To dress a Pig.

AFTER the Pig has been scalded gut it clean, chop the Liver by it self; mince blanch'd Bacon, Mushrooms, Truffles, Capers, Anchovy, and a Crum of Garlick with sweet Herbs: Having blanch'd and seasoned the whole, fill the Pig with it, and tie it up; spit it, and sprinkle it with good Olive Oil, roast it, and serve it up hot.

Another Way.

WHEN the Pig has been scalded and gutted, divide it into four Quarters, put them with the Head and Toes into cold Water.

Lay Slices of Bacon all over the Bottom of a Stew-Pan, lay the Quarters upon them, and also the Pettitoes and Head cut in two: Let your Seasoning be Salt, Pepper, sweet Basil, Thyme, Onions, cut in Slices, and Garlick, and some Bay Leaves; pour in a Bottle of White-Wine, lay over more Slices of Bacon, add a little Broth and let it boil.

Then having two large Eels, skinn'd gutted, and wash'd, cut them into lengths of five or six Inches, and when the Pig is half boil'd, put in the Eels.

Then boil ten or a dozen large Cray-fish, cut off the Claws, and take off the Shells of the Tails; and when the Pig and Eels are enough, lay first the Pig with the Petty-toes and the Head into the Dish, and the Eels and Cray-fish upon them, with some Ham, Gravy, and Cullis of Cray-fish, if you have any; and serve it up.

To dress a Pig the German way.

THE Pig having been scalded well and gutted clean, divide it into four Quarters, and blanch it a little with melted Bacon; then boil it in good Broth, put in an Onion stuck with Cloves, a bunch of sweet Herbs, Salt, Pepper, and Nutmeg.

When it is near enough, pour into it a Glas of White-Wine, then in the same melted Bacon in which it was blanch'd, some Oysters, strewing over them a Dust of fine Flour, a little sliced Lemon, some Capers and Olives, and put this in with the Pig.

When you dish up the Jug, pour over it some Lemon-juice, and garnish it with the Brains of the Pig and fry'd Parsly,

A Pig in Jelly.

CUT it in to Quarters and lay it in your Stew-pan; to one Calf's Foot and the Pig's Feet, put in a Pint of Rhenish Wine, the Juice of four Lemons, and one Quart of Water; season with Nutmeg and Salt; stowe it gently two Hours; let it stand till cold, and send it up in it's Jelly.

A Pig Roasted.

YOU must put in the Belly a Piece of Bread, some Sage and Parsly chop'd small, and some Salt: Sew up the Belly and spit it and roast it, then split it and cut off the Ears and Under-Jaws, and lay round, and make a Sauce with the Brains, thick Butter, Gravy and Vinegar, and lay under: Make Curran-Sauce in a Cup.

A Pig Three Ways.

YOU must first skin your Pig up to the Ears, and then cut it in Quarters and draw it with Thyme and Lemon as you do Lamb, or roast it plain as Lamb; send it to Table with Mint-sauce, and garnish with Water-creffes; then take the Skin and make a good thick Plum-Pudding Batter with good Suet, Fruit, and Eggs; fill up the Skin to the Ears, which sew up, and put it in your Oven and bake it, and it will appear as a roast Pig. Another Way is, when you go to kill your Pig, whip him about the Yard till he

he lies down; then stick him, scald him and roast him, and he will eat well; or you may bone him and stuff him with good Savory Force-meat or roast him plain with Sage, Salt, and Bread in his Belly, and serve with Curran-Sauce, and Savory-Sauce under.

Venison Rolled, Forc'd, and Roasted.

TAKE a Neck and bone it, season it with Pepper and Salt, make a Force-meat with a Piece of the Lean of the Neck and Suet, Thyme, Parsly, and Shallot, grated Bread and Egg; season it, then cover over the Inside and roll it up, skewer it and roast it, or stowe it.

Chine or Leg of Pork Roasted and Stuffed.

TAKE the Leg or Chine and make a Stuffing with Sage, Parsly, Thyme, and the fat Leaf of the Pork, Eggs, and Crumbs of Bread; season with Pepper, Salt, Nutmeg, and Shallot, and stuff it thick; then roast it gently, and when it is a quarter roasted cut the Skin in several Slips; make your Sauce with Lemon-peel, Apples, Sugar, Butter, and Mustard.

A Hash for all sorts of small Loaves.

TAKE the Flesh of Powts or Chickens ready drefs'd, mince it; put it in to a Stew-Pan with a Piece of Butter, and either green Onions, or a small Onion minc'd very fine, set it over the Fire and give it some Toffes; then add minc'd,
Mushrooms

Mushrooms and Truffles, moisten with a little Gravy and Cullis, make it well tasted and of a proper Thickness, then put in the minc'd Meat and the Juice of a Lemon.

This Hash may be us'd for all sorts of Loaves.

Minc'd Meat may also be made of Partridges or Pheasants the same way, the difference is that the Bones of the Birds must be pounded and strain'd off with some of the Cullis, which serves to thicken the minc'd Meat of Partridges, and may be us'd for all sorts of small Loaves.

To roast Veal Sweet-Breads.

FIRST lard the Sweet-Breads with middling Bacon, and having put them on Skewers, tie them to the Spit, when they are enough serve them up hot with either some Essence of Ham or Gravy, and the Juice of Orange.

A Ragoo of Sweet-breads.

HAVING first wash'd them well, blanch them in boiling Water, then put them into fresh Water, and take them out again, and dry them with a Cloth. Set them over a stove Fire in a Stew-pan with melted Bacon, season, with Salt, Pepper, a Bunch of sweet Herbs, and add some Mushrooms and Truffles cut into Slices; and moisten them with Gravy or Broth, and let them stew over a gentle Fire. When they are enough clear off the Fat, and thicken the Ragoo with a Cullis, it being rendered relishing serve it up hot.

Sweet-breads in Fricandoes.

PROCURE large Sweet-breads and having first dipp'd them in Water blanch them and put them, into fresh Water, part them and lard them and lay them in a Stew-pan with the larded side upwards, adding a ladle-full of Broth and some bits of Veal and Slices of Ham, set the Pan on a Stove and let them stew gently, when they are enough take them out, and strain the Liquor through a Sieve.

Then set the Liquor on the Fire again and let it stew to a Jelly. Then put the Sweet-breads in again, and having set the Pan over hot embers, cover it and glaze the Sweet-breads gently ; moisten those that stick to the Bottom with a little Broth and Cullis to make them come off. Strain it through a Sieve and serve it up hot.

To dress Sweet-breads with Sweet-herbs.

LA Y Slices of Bacon and Veal over the Bottom of a Stew pan ; season with Salt, Pepper, fine Spice, Sweet-herbs, some Chibbols whole, and an Onion cut into Slices.

Blanch the Sweet-breads, part them and lay them in a Pan, seasoning them alike both over and under ; covering them with Slices of Veal and Bacon, cover the Stew-pan and stew them with fire both over and under.

When they are enough, take them out, lay them in a Dish and strew them with Crumbs of Bread to give them a Colour. Peel and mince
some

some green Truffles very small, put them into a Stew-pan with some Cullis and a little Effence of Ham, and set it to stew over a gentle Fire. When enough take them out and drain them; dish them with a Cullis and serve them up hot.

To Marinate Sweet-breads.

FIRST soak them in fair Water; blanch them and cut them in long Pieces, then put them into a Stew-pan; season with Salt, Pepper, sweet Basil, and an Onion cut in slices, add a little Juice of Lemon or Vinegar, a Bit of Butter and some Broth. Set them on the Fire to get a relish.

When they are marinated enough take them out, and dip them in Eggs, strew them with Crumbs of Bread, and fry them in hogs-lard, dish them, garnish with fry'd Parsly and serve them up.

A Ragoo with Palates of Beef.

BOIL Ox Palates, skin them, clean them well, cut them into small Slices, then set them over the Fire in a little Stew-pan with some melted Bacon, a Bunch of Sweet-herbs and Mushrooms, season with Salt and Pepper, and moisten with Gravy, and let them stew over a gentle Fire.

When they are enough take off the Fat, thicken the Ragoo with Cullis of Veal and Ham, or of Partridges, and being made high relish'd and palatable dish it and serve it up hot.

Another

Another way.

ORDER your Palates as before directed ; cut them into small Slices like Dice, and put them into a Stew-pan with half a Glafs of Wine, the same Quantity of Oil and a Spoonful of Cullis, and a Bunch of sweet Herbs ; stew all gently, and when you taste it, and find it to your Palate, take off the Fat, dish it up, and serve it hot, for a first Course.

A Salpicon.

BLANCH some Veal Sweet-breads ; cut them into small Dice ; cut also some Slices of Ham in the same manner ; and likewise Mushrooms and Truffles ; add also Slices of raw Fowls, all cut in the same Form ; set the Ham in a Stew-pan over the Fire a sweating ; and when they are coloured, put in the rest of the Materials with a Ladlefull of Cullis, and another of Gravy ; when it has stew'd gently, till it is enough, and is of a palatable Taste, you may make use of it in all Dishes dress'd with a Salpicon, adding some Lemon-juice ; Artichoke-bottoms cut into Dice, may also be added.

A Marrow

A Marrow Pye.

MELT Beef Marrow and mix it with Pastry Cream, stirring it well, and adding a sufficient quantity of Sugar, and a little preserved Lemon-peel cut small, some bitter Almond Biskets, and a little Orange-Flower Water, with this mix the Whites of half a dozen Eggs, beaten up to Snow; then put the Ingredients over an Abbess, with a side Cruft ready made and spread in the Bottom of a Baking-Pan. The Pye may be set off with what Ornaments you please, and be bak'd presently.

When it is done strew it with Sugar. Glaze it with a red hot Iron, dish it, and serve it up hot.

Eggs poach'd in Butter with Endive.

BLANCH some Endive, put it in cold Water, and press it well to squeeze the Juice out of it; then cut it with a Knife and put it in a Stew-pan with a Bit of Butter.

Set it on the Fire, and let it stew some Turns, and powder it with a little Flour, and moisten it with Maigre-broth; season it with Salt and Pepper, and let it simmer gently; afterwards put some hot Butter in a little Stew-pan and set it on a Stove. When the Butter is hot, break in an Egg, and let it be as round as it can be, and of a fine Colour, but do not let the Yolk be hard.

Fry as many as you have occasion for one after the other, then make a Binding with three or
four

four Yolks of Eggs, beaten up with Maigre-broth a little Nutmeg and a very little Vinegar. When it proves very palatable, dress it in a Dish, the Eggs over it, and serve it up hot.

To dress Eggs.

PUT Butter or Hogs Lard in a Stew-pan, set it on the Fire, and when it is very hot, break an Egg in it, and let it colour on all Sides; poach as many as you would serve in the Dish the same way. Then having the following Sauce; viz. a Bit of Butter kneaded in Flour and put into a Stew-pan with a little Gravy, Salt, Pepper, and Vinegar, bind the Sauce, put it in the Dish you design serve it in, put the Eggs above it, and serve it hot.

Eggs with Milk.

SET a Stew-pan over the Fire with a Pint of Milk, some Sugar, a Piece of Cinnamon Stick, a Pinch of Coriander pounded, and a little green Lemon Peel: boil all together, then set it by to cool, and when cold set a Sieve over a Dish and break half a dozen Eggs into it: take off the Whites of three of them, pour the Milk over them, straining the whole through the Sieve once or twice, then set a Stew-pan on the Fire with as much Water, as that it touch the Bottom of the Dish, and set the Dish, you will serve it in on it.

Pour in the strain'd Preparation and cover it with another Dish with Fire upon it. When enough, powder

powder it with Sugar, glaze it with a red hot Iron, and serve it either hot or cold.

Eggs and Bacon.

BE provided with melted Bacon, and also streaked Bacon, cut it into very small Dice, and enough of it for all your Eggs.

Set the Bacon dice on the Fire in a Stew-pan, that part of their Fat may melt away. Then put about a ladle of melted Bacon in a Stew-pan with ten or a dozen of your Dice, stooping the Pan on one side, break one Egg into it, keeping it as round as you can. The Dice will stick to the Eggs if you take Care; also take Care that the Yolk be not hard. Poach all the Eggs you design one after another the same way.

Put some small Bacon dice into a Stew-pan with some Cullis and Gravy, and when they are fry'd and well relished, add a little Lemon Juice to them; dress the Eggs in the Dish; lay the Dice over them, and serve them hot.

Eggs and Bacon the English way.

PUT a Ladle-full of Cullis into the Dish in which you design to serve your Eggs, and break into it a dozen Eggs or more, and having ready some streak'd Bacon almost boii'd, and cut into lengths of half a Finger, and about the Thickness of the Blade of a Knife, and also Bits of Bread cut the same way, fry them with a little Butter to give them a Colour, then lay them about the Dish with a Slice of Bacon between each Piece

of Bread and also some of them over the Eggs; Season with Salt, Pepper, and Nutmeg.

Wet them with a little Cullis and do them with Fire under and over; but taking care not to harden the Yolks, and when they are enough serve them up.

Eggs with Bread.

SOAK crumb Bread in Milk for two or three Hours then pass it through a Sieve or strainer, and season it with Salt, Sugar, and a Bit of preserv'd Lemon Peel, minced very fine, a little rasp'd green Lemon, and a little Orange-Flower Water.

Beat the Whites of new laid Eggs into a Snow, and mingle the Yolks with the strained crumb of Bread; then add the Whites beaten into Snow, and mix the whole well together in a Stew-pan, which is to be first rubb'd all round and at Bottom with good Butter, into this the breaded Eggs are to be put, and then let it be set into an Oven or with Fire under and over. When they are enough dish them. Sugar them and glaze them with a red hot Shovel and serve them hot.

Eggs with Gravy.

POACH new laid Eggs in boiling Water in which is a little Vineger: lay them hand-somly in a Dish, and having warm'd either Veal or plain Gravy and season'd it with Salt, Pepper, and a whole Onion, pass it through a Sieve and pour it over the Eggs, and serve them up hot.

Eggs stirr'd with Gravy.

MIX with some Gravy three or four Spoonfuls of Cullis, to which add the Yolks of eight Eggs, season with Salt and Pepper, and dress them on a Stove like Cream, keeping always stirring, when they are enough grate a little Nutmeg over them, dish them, and serve them up hot.

Eggs with Pistachioes.

TAKE a Pint of Milk, a Quarter of a Pint of Cream, to which put half a Spoonful of Flower of Rice, put them in a Stew-pan and stir them with a little Milk, then mix with it the Yolks of Eggs, and also the Milk, then sweeten it to your Taste; you may also add a Stick of Cinnamon, two slices of Lemon, and a little Salt, and set them on a Stove to stew, as Cream.

Then having peeled and pounded two Ounces of Pistachoes, with a green preserv'd Lemon-Peel; then set a Silver Dish on the Stove with the Eggs. Keep stirring them till they stick, all round to the Dish, then take them off the Fire, sugar them, and colour them with a red hot Shovel or Iron, and serve them up hot.

Potatoe Pudding.

THEY must first be boiled, then peel them and beat them in a Mortar to three Pounds, one Pound of Butter and six Eggs; season with Pepper, Salt, and Nutmeg; beat all this together; then boil it or bake it; make a Hole in the Top, and put in some melted Butter as you do to a Peas Pudding.

Potatoe Pye *sweet*.

YOU must first boil them half enough, then make a good Puff-paste and lay in your Potatoes, and betwixt every one a Lump of Marrow rolled in Egg; cut in some Slices of Orange and Lemon-peel, and a little Sugar; then make a Caudle with Cream and Eggs, and a little Sack, and when your Pye is bak'd, take off the Lid and pour all your Caudle over it.

Almond Cheefecakes.

YOUR Curd must not be hard, to a Quart put in half a Pound of Almonds beat very fine; then half a Pound of Sugar, four Naples Biskets, half a Pound of Currants, one Pound of melted thick Butter, and a little Rose or Orange-Flower-Water; mix all well together, then sheet your Pans and fill them: you may make some plain without Carrants.

Friday Pudding.

TO a Quart of Cream put in eight Yolks of Eggs, four Naples Biskets, some Sugar, a little Sack, some grated Nutmeg, and six Ounces of Butter; then stir it on the Fire till it comes thick, and it will fry in the Pan as you do a Tansy, and turn out clean; garnish with slic'd Orange.

Walnut Tort.

PEEL fifty and beat them in a Mortar with three Biskets, the Yolks of seven Eggs, some Sugar, Sack, Orange-Flower-Water, and half a Pound of melted Butter; then sheet a Dish with Puff-paste and bake it half an Hour; after this stick on the Top some Slices of Citron and some peeled Walnuts.

Chesnut Tort.

YOU must roast them first and peel them, and then sheet a Dish with Puff-paste, and betwixt every Chesnut put a Lump of Marrow rolled in Eggs, and some Orange and Lemon-peel cut small; then make a Custard and put all over it, and garnish with roasted Chesnuts all over.

Neats-Foot Pudding.

YOUR Cow-heel must be cut very small and boiled very tender; then put as much Suet chop'd small as the Quantity of your Cow-heel, and as many Currants and Raifins as the Quantity of both; then season with Nutmeg and Ginger; mix it up with ten Eggs, six Spoonfuls of Flower, and some Salt; after which butter your Bag, and either bake it or boil it, and when boiled, stick on the Top some Slices of Orange and Lemon-peel candy'd; so serve it with melted Butter under.

Herb Pudding *with Liver.*

TAKE a Calf's Liver and boil it, and then cut it to Pieces; put in some Thyme, Parsly, Winter Savory, Sweetmarjoram, Penny-royal, and a little Spinach; chop all this together; season with Pepper, Salt, Cloves, Mace, and Nutmeg; then put in eight Eggs with a Handful of crumb'd Bread, and one Pound of Beef Suet; mix all well together, then butter your Cloth and bake it in good Puff-paste; if you boil it, garnish with little bak'd ones round it.

P O U L T R Y .

P O U L T R Y.

Pullets Bon'd and Forc'd.

BONE them as whole as possible ; fill the the Bellies with Chesnuts, Mushrooms, Force-meat Balls and Sweet-breads ; lard the Breast with gross Lard ; then pass them off in a Pan brown, and either stove them or roast them : Make a Sauce with Oysters and Mushrooms, and lay under them.

Pullets with Endive.

TRUSS your Pullets to boil, singe them, wash them and blanch them off white ; then stove them down with Endive ty'd up in Faggots, and some clear white Broth, and when enough season them ; pour out some of the Liquor and put in some Cream and Yolks of Eggs ; so shake it together and serve it hot.

Pullets with Chesnuts.

TRUSS them to boil and singe them, and soak them in warm Water ; then take them out and dry them with a Cloth, and fill the Bellies with Chesnuts, Oysters, and Lumps of Marrow rolled in Yolks of Eggs ; season with Nutmeg and Salt, and put one in a Bladder and tie it up close and boil it ; two will make a Dish ; then sauce them with melted Butter, Gravy, and the Juice of an Orange.

Fowls to dress with Oysters.

LET the Fowls be well pick'd, gutted, and sing'd ; cut the Liver into Bits with a dozen of Oysters and a Bit of Butter ; season with Salt, Pepper, fine Spice, sweet Herbs, Parsly, and green Onions, put all in a Stew-pan, set it on the Fire for a Moment, and put all together into the Belly of the Fowls ; close up the Vent, spit them with Slices of Bacon and a Sheet of Paper.

Let a Ragoo of Oysters be prepar'd in readines, as follows.

Blanch three dozen of Oysters in boiling Water, put them into a Cullender to drain, taking out the hard in the middle ; put also a Ladleful of Ham Cullis, or what you think sufficient into a Stew-pan, set it over the Fire, skim off the Fat, then put in your Oysters in changing the Stew-pan. When the Fowls are enough pour the Ragoo over them with the Juice of a Lemon, and serve them up hot.

Or if you please you may use a Cullis of Crayfish instead of a Cullis of Ham.

To roast Fowls with Anchovies.

THE Fowls being dress'd as before spit them ; wash Anchovies, cut a couple small and the rest into Slices ; put those cut small into a Stew-pan with some good Cullis and Gravy, a Bit of Butter, and the Juice of a Lemon ; when the Fowls are roasted take them up dish them, pour
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the Anchovy Cullis over, lay the sliced Anchovies on them, and serve up hot.

To roast Fowls with sweet Herbs.

TH E Fowls being prepar'd as usual, scrape some Bacon with a little Ham cut small, some green Onions, Parsly, and a little sweet Basil, mince all these with the Livers of the Fowls, mix them well and put the Mixture into their Bodies, and bind the Fowls well at both Ends, that the Seasoning may not drop out, blanch them in a Stew-pan with a Bit of Butter, green Onions, and Parsly in Branches; spit the Fowls being wrapt up in Paper with Slices of Bacon, and roast them at a gentle Fire; when they are enough draw them off, take away the Bacon Slices, dish them neatly, pour over them a Cullis of Ham, and serve them up hot.

A Forc'd Meat for all sorts of Fowls.

RO A S T a Chicken, or Powt, then take the meat of it mince it with a Piece of Suet, and a Piece of Bacon blanch'd, also some Calf's Udder and a little boil'd Ham; these being all finely minc'd together season them lightly with Salt, Pepper, fine Spice, sweet Herbs, Mushrooms and Truffles (if you have any) also some Crumb of Bread boil'd in Milk and a couple of Eggs; all these being finely minc'd and well mix'd together, use it with all sorts of Meat done in this manner,

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You may do the same with Partridges and Pigeons, and use it as you think fit.

Land Rayles, a Patty.

THEY are the best of Birds for a Pye; you must truss them with the Heads on close to the Pinion, and force the Bodies with a light Force-meat made of Sweet-breads and Mushrooms; then lay at the Bottom of your Crust some Force-meat, and then your Rayles, and cover them over with Slices of Bacon; lay between every one a hard Egg, and lid your Pye with a good Puff-paste, and bake it one Hour; then open it and put in some Butter and Gravy thickened, and the Juice of one Orange.

Turkeys with Oyfters.

TRUSS them to boil, lard one, the other plain; half roast them, then stowe them in good Gravy and Broth; season with Salt, Nutmeg, and Pepper, and when tender, make a Ragoos with Sweet-breads, Mushrooms, thick Butter and Gravy, with the Juice of Oranges, and lay over.

Chickens with Celery.

BOIL them off white with a Piece of Ham, then boil off two Bunches of Celery; cut them two Inches along the white End, and lay them in a Sauce-pan; put in some Cream, Butter, and Salt; stowe them a little and thickish; then lay your Chickens in your Dish, with your Celery between; garnish with slic'd Ham and Lemon.

Chickens *with* Tongues, Colliflowers
and Greens.

TAKE six Hogs Tongues, boil them and skin them, six Chickens boiled off white, one whole Colliflower boiled, and some Spinach; put your Colliflower in the Middle of your Dish, your Chickens about, and between a Tongue with Heaps of Spinach round, and Slices of Bacon.

Chickens *Royal*.

YOU must lard them and force the Bellies and pass them off; then stowe them in good Gravy and Broth Gold Colour: Make a Ragoo of Mushrooms, Morelles, Truffles and Coxcombs, and when your Chickens are enough, dish up, lay your Ragoo over, and garnish with Pettit-patties and fry'd Sweet-breads.

Scotch *Chickens*.

TAKE your Chickens and cut them in Quarters; singe them and wash them well, and then put as much Water as will just cover them; put them on a gentle Fire, and when they boil skim them well, and put in some Salt, Mace, and Nutmeg, a Faggot of Thyme and Parsly, and a little Pepper; and when your Chickens are tender, chop half a Handful of Parsly and put it in your Chickens; then beat up six Eggs, Yolks and Whites together, and as your Chickens boil up, put in your Eggs a top, and your Chickens
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will be clear ; so serve all together, the Broth will be very clear.

Chickens Marinate.

YOU must either roast them first or boil them ; then cut them in Quaters and lay them in a Pint of Rhenish Wine and a little Saffron and Salt, and make a Batter with some of the same ; afterwards dip them and fry them in clarify'd Butter, and serve them with melted Butter, Gravy, and the Juice of Orange, and garnish with Petit-patties: This Way is good to lay round a Fricassy of Chickens, or Rabbits done the same Way.

Turkeys a la Braise.

BREAK the Breast-bone and fill the Belly full of Pistachoes, Chesnuts, Force-meat Balls, Sweet-breads, and Morelles, and Lumps of Marrow rolled in Yolks of Eggs ; season all well with Spice and Salt ; lard one Side with gross Lard and half roast it, or pass it in a Pan Gold Colour ; put in some good Gravy, and stove it gently, also a Faggot of Sweet-herbs and two Onions, with a little Bit of Ham, and when enough make a clear Amber Lear with Gravy, and pour all over when you dish it, and garnish with Oyster Patties.

Pigeons

Pigeons au Poir.

MAKE a good Force-meat of Veal, take small Quails and stowe them off in Gravy ; fill the Bellies with Force-meat in the Shape of a Pear ; stick a Leg a top, and it will be the Bigness of a Windsor-Pear, wash them over with an Egg, and crum them and bake them gently.

Pigeons Forc'd and Stoved.

CUT the Legs off, truss them close and lard them with gross Lard ; pass them off and stowe them with half a Pint of Rhenish Wine, some clear Broth, and Cabbage Lettuce ; force your Lettuce ; season with Pepper, Salt, and Mace ; squeeze in a Lemon and serve away ; let your Sauce be thick as Cream, and garnish with your forc'd Lettuce and Lemon.

Geese Larded and Stoved.

TRUSS your Geese close and lard one Side ; put in some Sage and Onion chop'd small, rolled up with Eggs, Crumbs of Bread, Pepper, Salt, and Butter ; then pass them and stowe them gently in good Gravy and Broth till tender : Make a clean thick Lear, squeeze in an Orange, and serve away hot.

Ducklings

Ducklings a la Mode.

CUT them in Quarters, lard one half and brown them off; stove them in half a Pint of Claret, a Pint of Gravy and two Shallots, one Anchovy and a Faggot of Herbs; stove them tender, skim off the Fat, take out the Faggot, and squeeze in a Lemon; shake it together; the Sauce must be thick as Cream, so serve away to Table hot.

Stoved Ducks the Dutch Way.

TRUSS two Ducks close without the Legs, and lard one; season with Pepper and Salt, and fill the Bellies with small Onions; then lay at the Bottom of your Stew-pan half a Pound of Butter, and put in your Ducks, and cover them with slic'd Onions; then another half Pound of Butter; stove this two Hours gently, keeping it covered all the while; when you find all discoloured, and your Ducks tender, dish them, shaking a little Vinegar amongst them.

Duck or Teal with Horse-radish.

YOU must truss them to boil, if two, lard one, and so pass them off in brown Butter; then put to them a Pint of clear Broth and two Plates full of Horse-radish; season with Salt, and stove these together till tender; then strain off your Horse-radish from your Ducks, and put in a good Piece of Butter; you may scrape your Horse-radish very fine, which is the best way; then lay your Ducks

in your Dish, and your Horfe-radish all over, and garnish with scrap'd Horfe-radish and slic'd Lemon, and serve away hot.

Rabbets Portugese.

YOU must truss them Chicken Fashion, and lard them; the Head must be cut off, and the Rabbet turned with the Back upward, and two of the Legs stript to the Claw End, and so truss'd with two Skewers; then lard them and roast or boil them with Spinach, Colliflowers and Bacon, as Chickens.

Rabbets Fricassy'd, or Chickens White.

CUT them to Pieces and soak the Blood out in luke-warm Water; then take about two Ounces of Butter, and pass it Gold Colour with an Onion stuck with four Cloves and a little Bit of Ham or Bacon; put in a little Flower, and half a Pint of clear white Broth or Water, a Blade of Mace, and a Slice of Lemon with Pepper and Salt; stowe all tender; then skim it, tofs it up thick with the Yolks of Eggs and Cream, and shake it till it comes thick, and serve away; garnish with Lemon or Oyster-patties.

Rabbets with Onions.

TRUSS your Rabbets close and wash them very well, then boil them off white; boil your Onions by themselves, changing the Water two or three times; then let them be thoroughly strained,

strained, and chop them and butter them very well ; put in a Gill of Cream, so serve your Rabbits, and cover them over with Onions.

Hares *Jugg'd.*

CUT into Pieces, half lard them, and season them ; then have a Jug of Earth with a large Mouth ; put in your Hares with a Faggot of Herbs and two Onions stuck with Cloves ; cover it down close, so that nothing comes in, and boil it in Water three Hours ; then turn it out and serve away.

Hare *Civet.*

YOU must bone it and take out all the Sinews, then cut one half in thin Slices, the other half in Pieces an Inch thick ; fry them off quick Collop Fashion, and put in some thick Gravy and Mustard, and Elder Vinegar ; stowe it tender, and thick as Cream ; so serve away with the Head whole in the Middle.

Partridge *Pye.*

YOU must fill the Bellies with good Force-meat, and gross lard them ; season them with Pepper and Salt ; then make a good Puff-paste, and put in your Birds, with some Mushrooms, Morelles, Truffles, and hard Eggs ; then bake them and make a Coolio and put in.

Goose Pye a la Mode.

YOU must bone your Goose and lard it and season it well ; then lay at the Bottom of your Patty-pan some good Force-meat, and some Morelles and Truffles ; then your Goose whole and bake it : Make a Ragoo of Morelles and Truffles, and when your Pye is bak'd, put your Ragoo over the Top ; so serve away hot.

Quail Pye.

TAKE twelve Quails, lard six, force the other six ; then sheet a Dish with Puff-paste and lay them in, and between every one some Force-meat and a hard Egg, fresh Mushrooms and dic'd Sweet-breads, and cover the Breast with Bacon ; then lid it, and when bak'd, put in some good Gravy.

Sparrow Pye.

YOUR Sparrows must be young, and draw the Guts out and season them with Pepper and Salt, and lay between every Sparrow a Bit of Bacon and a Sage Leaf ; then put some Slices of Butter over the Top, and lid your Pye ; after which boil off four Eggs hard, and take the Yolks and cut them in Quarters, then put in some thick Butter, some Gravy, and the Juice of an Orange, which shake together, and serve it away hot.

Hare Pye.

TO two Pounds of Butter, put four Pounds of Flour, work it up light and quick, rubbing your Butter first in your Flour; then cut your Hare to Pieces and season it, and lay some good Force-meat at Bottom, with your Hare intermixed; put some Slices of Bacon amongst it, then lid it, bake it three Hours, make a good Lear and put in, and skim off the Fat.

Hare Potted.

BONE your Hare, half lard it, and season it well; then lay it in a deep Pan; put in one Pound of Suet chop'd, and two Pounds of Butter, cover it and bake it tender, and take out the larded Pieces and squeeze them dry; put them into your Pot again, and cover them with clarify'd Butter; beat the other very well in a Mortar, and put it in your Pot, squeeze it hard down, and cover with clarify'd Butter.

Pickled Pigeons.

BONE them as whole as possible, and stowe them in Rhenish Wine and Vinegar, and two Slices of Lemon; season with Pepper and Salt, and when tender take them out; let your Liquor be cold, skim off the Fat and pour it off clear; then put your Pigeons into the Pickle; put in some Mace and Nutmeg and a Bay Leaf.

Teal Ragous.

PASS them off Gold Colour, and lard half with gros Lard; fill the Bellies with a Stuffing made of the Livers, Parsly, Thyme, Shallot, and an Egg, grated Bread, Pepper, Salt, and Nutmeg; fill the Bellies full; stove them in good clear Gravy till tender, and the Sauce thick as Cream, and well skimm'd; squeeze in a Lemon, and put in a few Mushrooms.

Ortelans Roasted.

YOU may either lard them or let them be plain, putting a Vine Leaf betwixt them; when they are spitted, some Crumbs of Bread may be used as for Larks; when you roast them, let them be spitted Sideways, which is the best.

Ruffs and Reifs.

THEY are a *Lincolnsbire* Bird, and you may fatten them as you do Chickens, with white Bread and Milk, and Sugar: They feed fast, and will die in their Fat if not kill'd in time: Truss them crossleg'd as you do a Snipe, and spit them the same Way, but you must gut them; put Gravy and Butter, and toast under them, and serve them quick.

Curlews Potted.

TAKE them and truss them crosleg'd; cut off the Heads, or thrust them through like a Woodcock; season with Pepper, Salt, and Nutmeg; gut them first, then put them in a Pot with two Pounds of Butter; cover them and bake them one Hour; then take them out, and when cool, squeeze out all the Liquor and lay them in your Pot and cover them with clarify'd Butter.

Potted Wheat-Ears.

THEY are a *Tunbridge* Bird; pick them very clean; season them with Pepper and Salt, put them in a Pot, cover them with Butter and bake them one Hour; take them and put them in a Cullender to drain the Liquor away; then cover them over with clarify'd Butter, and they will keep.

Pigeon Pye.

YOUR Crust must be good, and force your Pigeons with good Force-meat; then lay some at the Bottom of your Crust, and your Pigeons a Top; lay your Giblets between with some hard Eggs; Asparagus Tops, Coxcombs, and Sweet-breads; put a Piece of Butter a top of your Pigeons, and a little Liquor, so lid and bake it; put in a little Gravy and Butter when you open it.

Lark, or Sparrow Pye.

YOU must have five Dozen at least ; lay betwixt every one a Bit of Bacon as you do when you roast them, and a Leaf of Sage and a little Force-meat at the Bottom of your Crust ; put on some Butter a top and lid it ; when bak'd for one Hour, which will be sufficient, make a little thicken'd Gravy, put in the Juice of a Lemon ; season with Pepper and Salt, so serve it hot and quick.

Larks Pear Fashion,

TRUSS your Larks close, and cut off the Leg and season them with Pepper, Salt, Cloves and Mace ; then make a good Force-meat with Sweet-bread, Morelles, Mushrooms, Crumbs, Egg, Parsly, Thyme, Pepper and Salt ; after which put in some Suet and make it up stiff ; then wrap up every Lark in Force-meat, and make it pointed like a Pear, and stick the Leg a top ; they must be washed with the Yolk of an Egg and Crumbs of Bread ; bake them gently, and serve them without Sauce, or they will serve for a Garnish.

Larks in Shells.

BOIL twelve Hen or Duck Eggs soft ; take out all the Inside, making a handsome Round at the Top ; then fill half the Shells with pass'd Crumbs and roast your Larks ; put one in every Shell and fill your Plate with pass'd Crumbs brown ; so serve as Eggs in Shells.

Plovers Capucine, or Larks.

TAKE four Hogs Ears, boil them tender, put a Piece of Force-meat in the Ears, and likewise your Birds with the Heads outwards ; set them upright with the Tips of the Ears falling backwards, wash them with Eggs and crum them and bake them gently ; hash four others with Sauce-Robert ; so serve them.

Partridge with Turnips.

YOU must truss them to boil, then singe them and wash them in Water ; boil them with Turnips, and when both are tender, butter your Turnips ; season with Salt, and put in a Gill of Cream ; so serve them away.

F I S H.

To roast Carp.

TAKE the Flesh of one Side of your Carp, or do them plain, scotch' them, and wash them over with Eggs, then strew over them some Thyme, Parsly, Pepper, Salt, and Nutmeg, well mixed together; spit them on a Lark Spit, or lay them in a Frame Spit, and put them before the Fire; baste them with Claret, Anchovy, and Butter, and when roasted make your Sauce with thicken'd Butter, Claret, Gravy, Anchovy, and the Melts of the Carp: You must dip the Roes in Yolks of Eggs and fry them; garnish your Dish with Parsly and fry'd Sippets, and serve them up.

To Stew Carp White.

FIRST scale them, gut them and cleanse them; save the Roes and Melts; then stowe them in some good white Broth, and season them with Cloves and Mace, Salt, and a Faggot of Herbs; put in a little White-wine, and when stewed enough, thicken your Sauce with the Yolks of five Eggs, and pass off the Roes and dip them in Yolks of Eggs and Flour, and fry them with some Sippets of French Bread; then fry some Parsly, and when you dish them, garnish with the Roes, Parsly and Sippets, so serve away hot.

To Stew Carp Brown.

SCALE them and cleanse them and pass them off in brown Butter on both Sides, or lay them in your Pan raw; strew all over some grated Bread, Pepper and Salt, Thyme and Parsly minc'd; put into them one Quart of Claret, and one Pint of Gravy, according to the largeness of your Fish; they must not be quite covered; put in also four Anchovies, some grated Horfe-radish, one Shallot chop'd small, two Slices of Lemon, and a Piece of Bacon stuck with Cloves: Stew your Carp one Hour, then brown off a Quartern of Butter Gold Colour, with a Spoonful of Flour, and put to your Carp, which will thicken it as Cream; fry some Sippets with the Roe and Melt, and some Parsly; so serve away hot.

To Force Lobsters.

YOU must boil them first, then take the Bodies and open them, and mix two boiled Whitings with the Inside, and make a Forcing as follows: Put to it two Anchovies, two Eggs, some Thyme, Parsly, and Shallot, and a Piece of Butter, and mix it well and fill up the Bodies; set them in the Oven for half an Hour, so serve them.

Eels Fry'd.

YOU must scotch them very thick in, cut each Eel in eight Pieces, mix them up with Yolks of Eggs, and season them with Pepper,

per, Salt, grated Bread, Thyme and Parsly ; then flour them and fry them: You may do them a plain Way only with Flour and Salt ; serve them with melted Butter and fry'd Parsly.

To dress Fresh Sturgeon.

YOU may cut it in Pieces as Veal, and roast it and cover it with a Caul ; baste it with Butter, Claret, and Sweet-herbs, and when roasted make Sauce with melted Butter, Anchovies, Juice of Lemon and Shallot.

Another Way.

YOU may fricassy, or fry it as you do Veal: Cut some of it into small Pieces and season it with Pepper, Salt, and Nutmeg, and roll it in Yolks of Eggs : Make a light Puff-paste, lay it in with some Oysters and Lumps of Marrow and a Piece of Butter, then lid it, and bake it gently.

Another Way to fricassy Sturgeon Brown.

CUT it into thin Slices, and season it with Pepper, Salt, and Nutmeg ; strew over a little Flour, and fry it brownish ; then take a Bit of Butter, pass it brown with Flour, put in some good Gravy, and Anchovy, and the Juice of an Orange ; so serve away.

Lobster Loaves.

EITHER boil them or roast them, and cut them into Dice; mix the Inside with the rest, then take your Stew-pan and put in a good Piece of Butter, half a Pint of fair Water, some Nutmeg, Anchovy, and beaten Mace; tofs it all up with a little Flour, squeeze in a Lemon, so fill your Loaves, wash the Top with Egg, and fry them in clarify'd Butter.

To Butter Lobsters.

SAVE the Tails whole to lay in the Middle, or the Body Shells will do; then take the rest of the Fish and cut it into large Pieces; put in a good Piece of Butter, two Spoonfuls of Rhenish Wine, and squeeze the Juice of a Lemon; so serve.

To Roast Lobsters.

TAKE them and tie them on alive to your Spit, and baste them with Claret, an Onion cut in Slices, and a Faggot of Thyme and Parsly; or you may baste them with hot Water and Salt, or with Butter, as you do Meat, but do not flour them; roast them about an Hour after they turn red, and serve up with melted Butter in one Cup, and Anchovy and Butter in another.

To Butter, Prawns, Shrimps, or Crayfish.

TAKE out all the Tails and leave the Body Shells, clean them with some of the Inside, make a Stuffing with Eggs, Crumbs of Bread, Anchovies, Pepper, Salt, and Nutmeg, and a Piece of Butter or Suet chopp'd fine: Mix all this well; put in a little Thyme and Parsly minc'd, and fill the Body Shells therewith; the other Part you must butter as you do your Lobsters, which lay round your Body Shells and bake them in a gentle Oven: You may put some Oysters and Marrow in your Force-fish, if you please; so serve away hot.

Soles Forc'd and Larded.

YOU may raise your Sole from the Tail close to the Bone up to the Gills with a thin Knife, and force it with Fish Force-meat, as before-mentioned, and lard one Side and wash them with Egg; either fry them or bake them; so serve them away.

Soles Stewed.

YOU must first fry them in good clarify'd Butter Gold Fashion; then make a clear Amber Colour Sauce of good Gravy and a little White-wine and Anchovy; stew them in this half an Hour, and squeeze in a Lemon, and cut some dic'd Lobster, or some Shrimps or Oysters, as you please; so serve hot.

To Marinate Soles, Smelts, Gudgeons, &c.

YOU must flour them and fry them off Gold Colour; then make a Pickle with Rhenish Wine, some Slices of Lemon, Slices of Onion, and a little Saffron tied up in a Piece of Rag, let them lie in this three or four Hours: You must serve them up with Slices of Lemon on them. Another Way is with some Fish Liquor mixt with White-wine Vinegar and Saffron, and a Faggot of Thyme and Parsly; let them lie in this after fry'd: You must not egg your Fish when you fry it, only flour it dry, and they will fry smooth and well.

To Soufe Mulletts or Gurnets, &c.

YOU must boil them in Water, Salt, whole Pepper, a Faggot of Herbs, Onions, Horseradish, and a Blade or two of Mace; skim it well, and when enough take them off and put in a Pint of Vinegar, three Bay Leaves and a Lemon slic'd, so let them stand a Day or two in the Pickle, or more, as you want.

Oysters Roasted.

YOU must first set them and beard them, and roll them up in Yolks of Eggs: Mix up some Crumbs of Bread with grated Nutmeg, Pepper and Salt, and strew all over them; then spit them on small Lark Spits, or Skewers, and roast them; baste them with Butter, and in a Quarter of
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an Hour they will be ready; so sauce them with Butter, Gravy and Anchovy, and the Juice of Lemon.

Oyster Atlets.

YOU must cut two Sweet-breads into eighteen Pieces, then take thirty-six large Oysters, set them off, wash them with Egg, and season them with Nutmeg, Salt, and Pepper, and spit them on small Skewers, eight Oysters to four Bits of Sweet-breads; then crumb them all over and boil them: You may put small Bits of Bacon between if you please; sauce with Butter, Lemon and Gravy.

Oysters the Dutch Way.

SET them off, and roll them in Yolks of Eggs, then grate some Naples Biskets, with which mix a little Flour and grate in some Nutmeg: Dip your Oysters one by one in this, and fry them in clarify'd Butter, and send these away with a Cup of plain melted Butter in the Middle.

To Crimp Cod the Dutch Way.

TAKE a Gallon of Pump Water, put in one Pound of Salt and boil it half an Hour; skim it well: You may put in a Stick of Horse-radish, a Faggot of Sweet-herbs and one Onion, but Water and Salt are best; put in your Slices of Cod when it boils, and three Minutes will boil them: Take them out and lay them on a Sieve or Pye-Plate, and send away with raw Parsly about it, and oily Butter in a Cup.

To Calver Salmon.

YOUR Water must boil first, and then cut your Salmon, which must be alive, in Slices: You may put in a Faggot of Sweet-herbs, an Onion, whole Pepper, Bay Leaves and Horfe-radish: Boil them off quick as you do your Cod above-mentioned, and fend up your Sauce in Cups.

Roast Salmon Whole.

TAKE your Salmon and scale it and take out the Guts at the Gill, and then make a good light Force-meat with Oysters, Anchovies, Shallot, crum'd Bread, Pepper, Salt, Thyme and Parsly, and a Piece of Butter; then fill the Belly, putting in some of the Liver with it; either roast it or bake it; if roasted, you must lath it on with Pieces of flat Deal, and tie it on with Packthread, or there are Spits made on Purpose; but the easiest Way is to put the Tail in the Middle, and so bake it; or you may spit it cross-ways, and cover it over with a Veal Caul, and so roast it.

Salmon Collar'd.

YOU must cut it quite through from Head to Tail; take out the Chine-Bone, then wash each Side with the Yolks of Eggs, and lay on one Side some bearded Oysters, about twenty, and a little Pepper, Salt and Nutmeg, and then roll it up tight; you must cut off the Head Part, then tie it up in a Cloth and boil it; you may do it with
Tape,

Tape, and so roast it or bake it; either Way is good, and sauce it at your own Discretion.

Salmon Pye.

CUT it in Slices without Bones, and wash every Piece over with melted Butter, and season with Pepper, Salt, and Nutmeg; then lay in a Row of Salmon and a Row of Oysters; then Salmon, then Lobster, cut in Dice; four Rows will make a good Pye: You may have it rais'd Cruft, or Puff-paste; put on some Slices of Butter, then lid and bake it; afterwards open your Pye and put in a little Anchovy, Gravy and Butter, shake it together and serve away.

Tench *Fricass'y'd.*

YOU must scale them, cleanse them and cut them to Pieces, and then take a Piece of Butter, pass it off with an Onion and Flour Gold Colour; put in some pale Broth or Water, and a Faggot of Sweet-herbs; season with Pepper, Salt, and Nutmeg, and one Anchovy; stowe it a quarter of an Hour, then squeeze in a Lemon and toss them up thick with Cream and Yolks of Eggs, so serve hot.

Tench *Forc'd and Broiled.*

TAKE the Flesh of one Side of your Tench and set it off; then make a Forcing with it, and some Thyme, Parsly, grated Bread, Shallot, Anchovy, and Eggs, Pepper, Salt and Nutmeg; chop

chop all this very well, and lay it together ; then scotch it with a Knife, and wash it over with Yolks of Eggs and bake it gently ; send your Fish Sauce up in a Boat.

To Crimp Scate.

IT must be cut into long Slips crossways, the Fish into ten Pieces Inch broad, and ten long, more or less, according to the breadth of the Fish ; then boil it off quick in Water and Salt, and send it dry on a Dish turn'd upside down in another, and serve Butter and Mustard in one Cup, and Butter and Anchovy in another.

To Pot Salmon.

YOU must cut your Salmon the Bigness of your Pots you design to keep it in, then scale it, wash it, and put it in a large long Pan, and cover it over with Butter ; season with Jamaica Pepper and Salt, and when bak'd, take it out as whole as you can and lay it in your Pot, and cover with clarify'd Butter.

Eels Roasted.

YOU must skin them and turn them quite round and scotch them, wash them over with melted Butter, and spit them crossways with a Skewer, and tie them on the Spit ; then strew all over some Thyme, Parsly, Pepper, Salt and Nutmeg ; roast them quick, and fry some Parsly and lay round your Dish, and sauce with Butter and Vinegar.

To Pot Lamper Eels.

YOU must skin them and cleanse them with Salt, and then wipe them dry; beat some all-Spice very fine; mix it with Salt, Cloves and Mace beaten, then turn them round and season them and lay them on one another when you bake them: But when you pot them, if they be large, one will be enough for a Pot; bake them one Hour, and drain them dry, and put some clarify'd Butter over, and they will keep the Year round.

Eels broil'd Whole.

YOU must skin them, wash them and dry them; score them with a Knife and season them with Crums of Bread, Thyme, Parsly, Pepper and Salt; then turn them round and skewer them crossways, and you may either roast them or broil them; sauce them with melted Butter and Juice of Lemon.

Eels Spitchcock'd.

YOU must scower them in their Skin with Salt, and wash them and dry them, then split them down the Back and take the Blade-bone out, and hack them with the Back of a Knife; season them with Pepper, Salt, chop'd Parsly and Thyme; wash the Inside with Butter, and cut them in Pieces three Inches long; so broil them, sauce them with melted Butter and Juice of Orange.

Flounders with Sorrel.

GUT them and cleanse them well, then slash them crossways three Cuts only on one Side, and lay them in your Sauce-pan; put in as much Water as will just cover them, with a little Vinegar, Salt, and one Onion: Boil them quick; then boil four Handfuls of Sorrel, pick off the Stalks, and chop it very small, and put about half a Pound of melted Butter, or more, according to the Quantity of your Fish, so put it over your Flounders, and serve away quick.

Eel Pyes Sweet.

YOUR Eels must be skinn'd and cut in two Inch Pieces, lay them in a Puff-paste, and put in some Lumps of Marrow and hard Eggs; then put in some plump'd Currants, and cover it.

Eel Savory.

THE best Way is to skin and cut them into Pieces, and season with Pepper, Salt, Nutmeg, Thyme and Parsly; lay them in your Crust, put in some Slices of Butter over them, and a little Liquor; then lid your Patty, so serve away hot; skim off the Fat before you serve it.

Stockfish Pye *with Cream.*

YOU must beat your Stockfish well, water it two Days, and then raise a Coffin three Inches high; lay in your Stockfish in Pieces, put in a Pound of melted Butter, a Handful of chop'd Parsly all over, and then lid it, bake it two Hours, take off the Lid and draw up a Quart of Cream and half a Pound of Butter and the Yolks of six Eggs; season with a little Salt, take Care it does not curdle, and then pour it all over your Pye; so serve away hot.

Oyster Pye.

YOU must set them and beard them; then cut two Sweet-breads into twelve Pieces, and the Marrow of one Bone cut in six Pieces, and roll your Oysters, Sweet-breads and Marrow in Yolks of Eggs; season with Pepper, Salt and Nutmeg, so fill your Patty when bak'd; pour in some thick Butter and Gravy, and some Oyster Liquor.

Lobster Pye.

YOU must beat the Shells in a Mortar very well, and put some warm Broth to it, and a little Thyme season with Nutmeg and Salt, then strain it out and thicken it with brown Butter and a little Flour; squeeze in a Lemon and put in one Anchovy; then cut your Lobster in large Pieces, and lay it in your Crust with a few Oysters

and Lumps of Marrow ; so bake it and put your thicken'd Sauce all over, and serve away hot.

Perch larded.

YOU must scale them, gut them and wipe them dry ; then lard them on one Side, and stowe them in a little Rhenish Wine and Fish Stock, with some Shrimps, Oysters and Anchovy ; so thicken it with Yolks of Eggs, and serve away hot.

To broil Mackrel.

GUT them and split them down both Sides the Bone, but not quite open ; lay in between some Fennel, Mint and Parsly, with Pepper and Salt ; then butter a Paper and put them either in the Oven's Mouth, upon Embers, or on a Fire, turn them often ; then make your Sauce with melted Butter, Fennel, some Mint and scalded Gooseberries : Another Way is to split them quite through, and broil them plain with Pepper and Salt.

To Pot a Pike.

YOU must scale it, cut off the Head ; split it and take out the Chine-bone ; then strew all over the Inside some Bay Salt and Pepper, and roll it up round, lay it in a Pot and bake it one Hour ; then pour all the Liquor from it, and cover it with clarify'd Butter, and 'twill be red like Salmon.

A Cray-fish Pye.

YOU must pick out the Tails clean, then tosse them up in thick Butter and some of the Liquor you get from the Shells; after you have beat them in a Mortar with some Lear to them, sheet your Pan and put in your Crayfish with a few Forcefish Balls and fresh Mushrooms, so bake it and serve it hot.

Pike au Swimmier.

SCALE it and gut it, and wash it and dry it; then make a good deal of Forcefish with Eel, Whiting, Anchovy, Suet, Pepper, Salt and crum'd Bread, also Yolks of Eggs, Thyme and Parsly, and a Bit of Shallot; then fill the Belly full of this Forcing, and draw with a Packneedle some Packthread through the Eyes, the Middle and Tail, in the Shape of an S; then wash it over with Butter and Egg, and crum it over with Bread: You may bake it or roast it with a Caul to cover it, and sauce it with Capers and Butter French Fashion.

Flounders with Sorrel and hard Eggs.

TAKE your large Flounders and cut off the Fins and Tails, and put in as much Water as will just cover them; put in a Stick of Horseradish and a Faggot of Thyme and Parsly, and whole Pepper and Lemon-peel; then boil them half a Quarter of an Hour, and take them out and

drain them very well ; boil six Eggs hard and take out the Yolks whole ; then boil some Sorrel and squeeze it and chop it in and put in some melted Butter ; then dish your Flounders with six Heaps of Sorrel round them, and one hard Egg on every Heap, and some plain Butter in a Cup by it self.

Gurnets, Gudgeons, and Oysters, in Rock Jelly.

BOIL them in a good Corbullion, but not to pieces : Let them be all whole, and make a good Jelly of Gurnets, Eels, Flounders, Scate, and Whiting ; then put a little at the Bottom of a deep Bafon, and when cold lay two or three small Oyster-Shells, and some of the Sea-Weed, with two or three Crayfish ; then some Jelly, then a Row of Gudgeons, then Perch, then Jelly, till your Bafon is full : Let it stand till cold and stiff, and turn it all out whole ; garnish with Lemons, raw Parsly and Fennel.

To butter Crabs.

TAKE all the Inside of the Body and mince it small ; then put it in a Sauce-pan, and put in some thick Butter, fair Water and Juice of Lemon, and a few Crums of Bread finely grated ; then stir it about and put in three Spoonfuls of Rhenish Wine, or French White-wine ; broil the Claws and lay round.

Eels the Dutch Way Grill'd.

SKIN them and cut them in six Pieces; let them lie in Vinegar and White-wine, the half of each four Hours; then stowe them half an Hour in the same with a Faggot of Herbs, Spice and a little Salt; send them up Liquor and all; garnish with boiled Parsly and slic'd Lemon.

Barbels Roasted.

CLEANSE them well and dry them with a Cloth and turn the Tails in their Mouths, and fill the round Holes with good Force-meat, and stick their Tops with bearded Oysters; then put them in a Patty-pan with a Veal Caul under, and wash them with one Yolk of an Egg, and serve them with Shrimp Sauce.

Oyster Bread.

TAKE six French Rolls and cut a Hole on the Top, and take out the Crum, and then ragoo your Oysters with some Gravy, Butter, Juice of Lemon, one Anchovy and Crums of Bread, and a little Shallot; tofs up all and fill your Loaves, and put the Lid on, and wash it with Yolks of Eggs, and flour them and fry them in clarify'd Butter.

A Dutch Herring Mogundy.

YOU must leave the Head and Tail on and the Back-part, and take off all the rest from the Bone clean; then chop it with Apple, Onion, Parsly and Thyme very small; then lay it on again in the same Place of your Herrings, scotch it with your Knife, and send them up, otherwise you must mix them with Oil and Vinegar; so serve them.

To pickle Herrings Red Trout Fashion to dissolve the Bones.

CLEANSE them well, and cut off the Heads; then take an earthen Pan and lay a Row of Herrings at the Bottom; sprinkle them all over with Bay Salt and Salt Peter mix'd; then lay another Row till your Pan is full, then cover them and bake them gently; and when cold they will be as red as Anchovies, and the Bones dissolved.

Turbet in Corbullion,

LET your Turbet be very well cleans'd, and make your Corbullion as follows: To a Gallon of Pump Water put in one Handful of Salt, two Lemons, six Onions, one Quart of Vinegar, two Bay Leaves, and a Faggot of Thyme and Parsly, and when your Fish boils skim it well; This is a very good Liquor to boil flat Fish in.

Turbet in Jelly.

YOU must make a Stock about three Pints, with two Eels, four Gurnets, and three small Maids, with a Blade of Mace and some all-Spice ; boil this in three Quarts of Water till it comes to half ; you may boil your Turbet in this Liquor, to which you may add a Pint of Rhenish Wine and half a Pint of White-wine Vinegar, which when cold will be all Jelly.

To Pickle Oysters.

TAKE one hundred of large Oysters and set them off enough to eat, put to the same Liquor one Pint of Rhenish, four Blades of Mace, two Bay Leaves, a Rase of Ginger, some Salt, and whole Jamaica Pepper, and the Juice of four Lemons ; boil them up with a Sprig of Thyme, skim them, and let them stand till cold.

To Pot Charrs.

YOU must cleanse them and cut off the Fins, Tails, and Heads ; then lay them in Rows in a long baking Pan ; cover them with Butter, and season them with all-Spice, Salt, Mace, and three Bay Leaves, and bake them one Hour ; then take them out and drain them very well and dry from that Liquor ; you may put them either singly or two in a Pot, and cover them with clarify'd Butter ; let them stand till cold.

Fish Sauce to keep the whole Year.

TAKE twenty-four Anchovies, chop them Bones and all; put to ten Shallots, a Handful of scrap'd Horfe-radish, four Blades of Mace, one Quart of Rhenish Wine, or White-wine, one Pint of Water, one Lemon cut in Slices, half a Pint of Anchovy Liquor, one Pint of Claret, twelve Cloves, twelve Pepper Corns; boil them together till it comes to a Quart; then strain it off in a Bottle, and two Spoonfuls will be sufficient to a Pound of melted Butter.

Fish Sauces of several Sorts.

TO one Pound of Butter put three Anchovies, one Lobster cut in Dice, a little Gravy and a Lemon squeeze'd; draw up all together thick, and then sauce your Fish.

For Salmon or Trouts.

TO one Pound of Butter put two Anchovies, one Pint of Oysters, a Gill of Shrimps, and some Gravy, with a little White-wine: Draw all up together thick as Cream.

For Turbet.

YOU must put it on in cold Water, then put in Lemon-peel, Onion, a Faggot of Herbs, and Salt and Vinegar; skim it well, and when boil'd, drain it off well, and make your Sauce with Lobsters, Oysters and Shrimps, Anchovies and Gravy,
and

and the Juice of Orange; so serve it over your Fish, and your plain Butter in a Boat by it self.

For Mulletts.

YOU may broil them, roast them, boil them, or soufe them; when you broil them, put in Butter, Anchovy and Capers; when boil'd, Butter, Lemon and Anchovy; when roasted, Butter, Anchovy, Claret and Juice of Lemon; and when cold, Oil and Vinegar.

For Eels.

YOU may either bone them, skin them, or cut them in small Pieces and broil them on Skewers, or whole, or roast them, fry them, or boil them, or make a Patty of them, or stew them; the Sauce is plain Butter and fry'd Parsly.

For Flounders.

YOU may boil them with Sorrel Sauce, or Butter and Parsly, or Lemon, and plain Butter: You may butter them, taking the Skin off and Bones clean; or fry them with Parsly and Butter; or make a Water Souch with Perch, Flounders, and Parsly Roots.

For Scate or Whitings.

YOU may butter your Whitings, that is taking out all the Bones after boil'd or broil'd: As for Scate you may crimp it, cutting it in long-slip Pieces, and putting them in Pump
Water

Water, and boil them off quick, and sauce it with Butter and Mustard in one Cup, and Butter and Parsly in another, and Butter and Anchovy over.

For Saltfish

YOU may do some in Flakes with Cream, Yolks of Eggs, and Butter; some with Carrots, some with Parsnips, some with Eggs, some with Butter and Mustard, some with Oil and Vinegar cold: These are the most proper Ways to dress Saltfish; you may make Saltfish Pye sweet or savoury,

For Ling.

AS for Ling you may send it up dry, garnish with raw Parsly; another way is boil'd with poach'd Eggs on it; another way is fry'd after it is boil'd, washing it over with the Yolk of an Egg, or with Eggs; or you may make a Ling Pasty, putting Cream, Eggs, and melted Butter over it.

For Codfish Fresh.

YOU may crimp some in Slices and broil them, some dip'd in Eggs and fry'd, some Slices boil'd off quick in Pump Water and Salt; you must put them in when the Water boils. Another way; roast the Tail-End or boil it, or the Head with good Oyster or Shrimp Sauce, or make a Patty with good Oysters, dic'd Lobster and Shrimps.

For

For Herrings Fresh.

YOU may make a Pye sweet-way with Currants, or favoury with Thyme, Parsly, Pepper and Salt; or broil them or boil them with Potatoes, or broil'd with Mustard, Vinegar, and Butter; and another way with the Heads bruised in Small Beer, Mustard and Vinegar.

For a Pike.

YOU may roast it with a good Forcing in the Belly, with Oysters, Liver, Suet, Crums of Bread, Thyme, Parsly and Eggs, Anchovies and a Shallot; fill the Belly, and either bake or roast it; sauce it with Oyster Sauce: The French Way is with Caper Sauce; and you may boil it with Anchovy Sauce, or fry it in Slices, and serve with plain Butter and fry'd Parsly.

KITCHEN GARDEN.

Cabbage Forc'd whole.

YOU must parboil a large white Cabbage, then take it out and cool it; when it is cold cut out the Heart of it as big as your Fist, and fill it up with good Force-meat made of Sweet-breads, Marrow, Eggs, Crums of Bread, Pepper, Salt and Nutmeg, Thyme and Parsly; make it up all together, and force your Cabbage: stowe it well in good Gravy one Hour, and send it whole to Table; thicken your Sauce and pour all over, and garnish with Slices of Ham or Bacon broil'd.

Lettuce Forc'd.

TAKE twelve, set them off, and then cool them; when cold take out the Heart and fill them full with Sweet-bread Force-meat; set them in your Pan Stalk upwards, and stowe them half an Hour; season them as before, and serve away.

Cardoons Butter'd.

TAKE them and blanch them, and cut out all the Strings, and leave them two Inches long; then boil them in Water and Salt, and a little Bit of Fat or Butter, and when tender strain them off and toss them up in thick melted Butter, Pepper and Salt.

Sherdoones Fry'd or Butter'd.

THEY are a wild Thistle that grows in every Hedge or Ditch ; you must cut them about ten Inches and string them, tie them up twenty in a Bundle, and boil them as Asparagus, or cut them in small Dice, and boil them as Peas and toss them up with Pepper, Salt, and melted Butter, or fry them.

Cardoons with Cheefe.

STRING them and cut them an Inch long ; stowe them in good Gravy till tender ; season with Pepper and Salt, and squeeze in one Orange ; then thicken it with Butter brown'd with Flour, put it in your Dish and cover it all over with grated *Parmesan*, or *Cheshire*, Cheefe, and then brown it over with a hot Cheefe-Iron, so serve away quick and hot.

Spinach with Eggs.

BOIL your Spinach well and green, and squeeze it dry and chop it fine ; then put in some good Gravy and melted Butter, with a little Cream, Pepper, Salt and Nutmeg ; then poach six Eggs and lay over your Spinach, fry some Sippets in Butter, and stick all round the Sides ; squeeze one Orange, so serve it hot.

Sorrel with Eggs.

YOUR Sorrel must be quick boil'd and well strained ; then poach three Eggs soft and three hard ; butter your Sorrel well, fry some Sippets and lay three poach'd Eggs and three whole hard Eggs betwixt, and stick Sippets all over the Top, and garnish with slic'd Orange and curl'd Bacon or Ham fry'd.

To force Artichokes.

THEY must first be boil'd and the Bottoms taken out whole, and thrown into cold Water ; then take them out and wash them with Yolks of Eggs, and make a Forcing of two Bottoms, boil'd Yolks of Eggs, Pepper, Salt, Nutmeg, and a little Marrow ; beat them in a Mortar very fine, and fill up your Bottoms pointed like a Sugar Loaf ; bake them gently and serve with a Cup of of Butter.

A Fricassy of Artichokes.

SCRAPE the Bottoms clean, cut them into large Dice and boil them off, not too tender ; then stove them a little in Cream, season'd with Pepper, Salt, and Nutmeg, and thicken with the Yolks of four Eggs and melted Butter, and so serve away quick ; garnish with forc'd ones cut into Halves, or fry'd Artichokes.

Peas Françoise.

SHELL your Peas and pass a Quartern of Butter Gold Colour, with a Spoonful of Flour ; then put in a Quart of Peas, four Onions cut small, and two good Cabbage or Silesia Lettuces : You must not cut them so small as Onions ; then put in half a Pint of Gravy, season'd with Pepper, Salt and Cloves : Stove this well an Hour very tender ; you may put in half a Spoonful of Double-refin'd Sugar, and fry some Artichokes and lay round the Side of the Dish, so serve away with a forc'd Lettuce in the Middle.

Clary fry'd with Eggs.

PICK, wash, and dry your Clary with a Cloth ; then beat up the Yolks of six Eggs with a little Flour and Salt ; make the Batter light, and dip in every Leaf and fry them singly, and send them up quick and dry.

Clary Amlet.

YOU must scald your Clary and chop it small and beat it up with eight Eggs ; season with a Shallot chop'd, Pepper and Salt ; then fry it off quick as you do a Pancake ; squeeze over an Orange.

Ham Amlet.

BOIL a Piece of a lean Ham and chop it very small ; then beat up the Yolks and Whites of eight Eggs, and put in a Shallot minc'd and
K Pepper ;

Pepper; mix all well together, and fry it as you do a Pancake, so serve it quick.

Egg Amlet the plain Way.

BEAT up twelve Eggs, mix with them a little Pepper, Shallot, and Parsly; put into your Pan a Quarter of Butter and brown it Gold Colour, and then put in your Eggs and fry them quick; turn a Plate upside down in a Dish and so serve it; garnish with slic'd Orange.

Oyster Amlet.

TAKE two Dozen and set them off, beard them and then beat up eight Eggs very well; season with Pepper, Salt, and Nutmeg; cut in two or three small young Onions and fry them; if you have a small Piece of Ham, put it in, so serve away hot.

Sweet-bread Amlet.

TAKE four Sweetbreads and boil or roast them enough; then cut them in thin Slices; take a Quarter of Butter and brown it Gold Colour; put in your Oysters; shread in a little Thyme and Parsly, with a Shallot and a Palate boiled tender and cut small, so fry it quick and serve away hot.

Scorzonerias Butter'd.

YOU must scrape them and boil them very tender, and cut them into Pieces two Inches long ; then squeeze in a Lemon ; put in half a Pint of Cream and four Ounces of Butter, with a little Salt and Nutmeg ; you may fry them also.

Alifander Butter'd or Fry'd.

FIRST parboil them and get the Skin off ; then boil them in their Lengths very tender, and make a Batter with Rhenish Wine, Eggs and Flour, and then dip them in and sauce them with melted Butter, Sack and Sugar ; you may do them favoury.

Artichoke Pye.

BOIL twelve Bottoms very tender, then force six and lay at the Bottom of your Crust ; put in some Lumps of Marrow and dic'd Sweet-breads, and then put in half a Pint of Cream ; season with Nutmeg and Salt, so bake it.

Beans Blanch'd.

YOU must boil your Beans so that the Skin comes off ; then fry some thin Slices of Ham or Bacon, and some Parsly to lay round your Beans ; toss up your Beans with melted Butter, and so serve hot.

A Bean Tanfey.

B LANCH them and beat them in a Mortar very fine; season them with Pepper, Salt, Cloves and Mace you may do it favoury or sweet; the favoury Way is as above: Then put in the Yolks only of six Eggs, and a Quartern of Butter; you must butter your Pan, and bake it as you do a Tanfey, and stick Slices of fry'd Bacon a top: The sweet Way is with Beans, Bisket, Sugar, Sack and Cream, and eight Yolks of Eggs; so bake it, and stick on the Top some Orange and Lemon-peel candy'd.

Celery with Cream.

T Y E up four Bunches and boil them tender; cut them three Inches long the best and white Heart of it; then take half a Pint of Cream and four Yolks of Eggs; season with Salt and put in a small Piece of Butter, and shake it together thick, and serve away hot.

Endive Ragoo'd.

T A K E six Heads of Endive and tie them close and set them first off; then take the white Part and tie it up close; thicken some good Gravy, and put in your Endive and stowe it gently and tender; then squeeze in a Lemon and serve away hot: You may put it under some Fowls.

To force Cucumbers.

FIRST pare them and core out the Seed ; then force them with light Force-meat and stowe them in good Broth or Gravy, and when tender cut two in Slices, and the other send whole ; squeeze in a Lemon, and serve away hot,

To stew Cucumbers.

YOU must core them and cut them into large Dice or round as you please, and then fry them brown with an Onion ; put in some Gravy and Elder Vinegar, and season with Pepper and Salt, so serve it under Mutton or roast Beef.

Savoys forc'd and stov'd whole.

TAKE two green Savoys and set them off ; then take out the Inside and fill the Vacancy with good Force-meat ; tie the Savoys up, force one, the other plain ; then stowe them in good Broth and Gravy ; season with Pepper, Salt and Nutmeg ; and when you have stowed them enough, thicken some Gravy and put in a little Vinegar, so serve it away.

Fry'd Celery.

YOU must first boil it half enough, then let it cool, and make a Batter with a little Rhenish Wine, the Yolks of Eggs with a little Flour and

Salt: dip every Head in, and fry them with clarify'd Butter, and sauce them with melted Butter.

Stewed Red Cabbage.

YOU must cut your Cabbage very small and fine, and stowe it with Gravy and Sausages, and a Piece of Ham; season it with Pepper and Salt; before you send it away put in a little Elder Vinegar, and mix it well together, which will turn it of a redish Colour; so serve away hot.

P I C K L I N G.

To pickle Mushrooms.

YOU must lay them in Water and Salt and rub them with a Flannel very white; then put on a Sauce-pan with Water and Salt, and when it boils up, put in your Mushrooms and boil them two Minutes; then take them out and lay them on a Cloth to drain, and make your Pickle thus: To a Gallon of Wine Vinegar take one Quart of White-wine, two Races of Ginger, two Nutmegs cut in slices, four Blades of Mace, two Spoonfuls of Salt; boil this up and skim it well, take it off the Fire, and when cold, put in your Mushrooms; then cover them with Leather or a Bladder.

To pickle Walnuts.

YOU must put them into Pump Water and Salt for nine Days, shift your Water every Day ; then take them out and rub them dry, and make your Pickle thus: Take a Gallon of Vinegar and put in six Bay Leaves, half a Pint of Mustard-feed, some Salt, whole Pepper, Ginger, Cloves and Mace ; boil it up and skim it well ; then put your Walnuts in a deep Pot and your Pickle boiling hot to them, and cover them close.

To pickle French-Beans.

YOU must purge them in Salt and Water twenty-four Hours ; then take them out and dry them with a Cloth, and make your Pickle thus : Take two Quarts of Wine Vinegar, some Jamaica Pepper whole, Ginger, Cloves and Mace, Bay Leaves and Salt ; then boil it up and skim it, and put your Beans into your Pickle boiling hot, and cover it down close ; then set them before the Fire and let them cool by degrees as the Fire goes out : Do so three times together every other Day.

To make Mangoes.

TAKE your Mangoes, or Cucumbers, and cut a Hole on the Top, and take out the Core and Seeds; then fill it up with Mustard-Seed, Garlick, and Bits of Horfe-radish and Ginger; fasten the Top with a small Skewer, and set them upright in a deep Pot, and make your Pickle thus: To a Gallon of Vinegar put in one Handful of Salt, some Cloves, Mace, and six Races of Ginger, and whole Pepper; boil it up, put in a Bit of Dill, and then pour in your Pickle boiling hot, and cover them down close: Do this every other Day three times.

To pickle Onions.

THEY must be of a small white Size and Colour; then parboil them and let them cool; make your Pickle with half Wine, half Vinegar; put in some Mace, Slices of Nutmeg, Salt, and a little Bit of Ginger; boil this up together, and skim it well; then let it stand till cold, put in your Onions, and cover them down; if they should mother, boil them over again and skim them well, and let them be quite cold before you put in your Onions, and they will keep all the Year.

To pickle Cabbage.

YOU may do it in Quarters, or shave it in long Slips, and scald it about four Minutes in Water and Salt; then take it out and cool it; boil up some Vinegar and Salt, whole Pepper, Ginger and Mace; when your Pickle is boil'd and skim'd, let it be cold, and then put in your Cabbage; cover it presently, and they will keep white.

To pickle Celery.

YOU must pickle your Sellery two Inches in length, set them off, and let them cool; put your pickle in cold, the same Pickle will do as for the Cabbage.

To pickle Artichokes.

YOU must take out the Chokes whole and firm; they must not be above three Parts boil'd, and the same Pickle will serve as above-mention'd, only instead of Ginger put in Slices of Nutmeg; cover them close, and they will keep the Year round.

P A S T R Y.

To make Puff-paste.

TO three Pounds of Flour put one Pound of Butter; rub half of it in your Flour and work it up light with fair Water; you may put one Egg in if you please, then roll it out and lay about twenty little Bits upon it the Bigness of a large Nutmeg, and fold it up and roll it out again; then butter it and fold it up again and flour it; do thus three times, then roll it out for Use, and it will rise well: This Paste serves on several Occasions.

Tart Petty-pan Paste.

TO four Pounds of Flour put one Pound and a half of Butter, rub it in well with half a Pound of sifted Eight-penny Sugar; work it up quick with Water, and this Paste serves for all Sorts of Tarts or sweet Petties. Another Way is with two Eggs, one Pound of Butter and two Pounds of Flour and no Sugar; work it up, but not too stiff; this Paste comes well out of your Pans.

Pasty-paste, or Paste for Meat Pyes.

TO six Pounds of Flour put two Pounds and a half of Butter; rub two Pounds in your Flour with two Eggs, work it up quick with Water and roll it out; then butter it over once
more

more with the other half Pound of Butter, and flour it and fold it up; give it three or four blows with the Rowling-pin crossways, and roll it out for Use: This Paste serves for all Sorts of Meat Pasties or Pyes.

Almond Paste.

TAKE a Pound of Almonds and blanch them and beat them in a Mortar very fine; put some Water to them to keep them from oiling; then mix up your Almonds with two Pounds of Flour, rubbing it well in with one Pound of powder'd Sugar; then put in half a Pound of Butter and six Yolks of Eggs, with two Whites; this Paste will serve for rich Tarts or sweet Pyes; it will soon bake.

Hot Butter Paste for Raised Pyes.

YOU must boil a Pound of Butter to a Quart of Water, which will serve for six Pounds of Flour; work it up stiff and quick, and roll it up in a Cloth; let it sweat half an Hour, and you may then use it for all Sorts of Raised Paste of Standing Pyes.

Plum Pudding.

TAKE a Pound of Beef Suet, cut it small, mix it up with a Quart of new Milk; put in some Nutmeg, Salt, Ginger, and six Eggs; then mix it up with Flour thick, and put in half a Pound of Currants and half a Pound of Raisins; you

you may either bake it or boil it: Another Way is to scald your Milk, and put in some Bread.

Plain Pudding.

YOU must scald your Milk and put in as much grated Bread as Suet, and put your Milk to it; then cover it a Quarter of an Hour; season it with Nutmeg and Ginger, and one Spoonful of Sugar: Mix this up well with a little Flour, and boil it two Hours.

Marrow Pudding.

TAKE a Quart of Cream or Milk, put in four Ounces of Bisket, eight Yolks of Eggs, some Nutmeg, Salt, and the Marrow of two Bones; save some Bits to lay about the Top; season with a little Sugar; put in two Ounces of Currants plump; set it gently on the Fire; then cool it and bake it in Puff-paste.

Carrot Pudding.

YOU must grate two Carrots very fine, put in a Pint of Cream, eight Eggs, some Sugar, a little Sack, Salt and Nutmeg, and four Ounces of melted Butter: Mix this well, and cut a little candy'd Orange and Lemon-peel and put in, so bake it or boil it.

Spinach Pudding.

SCALD your Spinach and chop it very fine, or the Juice will do; mix with Cream, the Yolks of eight Eggs, four Ounces of Bisket, and four of melted Butter; season with Sugar, Nutmeg, and Salt; then set it on the Fire, till 'tis stiff, but do not boil it; then cool it and bake it in Puff-paste, or boil it.

Quaking Pudding.

TAKE twelve Eggs, beat them up well; put in two Ounces of Sugar, two Ounces of Bisket, one Quart of Cream, three Spoonfuls of fine Flour; season with Nutmeg and Salt; mix it as for Pancakes thin as Batter; then put in some Orange-Flower Water, or Rose-Water, and butter your Cloth; then boil it three quarters of an Hour; sauce it with Sack, Sugar, and Butter.



NEW RECEIPTS.

A Dutch Soop with Chervil.

TAKE four Handfuls of Chervil, pick it very close from the Stalk, then take four Cabbage Lettuces, one Handful of Parsly, one of young Onions, and wash and chop them small; then cut a Breast of Veal in eight Pieces, and pass them in brown Butter of a Gold Colour, then put in half a Spoonful of Flour, and then your chopt herbs, and seasoned with Pepper, Salt and one Onion stuck with Cloves; stowe all this two Hours, then put in two Cloves of Garlick, and eight Parsly Roots, and when all is very tender, skim off the Fat and dish up your Veal and Soop, and cut some Slices of French Bread, or some fine Dutch Bisket, and so serve away hot, and garnish with sliced Sweet-breads and Force-meat.

Viper Broth.

GETT two Vipers and cut them in sixteen Pieces, but use not the Heads, skin them and season with Mace, Salt, and Jamaica Pepper, put to two Vipers, two Quarts of good Fish-Broth, or clear Veal-Broth, or Water, according as you will have it strong, stew this half away, and strain it, put in a Faggot of Herbs and one Shallot. A way to make Snail Broth is with

with Snails washed and shelled and rubbed with Water and Salt, then stew them from two Quarts of Water to one, and then strain them off, and season the same way as the Viper Broth, and it is good for a Consumption.

A Spanish Soop with Lentiles.

TAKE two Pound of Ham, and two Pound of Brisket-Beek, two Pound of Mutton, two Pound of Veal, and a Fowl, boil and skim all this very clean, and let it boil three Hours, but when your Fowl and Mutton are enough take them up; then take Sorrel, Chervil, young Onions and Parsly, a handful of each, and chop them small; then take four Cloves of Garlick, two Shallots and some Saffron, and tye it in a small Bag, and then pass off your Herbs in brown Butter, put in three Quarts of Broth, your Fowl and two Pieces of Mutton, and then your small Bag with Garlick and Saffron, then stove all well and skim it clean, and when you dish it, stick Almonds on the top of your Fowl, and garnish with whites of Eggs, beat up to a Froth.

Veal Gristles a la Mode.

YOU must cut off the gristly Part of two Breasts of Veal, and cut it in long Slips, then season them with Pepper, Salt and Nutmeg, then flour them and fry them on both Sides of a Gold Colour, then put in half a Spoonful of Flour, half a Pint of Champaign, one Pint of
clear

clear Broth, some Mushrooms, Artichoak-bottoms, and Morelles and Truffles, and a dic'd Sweet-bread, stowe all this well and tender, put in a faggot of Herbs and four Shallots, then skim it clean, and it must be thick as Cream, then dish it and garnish with French Puffs or petty Chaudez.

Green Geese au Versailles.

YOU must have two Geese, lard one with Lardoons of Bacon, season'd with Spice and Salt, then make a Stuffing with the Liver, Sage, Thyme, Parsly, Shallots, Marrow, Crumbs of Bread and Egg, and fill the Bellies, then half roast them, then make a Thickening with Butter and half a Spoonful of Flour, some good Broth and Gravy, and a Faggot of Herbs, and stowe these Geese three Hours very gently, then skim them well and put in some Dic'd Artichoaks and Palates, sliced thin, and Force-meat Balls and Cockscombs, so serve away hot. Garnish with slic'd Force-meat, Orange, and Puffs.

Gallantine au Dindon, with a Turkey.

TAKE a large Cock Turkey and bone it down the Back, then spread it on your Table, and wash the Inside with Egg, season with Pepper, Salt, Cloves and Mace, then lay a row of Force-meat, then Combs, then Sweet-breads, then Morelles, then Force-meat, and then Pistachoes and Almonds, until you fill it up as big as ever, then sew up the Back and pass it in brown Butter of a Gold Colour, and then put in some
Broth

Broth and Gravy and stowe it three Hours, then skim it clean and serve it with a Ragoos or Cullis of Ham, and garnish with the Gizzard sliced and sliced Orange, you may bake your Turkey and garnish with Pettits and Cocks-combs and Lemon.

Granades of Beef Royal.

YOU must cut your Rump of Beef into square broad Pieces, and as thick as a Crown Piece, then lard the Middle of them, and then turn them and lay a Ball of Force-meat, about the Bigness of a Tennis Ball, then skewer it up round ways with two cross skewers, and they will be round, then stowe them or bake them in a Dutch Oven; if you stowe them, you must bard your Pan with Bacon and Slices of Ham, and turn your Granades the Bacon downwards, and stowe them three Hours, then dish them up, six will make a Dish, and sauce them with Gravy, Shallots, and Cullis of Ham.

Pullets with Fillets and Cucumbers.

TAKE two Pullets and lard them both, and fill the Bellies with Oysters and Marrow, rolled in Eggs, and sew up the Vent both ways, then cover them with a Caul of Veal, Paper and tye them close, and then roast them, and make a good Sauce with fry'd Cucumbers in Dice, and some Artichoak Bottoms and Force-meat Balls, and one Sweet-bread dic'd, and some Cullis of Ham, and then dish up your

Fowls and garnish with two Fillets of Lamb, larded, and cut in Halves and Patties; this is a grand Dish in Germany.

Ducks a la Mode du Blais.

TAKE two Ducks and lard one with gross lard, and fill the Bellies with some dic'd lean Ham and Force-meat Balls and Shallots minc'd, rold up in Crumbs and Sage and Egg, then half roast them, then stove them in a Pan with some French Turneps, cut like a Ninepin, and small round Onions whole, about two dozen and as many Turneps; stove all these very tender and skim it clean, then when you dish your Ducks, you must thicken your Sauce with a Bit of Butter brownd with Flour and squeeze in a Lemon, and season it well with Spice and Salt, and so serve away with your Onions and Turneps under them.

Neck of Veal, the Italian Fashion.

TAKE a Neck and bone it, and lard one End with Bacon, and the other End with small Saufages, season it with Pepper, Salt, and Nutmeg, then half roast it, then lay it in a long Fish-pan, and put in three or four Slices of Ham, one large Onion stuck with Cloves, two Heads of Garlick, two Shallots and a little Saffron, one Pint of Champaigne; stove all these two Hours, then skim it clean and take out your Veal, then dish it and garnish with Fricandoo's or Veal Olioes, and sauce it with Cullis of Ham,
or

or make a Ragoo with Sweet-breads, Potatoes, and Mushrooms, and squeeze in an Orange, and lay this Ragoo all over and under, you may roast your Neck, and put a Ragoo under without Stoving it.

Forced Cabbage with Teal.

TAKE a large green Savoy, or a light Cabbage, and half boil it, whole, then take out the Heart of your Cabbage, and make a good light Force-meat with Veal and Marrow and Eggs, Crumbs, Thyme and Parsly, and one Anchovy and Eggs, and then fill your Cabbage and stove it two Hours gently, then pass off four Teal. Lard two and stove them with your Cabbage, and when tender dish your Cabbage whole, and your four Teal round, and some of your Liquor thickened, and garnish with forced Lettuces and slices of fry'd Bacon, and squeeze over a Lemon and serve away hot. This is an Italian Dish.

Filletts of Beef the German Way.

TAKE two Surloins and cut out the Inside, and lard them and force them with good Stuffing, then roast them and baste them with Rhenish Wine and Spice, and a little Butter, all warmed together, and seasoned with a Faggot of Herbs, Salt, Pepper and Blades of Mace : when roasted enough, Take a bit of Butter, and brown it with a little Flour, and put in some of your Liquor you basted your Beef with, and some good Gravy, and some Slices of Cucumbers, and

a few Capers, so dish them and sauce them, and garnish with pickled Barberries and Cucumbers.

Breast of Veal Collared in Colours.

YOU must have a large Breast of Veal, and then bone it and spread it on your Table, wash it with Yolks of Eggs, and season with Spice and Salt, then cut eight Pieces of lean Ham, two Inches long, a Quarter of an Inch square, likewise fat Bacon the same, then lay a Piece of Lean, then a Piece of Fat at two Inches Distance, so on until the sixteen Pieces are used; then lay between half a hard Egg, then a little chopped Spinach boiled, then a little long Slip of Force-meat, so on until all your Breast of Veal be covered, likewise some whites of Eggs boiled hard, then roll it very hard, and boil it in a Cloth, or bake it, two Hours will do it, then take it out of the Cloth, and cut it into Slices, leaving one half in the Middle, so serve away without Sauce.

Partridges Espagniola.

YOUR Partridges in *Spain* have red Legs and are larger than in *England*: Take four and truss the Legs so that they are seen, then lard two of them and fill the Bellies with Chesnuts, and two Cloves of Garlick, then half roast them and stowe them two Hours in clear Broth, and one Pint of Rhenish Wine, and a little Saffron, and some Slices of Ham, then put in a little Basil and a Faggot of Thyme and Parsly, and when tender
you

you must skim your Partridges and thicken the Liquor you stov'd them in, and then dish them, and sauce them, and garnish with Spanish Puffs.

Artichoaks with Rabbits, Portuguese.

YOUR Rabbits must be trussed the Portuguese way without their Heads, Chicken fashion, the Back uppermost, then soak them in Milk and Water warm'd until all the Blood be out, and then put to a Gallon of Water, one Quart of Milk, and six large whole Onions, six Bottoms of Artichoaks, and your Rabbits, you may lard two, and when your Onions and Bottoms are enough, strain them out and put them in a Mortar, and beat them very fine adding some melted Butter and Cream, and Salt, then, put them in a Stew-pan and make them hot, dish your Rabbits and put your Artichoaks and Onions over, you must colour half your Onions with Saffron.

Pears in French Brandy.

YOU must have six large Pound Pears, baking Pears, and put them in a little deep earthen Crock, put to them one Pint of Burgundy, half a Pint of French Brandy, and a Stick of Sugar, half a Pound of powdered loaf Sugar, then cover them and bake them three Hours, and when enough, take them out and cool them, then sheet a Dish with Puff-past and cut your Pears in Quarters, they will be very red, then lid your Tart with petty-pan Paste, and tie

it, and bake it, and then pour in some of your Liquor, you baked them in, and serve it cold: Another way is to cream your Pears and bake your Crust first, and then put in your Pears and Cream.

Mushroom Tart in Puff-paste.

YOU must make a Cullis with the Slabs and Slices of Ham, then take a Quart of fresh Buttons and toss them up in your Cullis of Mushrooms thick as Cream, then sheet a Dish with Puff-paste and put in your Mushrooms, and then strew some Crumbs of Bread over the Top as thick as a half Crown, and sprinkle over it, melted Butter and Yolks of Eggs, until you have covered your Crumbs and then bake it and cut a Piece out of the Top, and put in some of your Cullis, then shake it and serve away, squeeze in the Juice of an Orange.

Peach Fritters.

TAKE twelve Peaches and pare them, and cut them into halves, and let them lie three Hours in Rhenish Wine and Sugar, and then beat up the Yolks of six Eggs, a Spoonful of Flour, and a little of your Rhenish Wine and Sugar, then have in readiness some clarified Butter, or good Lard, and when it is hot, dip in your halves of Peaches, and fry them off quick but not brown, then dish them and pour a little Rhenish and Sugar on the Bottom of your Dish.

Potatoe Fritters Spanish.

YOU must have Spanish Potatoes and half boil them, and make the same Batter as for the Peach Fritters, and cut them in Slices, about the Thickness of a Crown Piece, and fry them quick. Another way is to beat them in a Mortar with the Yolks of Eggs, Sugar, Sack, and Flour, and so fry a Spoonful at a Time and squeeze in an Orange.

Hogs Ears and Feet Gallantine.

YOU must take four Ears and four Feet, and boil them very tender; as for the Feet, you must after they are cold wash them with Butter, and bread them, then take the Ears and fill them full with Force-meat, and wash them with the Yolks of Eggs, and crumb them and bake them in a gentle Oven, you may put in a Lark in the Ear, and the Head just peeping out of the Force-meat, then take two Ears and cut them in Slips and ragoo them with Morrelles, Truffles and Combs, Mustard, Shallots, and Elder Vinegar, so serve away with your Ears a Top, and your broil'd Feet round the Side of your Dish for a Garnish,

Mushrooms the Italian Way with Manchets.

YOU must make a Broth with the Slabs and some clear Broth, and season with Pepper, Salt, and Spice, and a Faggot of Herbs, then strain it off and preserve it for your Loaves: Take three Pints of Buttons, and blanch them, and pass them off in gold coloured Butter with a little Flour and two or three Shallots, then after they are stewed enough, toss them up in a white Lard, and cut a Sweet-bread in Dice, and a few Force-meat Balls in Quarters, then take six small Manchets and take out the Crumb, and fry them in clarified Butter, then fill your Loaves and Egg the Tops and put on the Lids you cut off, flour them and just give them a Turn in your Pan, and so serve them hot, six makes a good Dish; you must squeeze in a little Juice of Saffron in your Mushrooms before you put them into your Loaves.

Italian Cullis.

YOU must take two Pound of Veal, one Pound of Ham, cut them in thin Slices; lay your Ham at bottom your Veal at Top, cut some Slices of Onions, two or three Slices of Parsnep, and two Heads of Celery, stow these on a gentle Fire until the Liquor is all wasted, and keep it from burning, and when you find it pretty brown, put in some good Veal Broth, or what Stock you have, then season it with
Thyme

Thyme, Parsly, Pepper, Salt, Cloves and Mace, then put in a French Roll, the Crust only, and strain it through, putting in one Clove of Garlick, a little Saffron, tyed up in a bit of Cambrick, then strain off for all Spanish Ragoos or Fricassée's brown.

Cake Broth to keep the Year round.

TAKE a hind Quarter of Veal four Legs of Beef, cut all in two Pound Pieces with a Leg of Mutton, then stowe the Meat and skim it well, put as much Water as will cover it by above two Inches, season with All-Spice, Mace, Cloves, and Salt, then stowe this very close, pasting the Top of your Copper or Pot, close for eight Hours, then look into it and strain it through a fine large Sieve, it will be very deep coloured, it must boil away to four Quarts of Liquid, then take some small flat Pans like Flummery Pans, and so half fill every one and let them stand until cold, and one of these Cakes will be stiff as Glue, and will serve with a Quart or three Pints of Water to make a Soop, with a few scalded Herbs, or the plain Way with stewed French Roll, and a Bit of any Kind of boiled Meat, or Fowls in the middle.

Pullets Glasse.

TAKE three Pullets, lard one, force one, and one plain; truss them close and break the Breast-bone, then caul them over and paper them, and roast them quick, and then make a
Ragoo

Ragoo of Oysters, Chesnuts, Pistachoes, Morelles and Truffles; and before you dish them, you must have some good Ham Cullis, and pour over the Top of your Pullets, and then lay your Ragoo at Bottom of your Dish, put in your Ragoo, one Shallot, one Clove of Garlick minc'd, then dish up, and garnish with Petit-patties and Sheet Ham, and green Brocoli.

Pulpatoone of Quails.

YOU must have twelve Quails, lard six, and pass them and stowe them with Sweet-breads, Morelles, Combs, Artichoak Bottoms, and Force-meat Balls, then stowe them tender and skim them; when they are tender clean them; sheet a Dish with Force-meat and raise a Border three Inches with good stiff Force-meat, and fill up the Vacancy with your Quails and Ragoo, and then cover with a Piece of Force-meat, and wash it over with the Yolk of Eggs, and a few Crumbs, and bake it one Hour, then open it and put in a little good Veal Cullis, and shake it together, and serve away hot.

A Quinton of Quinces in Puff-paste.

TAKE twelve Quinces, and cut them in Quarters and stowe them with half a Pint of Burgundy, six Ounces of double refined Sugar, half a Pint of Water and half a Quartern of French Brandy, and cut in Dice some Orange, Lemon, Citron, and Eringo-root candied, and when stowed tender and like Syrup, then sheet a Dish with Puff-paste, and lay them [in full with your
Ingredients

Ingredients a-top and cross bar it, then ice it with Butter melted and Sugar, or with Whites of Eggs, and powdered loaf Sugar, and bake it with a good Glaize, upon it, then serve it cold. Another way is with the Quinces put in your Puff-paste, and cream it over with three Yolks of Eggs, and Sugar, and Milk, and serve it cold.

Oysters Brais'd.

TAKE two Quarts of large stewing Oysters, and set them and beard the half of them, the other half must not be bearded, then wash the unbearded over with the Yolk of Egg, and lay a light Force-meat over them made with Oysters and Crumbs, Marrow, Eggs and Spice, and then butter a flat-pan and bake them for a Quarter of an Hour, these are to garnish; then take a Piece of Butter and brown it with a little Flour, put in some Ham, Cullis, and your bearded Oysters, and one Clove of Garlick, a little beaten Ginger, and two Bay Leavs, and stowe these half an Hour, then cut some Sippets and fry them, and put in your bearded Oysters and your baked Oysters round, you may put in a Dozen of Crayfish if you please.

A Patty aux Oeuf with Eggs.

TAKE twenty four Eggs and boil them, lard and take out the Yolks whole, then have the Marrow of two Bones and cut them into as many Pieces as there are Eggs, then make twenty-four Force-meat Balls made very rich with Sweet-bread

bread, Oysters, Marrow, Thyme, Parsly, Shallot, Crumbs and Eggs, season with Pepper and Salt and Spice, then Sheet a Dish with Puff-paste, and put in your Eggs, Marrow, and Force-meat Balls, then make a Caudle of Cream, and Eggs and Sugar, and stir it up with a little Sack, and pour over and bake it gently.

Saffron Loaves.

YOU must have a Quart of Curd, beat it well in a Mortar with the Yolks of ten Eggs, and a Quarter of an Ounce of Saffron, dried and powdered, put in some Orange, Lemon, and Citron, candied, cut in small Dice, a Gill of Cream, and a Gill of Sack, and a handfull of Flour, six Ounces of double refined Sugar, stir all these well together so that it is as stiff as French Bread before baked: then bake them in Loaves as French Bread,

Pistachoe Puffs.

TAKE half a Pound of Pistachoes and shell them and blanch them in a Mortar very fine, put in two Naples Biskets, two Spoonfuls of Flour, a little Spinach Juice, some Sugar Sack, and Eggs, then some Orange, Lemon, and Citron candied, mix all well, then sheet a Dish and fill it, put in half a Pint of Cream, four Ounces of melted Butter, then put it in your Dish and bake it gently; this is a good second Side-Dish after the Sweet-manner.

A Patty Jambo Françoise, with Ham.

TAKE a Ham and soak it twenty four Hours in warm Water and Milk, and then scrape it clean and boil it pretty tender, then skin it and trim it, cut it oval Fashion, then make your Paste pretty stiff, and lay at Bottom of your Pye, some good Force-meat and a Slice of Beef or Veal, then put in your Ham and some Force-meat at Top, and two or three Slices of Veal to nourish it, then bake it enough, and you may either eat it hot or cold; if hot, put in some Cullis and take out the Slices of Veal.

Sauce au Tarragon.

TAKE one Handful of Tarragon, one Handful of Parsly, one of young Cives, three Anchovies, one Handful of Capers; chop this all well together, then put it in a Boat, and put some Elder Vinegar; some put in Shallots, minc'd some Garlick or Rocombole,

Poverade Sauce.

IS made with Gravy, Elder Vinegar, and Shallots and Onion cut small, and Pepper and Salt; so serve it hot or cold.

Soop without Water.

TAKE a Knuckle of Veal, cut it in two Pieces, a Scrag of Mutton and cut in two Pieces, a Cock cut in Quarters, clean and wash them well, then have a Jug, or a Pewter Pot made with a skrew at Top, it must be wide enough to put in your Hand, and it must hold five or six Quarts, then put in your Meat, then two or three Heads of Celery, a Handful of Endive and Sorrel and Parsly cut small, six small whole Onions, season with Pepper, Salt, Cloves and Mace, put in a Sprig of Thyme, then skrew it up and put this Pot a Boiling in a Copper, where you boil your servants Victuals, and boil it five Hours as you do a Pudding, then take it out and unskrew it, put in Slices of French Bread in the Dish soaked in Gravy : and then your Fowl, Mutton, and Veal, and your Roots and Greens between, you may put in two Turneps and Carrots dic'd, so skim all very clean and serve it away hot, there will be a great deal of Liquor with your Meat, without putting in any, and garnish with Celery, Carrot and Turnep.

French Pancakes.

TAKE a Quart of Cream, a Pint of Flour, then put in twelve Eggs, three Quarters of a Pound of Sugar, three Quarters of a Pound of melted Butter, one Nutmeg grated, a Gill of Sack ; mix all this well together, put it in a
 deep

deep earthen Crock, and set it one Hour in a warm Place by the Fire-side, then fry them very thin and serve them one at a Time on Plates hot.

Rice Pancakes.

AR E made the same only use Rice Flour and the same Ingredients, and a little beaten Cinnamon.

Cheese Fritters.

BOIL a Pint of Cream, half a Pint of Flour, mix in eight Eggs, and stir it on the Fire until very thick, then beat it in a Mortar, put in half a Pound of Parmesan Cheese, four Ounces of Butter, a little Nutmeg, a little white Pepper, beaten very fine; mix all well together, then take a Spoon, and when your Liquor is hot to fry them in, then drop half a Spoonful in at a Time as round as you can; these will eat very pretty.

Ramkins.

TAKE half a Pound of Gloucestershire Cheese, half a Pound of Cheshire or Parmesan, and four Ounces of Butter, and two Eggs; beat this very fine in a Mortar, and then toast some Toasts of a French Roll, and spread some of this on, half an Inch thick, and bake them in a Dutch Oven, or a Salander or Cheese Iron, they are done in four Minutes, they will rise an inch high.

A Pulpatoone of Cray-fish and Lobster.

TAKE your Cray-fish and pick the Tails, leaving them on the Bodies, then take a few of the Body Shells and force them with a Forcing made of Oysters, and then take the Flesh of two Tails of Lobster and cut them in six long Slips and with some of the Spawn, make an Olio and put to your Lobster, and then put in your Cray-fish, then raise a Border of Force-meat made of Fish pretty stiff three Inches high, and then lay in your Tails of Lobster, and then your Cray-fish, and a few Lumps of Marrow rolled in Eggs, and twelve large Oysters rolled in Eggs and crumbs, then cover it with Force-fish and wash it over with the Yolk of Egg and bake it.

Tripe fricasseed the Spanish Fashion.

TAKE the Tripes of Sheep, Calf, Kid, or Bullock, for in *Spain* they dress Tripes of all these Beasts, then clean them very well, and then boil them in Water and Saffron and Salt, and two or three Heads of Garlick, and when very tender, then take them out and throw them in cold Water, then take them out, cut them in long Slips of two Inches, and tofs them up in Cream, thick Butter, a little Garlick, and Juice of Saffron, and squeeze in an Orange, so serve away hot, they will look very yellow.

Sauce au poiverade with Spanish Partridges.

TAKE your Partridges and half roast them, then stowe them very tender in Broth and Garlick, and Saffron and Pepper, Salt and Nutmeg, and when tender, take one of them and beat it in a Mortar very fine with two Shallots, Pepper and Salt, and some elder Vinegar and Gravy, then strain this off through a Sieve, and when you dish up your Partridges pour all this Cullis over them; you may make a Spanish Partridge Pye this way: but you must put into your Pye some Slices of Ham and Morelles and Truffles and dic'd Sweet-breads, and then the Cullis, and bake it; this is the right Spanish Way.

To make Sour Crout, a Dutch Dish with Cabbage.

YOU must have an Engine to cut it with very fine as Vermigelly: you must cut it with a Knife, then take a small Tub and lay a row of Cabbage, then a Handful of Carraway seed, so on until your vessel is full, then get a great heavy Block and pres it down very well, and it will purge in hot Weather, then strain off the Liquor, and your Crout will be four; when you use it put in some Saufages and Ham, or Pickled Pork, and stew some of your Cabbage; this is a Dutch Dish used in Winter time.

A Pottage Jambo with Westphalia Ham.

TAKE six Pound of Ham, six Pound of brisket Beef, four Pound of Mutton of a Neck, and a Knuckle of Veal, wash them, put them into two Gallons of Water, and when it boils skim it clean, put in a Faggot of Thyme and Parsly, some whole Onions, whole Jamaica Pepper, some Cloves Mace and two Heads of Garlick, boil these all well together four Hours until the Quantity is half boild away, then take out your Piece of Ham and skin it and cut it square then strain all your Broth; then take some Endive, Sorrel, and Parsly, and a little Chervil, a Handful of each; chop it small, then take a Stewpan with a Piece of brown Butter and fry your Herbs, then put in some Broth and Gravy and your Piece of Ham in the Middle, with a few thin Slices in your Soop, with some sliced French Bread, then garnish your Dish with some chopt Spinach, Slices of Ham and Carrots slic'd, and serve away hot; you must skim it well.

Chickens with French Turneps and Mutton.

YOUR Stock must be with Beef, Mutton, and Veal, stove them well four Hours, until very tender with a Fagot of Thyme, Parsly, and Leaks, seasoned with All-spice, Pepper and Salt, Cloves, and a crust of a French Roll, then strain it off and skim it well, then take four small Chickens and truss them close legg'd, and fill the
Bellies

Belly's with some good Force-meat, and half roast them, then take eighteen French Turneps and blanch them and cut some in long Slips and some in Dice and fry them, but not too brown, then strain them off and dry them from the Fat, then put to your Turneps two Quarts of good Broth, and your Chickens, and some Slices of boiled Palates ; stove your Soop two Hours very gently, then garnish your Dish with slic'd Force-meat, and fry Sippets of French Roll, you must cut some Slices of French Bread, and lay at the Bottom of your Dish and stove it with a little of your Broth, and then lay in your Chickens and slic'd Palates, and so fill up with your strong Broth and serve away hot.

*A Pottage Bisque a la Françoise with Squab's
and Sweet-breads.*

YOU must have twelve Squabs of a middling Size, then draw them and truss them with the Legs in the Belly, and singe them and lard six of them with coarse Lard, seasoned with Pepper, Salt, and Nutmeg, then make a Stuffing with the Liver, and Thyme, Parsly, Shallot, and Crumbs of Bread, and an Egg, and a Bit of fat Bacon or Marrow ; then stuff the Bellies full and take a Piece of Butter about four Ounces and put it in a Stew-pan, and set it on the Fire, and when it is brown put in your Squabs and brown them all over, then take them out and dry them with a Cloth, and then take three Throat-Sweet-breads and set them off, and then cut them into

Dice, save one to garnish your Dish, then into your Soop-pot put two Quarts of good strong Broth made of a Fowl and a Knuckle of Veal well seasoned, and put in a Quart of good Gravy, then your Pigeons and your dic'd Sweet-breads, and two or three Heads of Celery, cut in Dice, and some Slices of a French Manchet, then add twelve Cocks-combs, and garnish your Dish with Morelles, slic'd Sweet-breads, and Combs, and when your Soop has been stoved one Hour and a half skim it very well, and then dish it away hot.

A Pottage de Raneule of Frogs.

YOUR Stock must be made of Scate, Whittings, Eels, and Flounders; take half a Scate, three Whittings, two Eels, four Flounders, and three Quarts of Water; then set them on the Fire, and skim it well, and season with a Faggot of Sweet-herbs, Pepper, Salt, Cloves and Mace; then take forty eight large Frogs and slay them, cut off the Heads and Belly-part, leaving the hind Quarters, and cleanse them well in Vinegar, Salt and Water; then take them out, and dry them; and season them with Pepper and Salt, and flour them, and then fry them quick, just a pale brown, but half enough, then put to them two Quarts of your Fish-stock, after it is strained; you must have about twenty of your Frogs to garnish your Dish, they must be stew'd in White-Wine Vinegar and Salt half an Hour, and garnish with chop'd boil'd Parsly and the Legs, and some fry'd Bread, and when your Soop is stew'd

one Hour and half, cut in some slic'd Pallates and stew'd French Roll, and so serve away hot.

Another way you may do it with good Veal Broth, and not Fish-broth, and then you need not fry your Frogs but only set them off in Water and Salt.

Une Pottage Marble du Manage.

TAKE four Pound of Brisket Beef, four Pound of Mutton, four Pound of a Breast a Veal, cut these Pieces into halves, then take a Piece of Butter and fry them of a Gold Colour on both Sides, season them with Pepper, Salt, Cloves and Mace, then add to these Pieces of Meat, two Gallons of Water, six Heads of Leeks, three Carrots cut in Quarters or Dice, four Turneps cut in Quarters, two Letices cut in halves, and half a Pound of good Ham or Gammon of Bacon, a Faggot of Thyme and Parsly, a Bunch of Celery; stove all these well until very tender about three Hours, then take out your Greens and Roots, and make a Ragoos with good Gravy, and put in your Meat and Roots as much as will fill your Dish; then toast some Slices of Bread brown, and dish up your Greens and Roots first, and your Pieces of Meat between, and stick toasts all over your Soop, and garnish with Slices of Celery and Carrots, and Turneps, and serve it away hot, skim off the Fat.

Turkeys en Bottiele in Decanter Bottles.

DR A W your Turkeys and singe them well, then bone them from the Back; you must not cut the Rump off; then take some of the Flesh off, and set it off with a Sweet-bread, some Marrow and Bacon, Pepper, Salt, Nutmeg, Crumbs of Bread, and Eggs, and a little Cream, and beat these well together in a Mortar, and it is good Force-meat, then spread your Turkey on the Table the skin downwards, and wash it over with the Yolk of Egg, and spread a little Force-meat over it about the Thickness of a Crown-piece, then lay a Row of Oysters and Pistachoes, then Force-meat again then a Row of Sweet-breads, and Morelles, and Combs, and then a few slic'd Chesnuts; do this until your Body is full, then sew it up with a Needle and Silk, and turn it up, and wash it over with the Yolk, of Egg, and flour it, and pass it in a Pan, then stove it down very tender; or you may put it in your Bottles. Let the Bottles be made so as to be taken of in the Middle, or cut with a Diamond, and you must boil your Turkey Bottles and all in a Kettle almost up to the Top of the Bottles for five Hours, then take them out and clean your Bottle, and take out the Fat, and stick a Nofegay on the Top of your Bottle, and so serve it; when you have an Entertainment you must have two, one at the upper end of the Table, the other at the lower end.

Pullets au Roan.

YOU must singe them and then cut some Lardoons of Bacon, and season with Pepper, Salt, Cloves and Mace, and lard both sides, then truss them very close, cutting off the Legs, then make a very good Force-meat with Lumps of Marrow, Sweet-breads, and the Livers, and Thyme, Parsly, and young green Onions or Shallots, Eggs and Crumbs, chopt all well together; then fill the Bellies, and then spit them, and wash a Caul of Veal with the Yolk of Eggs, and cover it over, and then Butter, a Sheet of Paper, and put over your Call, then tye it on fast and roast this and baist it with Champagne and before you take it off, baist it with some fat Bacon, dropping on it, and then make a Ragoo of Morelles, Combs, and Oysters, and lay in your Dish and your Pullets, a Top. Garnish with Pettit-patties, and slic'd Lamb. Another way, you may serve without Ragoo, only thick Butter and Gravy, and the Juice of an Orange, and without Pettit-patties, with your Livers broil'd, and Slices of Bacon round your Dish.

Chickens a la Mode du Blois in Bladders.

TAKE six small Chickens, and bone them, and singe them, and make a good Force-meat with Oysters, and the Livers, Thyme, Parsly and Shallots, Crumbs of Bread and Eggs, and fill the Bellies, then take a Bullock's Bladder and soak

it in Vinegar and Salt, and wash it well; then cut a Piece off the Top, and put in your Chickens and tye up the Bladder, but not close; then boil these in Milk and Water one Hour, then take them off and make a white Leer with Cream, the Yolks of Eggs, White Wine, some Sweet-breads dic'd, and Cocks-combs, and a few bearded Oysters, and dish up your Chickens, put your Ragoos all over, and garnish with Oyster-pattyes and slic'd Lemon, and serve away hot.

Another way is without forcing the Bellies. Another way is to lard them, and without a white Leer, only Butter and Parsly and dic'd Lemon.

Fricandoo's Glazzé of Sweet-breads.

TAKE six large Breast Sweet-breads; you must lard them very well and close; then take a large flat Sauce-pan and cover the Bottom with Sheets of fat Bacon; then lay your Sweet-breads the larded part downwards, and put in two Blades of Mace, a Quart of clear Broth, and cover your Stew-pan and stowe them quick until the Liquor is all dissolved, and then they will come to fry; you may have them what Colour you please, then strain off the Fat, and put in a little good clear Broth, about a Gill, and strain it off then; when you dish up, pour some of this Liquor over them.

Another

Another Way.

YOU must take four Handfuls of Sorrel, and boil it and chop it small, and put some of your good clear Gravy to it and melted Butter, and so lay under your Fricandoos and garnish with slic'd Orange; you may garnish with Patties, or slic'd Olives and Orange, or Slices of fry'd Bacon and Orange; just as you find your Master's Palate.

Amphilias of Mutton Glasse.

YOU must have two Necks of Mutton or two Loins, then bone them, leaving the top bones of the Neck about an Inch, then lard one with Bacon, then stowe them down with some good Broth or Liquor, until all is stowed away, and then you will find them begin to fry, then turn them, they will be two Hours at least, then take them out and pour off the Fat, and put to them some good Broth and you'll find very clear good Gravy, strain it through a fine Sieve or Strainer, then put your Fricandoo's in this, and let them stew a little while, and when you dish them, make a Sauce of Cucumbers stew'd or Caper Sauce. Another way is: you may lard one with Bacon other with Parsly, and skewer them and roast them,

Amphibia of Veal.

TAKE a Neck and bone it, and lard it, and sheet your Stew-pan with Bards of Bacon, and lay your Neck of Veal the Bacon downwards, then put in a Quart of good clear Veal Broth, and two Blades of Mace, and cover this down. Let it stove until tender, and all the Liquor be stoved away, and it will come to fry; you must take Care of Burning it, then pour all the Fat away, and put in some good clear Broth to it, and strain it, pour a little over it, and it will be as clear as Sack, then dish it and garnish with Olives of Veal, or Pattys of Sweet-breads.

Brisket Beef, a la Rouge Trembleur.

TAKE a square Piece of brisket Beef about twelve Pound, and let it lye four Days in Pump-water and Salt as much as will cover it, put in a Pound of bay Salt, a Pound of white Salt, four Ounces of Peter-Salt, let it be well stirr'd to dissolve, then take out your Beef and boil it six Hours, so that you may put a straw through it, then take it out and trim it, and take off the skin, and lay it in your Dish, garnish with raw Parsly all round your Dish; this is the true French Way.

Granades of Veal, Mutton or Beef.

TAKE a fillet of Veal, cut it in square Pieces about six Inches, about the thickness of a half Crown, lard one Side well, and fill the other Side with good Force-meat, and close it up round, and skewer them in the Inside, then lay them in a barded Stew-pan with Bacon, twelve makes a Dish, then lay over some Slices of Veal and the Caul, and a little Liquor, and two Blades of Mace, and stowe them tender, until all is dissolved, then turn them, and they will colour, and then dish them and sauce them with good thick Gravy and Butter or stew'd Sorrel.

Fillets of Beef three Ways Glasse.

CUT the Inside out of three Sirloins of Beef, and cut them the Length of your Dish: Lard one with Bacon, one with Parsly very thick, and the other with six small Sausages, then skewer them and spit them on a small Spit, or lark Spit, then roast them quick, one Hour with a good Fire will roast them; then stew some small Cucumers with Elder Vinegar, and Gravy and Shallot, Pepper and Salt, and lay in your Dish and your three Fillets a Top; you may garnish with forc'd Cucumers.

Cutlets of Beef Trembleur.

TAKE six Ribs and cut them in six Cutlets, lard them that have no bone, and the other season with Pepper, Salt, and minced Shallot, then pass them in brown Butter half enough: then stove them in some good Broth and Gravy until they are so tender, you can hardly take them out, then make some Sauce with Capers, and pickle Cucumers and Shallots, and good Gravy and Butter, then dish your Cutlets and pour your Sauce all over them and garnish with Horse-radish and fry'd Parsly.

A Calves Liver en Fricandoos Glazé

TAKE a Calf's Liver and wash it well, and scald it two or three Minutes in boiling Water, then take it out and dry it, and force it with good Stuffing, made with Veal, Bacon, Suet, Marrow, Parsly, Thyme, Onion, Crumbs of Bread, Pepper, Salt, and Nutmeg, and two Eggs; then stuff it underneath the Liver, and lard the Top very thick, and then set it in the Oven's mouth and bake it; or you may roast it or stove it as you do Fricandoo's of Sweet-breads or Veal under written.

Fricandoos Françoise.

TAKE a fillet of Veal, cut it in four Pieces very thick, cut off the Fat, and skin and lard it very well, and lay at Bottom of your Stew-pan, Bards of Bacon, and your Fricando's with the Larding downwards, put in a Pint of clear Broth or warm Water, and a large Blade of Mace, cover them down, close and stowe them gently, until all the Liquor is gone, then brown them what Colour you please; the true Way is when you dith them, put stew'd Sorrel under, and garnish with Pettit-patties or Chaudez.

A Balon au Caile with Quails.

YOU must make a good Quantity of Force-meat with two Sweet-breads, four Ounces of Veal, one Pound of Beef Suet, a Marrow-bone, some Thyme, Parsly, two Shallots, Crumbs of Bread, and three Eggs; season with Pepper, Salt, and Nutmeg, and beat all these Ingredients in a Mortar very well, then raise a Border on the Inside of your Dish near the Rim, three Inches high, then fill your Quails Bellies with Force-meat, and lard the half of them, supposing twelve, then pass them off and stowe them with Morelles, Trouffles, and Cocks-combs, then fill your Inside with this, and make a Cover with Force-meat and bake it, wash it over with the Yolk of Egg, and strew some Crumbs and bake it gently one Hour, then take it out, take off the Cover and put in some Cullis of Ham or Gravy.

To make a Cullis of Ham, the French Way.

TAKE two Pound of Veal, two Pound of Westphalia Ham and cut in Slices ; lay at the Bottom of your Pan, a Bard of Bacon, then your Veal and Ham, and some Slices of Bacon, and Carrot, and Parsnip or Celery ; then stove this until it comes to stick but do not burn it, let it be of a Gold Colour, then put in some good clear Broth and a Faggot of Herbs, season with Spice, then thicken a Piece of Butter with a Spoonful of Flour, and thicken your Gravy but not too thick ; you may use it for several Sauces of Fowl or Fish.

Breast of Veal Saucisson.

TAKE a Breast of Veal and bone it, and cut it in four Quarters, and wash it over with the Yolks of Eggs, season it with Pepper and Salt, then take the Meat of a Pound of Sausages, and mix it with some good Veal Force-meat, and spread out your four Quarters of your Veal, then spread all over your Force-meat the Thickness of a Crown-piece, and then roll them up very hard, and tie them with Packthread all round, then wash them over with the Yolk of Egg and Crumbs, and bake them gently three Quarters of an Hour ; you may stove them gently one Hour and half, and then take off the Strings and lay them in your Dish ; you may cut them in Quarters or Slices as you please, and garnish with Orange and Sauce, with Butter and Gravy.

Kidney

Kidney Patty's au Roan.

YOU must have the Kidney of a Loin of Veal and mince it small with Marrow, one Sweet-bread, Thyme, Parsly, Crumbs, Pepper, Salt, Nutmeg and Eggs: then make a good Puff-paste, and sheet your pettit Patty-pans, and fill them, and lid them, and wash them over with Yolks of Eggs, and bake them in a quick Oven, and send up, twelve will make a Dish, they are also fit for a Garnish.

Rabbets a la Portugeuz.

YOUR Rabbets must be trufs'd without the Heads the Shape of a Chicken, and then lard them and force them with a good Force-meat made of the Liver and Bread, Crumbs and Bacon, and Beef Suet, Thyme, Parsly and Shallot, Pepper, Salt and Nutmeg, work'd up with the Yolks of Eggs: then spit them and cover them with a Veal Caul, and wash over your Caul with Egg, and roast them three Quarters of an Hour, then make a Ragoo of Force-meat Balls, and young whole Onions, and some good Cullis of Ham, Gravy, and when you dish your Rabbets, put your Sauce between them, and Garnish with boil'd or roast Onions, cut in halves and Slices of Lemon.

Giblets Panca.

YOU must have two Pair, and singe them, and cut them into small Pieces and stew them very tender with some Bits of Ham cut in Slices, some Morelles, Trouffles and Combs, put in a little Rhenish Wine and Juice of Orange, tosse this up thick, then season with Pepper, Salt and Nutmeg, and then get a Veal Caul, and lay at the Bottom of a Stew-pan, and egg it well, and put in your Giblet, and cover it all with your Call, and wash it over with Egg and Crumbs, and bake it gently one Hour, then dish it up whole; you may make a Border of Force-meat round your Dish, and fill it and cover with a Caul, and so serve it hot, garnish your Dish with fry'd Parsly and Slices of Ham.

Calves Head Collared, the French Manner.

YOU must split and cleanse your Head well in Water, and salt three or four Hours, and bone it, then take it out and dry it well with a Cloth, then spread it on your Dresser, and cut it as Broad as you can, and wash it over with Yolks of Eggs, and season it with chopt Sage, Thyme, Parsly, Pepper, Salt and Nutmeg, then lay a Row of Slices of Ham, and then a Row of Force-meat, and a few Combs, and Slices of Sweet-bread, then roll it up very tight and tye it in a Cloth, or you may do it with Broad Tape, and then either stew it, boil it, or bake it; you may serve it hot or cold.

Pullets Hedge-bog way.

YOU must have four, and bone them the back way, and then make a Force-meat with Oysters, Chesnuts, Marrow, Thyme, Parsly, Shallots, and a bit of boil'd Ham and Crumbs, season'd with Pepper, Salt, and Mace, mix it up with the Yolk of Eggs, and fill the Bodies with this Force-meat, then sew it up as round as possible, and lard the Top with the Bacon upwards, sticking like Porcupine Quills, then cover them with a Caul, and either roast them or bake them; make a Ragoos of Morelles, with Truffles, Combs, and fresh Mushrooms, and when you dish them, lay all over your Ragoos, and garnish with Oyster-patties, fry'd Bacon, and sliced Lemon.

Curd Loaves au Brusselles.

YOU must have a Gallon of good Milk, and take some Rennet and make your Milk warm and put it in, three Spoonfuls is enough for a Gallon, then strain off your Curd clean from your Whey, and then put it in a Stone-mortar and beat it, put in eight Eggs, some grated Lemon-peel, some bits of Citron and Orange-peel candy'd, four Naples Biskets, and a handful of Flour, and half a Pound of Powder-sugar, a Gill of Sack, and six Ounces of melted Butter; put in so much Flour as you may make them as stiff as French-bread Paste, then take some Cases of Tin or Wood and put them in, and turn them on a Peal and bake them quick, and serve them hot. Pour in some Sack at Top.

A Pigs Farced.

YOU must scald your Pig very clean, then bone it, and take the Liver and the Heart and chop them very small with Marrow, Bacon, Thyme, Parsly, and young Onions, season with Pepper, Salt, Nutmeg, Cloves, and Mace, and Crumbs of Bread and Eggs. Let there be as much Stuffing as will fill up the Skin, leaving the Head on, then sew up the Belly, and Butter the Bottom of a Pan as long as your Pig, and bake it one hour, and then it will look as well as a roasted Pig the plain way, then make a Sauce with the Brains, and Sage, and Parsly, and Gravy, and Butter, and the Juice of Lemon, and so serve away; or you may make a French Cullis with Ham, and put under your Pig.

A Hog Barbicued whole, and grill'd.

YOU must have a Hog about six Stone, and kill him and singe him, then open him just as you do a red Herring, split him quite through to the Skin, but do not cut the Skin; leave Head and all on, then truss his Legs double, and let him be skewer'd cross ways to keep him flat, and when cold and stiff, you must have a Frame made the Length of your Pig, and three or four Bars length ways, and lay your Hog on; then have in readiness two Sacks of Charcoal, and set it on fire; your Grilliron must be two Foot high, and your Charcoal spread the Breadth of your iron Frame, then broil it five Hours gently, and baist it

it with Madera Wine or Malmfey, and All-Spice and Carmel Butter ; you must turn it but twice, so serve it away hot in an oval Dish made on purpose.

Beef Stakes Rolliade and Larded.

TA K E a Rump of Beef, and cut it broad and bone it, and then cut it in broad square Pieces, and hack them very well, then wash them with the Yolks of Eggs, and season with Shallots minced, Pepper, and Salt, then spread over some good light Force-meat, and roll them up and tie them tight, then have a Stew-pan and a piece of Butter, and pass them in a Pan, and put in a little Flour, and then some good Broth and Gravy, and Stove them tender ; and when you serve them make a good Cullis Sauce, with Shallots and Ham cut in Dice, and some sliced pickle Cucumbers, and so serve it away quick and hot.

Italian Pullets.

TA K E two Pullets, singe them, cut off the Pinions close to the Body, and lard the Breast of one with coarse Lard, then fill the Bellies with Chesnuts, lumps of Marrow, diced Sweet-breads, and Force-meat Balls, then truss them and spit them, and take a Veal Caul and cover it all over round it, and take a Sheet of Paper and cover your Caul, and tie it down close, and baste these with Champagne, and Saffron, and Shallots cut small and melted Butter ; let these roast one Hour and a half, then dish them, and make a white Lear Sauce

Cream, Yolks of Eggs, and some of what you baisted with, and so serve it ; garnish with Pettit-patties chaudes.

Chickens farced with Cray-fish.

YOU must have four Chickens, bone two, and lard two whole, then make a good Force-meat with Sweetbreads, Marrow, Cocks-combs, Moreiles and Truffles, Thyme, Parsly, a Clove of Garlick, and Crums of Bread and Eggs ; season with Pepper, Salt and Nutmeg, then fill the Bellies with this Force-meat, then sheet a deep Stew-pan with Bards of Bacon, and lay your Chickens on them ; wash them with the Yolk of an Egg and Crumbs, and bake them or roast them, then have in readines a good Cullis of Veal, with fresh Mushrooms and Artichoke Bottoms, and when you dish them lay this Cullis of Crayfish-Tails all over, and garnish with fry'd Sweet-breads, and curl'd Slices of Bacon and Parsly, and serve away.

Une Pottage au Champignon, with Mushrooms.

YOU must make your Stock with the largest Flabbs, boil'd in good clear Broth well seasoned, then take two Quarts of Buttons and wash them well, then take a Piece of Butter of four Ounces, and a whole Onion stuck with eight Cloves, and put in a Spoonful of Flour, and stir it till it is of a gold Colour, and then put in your Mushrooms, and stowe them one Hour with three Pints of your Stock strain'd off, then put in six squab Pigeons

Pigeons forc'd, or two Chickens, and some slices of French Bread; then take a French Roll and take out the Crumb and fill it with small Buttons stew'd, and put in the Middle of either Chickens or Pigeons, then skim it clear and serve it; garnish your Dish with broil'd Mushrooms and slices of French Bread fry'd in Butter.

Soles larded Fricandoes.

TAKE four large Soles and scale them, and skin one Side, and lard that Side with Bacon very well, then sheet a Saucepan with Bards of Bacon, and lay the Soles the larded side downwards, put in a little clear Fish Broth made with Whitings and Scate, season'd with a Faggot of Herbs and Spice, and a little Saffron, then put in half a Pint to the Soles, and stowe them off quick until all the Liquor is gone, but do not burn them; they will be of a clear gold Colour, then take them from the Fat, and make a Sauce with Anchovies, Butter, Gravy, and Tails of Cray-fish.

Atlets the Spanish Way.

TAKE two long Sweetbreads, two Turkey Livers, twelve large Combs, twelve large Morelles, twelve Truffles, twelve Slices of Bacon cut Inch-square; cut your Sweetbreads Inch-square, and your Livers likewise, then set your Morelles and Sweetbreads and Combs, then take some long Skewers, and they must just hold twelve bits, first Sweetbreads then Bacon, then Combs, then Morelles, then Liver, so when full, wash them over

with the Yolk of Egg and melted Butter, you may either roast them, or bake them in a gentle Oven; these are fit for a Dish by themselves, sauce them with Butter, Champaigne, and a Clove of Garlick and Gravy.

Kid Barbicued in Quarters.

TAKE your Kid, cut off the Head, and cut it in Quarters as you do Lamb, then raise the four Quarters, and take the Blade-bones out, and make a good Force-meat, and fill up the Vacancies, and then lard the Top with gross Lard; then take out the Flesh of your Legs leaving the Skin whole, and stuff with diced Sweetbreads, Force-meat Balls, Lumps of Marrow, and Pistachoes, then cover it over with a Caul, and roast all the four Quarters; then take the Head and cleave it whole as it is, take out the Brains and clean it well, and fill it up with Force-meat, and tie it up close and boil it in a Cloth, or bake it, then lay the Head in the Middle, and the four Quarters round; sauce it with Cullis of Veal, Gravy, Shallots, and Champaigne, and a little Saffron Juice squeezed in; garnish with Water-creffes.

Blemange of Isinglass.

TAKE three Calves-feet and split them, put in a Gallon of Water, two Ounces of Eringo-roots candy'd, two Blades of Mace, one Stick of Cinnamon, boil this until it comes to three Quarts, then strain it off, put in six Ounces of Loaf-sugar, half a Pint of Cream, four
Ounces

Ounces of Almonds pounded very fine and strain'd, a little Rose or Orange Flower Water, then strain it very fine into your Dish or Cups, and let it stand until cold; garnish with bitter Almond Bisket.

Blemange in Colours.

YOU must have some very clear, some colour'd with Saffron, some with Cochineal colour, some with Syrup of Clove-gilly-flowers, some with Spinach Juice, and some with Pistachoe Kernels, then lay a Row of one Colour, when cold another on that of any other Colour, so until it is four or five Inches high, then when it is cold cut it out in Slices; or you may put every different Colour into Cups and so turn them out; or you may scoop out an Orange or Lemon, and fill it with two or three colours, and when cold cut it in Quarters to garnish.

Mushrooms Italian Way.

THEY must be well cleansed, and tofs them up with Rhenish Wine, and four Spoonfuls of Oil and Saffron, and a Rocambole, then take some large ones and take out the Beards, and put in a little bit of Butter or Oil, and Crumbs, and Thyme, and Parsly, and so broil them; and when you tofs up your other Mushrooms put in two Yolks of Eggs, a little Cream, and squeeze in an Orange, and garnish with fry'd Mushrooms and broil'd ones.

Pigeons Maskerade.

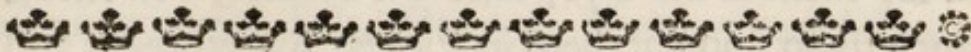
TAKE six Squabs pretty large and truss them close, singe them, and pass them, and when you take a Saucepan to pass them, take a Knife and cut them on each side of the Breast to the Bone one cut, and it will open; then after you have stoved them with good Mushrooms, Morelles, Truffles, Artichoke Bottoms, and Combs, dish them, and take a Comb and stick on each side of the Breast of your Pigeons where the cut is, and then lay your Ragoo under, and garnish with Petit-patties, slic'd Orange, and squeeze a Lemon over the Top.

Tureene with Rumps and Chesnuts.

TAKE twelve small Rumps of Mutton, six double Chops of a Neck of Mutton, and boil these very tender, season your Broth with Herbs and Spice, then take twelve French Turneps, cut them in Quarters, three Carrots cut in Dice, fry them of a gold Colour, then take two Quarts of your Broth, put in your Rumps cut in two Pieces, and your Mutton, then your Turneps and Carrots, and some whole Onions, and twelve Chesnuts boiled and pealed, stove these well together, put in two or three Slices of Ham well boil'd, then dish up your Rumps and Mutton, and your Roots, and then put in your Broth, then toast some Slices of French Bread and lay on the Sides, and garnish with Sheeps Rumps and French Turneps; this is an extraordinary good French Tureene.



APPENDIX.



An Artichoke Pye.

BOIL Artichokes very well, take the Bottoms, season them with a little Mace, add a good Quantity of Butter. Make a Layer of it in the bottom of the Pye, put in the Artichokes, strewing on a little Salt and Sugar, also some Pieces of Marrow wrapp'd up in the Yolks of some Eggs, with a few Gooseberries or Grapes. Upon these lay some Dates, some Yolks of hard Eggs, Citron, large Mace, &c. then cover these with Butter, bake it and pour in scalded White-wine.

A Battalia Pye.

TAKE two small Chickens, two squab Pigeons, two sucking Rabbits, cut them in Pieces, season them with Savoury Spice, and lay them in the Pye; add two Sweetbreads sliced, two Sheeps Tongues, a shivered Palate, a Pair of Lambstones, ten or fifteen Cocks-combs, with savoury
Balls

Balls and Oyfters. Lay on Butter and clofe the Pye.
Put to it a Lear.

N. B. Savoury Spice is Pepper, Salt, Cloves,
and Nutmeg,

Another.

TAKE young Chickens, squab Pigeons, young Partridges, Quails and Larks. Trufs them, and lay them in the Pye, take Ox Palates, boil them, blanch them and cut them in Pieces, Sweetbreads and Lamb-ftones; cut them in Halves or Quarters, Cocks-combs blanched, a Pint or Quart of Oyfters, dredged over with grated Bread and Marrow; add Sheeps Tongues, boiled, blanched and cut in Pieces. Beat Pepper, Salt, Cloves, Mace, and Nutmeg, all together. Season with this. Lay Butter on the Bottom of the Pye, and place the reft in with the Yolks of hard Eggs, Knots of Eggs, Cocks-ftones and Treads, and Forc'd-meat Balls. Cover up the Pye, and when you fet it into the Oven, put in five or fix Spoonfuls of Water, and when it comes out of the Oven, pour it out and put in Gravy.

A Calf's Head Pye.

TAKE a Calf's Head, boil it till you can take out all the Bones, flice it into thin Slices and lay it in the Pye with the Ingredients for favoury Pyes: which fee.

Another.

Another.

CLEANSE and wash the Head well, boil it for three quarters of an Hour, cut off the Flesh in Bits, of the bigness of Walnuts, blanch the Tongue and slice it : parboil a Quart of Oyfters and beard them ; take the Yolks of ten or twelve Eggs. Intermix some thin Slices of Bacon with the Meat ; put an Onion cut small in the Bottom of the Pye seasoning it with Salt, Pepper, Nutmeg and Mace ; lay also Butter on the Bottom, put in your Meat, close up the Pye, and put in a little Water ; when it is baked take off the Fat, and put in a Lear of thick Butter, Mutton Gravy, a Lemon pared and slic'd, with two or three Anchovies dissolved. Let them first stew together a little while, cut the Lid in handsome pieces, lay it round the Pye and serve it up.

A Chicken Pye.

TAKE half a Dozen of small Chickens, roll up a Piece of Butter in sweet Spice, and put a Piece into each of them, season them and put them into the Pye with the Marrow of a couple of Bones, with Fruit and Preserves, as in Lamb Pye, with a Caudle.

Another,

BOIL young Chickens in an equal Quantity of Milk and Water ; then flea them, and season them with Salt, Cloves and Nutmeg. Put Puff-paste

paste round and in the Bottom of the Dish, lay a Layer of Butter with Artichoke Bottoms, Veal Sweetbreads and Cocks-combs, and over them lay the Chickens, with some Bits of Butter roll'd up in the Seasoning and some Balls of Forc'd-meat. Lay on a Lid of Puff-paste, the Oven must not be too hot. While it is baking make the following Caudle ; boil a Blade of Mace in half a Pint of White-wine or of Cyder, take it off the Fire and slip in the Yolks of two Eggs well beaten, with a Spoonful of Sugar, and a little Bit of Butter rolled up in Flour. Pour in this Caudle when the Pye comes out of the Oven.

Egg Pyes.

BOIL twenty Eggs hard, take the Yolks and shred them with Citron and Lemon-peel, season them with sweet Spice, and mix them with a Quart of Stuff for Custards, ready made, set it all over the Fire, let it gather to a Body ; the Pyes being dry'd in the Oven, fill them with this Batter, as you do Custards, and when they come out of the Oven, stick them with slic'd Citron, and strew them with coloured Bisket.

Another Way.

BOIL twelve Eggs hard, take the Yolks and chop them with twice the Quantity of Beef Suet and three Pippins pared, cor'd and slic'd ; add half a Pound of Currans, wash'd and dry'd, a quarter of a Pound of Sugar, a little Salt, some Spice finely beaten, and the Juice of half a good
Lemon,

Lemon, a quarter of a Pint of Canary, candy'd Orange and Citron cut in Pieces, of each an Ounce and half. Lay Lumps of Marrow on the Top, if they are to be eaten hot, or else omit it. The Oven must not be too hot, they will be baked in three quarters of an Hour.

A Goose Pye.

BONE your Goose, season it with Savoury Spice, and lay it in the Pye with a couple of Rabbits.

Another.

PARBOIL the Goose and bone it, season it with Salt and Pepper, and put it into a deep Crust, with a good Quantity of Butter both under and over. Let it be well bak'd, fill it up at the Vent-hole with melted Butter. Serve it up with Bay Leaves, Mustard, and Sugar.

A Hare Pye.

CUT the Hare in Pieces, season it with savoury Spice, lay it in the Pye with Balls, slic'd Lemon and Butter; close it up and bake it.

Another.

DRESS a large Hare, mince one Part of it small with Bacon, Thyme, Savory and Marjoram; season it with Salt, Pepper, Cloves and Nutmegs. Season the other Part as you did the former; work the minc'd Meat with the Yolks of Eggs

Eggs and lay it about the Hare, and fill up the Pye with sweet Butter; bake it, and when it comes out of the Oven pour in half a Pint of strong Gravy.

A Hen Pye.

CUT the Hen in Pieces, season it with savory Spice, lay it in the Pye with Balls, Yolks of hard Eggs, Slices of Lemon and Butter. Close the Pye, bake it, and when it comes out of the Oven, pour in a Lear thickened with Eggs.

A Lamb Pye.

TAKE a Hind-Quarter of Lamb, cut it into thin Slices; season it with savoury Spice and lay them into the Pye, also lay in an hard Lettuce, Artichoke-Bottoms, and the Tops of an hundred of Asparagus, lay Butter over them. Close up the Pye, bake it, and when it comes out of the Oven pour in a Lear.

Another.

CUT the Lamb in Slices, season with Cloves, Mace, Nutmeg, Salt, Pepper, and Sugar, lay it in your Coffin, lay on it and between it, a few Currants, and Raisins of the Sun stoned, the Marrow of a couple of Bones, a few Skirrets boil'd and blanched, Dates, candy'd Lemon and dry'd Citron, preserved Barberries, sliced Lemon, large Mace and Butter; close it, bake it and when it comes out of the Oven, make a Caudle of White-wine, Verjuice and Sugar, beaten up with the Yolks
of

of three or four Eggs, set it on the Fire, keep it stirring till it begins to be thick. Put it in and shake it together, scrape on Sugar and serve it up.

A Lumber Pye.

M I N C E three Pounds of Fillet of Veal, with the same Quantity of Beef Suet, season it with sweet Spice, add half a Score Pippins, two Handfuls of Spinach, a couple of hard Lettuces, Thyme and Parsly, mix it with a Two-penny white Loaf grated, and the Yolks of four or six Eggs, Sack and Orange-Flower Water, three Pounds of Currants and Preserves, as in the Lamb Pye, and a Caudle.

Another.

T A K E any cold Meat, except Beef and Pork, and to every Pound of Meat take a Pound of Suet, mince them small, take usual Sweet-herbs shred them small, add Salt, half an Ounce of Cloves and Mace finely beaten, two Nutmegs grated, and six Eggs: Mix all well together, and work them up into Balls as big as Pullets Eggs. Put these into the Pye, also a Pound of Raisins stoned, and as many Currants: Then put in a Pound of Butter and bake it.

Take a quarter of a Pint of Canary, half a quarter of a Pint of Verjuice, a quarter of a Pound of Butter, and a quarter of a Pound of Sugar, and the Yolks of three Eggs; boil them all together with a little Mace, till they are of a tolerable Thickness, pour it into the Pye and serve it up.

Minc'd Pyes.

TAKE a Neat's Tongue, parboil it, fhred it, and to a pound of the Meat allow two pound of Beef Suet fhred small, and five or six pippins, a green Lemon-peel: Season this Quantity with an ounce of sweet Spice, and any other Quantity proportionably; add two pound of Currants, and a quarter of a pound of Citron, Lemon and Orange-peel, half a pint of Sack, and a little Orange-Flower Water: Mix these all together and fill your Pyes. According to the Quantity of your Meat, you must increase or diminish the rest of the Ingredients.

You may, if you please, add the Juice of a Lemon, two Spoonfuls of Verjuice, two or three Pippins hack'd small, some Dates stoned, and slic'd, and a few Raisins, stoned and cut small.

A Mutton Pye.

TAKE a Loin of Mutton, &c. cut it into Steaks, season them with favoury Spice, lay them in the Pye, and lay on some Butter; close it, bake it, and when it comes out of the Oven, chop a Handful of Capers, Cucumbers and Oysters, in Gravy, an Anchovy and drawn Butter, and put it in.

A Neat's Tongue Pye.

TAKE a Neat's Tongue, parboil it, blanch it and slice it, season it with favoury Spice; add Balls, sliced Lemons and Butter; close the Pye, bake it, and when it comes out of the Oven pour in a Rago.

Another.

PArboil the Tongue, cut off the Root, blanch it, mince the Meat with Beef Suet, Marjoram, Thyme and Parsly; season with Pepper, Cloves and Mace finely beaten: Add the Yolks of two Eggs, some Sugar and grated Bread, make up the Paste in Form of a Tongue, put in the Meat, pour in a Mixture of Verjuice, Rose-Water, Butter and Sugar, and bake it.

A Turkey Pye.

LET the Turkey be bon'd, season it with Savoury Spice, put it in your Pye with a couple of Capons or wild Ducks cut in Pieces to fill up the Corners: Lay on Butter and close the Pye. When it is bak'd and cold, fill it with clarify'd Butter, as must be done to all cold Pyes.

Another.

MAKE a good Paste, bone your Turkey and lard it with pretty large Lardoons of Bacon, season it with one Ounce of Pepper, two Ounces of Salt, and an Ounce of Nutmegs, if it be to be eaten cold; but if hot, with half Seasoning before mentioned: Lay Butter in the Bottom of the Pye, lay in your Turkey and put in half a Dozen whole Cloves, then lay on the rest of your Seasoning with good Store of Butter; close it up and baste it over with Eggs, and when it is bak'd fill it up with clarify'd Butter.

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A Veal

A Veal Pye.

HAVING raised an high Pye, cut a Fillet of Veal into three or four Fillets, season them with savoury Spice, and a little sweet Herbs and Sage minc'd ; lay Slices of Bacon at the Bottom, and betwixt each piece ; lay Slices of Butter on the Top, close up the Pye and bake it.

An Umble Pye.

TAKE the Umbles of a Deer, parboil them, clear off all the Fat from them, take something more than their Weight of Beef Suet and shred it together ; then add half a pound of Sugar, season with Salt, Cloves, Mace, and Nutmeg ; add half a pint of Claret, a pint of Canary, and two pound of Currants wash'd and picked ; mix all well together, and bake them in Puff or other Paste.

A Venison Pye.

WHEN you have raised a high Pye, shred a pound of Beef Suet and lay it in the Bottom, cut the Venison in pieces and season it with Pepper and Salt, lay it on the Suet, lay Butter on the Venison, close up the Pye and let it stand in the Oven for six Hours.

A Venison Pasty.

LA Y down half a Peck of Flour, put to it four Pounds of Butter, beat eight Eggs, and make the Paste with warm Water, bone the Venison, break the Bones, season them with Salt and Pepper,
and

and boil them, with this fill up the Pafty when it comes out of the Oven : Take a Pound of Beef Suet, cut it into long Slices, strew Pepper and Salt upon it ; lay the Venison in, seasoned pretty high with Salt and black Pepper bruised ; set Pudding Crust round the Inside of the Pafty, and put in about three quarters of a Pint of Water. Lay on a Layer of fresh Butter, and cover it. When it comes out of the Oven, pour in the Liquor you have made of the Bones boil'd, and shake all well together.

A Veal Pafty.

TAKE a quarter of a Peck of fine Flour, and a Pound of Butter, break the Butter into Bits, put in Salt and half an Egg, and as much cold Cream or Milk as will make it into a PASTE : Make your Sheet of Pafty, bone a Breast of Veal, season it with Salt and Pepper. Lay Butter in the of your PASTE, lay in your Veal. Put in whole Mace, and a Lemon slic'd thin, Rind and all ; cover it with Butter, close it up, and bake it ; when it comes out of the Oven cut it up, heat some White-wine, Butter, the Yolks of Eggs and Sugar. Pour this into the Pafty and serve it up.

A Florendine of a Kidney of Veal.

LET the Kidney, Fat and all, be shred with a little Spinach, Parsly, and Lettuce, three Pippins and some Orange-peel. Season it with sweet Spice and Sugar, and a good Handful of Currants, two or three grated Biskets, Canary or Orange-flower Water, and two or three Eggs,

mix them well together, put them into a Dish covered with Puff-paste, lay on the Lid and garnish the Brim.

A Florendine of Oranges or Apples.

CUT half a Dozen of *Seville* Oranges in two, save the Juice, take out the Pulp and lay them in Water for twenty-four Hours, shift them three or four times; then boil them in three or four Waters, in the fourth put to them a pound of fine Sugar and their Juice. Boil them to a Syrup, and let them stand in this Syrup in an earthen Pot. When you use them cut them in thin Slices. To ten Pippins pared, quartered and boiled up in Water and Sugar, put two of these Oranges, lay them on your Puff-paste in a Dish as before.

A Rice Florendine.

BOIL half a pound of Rice in fair Water till it is very tender, then put to it a Quart of Milk or Cream; boil it till it is thick, and season it with sweet Spice and Sugar, beat eight Eggs very well and mix with it. Add to it half a pound of Currants, half a pound of Butter and the Marrow of two Bones, three grated Biskets, Sack and Orange-flower Water; having covered your Dish with Puff-paste, put in your Mixture and bake it.

A Florendine.

A Florendine.

TA K E two pound of Cheefe-Curds, a pound of blanch'd Almonds finely pounded, half a pound of Currants, a little Rose-water, and Sugar to your Palate; mingle these well together with some Spinach stew'd and cut small. Lay Puff-paste on the Top and Bottom of the Dish, and bake it in an Oven moderately heated.

A Florendine Magistral.

CU T thin Slices of a Leg of Veal like Scotch Collops, beat them with a Knife on both Sides; season them with Salt, Pepper, Cloves and Mace. Cut as many thin Slices of fat Bacon, roll them up and put them into your Pye Dish. Add two or three Shallots and two or three Anchovies, some Oysters, and forty or fifty Forc'd-meat Balls, and Lemon par'd and slic'd; put in a quarter of a pint of Gravy, half a pint of strong Broth, and half a pint of White-wine; cover it with Puff-paste and bake it,

An Almond Pudding.

TA K E half a pound of Jordan Almonds, blanch them and pound them in a Mortar with four grated Biskets, and three quarters of a pound of Butter, Sack and Orange-flower Water; then mix it with a Quart of Cream, being boiled and mix'd with eight Eggs, sweet Spice and Sugar; cover the Dish with Puff-paste, pour it in and garnish it.

A Calf's Foot Pudding.

SHRED Calf's Feet very fine, mix the Meat with a penny white Loaf grated and scalded in a pint of Cream; add to it half a pound of Beef Suet shred, and eight Eggs, and a Handful of plumpt Currants: Season it with sweet Spice and Sugar, a little Canary and Orange-flower Water, and the Marrow of two Bones; then put it up in a Veal Caul, being wash'd over with the Batter of Eggs; and having wetted a Cloth, put it in, tie it close up, and put it in when the Pot boils; let it boil for two Hours, then turn it in a Dish. Stick slic'd Almonds and Citron on it. Let your Sauce be Canary and Orange-flower Water, with Lemon Juice, Sugar and drawn Butter.

A Tansey.

BOIL a Quart of Cream or Milk with a Stick of Cinnamon and a Nutmeg quartered, and some large Mace, and let it stand till it is half cold, then mix with it the Yolks of twenty Eggs, and the Whites of ten; strain it, and to it add four grated Biskets and half a pound of Butter, and a pint of the Juice of Spinach and a little Tansey, Canary and Orange-flower Water, Sugar and a little Salt. Set it over the Fire to gather into a Body, butter a Dish well, and pour it in; bake it, then turn it on a Pye-plate. Squeeze an Orange on it, grate some Sugar over it, garnish it with sliced Orange and a little Tansey made in a Plate.

A Gooseberry.

A Gooseberry Tansy.

PUT fresh Butter into a Frying-pan and when it is melted, put in a Quart of Gooseberries, and fry them till they are tender, mash them to pieces, beat eight Yolks and four Whites of Eggs, add a pound of Sugar and three Spoonfuls of Canary, three Spoonfuls of Cream, a penny white Loaf grated, and three Spoonfuls of Flower: Mix all these together, put the Gooseberries out of the Pan to them, stir them all well together, then put them into a Sauce-pan, to thicken; then put Butter into a Frying-pan, fry them brown, turn it out upon a Pye-plate, and strew Sugar.

A Custard.

BOIL a Quart of Cream, with a Stick of Cinnamon, a Nutmeg quarter'd, and some large Mace; let it stand till it is half cold, beat eight Yolks and four Whites of Eggs well, mix them with Sugar, Canary and Orange-flower Water. Set it on the Fire, keep it stirring, till a white Froth arises, and scum it off; then your Coffins having been first dry'd in the Oven, fill them.

Forc'd Meat Balls Sweet.

TAKE part of a Leg of Veal or Lamb, scrape it fine, shred as much Beef Suet very small, season it with sweet Spice; add Currants according to Discretion, and the Yolks of three or four Eggs,

and a little Lemon-peel, and some Sweet-herbs shred fine : Mix all these well together, and make it up into little Balls.

Savoury Balls.

SCR A P E part of a Leg of Veal or Lamb very fine, mince as much Beef Suet very small with a little lean Bacon, Sweet-herbs, a Shallot or two and an Anchovy. Beat these in a Mortar till they are a fine PASTE, season it with Savoury Spice, and make it up into little Balls.

Balls for Fish.

MI X together Carp and Eels minc'd very fine, with as much Beef Suet shred small, Sweet herbs and Savory shred small, Savoury Spice, grated Bread and Eggs. Beat all in a Mortar and make it into Balls.

A Caudle for sweet Pyes.

TA K E of Canary and white Wine equal Quantities, a little Verjuice and Sugar, boil them together, then brew them with two or three Eggs like butter'd Ale. When your Pyes are baked, pour it in at the Funnel, and shake it together.

L E A R S.

A Lear for Pasties.

TA K E the Bones of the Meat of which the Pasty is to be made, cover them with Water, and bake them with the Pasty, and when
it

it comes out, strain the Liquor, and put it into the Paſty.

A Lear for ſavoury Pyes.

IN a proper quantity of Claret, Gravy and Oyſter Liquor, boil a faggot of ſweet Herbs, two or three Anchovies and an Onion; thicken it with browned Butter, and pour it into your ſavoury Pyes, when it is wanted.

A Lear for Fiſh Pyes.

TAKE Clart, White-wine Vinegar, Anchovies and Oyſter Liquor, put to them ſome drawn Butter, and when the Pyes are baked, pour it in with a Funnel.

A Ragoo for made Diſhes.

TAKE Cocks-combs boil'd, blanch'd and ſliced, Sweet-breads ſliced and Lamb's-ſtones, toſs them up in Claret and Gravy, with ſweet Herbs, ſavoury Spice, Muſhrooms, Truffles, Morells and Oyſters, thicken with brown Butter; uſe it when call'd for.

Scotch Collops.

TAKE the Skin off from a Fillet of Veal, and cut it into thin Collops, and ſcotch them with the back of a Knife, lard half of them with Bacon, and fry them with a little brown Butter; then take them out and put them into another toſſing pan,

pan, then fet the pan they were fry'd in over the Fire again, wash it out with a little strong Broth, rubbing it with the Ladle, then pour it to the Collops. Do this to every pan-full 'till all are fry'd, then stew or tofs them up with a pint of Oyfters, a couple of shiver'd Palates, Cocks-combs, Lambs-ftones and Sweet-breads blanched and sliced, a couple of Anchovies, favoury Balls, Onions, a faggot of sweet Herbs, and thicken it with brown Butter, and garnish it with shred Orange.

Fricaffy Tripe.

TAKE a double Tripe, cut some of the fat part in slices, and dip them in Eggs or a Batter, and fry them to lay round your Dish; and the other part cut, some in long flips, and some and some in dice, and tofs them up with Mint, Onion, chopt Parsly, melted Butter, Yolks of Eggs, and a little Vinegar; season with Pepper and Salt, so serve away. *Another way.* You may broil some, and some you may boil with Salt, Onion and Rosemary, and send it up in the Liqueur in which it is boil'd.

Cow-beel fry'd.

YOU must split it and flour it, and fry it brown and crisp on both sides; then fry some Onions and lay all over them, and sauce with Butter and Mustard: Another way is, boiled with Butter and Vinegar: Another, cold with chopt Parsly, Pepper, Salt and Vinegar: Another, way

way is ; cut in pieces and fricassy'd, or with Butter and Parsly.

Another Way.

YOU must chop it small after boil'd ; put in as much Suet as Neat's Foot ; then put in half a pound of Currants, some Nutmeg, Sugar, and six Eggs, two Naples-biskets, half a pint of Cream, and a little Orange-flower Water ; then sheet a Dish with Puff-paste, and fill it with your Ingredients, and so bake it gently, sticking at top slit Citron.

Sheep's Trotters stew'd.

THEY must be well boil'd, then split them, and take the Hair out betwixt them ; then stowe them in some pale Broth and Juice of Lemon, some chopt Parsly and thick Butter ; when you dish them, cut some Sippets and sliced Lemon ; you may make a Trotter-pye favoury or sweet, with Currants, or marinate them, that is, make a Batter with *Rhenish* Wine and Flour, and two Yolks of Eggs, and dip them in and fry them : Another way ; fricassy them, or eat them cold with Vinegar.

An Almond Pudding.

TAKE as many Almonds as will serve for your Dish, blanch them, add the Yolks of four or five Eggs, Rose-water, Nutmeg, Cloves, Mace, a little Sugar, a little Salt and Marrow,
and

and bake it in an Oven no hotter than for Bisket-bread ; when it is half baked, take the white of an Egg, Rose-water and fine Sugar well beaten together, lay it over the Pudding with a Feather, then set it into the Oven again, stick it over with Almonds and serve it up. You may put Puff-paste in the bottom of the Dish.

An Almond Pudding boil'd.

BEAT a couple of Eggs, strain them into a quart of Cream, grate in a penny white Loaf with a Nutmeg, half a pound of Almonds blanch'd and beaten fine, and half a dozen spoonfuls of Flour, mix all these well together and sweeten them with fine Sugar. Flour your Bag or Cloth, put in your Pudding, put it into the Pot, when it boils ; when it is boil'd enough, pour on it Butter melted with a little Rose-water. Stick it with blanch'd Almonds, and serve it up.

A baked Bread Pudding.

CUT a two-penny Loaf into thin Slices, boil two Quarts of Milk or Cream, break your Bread in it very fine, put in half a score Eggs, a Nutmeg or two grated, half a pound of Sugar, a pound of Butter, stir it well together ; butter a Dish, and bake it an Hour.

An Almond Pudding.

BLANCH and pound half a pound of *Jordan* Almonds with four grated Biskets, and three quarters of a pound of Butter, Sack and Orange-flower

flower Water, then mix it with a Quart of Cream boil'd and mix'd with eight Eggs, sweet Spice and Sugar, cover the Dish with Puff-paste, pour in the Butter, and bake it.

A boil'd Bread Pudding.

TAKE a Quart of Cream, boil it with Salt, Sugar, Nutmeg, Cinnamon, Cloves and Mace; when it has boil'd, slice in the Crufts of two *French* Rolls, and set it by till it is cold; then drain off all the Cream that the Bread has not soak'd up, and rub the Bread through a Cullender, put in the Yolks of six and Whites of four Eggs, then stir it well together, butter your Dish and put it in, tye a Cloth over it; boil it, and serve it up with drawn Butter.

A Lemon Pudding.

TAKE two clear Lemons, grate off the outside Rind, also grate a Couple of *Naples* Biskets, and mix them with your grated Peel, and add to it the Yolks of twelve and Whites of six Eggs well beaten, three quarters of a pound of Sugar, and three quarters of a pound of Butter, and half a pint of thick Cream. Lay a sheet of Paste at the bottom of the Dish, put in the Batter, set it into the Oven immediately, having first sifted a little refined Sugar over it. Let it stand an Hour.

An Orange Pudding.

GRATE off the Rind of a Couple of *Seville* Oranges, as far as they are yellow, then put the Oranges in Water, and let them boil 'till they are

are tender : Shift the Water three or four times to take away the bitterness. When they are tender, cut them open to take away the Seeds and Strings, and beat the other part in a Mortar with half a pound of Sugar 'till it comes to a PASTE, then put in the Yolks of six Eggs, and three or four Spoonfuls of thick Cream, and half a *Naples* Bisket grated ; mix these together, put in a pound of fresh Butter melted, stir it well in. Lay a sheet of Puff-paste at the bottom and on the side of the Dish. Garnish it. Set it in the Oven for about three quarters of an Hour.

An Oat-meal Pudding.

SHRED 3 quarters of a pound of Beef Suet very fine, put it into 3 pints of thick Cream, it having first boil'd, add a pound of Butter, a grated Nutmeg, a little Salt ; and half a pound of Sugar, and then thicken all with a pint of fine Oatmeal. Stir it well together. Put it into a Pan. Let it stand 'till it is almost cold, and then put in the Yolks of six Eggs, mix all well together ; lay a sheet of Puff-paste in the Dish, stick Lumps of Marrow in it. Let it stand in the Oven two Hours.

Another.

TAKE a pint of whole Oatmeal, bruise it, put it into a quart of Cream, with a Blade or two of Mace ; boil them together 'till the Oatmeal has soak'd up all the Cream, let it stand 'till it is cold, and beat the Yolks of eight Eggs, and the Whites of four, with five or six Spoonfuls of Rose-water ; put these into the boil'd Cream and Oatmeal ;

meal; then put in powder'd Sugar, Salt, Nutmeg and Cinnamon, then melt a good quantity of Butter; put in some good Marrow or Beef-suet minced, and grated Bread; mix these all together, butter the Dish, put it in and bake it.

A Rice Pudding.

TAKE half a pound of clean pick'd Rice. Boil it in Water, and afterwards in Milk, 'till it is as thick as a hafty Pudding; fet it by 'till it is cold, then put in the Yolks of six and the Whites of four Eggs, well beaten, a pound of Marrow or Butter, a pound of Currants; add to these half a pint of Cream, two or three spoonfuls of Canary and a little Rose-water: Add Salt, Cinnamon, Nutmeg, Cloves and Mace, and two Ounces of candied Citron and Lemon peel. Cover it with Puff paste, and bake it.

A Millet Pudding.

TAKE six ounces of Millet-feed, put to it three pints of new Milk, a quarter of a pound of Sugar, or rather more, a little Salt, and near half a pound of Butter, except you have Marrow or Suet, though Butter is better than Suet. If you have a mind to make it of the Custard kind, you may put in six or eight Eggs, well beaten. with a little Milk to mix and strain them with.

A Rice White-Pot.

BOIL a pound of Rice in two quarts of Milk, 'till it is tender and thick, then beat it well in a Mortar with a quarter of a pound of blanch'd Almonds, then boil two quarts of Cream with

Crumb

Crumb of white Bread and Blades of Mace, mix all together with the Yolks of eight Eggs, some Rose-water, and sweeten it with Sugar to your Palate ; cut some candied Orange and Citron Peels thin and lay it in when it is in the Oven. Let not the Oven be too hot, for if it be it will soon spoil.

To make Blood Puddings.

TAKE a quart of Oatmeal, boil it in a quart of Milk, and let it stand 'till the next Morning to swell ; shred a pound and half of Beef Suet, season it with Salt, Pepper a little Thyme, Parsly and Penny-royal, of each a handful, shred very small, mix these with the Milk and Oatmeal, and three pints of the Blood of a Hog, or that of a Sheep may serve ; when these are all well mix'd together, having either Hog's Guts, or Ox's Guts ready, well clean'd, and the insides turn'd out, then make a small Funnel that will hold a quarter of a Pint, with a Tail about five Inches long, of a size that will easily go into the Gut, Cut the Guts a Yard long, and fill them with the Ingredients, tye them a Span long, and tye the two Ends of that Span together ; then tye in the middle of the Span, and so you will have two Puddings in each Piece ; fill them not too full, but let them be lank ; then boil them for a Quarter of an Hour, taken them out and lay them in a Cullender to cool. They will keep for some time.

Another Way,

TAKE the Blood of an Ox while it is warm, put some Salt to it, and then strain it ; and when it is thorough cold put in Groats of Oatmeal, well

well pick'd, and let it stand to soak all Night ; the next Morning season with Pepper, Cloves, Mace, Nutmeg, and Fennel-seeds ; add to them Rosemary, Savory, Thyme and Penny-royal, and also some new Milk or Cream, beat four or five Eggs very well, and put into the Blood with Beef Suet shred, but not very small. Mix all these well, together, fill the Guts, being prepared as above directed, and boil them for use.

Hogs Puddings.

BOIL the Umbles of an Hog very tender, take some of the Lights, with the Heart, and all the Flesh about them ; when you have taken out the Sinews, mince the rest very small, also the Liver, add to these a pint of Cream, a quarter of a pint of Canary, the Yolks of four or five Eggs, Salt, grated Nutmeg, Cloves, Mace and Cinnamon finely beaten, some Sugar, a pretty Quantity of Hog's Fat, a little Rose-water, and a few Carraway-seeds ; roll it up an Hour or two before you put it into the Guts ; rinse them in Rose-water and fill them as directed.

To make White or Marrow Puddings.

TAKE two pounds of Marrow or Beef Suet, shred it very small ; take a pound and half of Almonds, blanch them and beat them very small with Rose-water ; grate a pound of Bread, and a pound and a quarter of fine Sugar, a little Salt, one Ounce of Mace, Nutmeg and Cinnamon, twelve Yolks of Eggs, four Whites, a pint of Canary, a pint and half of thick Cream, some Rose or Orange-flower Water ; boil the Cream, and tye a

little Saffron in a Rag, and dip it in the Cream to colour it. First beat the Eggs very well, then stir in the Almonds, then the Spice, and Salt, and Suet; afterwards mix all the Ingredients well together, fill the Guts no more than about half full, put some bits of Citron in the Guts as you fill them. Tye them up, and let them boil a quarter of an Hour.

Another with Currants.

TAKE a pound and half of grated Bread to two pounds of Beef Suet, shred it fine, add a pound of Currants, Cloves, Cinnamon and Mace, of each a quarter of an Ounce, beaten fine; add a little Salt, three quarters of a pound of Sugar, half a pint of Sack, a pint of Cream, a little Rose-water, half a score Eggs well beaten, but half of the Whites. Mix all these well together; fill the Guts not more than half full, boil them a little, pricking them as they boil to keep them from breaking. Take them up, lay them to dry.

To make Plumb Pottage.

TAKE a Leg of Beef, boil it to Rags, so that the Liquor when cold will be a Jelly, strain it while hot, let it stand till it is cold, take off the fat very clean, then set it over the Fire again, and to every Gallon of Broth allow half a pound of Raisins of the Sun, and a pound of Currants, clean pick'd and wash'd; also stew two pound of Prunes, and when they are plump take out the fairest, and put in whole, the Remainder pulp thro' a Cullender, wash the Stones and Skins clean with some Broth; add the crumb of a penny

penny white Loaf grated, to each Gallon of your Broth, and the Quantity of half a Nutmeg to a Gallon, the weight of a Nutmeg of Cloves and Mace, and the weight of all the Spices of Cinnamon, grate and beat the Spice fine; put in for each Gallon half a pint of Sack and half a pint of Claret; add Salt and Sugar to your Palate; when the Fruit is plump it is enough: Just before it is taked off the Fire squeeze in the Juice of a Lemon to each Gallon, and put in a Peel or two.

To make Sausages.

PROVIDE Sheep's Guts, cleanse them well, take good Pork, either Leg or Loin, break the Bones small, and boil them in just as much Water as will cover them, keep it well scumm'd, and season the Liquor with Salt, Pepper, whole Mace, Shallot and Onion; when they have boil'd 'till all the Goodness is out of them, then strain the Liquor and set it by to cool; mince the Meat very small, season it with Salt, Pepper, Cloves and Mace, all beaten, shred a little Spinach to make it look green, and a handful of Sage and Savory; add to these the Yolks of some Eggs, and moisten the Meat, Herbs and all, pretty well with the Liquor of boil'd Bones; then roll up some of your minced Meat and fry it, to try if it be to your liking, and if it be, fill the Guts with the Meat. If you design them for present spending, you may mince a few Oysters with your Meat.

Another Way.

good
TA K E the best and tenderest Piece of Hogs
 Flesh, both fat and lean an equal Quantity,
 and you may mix Veal with it if you please;
 chop these well together with a little Shallot, sea-
 son with Salt, Pepper, and all Sorts of Spice
 and savoury Herbs, and a handful of grated
 Bread; fill the Guts with these Ingredients; prick
 them often to let out the Wind, and to make them
 fill the better; when they are fill'd smooth them
 with your Hand, and tye them in Lengths. If
 you broil them, let it be on a Gridiron over a slack
 Fire.

You may make Sausages of Veal after the same
 manner, taking the Flesh of a Fillet of Veal instead
 of Pork, and as much Fat of Hogs Flesh as Fillet
 of Veal.

To make Sausages without Skins.

good
TA K E a Leg of either Pork or Veal, take
 out all the Sinews and Skins, and also the
 Fat, and to every Pound of lean Meat put two
 Pounds of Beef Suet, pick'd from the Skin: Let
 the Meat and Suet be shred severally, and very
 fine, shred a handful of green Sage, mix all well
 together, and season with Salt, Pepper, and gra-
 ted Nutmeg. Put this Mixture into an Earthen
 Pan, press it down hard, keep it close cover'd and
 it will keep good a Fortnight. When they are
 used let them be roll'd up in as much Egg as will
 make them roll smooth; but use no Flour. Make
 them of a Finger's length, and as thick as two.
 Fry them in clarify'd Suet; let the Liquor be boi-
 ling

ling hot before you put them in ; keep them rolling about the Pan, while they are Frying.

To salt Hams, Tongues, &c.

TAKE three or four Gallons of Water, put to it four pound of Bay-salt, four pound of White-salt, a pound of Petre-salt, a quarter of a pound of Salt-petre, and two Ounces of Prunella salt, and a pound of brown Sugar, boil it for a quarter of an Hour, scum it well ; when it is cold separate it from the Bottom, put it into the Vessel you would do the Hams in, put in the Ham ; let it lie in this Pickle for a Month or five Weeks. But Tongues need to lie but a Fortnight. A Clod of *Dutch* Beef may lie as long as a Ham. Collar'd Beef but eight or ten Days.

Dry them in a Stove, or with Wood in a Chimney.

P I C K L E S.

To pickle Asparagus.

TAKE the largest you can get, cut off the white at the Ends, and scrape them lightly to the Head, 'till their green Colour appears very lively ; wipe them with a Linen-cloth, and lay them even in a broad Gally-pot. Strew over them a little Salt and two Pennyworth of Cloves and Mace. Then pour to them as much White-wine Vinegar as will cover them, and let them lie for nine Days. After that pour out the Liquor, boil it in a Brass-skellet, so large that the Asparagus may be slipt into it and stov'd down, let them stand a little, set them on the Fire 'till

they are green; but take care not to boil them till they are soft. Put them in order into a Gally-pot, lay them down close, and keep them for use.

To pickle Barberries.

TAKE Barberries, pick out the worst to make the Pickle look red; put in both White and Bay-salt, 'till the Pickle is strong enough to bear an Egg; boil it for half an Hour, and strain it into the earthen Vessel you intend to keep them in; and when the Liquor is cold, put in the Barberries, adding as much White-wine Vinegar as you shall think convenient, and half a pound of brown Sugar. Tye them down close with Leather and keep them for use.

To pickle Beet-roots and Turneps.

BOIL the Beet-roots, &c. in Water and Salt, a pint of Vinegar, a little Cochineal, and when they are half boil'd, put in the Turneps, having been first pared, and when they are boil'd take them off the Fire, and keep them in this Pickle.

To pickle Broom-buds.

TAKE the Buds before they grow yellow on the top, make a Brine for them of Vinegar and Salt, shaking them together while the Salt is melted; then put in the Buds; stir them once a Day, 'till they suck in the Pickle, and keep them close cover'd.

To pickle red Cabbage.

TAKE a close leaved red Cabbage, cut it into Quarters, and when the Liquor boils, put in the Cabbage, and let it have ten or a dozen
Waulms;

Waulms ; then make a Pickle of White-wine Vinegar and Claret. You may also put to it Beet-root, boil them first, and Turneps half boil'd ; they are very proper for garnishing Dishes or a Sallad.

To pickle Elder-buds.

BOIL Water and Salt together, put in the Buds and let them boil a while ; but not till they are tender, then strain them, and set them by to cool. In the mean time boil White-wine Vinegar with two Blades of Mace, and a little whole Pepper. Put the Buds into the Pickle and let them stand nine Days, then scald them in a Brass Kettle six several times, till they are as green as Grass ; but take Care that they do not grow soft. Then put them into Pots, and tye them down with Leather.

To pickle Colly-flowers.

TAKE the closest and whitest Colly-flowers you can get, cut them a Finger's Length from the Stalk, boil these for a while in a Cloth, with an equal Quantity of Milk and Water, but they must, by no means, be made tender. Then take them out carefully, and set them by to cool. Boil a Quantity of White-wine Vinegar, with Cloves, Mace, and a Nutmeg cut into Quarters, and a little whole white Pepper ; set the Liquor by to cool, then slip in the Colly-flowers, and in three Days they may be served up at Table.

To pickle Purslain.

TA K E Purslain, Stalks and all, boil them in fair Water, and lay them to dry upon a Linen Cloth. When they are thorough dry put them into Gally-pots and cover them with White-wine Vinegar in which Salt has been dissolved.

To pickle Samphire.

TA K E Samphire that is green, and has a sweet smell, gathered in the Month of *May*, pick it well, and lay it to soak in Water and Salt for two Days; afterwards put it into an Earthen Pot, and pour to it as much White-wine Vinegar as will cover it; put it into a Sauce-pan, set it over a gentle Fire, cover it close, and let it stand till it is green and crisp, but not till it is soft and tender; then put it into the Pan again and tie it down close for use.

To pickle Ashen Keys.

TA K E those which are young, plump, and very tender; parboil them in a little fair Water, then take a pint of White-wine, half a pint of Vinegar, the Juice of a couple of Lemons, and a little Bay-salt, and boil them together; let it stand by till it is cold, then put the Ashen Keys into the Pickle, and cover them from the Air.

To pickle Cucumbers in slices.

TA K E twenty or more large Cucumbers, cut them in slices, but not too thin, but do not pare them, lay them in a broad Pan, and lay with them some Onions peel'd, let them stand for twenty four Hours, then put them into a Cullender

to drain ; boil three Pints or two Quarts of the best White-wine Vinegar, with whole Pepper, large Mace and Ginger ; put the Cucumbers into the Jar, and pour the Pickle boiling hot upon them, stop them immediately very close, let them stand for two Days, then boil the Pickle as before till they are green'd. Put the small whole Onions into the Jar with them.

To keep Artichoke Bottoms for Sauce.

TAKE Artichokes about *Michaelmas*, they may be the small Sort ; boil them till you can take off all the Leaves and Choak ; then lay them on Tin-plates, and set them in an Oven after the Things are drawn out, when it is so cool that it will not at all discolour them ; let them stand till they are very dry, then put them into an Earthen Pot to keep ; tye them down close ; set them in a dry Place ; when you would use them, put them into some scalding Water till they are tender, cut them in large Dice ; they will look White, and eat very sweet all Winter.

To keep Mushrooms without Pickle for Sauce.

TAKE large Mushrooms, peel them and take out all the inside, put them into Water, and let them lye for some Hours ; then stew them in their own Liquor, and lay them on Tin-plates as you do Artichoke Bottoms, dry them in a cool Oven, repeat this till they are perfectly dry ; put them in a Pot, tye them down close, set them in a dry Place. You may season them with Mace and Pepper ; they will not indeed look white, but will eat delicately, and look as well as Truffles.

PRESERVING, &c.

To clarify Sugar in order to Preserving, &c.

TAKE a Pan convenient as to size, according to the Quantity of Sugar you would clarify. Break an Egg or two into some Water with the Shell, whip them with a Whisk, pour them upon the Sugar that is to be melted. Set it on the Fire, stirring it continually, when it boils, scum it carefully; as the Sugar rises from time to time, put in a little cold Water, to prevent it from boiling over, and to raise the Scum, also adding the Froth of the White of an Egg whipt a-part. When after the Liquor has been thoroughly scumm'd; there remains only a small whitish Froth, which is not black and foul as before; and when the Sugar on the Spatula appears very clear, take it off the Fire, and pass it through a Straining Bag, and it is sufficiently clarified.

There are several degrees of boiling Sugar for several Uses in Confectionary, &c. The Degrees of boiling are six, *Smooth, Pearled, Blown, Feathered, Cracked, and Caramel.* These six Degrees are also subdivided with respect to their particular Qualities, as the lesser and greater Smooth, the lesser and the greater pearled, Feathered a little and a great deal, and so of the rest.

The Smooth boiling of Sugar.

SUGAR has attain'd to this degree of Clarification, when if the tip of the Fore-finger be dipt in it, and afterwards applied to the Thumb, and
opened

opened a little, a small Thread or String stick to both, which immediately breaking a Drop will remain upon the Finger. When this String is almost imperceptible, the Sugar has only boil'd, 'till it becomes a little Smooth, and when it extends itself farther, before it breaks it is a Sign that the Sugar is very smooth.

The Pearled boiling of Sugar.

WHEN the Sugar has boiled a little longer, try the same Experiment, and if in separating your Fingers, the String continues sticking to both, the Sugar is come to its pearled Quality.

The Blown boiling of Sugar.

WHEN the Sugar has had a few more Waulms, shake the Skimmer with your Hand, beating the Side of the Pan, and blow the Holes of it, from one side to the other, so that small Bubbles fly out, the Sugar has attain'd to the Degree call'd Blown.

The Feathered boiling of Sugar.

WHEN after some other Seethings, you blow through the Skimmer, or shake it with a back Stroke, still thicker and larger Bubbles rise up on high, then the Sugar is become Feathered.

The Cracked boiling of Sugar.

IF you dip the tip of your Finger in Water, and run it into the boiling Sugar, taking it out again with great Quickness and then run it again into the Water, and rub the Finger with the other two, rubbing off the Sugar. If it afterwards break
with

with a kind of cracking Nose, it is arrived at the Degree call'd Cracked.

The *Caramel* Degree of boiling of Sugar being used only in some Particulars of Confectionary, not in the following Sheets. I shall omit mentioning it.

To make Jellies of Fruits.

Jelly of Currants.

TA E K four pound of Currants, and slip in the Fruit, to four Pounds of Sugar brought to its cracked Quality, boil the Syrup to a Degree between smooth and pearled, till there does no more scum arise; then lay all gently on a fine Sieve, let it stand and drain thoroughly, then boil the Jelly, scum it again well, and put it into Gally-pots, and take off a thin Scum that rises upon them, to render the Liquor clear; two or three Days after, cover the Pots with Paper and keep it for use.

Jelly of Barberries is made after the same way.

Jelly of Cherries.

TA K E very good ripe Cherries, bruise them, squeeze them through a Linen-cloth, add to the Juice the same Quantity of Sugar brought to its cracked Boiling, strain your Cherry Juice and pour it into the Sugar, let it boil together, keeping scumming it till the Syrup is brought again to a Degree between Smooth and Pearled. Then pour it into Glasses or Gally-pots, and afterwards take off the thin Scum that will arise upon them; let the
Glasses,

Glasses, &c. stand three Days uncover'd, then cover them with Paper.

Jelly of Raspberries.

TAKE six pound of Raspberries, three pound of Currants, and seven pound and half of Sugar brought to the cracked Boiling; slip in the Fruits, and let them all boil together, scumming it till no more scum will rise, and the Syrup is become between Smooth and Pearled. Then pour it out into a Sieve set over a Copper-pan. Take the Jelly that passes through and give it another Boiling, scum it well and put it in Pots or Glasses, as before.

Jelly of Apples and other Sorts of Fruit.

CUT the Apples into Pieces, set them over the Fire with Water in a Copper-pan, boil them till they turn to Marmalade, as it were. Then strain them through a Linen-cloth or Sieve, and to every quart of Liquor put 3 quarters of a pound of cracked boiled Sugar, boil it all to a Degree between Smooth and Pearled, taking off the Scum as it rises.

If you would have the Jelly of a red Colour, add some Red Wine, or prepared Cochineal, keeping it cover'd.

After the same Manner you may make the Jelly of Pears and other Fruits.

Jelly of Quinces.

BRUISE your Quinces, press out the Juice, and clarify it, allow a pound of clarified Sugar, boil'd to a candy Height, to every quart of Juice.

Boil them together, and add a pint of White-wine in which Plumb-tree or Cherry-tree Gum has been dissolved, and this will complete it.

To make Marmalade of Apples.

SCALD Apples in Water, till they are very tender, then take them out and drain them, then strain all through a Sieve, and having boiled your Sugar till it is very much feathered, put 3 quarters of a pound to every pound of Fruit, temper the whole Mass very well, and dry it over the Fire, let it simmer together, then pour the Marmalade into the Pots or Glasses. Strew Sugar over it. After the same Manner you may make Marmalade of Pears.

Marmalade of Apricocks.

TAKE ripe Apricocks, boil every five pounds in two pounds of Pearl boil'd Sugar, scumming them till no more Scum will rise, then take them off the Fire; let them stand and cool, then set them on the Fire to break and dry till they run no longer. Then having three pounds and a half of Sugar brought to its cracked Quality, incorporate this with the Paste, let all simmer together for some time, then turn it into the Pots and strew it with Sugar.

Marmalade of Cherries.

STONE your Cherries, set them over the Fire in a Copper-pan to cause them to cast their Juice. Then drain them, bruise them, and pass them through a Sieve. Put the Marmalade into the Pan again, and dry it over a brisk Fire, keep-
ing

ing it continually stirring and turning it on all sides with a wooden Spatula, till no Moisture is left, and it begins to stick to the sides of the Pan. Allow one pound of greatly-feathered Sugar to every pound of Fruit or Paste, then simmer all together for a while, then put it up into Pots or Glassés, and strew Sugar.

Marmalade of Currants.

ST R I P your Currants from the Bunches, soak them in boiling Water till they break. Take them off the Fire, and then put them in a Sieve to drain, when they are cold pass them through the same Sieve to clear off the Grains. Dry them over the Fire, while you have brought your Sugar to the cracked Quality. Allowing the same weight of Sugar as of Fruit. Simmer it for a while, mixing all well together, then put it into Pots.

You may make Marmalade of Bell-grapes after the same Manner.

Marmalade of Oranges.

TA K E twenty fair *Seville* Oranges, pare them, cut them in halves, squeeze out the Juice into a Bason, and set it in a cool Place. Lay the half Oranges in steep in Water for a Night, then boil them, shifting the Water several times, till they have lost all their bitterness, and are become tender, then dry them; pick out the Skins and Seeds, pound them in a Mortar, and add a pound of Sugar to every pound of Pulp; boil both together almost to a candy Height. Then take the Juice of all the Oranges and squeeze in the Juice of five or six Lemons, then strain it. Add to it its weight of fine Sugar. Pour these into your Pulp
and

and Sugar, boil all together a good Pace, till it be Jelly. Put it into Glassés, and keep it cover'd.

Marmalade of Plumbs.

STONE your Plumbs, if they are such as will part from their Stones; but if not scald them in Water till they become soft, then drain them and squeeze them through a Sieve, then dry the Marmalade at the Fire, with the same weight of crack'd Sugar; let them simmer for some time to incorporate, then put it in Pots, and strew Sugar over it.

Marmalade of Quinces.

HA VING some Quince Liquor ready, pare and slice the Quinces, put a pound of fine Sugar to every pint of Quince Liquor, then put in as many slices of Quinces as the Liquor will cover. Let them boil till they are jelly'd and become of a bright red, keeping the Skellet c'osely cover'd, then put the Liquor and Slices together into Glassés.

Another Way not sliced.

DO not pare the Quinces, only cut them into four Quarters, and then boil them Seeds and all in Water till they dissolve and turn to a Marmalade; then strain them through a straining Bag, or Linen-cloth, but do not squeeze them. Set the Liquor by. Take the weight of the Liquor, of cracked boiled Sugar, and pour it into the Liquor, with a little Claret. If you please you may add beaten Cinnamon, Nutmegs, Cloves and Mace, boiling them together and scumming them well, and stirring them often. When the Marmalade

is

is boil'd to the Consistence of a Jelly, take it off the Fire, strain it through a Linen cloth or Sieve, and put it up in Pots or Glassess.

To keep Fruit for Tarts.

Gooseberries.

TAKE Gooseberries when they are full grown before they turn, put them into wide mouth'd Bottles, cork them close, and set them in a slack Oven till they are tender and crack'd, then take them out of the Oven and pitch the Corks.

By this Method you may keep several other Sorts of Fruit, as Bullace, Currants, Damsons, Pears, Plums, &c. only do these when they are ripe.

To make Syrups.

Syrup of Barberries.

PICK the Barberries from the Stalks, boil them to a Pulp, strain it, then clarify the Juice, and boil it up to a Syrup with an equal Quantity, or somewhat more, of refined Sugar.

Syrup of Cherries.

TAKE two quarts of the Juice of Cherries, clarify it, by passing it through the straining Bag; put to it three pound of Sugar, boil it to the pearled Degree; when the Syrup is cold put it up in Vials, and keep it for use.

Syrup of Currants.

PA S S the Juice of Currants through a straining Bag, mingle it with an equal Quantity of Sugar, that has been boil'd till it has almost attained its cracked Quality, and the Syrup will be compleated.

Syrup of Clove-Gilliflowers.

TA K E three pounds of Clove-Gilliflowers, clip the red from the whites, and put them into an Earthen-pot with a narrow Mouth, well glazed on the inside. Pour over them a Gallon or five Quarts of Spring-water boiling hot, and beat down the Flowers with a wooden Spatula, stop up the Pot very close, and let it stand on hot Ashes for an Hour, then give the Infusion a small boiling, then strain it and press the Flowers; then heat the Liquor again, and put into the same Vessel three Pounds more of fresh Gilliflowers, then clarify the Liquor with the White of an Egg, and mix with it six pounds of good Sugar, boil'd to the pearled Degree. Put the whole into an Earthen Pot set under it, or else strain it through a fine Linen-cloth.

This Syrup is recommended as being very efficacious against an infectious Air, malignant and epidemical Fevers, it fortifies the Heart and Brain, taken either by itself, or in any other ordinary Liquor.

Another Way.

CL I P your Gilliflowers and sprinkle them with fair Water, put them into an Earthen Vessel, stop them up very close, and set it in a Kettle of
Water,

Water, and let it boil for two Hours, then strain out the Juice, put a pound and half of Sugar to a pint of Juice, put it into a Skellet, set it on the Fire, keeping it stirring, till the Sugar is all melted, but let it not boil; then set it by to cool, and put it into Bottles.

Syrup of Lemons or Citrons.

PARE the Lemons or Citrons, slice them thin, lay them in a Bason, thus; first lay a Layer of Sugar beaten fine, over that a Layer of Fruit, then a Layer of Sugar, continuing to do so till it is all laid in, then let them stand together all Night; the next Day pour off the Liquor that runs from the Fruit through a Tiffany Strainer, put it into a Glass. Be sure to put Sugar enough to them at first, and if well set up, it will keep good almost a Year.

Syrup of Mulberries.

BRING six pound of good Sugar to its blown Quality, then slip in three pounds of Mulberries, and give them ten or twelve Boilings. Then put all into a Sieve set over an Earthen Pan, and put the Syrup into Bottles for use.

Syrup of Quinces.

GRATE Quinces, pass their Pulp through a Cloth to extract their Juice, set the Juice in the Sun to settle, or before the Fire, and by that means clarify it; and for every eight Ounces of this Juice take two pound of Sugar, boil'd to a blown Degree. If the putting in the Juice of the Quinces should check the boiling too much, give

the Syrup some Boilings till it becomes pearled, then take it off the Fire, and when it is cold, put it up into Bottles.

Syrup of Violets.

BEAT a pound of pick'd Violets in a Mortar with a little Water, just enough to moisten them. In the mean time boil four pounds of Sugar till it is pearled, take it off the Fire, and let the Boiling cease; then put in the Violets, mix all well together. Strain it into a Pan through a fine Cloth, and when it is cold put it into Bottles.

Another Way.

LET three pound of Violets infuse in a Gallon of warm Water for eight Hours in an Earthen Vessel well glazed, with a narrow Mouth, stop it up close, that the Virtue and Scent of the Flowers may not exhale; then heat this Infusion again, squeeze out the Flowers, and then put three pound more of Violet-flowers, let them infuse for eight Hours more, press them out strongly, and to every quart of this Liquor put four pounds of Sugar, and boil it to a Syrup.

Syrup of Roses may be made after either of these manners.

C O R D I A L S.

Aqua Vitæ.

TAKE well brew'd Beer, that is strongly hopp'd and well fermented, and distil it in a Serpentine Worm in a Hoghead of cold Water;

or,

or if you have not that in an Alembick; distil it till it comes off an unfavoury Water; let it stand for a Week and then distil it again; this is called Rectification, by which you may bring it to Brandy Proof, which you may know by flinging some of it in the Fire. You may also rectify it a third time in Balneo, and it will be better freed from all its Flegm.

Aqua Vitæ Regia, or, Royal Aqua Vitæ.

TAKE the Peels of Oranges, Lemons, and Citrons, of each three Ounces, the Roots of Valerian, Carline Thistle, and Zedoary, of each four Ounces, Fennel-seeds, the lesser Cardamoms and Cloves, of each two Ounces, of Lign Aloes four Ounces, Sage, Rosemary and Marjoram in the Flower, of each eight Handfuls. Bruise what requires bruising, put them into a Matrafs with two Gallons of Malmsey-wine and two Gallons of Spirit of Wine; put them in an Earthen Vessel, stop them up close and let them infuse three Days over a gentle Fire, then distil them, dissolving six drams of Musk and as many of Ambergrease in the distill'd Water, then put it in Bottles.

To make Barbadoes Water.

MAKE this of Citrons, if you have them, if not, the Rinds of fresh Oranges or Lemons, that are thick will do, and especially if you have Oranges or Lemon Flowers, it will be near as good as that made in *Barbadoes*.

Pare your Oranges, Lemons, or Citrons, very thin, and dry the yellow Peels in the Sun, if that can be done; grate the white Peels till you come to

the Pulp or Juice, and put it into a cold Still, and distil as much of that simple Water with a quick Fire as will run good. In the mean time put six pounds of those dried Peels into six quarts of the best Brandy, and let them stand to infuse, then add to them six quarts of *Madera* Wine, and distil these three in a cold Still, and put to it a Gallon or six Quarts of the Simple-water; then add a pound of good Sugar to every three Pints of Water, and the Whites of three Eggs or more; boil these to a Syrup, and pass them through a Jelly-bag, till it is very clear and fine, and put a Gallon of this Syrup to the mixed Waters, or according to your Palate, and add to it a bit of Allum the Bigness of two Hazle-nuts. When it is perfectly clear and fine, rack it off into other Bottles, and put Citron-flowers into the Bottles.

Dr Butler's Cordial Water.

TAKE the Flowers of Clove-Gilliflowers, Stock-Gilliflowers, Pinks, Cowslips and Marygolds, of each six Handfuls; the Flowers of Damask Roses and Rosemary, of each four large Handfuls, Balm Leaves, Borage and Bugloss Flowers, of each three Handfuls; put them into a large Stone Bottle or Jugg with three pints of Canary; stop the Bottle close, stir them often, put in three Penny-worth of Saffron and three Nutmegs sliced, and a Dram and a half of Anniseeds bruised. Let them infuse for some time, then distil them in an Alembick with a brisk Fire, hanging a Grain of Musk and as much Ambergrease at the Nose of the Still; put into the distilled Water six Ounces of white Sugar Candy, and set the Vessel in hot Water
for

for an Hour. This Cordial admirably cheers the Spirits, and is good against Melancholy. Three Spoonfuls is enough to be taken at once.

Cordial Cherry-water.

TAKE twelve pound of Cherries, either red or black. Stone them and put them into six quarts of Claret and two quarts of Brandy, with four Nutmegs and three Ounces of Cinnamon bruised; add of sweet Marjoram, Baum, and Rosemary, all together four Handfuls; put them into an Earthen Vessel, and let them stand to digest for a Month; shaking them every Day; let them settle, and pour off the clear Liquor, sweeten with Sugar; stop it up close for use: you may hang a Bag of Musk and Amber-grease in it, and when you drink it, you may mix it with Syrup of Clove-Gilliflowers or Violets.

Another Way.

TAKE two pounds of ripe Cherries stoned, two quarts of *Aqua Vitæ*, a pound of Sugar, a large Stick of Cinnamon, and three Spoonfuls of Anniseeds bruised. Let these stand to infuse in the *Aqua Vitæ* for a fortnight, then pour it off into Bottles, and keep it for use.

To make Milk Water.

TAKE a pound of Wormwood, Spear-mint, Balm, and two pounds of Carduus shred a little, put them into a Still, with two Gallons of Milk, and distil them gently: It is an excellent Drink to quench thirst.

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Another Way.

TAKE a Handful of Spear-mint, two Handfuls of Wormwood and Carduus, cut them, pour upon them a quart of Canary; let them stand all Night to infuse; the next Day put them into a cold Still, with two Gallons of Milk or clarified Whey, and distil it as long as it runs good.

A Cordial Mint Water.

STRIP Mint from the Stalks, weigh two pounds of the Leaves and Tops, add two pounds of Raisins of the Sun ston'd, of Carraway Seeds and Anniseeds, of each two Ounces, and half a pound of Liquorice slic'd thin; infuse these in two Gallons of good Claret, and distil it in an Alembick or cold Still; let it drop on some fine Sugar through a Bag of Saffron.

Aqua Mirabilis.

TAKE Cloves, Mace, Nutmegs, Cinnamon, Cardamom, Cubebs, Galangal and Melilot Flowers, of each two Ounces, Cowslip-flowers, Rosemary-flowers and Spear-mint, of each four Handfuls, a Gallon of the Juice of Celandine, a Gallon of Brandy, a Gallon of Canary, and a Gallon of White-wine; infuse them for twelve Hours, and distil them off in a gentle Sand heat.

Another.

TAKE Cloves, Mace, Ginger, Saffron, Cardamom, Cubebs and Galangal, and Nutmegs, of each two Ounces; bruise them well and mix with them a Gallon of *Aqua Vitæ*, six quarts of White-wine, and a quart of Juice of Celandine. Put them
into

into a Glafs Still ; let them infuse for twelve Hours, and diftil them off as before.

Plague Water.

TA K E Betony, Scabious, Pimpernel and Tormentil Roots, of each a pound ; put them into twelve quarts of Strong Beer, let them steep all Night. The next Day diftil them in an Alembick.

good

Another Way.

TA K E of Rue and Sage, of each four Handfuls, boil them gently in fix quarts of Muscadine or Malmfey-wine till it comes to two quarts. Strain it and fet it on the Fire again ; Put into it eight Drams of Nutmeg, as much Ginger, a Groats-worth of long Pepper ; let it boil a little, take it off the Fire and put in a Shilling's-worth of Venice Treacle, and two Shillings-worth of Mithridate ; and when it is almost cold, add two quarts of ftrong Angelica Water, or *Aqua Vitæ*, and put it into Bottles for Ufe.

To make Rose Water.

GA T H E R Damask Roses when they are dry, and before they are too open, pick off the Leaves clean from the Seeds, let them lie spread on a Cloth till their Moisture is almost dry'd up ; then put them into a Pewter Still, and make a little Fire under them, increafing it gently by degrees, faftening your Receiver to the Nofe of your Still with Paper or Cloth, that no Scent may get out ; let the Bottles be filled within an Inch of the Cork, and cork them close. The Rose Cakes that are found

good

found at the Bottom of the Still, are good to be laid among Cloaths to perfume them.

To make Rosa Solis.

TAKE eight Handfuls of the Herb *Rosa Solis*, infuse them in a Gallon of Brandy; put to this three pounds of double-refin'd Sugar, and three pints of Milk Water, and an Ounce of Cinnamon powdered; add an Ounce of white Sugar-candy, four Grains of Musk, and strain all through a Cloth.

Another Way.

LET half a large Copper Cucurbit be filled with strong delicious Wine, add Cinnamon, Cloves and Mace, with Sugar dissolved in some sweet Water, as of Orange-flowers, Jessamine or Tuberoze. To give a Scent to the Liquor, cover the Cucurbit with its Head, fit to it a Receiver, lute the Joints well, distil it over a gentle Fire. This will be a very pleasant *Rosa Solis*, which you may keep as long as you please.

Rosemary Water.

TAKE eight Ounces of Rosemary in its prime, Flowers and Leaves eight Ounces, of Elecampane, Root four Ounces, a Handful of red Sage, three quarters of a pound of Anniseeds, three Ounces of Cloves. Stamp the Herbs together and pound the Spices each by themselves, put to them two Gallons of White-wine, and let them infuse for a Week in an earthen Vessel stopt close, then distil them in *Balneo Mariæ*.

To make Dr Stephens's Water.

TAKE wild Camomile, Lavender, wild Marjoram, Mint, Pellitory of the Wall, Thyme, Red Roses, Rosemary and Sage, of each two Handfuls, Anniseeds, Fennel-Seeds, Cinnamon, Galangal, Ginger, Grains of Paradise and Nutmeg, of each six Drams. Bruise all these Ingredients and put them into two Gallons of Canary or Claret; let them infuse for twenty-four Hours, and then distil them off gently the first and second Runnings each by it self.

A very good Stomach Water.

TAKE two Gallons of good middling Beer, put it into a Brass-pot with six or seven Handfuls of Clary, gathered in a dry Day, add two pounds of Raisins of the Sun ston'd, Anniseeds, and Liquorice, of each three Ounces, the Whites and Shells of eight Eggs beaten: Mix these together with the Bottoms of two white Loaves; then distil them in an Alembick, and put into the Receiver three quarters of a pound of white Sugar-candy, and the same Quantity of fine Sugar powdered. Distil it, put it in Bottles, keep them close stopt. This is very good for the Stomach to clear the Heart, &c.

Surfeit Water.

TAKE a Peck of red Corn Poppies, put them in a large Dish, cover them with another, and set it in an Oven several times after Household Bread is drawn; put them into a quart of *Aqua Vitæ*, with a large Nutmeg and a Race of Ginger slic'd, a small Stick of Cinnamon, a Blade of Mace, three or four
Figs,

Figs, four Ounces of Raisins of the Sun ston'd, Anniseeds, Cardamom and Fennel Seeds, of each half a Dram beaten, of Liquorice slic'd an Ounce, lay some Poppies in the Bottom of a broad Glafs Body, then lay a Layer of the other Ingredients, and then another Layer of Poppies, and so continue till the Glafs is full, then pour in the *Aqua Vitæ* and cover it close, and let it infuse till the Liquor is very red with the Poppies, and strong of Spice: Of this you may take two or three Spoonfuls at a time, and when it grows low, you may pour another quart of *Aqua Vitæ* to the Ingredients. You may make double the Quantity, by doubling the Ingredients, and so any Quantity by Proportion.

Another Way.

TAKE four pounds of fresh red Corn Poppies, put them into a Gallon of Brandy, add Angelica Seeds and Caraway Seeds bruised, of each an Ounce, Cinnamon, Cloves, Mace and Nutmegs, of each a quarter of an Ounce, Raisins ston'd, Figs and Dates slic'd, of each one pound, of Sugar-candy one pound, Balm and Marygold-flowers, of each a Handful, Angelica cold and hot, of each a pint. Let them all be mix'd and stand in the Sun for a Month, if you can, stirring them every Day.

To make the Queen of Hungary's Water.

GAATHER Rosemary-flowers in a fair Morning, three or four Hours after Sun-rising; put four pounds of them into a Cucurbit, with three quarts of Spirit of Wine well rectify'd; press the Flowers down into the Cucurbit and cover

it with its Head and Alembick ; lute it well with Paste and Paper, place it in a Sand-heat, and lute a Receiver to it ; let it stand so till the next Morning, and distil it with so gentle a Fire, that while the Spirit distils, the Head may not be so much as warm ; or if you would hasten the Distillation, you may cover the Head with a Linen-cloth dipt in cold Water, and doubled several times ; distil it till you have drawn off about two quarts of the Spirit, then put it up into Bottles and stop it up close.

Press and strain out what remains in the Bottom of the Cucurbit, and clarify it ; put it into the the Cucurbit again and distil it, until it remain in the Bottom near as thick as Honey or Syrup ; put it into a Pipkin well glaz'd, and boil it over the Fire to the thickness of an ordinary Extract, and put the last Spirit into a Bottle by it self.

Another stronger, and of a more exquisite Scent than before.

TA K E one pound of Rosemary-flowers, Rosemary-leaves, tops of Thyme and Sweet Marjoram, Winter Savory, Costus and Sage, of each two Ounces, bruise them all and beat them gross ; then put them into a Cucurbit, adding Sal Ammoniac, and Salt of Tartar, of each half an Ounce ; pour on them three quarts of Spirit of Wine, cover the Cucurbit with its Head, fit a Recipient to it, lute the Joints and proceed in the Digestion and Distillation as before.

Ratafia.

Ratafia.

TO a Gallon of the best French Brandy put a quart of Orange-flower Water, and a quart of good French White-wine, and 400 Apricot Stones, and a pound and a quarter of white Sugar-candy; the Stones must be just crack'd and put in shells and all into a large Bottle, which must be stop'd very close and seal'd down; set it in the Sun for six Weeks; but it must be taken in every Night, and in wet Weather when you either take it in or set it out, you must shake it. After the six Weeks are expired, you must let it stand to settle, and rack it off till it is perfectly fine.

Apricot Ratafia.

THIS is made two Ways, *viz.* either by infusing the Apricots cut in Pieces in Brandy for a Day or two, and then passing it thro' the straining Bag, and putting in the usual Ingredients; or else the Apricots may be boil'd in White-wine, and by that Means more easily clarify'd, adding an equal Quantity of Brandy, and a quarter of a pound of Sugar to every quart, with Cinnamon, Cloves, Mace, and Kernels of the Apricots. After all the Ingredients have infused eight or ten Days, the Liquor is to be strain'd again, and put into Bottles and so kept.

White Ratafia.

TAKE two quarts of Water, and half a pound of Sugar, half an Ounce of Cinnamon, some white Pepper, Ginger ty'd up in a Rag, Nutmeg, Cloves and Mace; set all these over the Fire in a Pan or Skillet, and slip in the White of an
Egg

Egg to clarify the Sugar; then skim it, and boil it till it is reduc'd to the third part, at least; if you perceive that the Liquor is not sufficiently impregnated with the Ingredients, then take it off the Fire, and add a quart of Brandy, and pass all thro' a straining Bag, or thro' a fine Sieve. You may give it a Scent with the Juice of white Raspberries, or with Orange-flower Water.

To make Ratafia of Cherries.

BRUISE ten pounds of Cherries, put them into an earthen Pot, or rather into a wooden Cask in which Brandy has been kept for some time; then add the Kernels of the Cherries, and a pound and half of Strawberries likewise bruised, and two pounds and a half of Sugar, a little Cinnamon, half an Ounce of whole white Pepper, some Nutmeg, ten Cloves and five quarts of good Brandy. Let the Vessel stand open ten or twelve Days; then stop it up close, and let it stand by two Months before you tap it. If you would have your Ratafia scented with Raspberries and Strawberries, you may steep some of them apart in Brandy with Sugar and Cinnamon, or the Juice of those Fruits may be used for that Purpose. You may mingle Mulberries with the Brandy to give it a Colour, passing it thro' a straining Bag, as well as those of Strawberries and Raspberries: The Mulberries also serve to give it a Body, and make a very delicious Liquor, when infus'd with the other Ingredients.

To make a Sack Posset.

BEAT fifteen Eggs, Whites and Yolks very well, and strain them; then put three quarters of a pound of white Sugar into a pint of Canary, and mix it with the Eggs in a Bason; set these over a Chafing-Dish, and keep continually stirring them till it is scalding hot. In the mean time put some Bits of Nutmeg into a quart of Milk, and boil it, then put it into the Wine and Eggs, scalding hot, hold your Hand pretty high all the while you are pouring it; then take it off the Chafing-Dish, and set it before the Fire for half an Hour.

To make Usquebaugh.

TAKE four quarts of the best *Aqua Vitæ*, a pound of Raisins of the Sun sliced, of Dates and Figs, of each a pound, sliced, half a pound of Liquorice scraped, half a pound of Anniseeds. Nutmeg, Cinnamon and Ginger, of each an Ounce sliced; put all these into a large Bottle to the *Aqua Vitæ*; stop it up close, and let them stand to infuse for ten Days in a cool Place, then sweeten it with Sugar-candy pounded, and when it is thoroughly dissolved, strain it, and let it stand till it is clear, put in four Grains of Musk and Ambergrease.

ENGLISH

ENGLISH WINES,

*and other potable Liquors.**Cock Ale.*

TAKE two pounds of Raisins of the Sun, wash them, dry them, and stone them, truss a young Cock, boil him in Water, and put in two Gallons of Ale with the Raisins; take four Ounces of Dates, Nutmegs and Mace of each half an Ounce, infuse these in a pint of Canary twenty-four Hours, then put them to the Ale. When the Cock is boiled almost to a Jelly, strain and press out the Liquor, and put it into a Cask, putting about a quarter of a pint of new Ale Yeast to it, let it stand and work for twenty four Hours, and afterwards you may drink it; but it will be better if it stand three or four Days. If this be too strong for your Palate, you may weaken it, to your Mind with common Ale as you use it, or you may put it into a Firkin of plain Ale, the like Quantity being drawn out. This is an excellent Strengthenor or Restorer of decay'd Nature.

Doctor Butler's purging Ale.

TAKE Polypody of the Oak and Sena, of each four Ounces, of Sarsaparilla two Ounces, of Anniseeds and Carraway-seeds of each an Ounce, of Scurvygrafs half a Bushel, of Agrimony and Maiden-hair, of each a Handful. Beat all these easily, and put them into a coarse Canvas Bag and hang them in three Gallons of Ale, and in three Days time you may drink it.

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Scurvygrafs

Scurvygrafs Ale.

TAKE three Gallons of Ale, four Ounces of Sena, three quarters of an Ounce of Rhubarb, one Ounce and a half of Polypody of the Oak, two Ounces and a half of Winter Cinnamon, an Ounce and a half of Bayberries, an Ounce and half of Anniseeds, an Ounce of sweet Fennel-seeds, an Ounce of Juniper Berries, Horse Radish an Ounce and half, six *Seville* Oranges: Cut them in Pieces, and put all the Ingredients into a thin Bag with a Stone in the Bag to sink it. Take a pint, or a pint and half of the Juice of Garden Scurvygrafs, clarify it over the Fire, and when it is cold put it into the Ale and tun them, and let all work together for twenty-four Hours, then stop the Vessel close, and after it has stood six Days drink a pint warm fasting, and as that works, you may add or diminish.

When the Liquor is out, you may fill it again with Ale, putting in fresh Oranges and Scurvygrafs; and the like you may do a third time.

Apricot Wine.

TAKE twelve pounds of ripe Apricots, stone and pare them fine; put six pounds of good Sugar into seven quarts of Water; boil them together, and as the Scum rises take it off; and when it has been well scummed, slip in the Apricots, and boil them till they become tender; then take them out, and if you please, you may put in a Sprig or two of flowered Clary, and let it have a boil or two more, and when it is cold bottle it up, and in six Months it will be fit for drinking; but the longer it is kept the better it will be, for it will hold good for two Years and more. After it has
been

been bottled a Week, you should try if there be any Settlement, and if so, pour the Liquor off into fresh Bottles, which may be afterwards separated again as it grows fine. The Apricots that are taken out may be made into Marmalade, and will be very good for present spending; but will not keep long, unless they be used as in Preserving.

Birch Wine.

THE Season for procuring the Liquor from Trees, is from the latter end of *February* till the latter end of *March*, while the Sap is rising and before the Leaves shoot out; for when the Sap is become forward, and the Leaves begin to appear, the Juice by being long digested in the Bark, grows thick and coloured, which was before thin and clear.

The Method of procuring the Juice is either by boring a Hole, or making an Incision in the Tree; and putting in a Faucet, and it will run for two or three Days together without hurting the Tree; or which is better, it may be procured from the Boughs, by cutting them so as to leave their Ends fit to go into the Mouths of Bottles, which being hanged and ty'd on several Boughs, the Liquor will distil into them very plentifully. So that where there is good Store of these Trees, many Gallons of Juice may be gathered in a Day.

But in order to preserve it in good Condition for Brewing, and that it may not turn sowre, till you have gotten the Quantity you design, the Bottles in which it was distilled, must be immediately well stopped, the Corks waxed or rosin'd, and exposed to the Sun.

The Method of making it is thus ; to every Gallon of Birch Liquor put a quart of Honey, stir them well together ; put in a few Cloves and a little Lemon-peel, and let it boil for near an Hour, and scum it well continually as it rises, and set it by till it is grown cool ; then put in two or three Spoonfuls of new Ale Yeast to set it a working ; and when the Yeast begins to settle put it into a Rundlet that will just hold it, and let it stand six Weeks, or longer if you please, and then bottle it, and it will be fit to drink in a Month. It will keep good a Year or two. If you have a Mind to use Sugar instead of Honey, put in two pounds to a Gallon or more, if you would keep it long. This Wine is not only very wholesom, but also pleasant. It is a most rich Cordial, good in curing Consumptions, the Phthisick, the Spleen, and also such inward Diseases as accompany the Stone in the Bladder. And Dr *Needham* says he has often cured the Scurvy with the Juice of Birch boiled with Honey and Wine. It is also good to abate Heat in a Fever.

Birch Wine as made in Suffex.

TAKE the Sap of Birch fresh drawn, boil it as long as any Scum rises ; to every Gallon of Liquor put two pounds of good Sugar ; boil it it half an Hour and scum it very clean ; when it is almost cold, set it with a little Yeast spread on a Toast ; let it stand five or six Days in an open Vessel, stirring it often ; then take such a Cask as the Liquor will be sure to fill ; and fire a large Match dipt in Brimstone, and put it into the Cask and stop in the Smoke, till the Match is extinguished ;

always

always keep it thaking, then shake out the Ashes, and as quick as possible; then pour in a pint of Sack or Rhenish, which Taste you like best, for the Liquor retains it. Rinse the Cask well with this, and pour it out; pour in your Wine and stop it close for six Months, then if it is perfectly fine, you may bottle it.

Cherry Wine.

PICK off the Stalks and stone your Cherries, press out the Juice, and to each Gallon put two pounds of Sugar, put it in a Cask, set it a working, and when it has done, stop it up for two Months, then bottle it off, putting a little Sugar, and after it has stood six Weeks, it will be fit for Use.

Cherry Wine as it is made in Kent.

WHEN the Red Cherries are full ripe, strip them from the Stalks, and stamp them, as Apples, till the Stones are broke, then put it into a Tub and cover it up close for three Days and Nights; then press it in a Cyder-press, and put your Liquor again into a Tub, and let it stand close covered two Days more; then take off the Scum very carefully, for fear of jogging, and pour it off the Lees into another Tub, and let it stand two Days more to clear, then scum and pour it off as before. If your Cherries were full ripe and sweet, put no more than a pound and a half of good Sugar to each Gallon of Liquor: stir it well together, and cover it close, and stir it no more till the next Day, then pour it carefully off the Lees, as before; let it stand again, and do the

same the next Day into the Vessel you keep it in. If you see the Lees are gross and like to make it fret, you may repeat it oftner. When 'tis settled, stop it till seven or eight Months are past; then, if it is perfectly fine, bottle it; if not, draw it off into another Vessel, and stop it up as much longer. It will keep seven Years, if bottled fine, and it is not proper to drink till 'tis a Year old.

Our *English* want only Age to equal, if not exceed all Foreign Liquor.

Black-Cherry Wine.

BOIL three Gallons of Spring-water for an Hour, then bruise twelve pounds of Black-Cherries; but don't break the Stones; pour the Water boiling hot on the Cherries; stir the Cherries well in the Water, and let it stand for twenty-four Hours; then strain it off, and to every Gallon put near two pounds of good Sugar, mix it well with the Liquor, and let it stand one Day longer; then pour it off clear into the Vessel, and stop it close. Let it be very fine before you draw it off in Bottles.

Morella Cherry Wine

IS made after the same Manner, the Fruit being pick'd and bruised without breaking the Stones. This Mash being let stand in an open Vessel for twenty-four Hours, must be afterwards press'd in a Hair Bag, and two pounds of fine Sugar put to every Gallon of Liquor, and after it has done working, being stopp'd up close for three or four Months, it may be bottled, and will be fit for drinking in two Months

To make Clary Wine.

TAKE twelve pounds of Malaga Raisins, after they have been pick'd small and chop'd, put them into a Vessel, and a quart of Water to each pound. Let them stand to steep for ten or twelve Days, being kept close cover'd all the while stirring them twice every Day; afterwards strain it off, and put it up in a Cask, adding a quarter of a Peck of the Tops of Clary, when it is in Blossom; then stop it up close for six Weeks, and afterwards you may bottle it off, and it will be fit to drink in two or three Months. It will have a great Settlement, therefore it should be tapp'd pretty high, or drawn off by Plugs.

Cowslip Wine.

TO every Gallon of Water put two pounds of Sugar; let it boil for an Hour, then set it by to cool; make a good brown Toast and spread it well on both Sides with Yeast; but before you put it in, put in an Ounce and half of Syrup of Citron to each Gallon of Liquor, and beat it well in, then put in the Toast while it is of a proper warmth for working, and let it work, which it will do for two Days; during which time put in your Cowslip Flowers, a little bruised, but not much stamped; a peck to each Gallon and two Lemons slic'd with the Rinds to each Gallon; add a pint of White or Rhenish Wine to each Gallon, and let it stand two Days, then tun it up in a sweet Cask. Mary-gold Wine is made the same way.

Currant Wine.

LET the Fruit be gathered when thorough ripe, bruised and strained, then diluted with an equal Quantity of Water boiled with refined Sugar, a pound to each Gallon of Liquor, *i. e.* the Wine thus mixt with Water. Let the Water be first boiled with the Sugar, and having stood till it is cold, put in your Currant Juice; dissolve in the same Liquor or in White-wine, half an Ounce of Ising-glass for every four or five Gallons of your mixt Liquor. This being put in will raise a very thick Scum, and leave your Liquor indifferent clear, which being drawn out of the open Vessel either by a Tap or Syphon into a close Cask, it will finish its working, and will become very clear in three Weeks or a Month, after which time it may be bottled with a Lump of Loaf Sugar. This at the time of bottling, and for some time after, will have a sweet sovre Taste; but having been bottled six or eight Weeks, it will be a delicious, rich Wine, as transparent as a Ruby, of a full Body. And by how much the longer it is kept in the Refrigeratory, by so much the Liquor will be the more vinous.

Damson Wine.

PUT two pounds and a half of Sugar to every Gallon of Water; boil them for three quarters of an Hour, and scum them very well, and to every Gallon put five pints of Damsons stoned. Boil them till the Liquor is of a very fine Colour, then strain it through a fine Sieve, work it for three or four Days in an open Vessel, then pour it off
from

from the Lees, and work it in that Vessel as long as it will work, then stop it up for six or eight Months; at which time, if it be fine, you may bottle it off, and it will keep a Year or two.

Elderberry Wine.

TO every Gallon of Water put four pound of *Malaga* Raisins chop'd small, let these stand in an open Vessel for a Week or nine Days, a Cloth being laid over it, stir them well every Day; then draw off what Liquor will run and press the rest out of the Raisins in a Hair Bag, and put the Liquor up in a close Cask. Boil and scum this Liquor very well, then to every Gallon of this Liquor put in a pint of the Juice of ripe Elderberries cold, and afterwards stop it close, and let it stand for six Weeks, then draw it off, as far as it is fine, into another Vessel, and put half a pound of common Sugar to every Gallon of Liquor, and when it is become pure and fine, bottle it for Use.

Elder-Flower Wine.

BOIL five Gallons of Spring-water, and pour it scalding hot upon a large Handful of Elder-Flowers dry'd; the next Day put 25 lb of *Malaga* Raisins pick'd and chopp'd into the Water, stirring all well together twice a Day for twelve Days or a Fortnight; press the Juice well, put it in a Cask that will fit it, and stop it up two or three Days till it works, and a few Days after stop it up close. It will clarify it self in two or three Months, at which time you may draw it off into Bottles.

Gilliflower

Gilliflower Wine.

TO three Gallons of Water put six pounds of the best Powder Sugar, boil the Sugar and Water together for the Space of half an Hour, keep scumming it as the Scum rises; let it stand to cool, beat up three Ounces of Syrup of Betony, with a large Spoonful of Ale Yeast, put it into the Liquor and brew it well together; then having a Peck of Gilliflowers cut from the Stalks, put them into the Liquor; let them infuse and work together three Days, covered with a Cloth, strain it and put it into a Cask, and let it settle for three or four Weeks, then bottle it.

Gooseberry Wine.

LET your Gooseberries be gathered before they are too ripe, and to every twelve pounds of Gooseberries take four pounds of Sugar and a Gallon of Water. Stamp the Gooseberries and let them steep in the Water twenty-four Hours; then strain them and put the Liquor into a Vessel, and let it stand close stopp'd up for two or three Weeks, and if it prove fine, draw it off, otherwise let it stand a Fortnight longer, and then bottle it; but rack it off, or use Ising-glass if it be not sufficiently fine.

Another Way.

FOR every four pounds of ripe Fruit stamp'd, take a Gallon of Spring-water and a pound of fine white Sugar; boil the Water and Sugar together, scum it well and pour in the Juice of the Fruit; when the Liquor is boil'd again, let it be
taken

taken off the Fire and passed thro' an Hair Sieve, let it stand till it is thoroughly cold, then put it into a Stean-pot and let it stand for a Week, then bottle it, slipping in a Piece of Loaf Sugar as big as a Nutmeg, and in a quarter of a Year it will be fit to drink, and will keep good a whole Year.

Pearl Gooseberry Wine.

BRUISE the Gooseberries and let them stand all Night; the next Morning let them be squeezed or pressed out, set the Liquor to settle for six or eight Hours, then pour off so much as is clear, and to every Gallon of Liquor put three pounds of double-refin'd Sugar broken into small Lumps. Put all into the Vessel with a Bit of Ising-glass and stop it up. Let it stand three Months, and then bottle it, slipping in a Lump of double-refin'd Sugar into each Bottle. This is called the fine Gooseberry Wine.

White Hippocras.

TAKE a Gallon of *Lisbon* White-wine, two pounds of Sugar, two Ounces of Cinnamon, four Corns of whole black Pepper, a little Mace and two Lemons; cut the Lemons into quarters. Let these stand to infuse some time in the Wine, and afterwards pass all through a straining Bag, which is to be hanged up, and a Vessel set under it to receive the Liquor; you should keep the Bag open by the means of two Sticks set across. The Hippocras ought to be strained three or four times, and if it does not pass freely, you may add a Wine Glass of Milk, which will soon facilitate its passing. If you would have it scented with Musk or Amber,
wrap

wrap up a Grain of it beaten with Sugar in Cotton, and stick it at the End of the straining Bag.

Red Hippocras.

PUT a Gallon of Claret into an earthen Vessel, put to it two pounds of Sugar beaten in a Mortar, a dozen of sweet Almonds stamp'd with a Glass of Brandy; add to the Infusion a Dram of Cinnamon, a little long Pepper, four Grains of white Pepper, a Blade of Mace, and some Coriander Seeds, all these bruised a-part. Cover the Vessel close, and let all these infuse for an Hour, stirring it often with a Spoon, that the Sugar may dissolve and incorporate. Then add a Glass of Milk, and pass all through the straining Bag as before.

Lemon Wine.

TAKE a dozen of large *Malaga* Lemons, pare off the Rind, cut the Lemons and squeeze out the Juice, put the Rind to steep, and add to it two quarts of Brandy; let it stand in an earthen Vessel for three Days close stop'd, then squeeze another dozen of Lemons, and add a Gallon of Spring-water to them, and as much Sugar as will sweeten the whole to your Palate. Boil the Water, the Lemons and the Sugar together, and let it stand till it is cool; then add to it a quart of White-wine, and the other Lemon and Brandy, and having mixed them together, run it through a Flannel Bag into the Vessel you would keep it in, in which let it stand three Months and bottle it off for Use. Let the Bottles be well cork'd and kept cool, and it will be fit to drink in a Month or six Weeks.

Mead.

Mead.

TAKE six Gallons of Water, and slip in the whites of three Eggs, mix them well with the Water, then put in ten pounds of good Honey, let the Liquor boil an Hour, then add Cinnamon, Cloves and Mace, and a Sprig of Rosemary. When it is grown cool, put a Spoonful of Yeast to it, and put it up into the Cask, filling the Cask, and as it works keep filling up the Vessel, and when it has done working stop it up close, and when it is come to be fine, bottle it for Use.

To make small white Mead.

TAKE six Gallons of Spring-water, and having made it hot, dissolve in it six quarts of Honey and two pounds of Loaf Sugar, boil it for half an Hour and keep scumming it as long as any is boiling; pour it out into a Vessel and squeeze in the Juice of eight Lemons, and the Rinds of no more than four, about forty Cloves, four Races of Ginger, a Sprig or two of Sweet-Briar and of Rosemary. And after it has stood in the Vessel till it is no more than Blood-warm, spread five or six Spoonfuls of Ale Yeast upon a good brown Toast, and put it in. Put it up into a Cask fit for it, and after it has stood five or six Days, you may bottle it.

White Metbeglin.

TAKE Sweet Marjoram, Sweet Briar Buds, Strawberry Leaves and Violets of each two Handfuls, of double Violets (if they are to be had) broad Thyme, Borage, and Agrimony, of each

two

two Handfuls, six or eight Tops of Rosemary, the Seeds of Carraways, Coriander and Fennel, of each four Spoonfuls, and six or eight large Blades of Mace. Boil all these Ingredients in sixteen Gallons of running Water for three Quarters of an Hour or better, scum and strain the Liquor, and having stood till it is lukewarm, put to it as much of the best Honey as will make it bear an Egg the breadth of a Six-pence above the Water; then boil it again as long as any Scum will rise, and set it to cool; when it is almost cold, put in a pint of new Ale Yeast; and when it has work'd till you perceive the Yeast to fall, tun it up and suffer it to work in the Cask, till the Yeast has done rising, fill it up every Day with some of the same Liquor, stopping it up. Put into a Bag a couple of Nutmegs sliced, a few Cloves, Mace and Cinnamon all unbruis'd, and a Grain or two of Musk.

A little before *Michaelmas* is the best time to make this Metbeglin in, and it will be excellent to drink the beginning of the Spring following.

Metbeglin.

TAKE live Honey, which naturally runs from the Combs (that from Swarms of the same Year is best) and put so much of it into clear Spring-water, as both together will make about twenty Gallons, being made so strong with the Honey, when thoroughly dissolv'd, that an Egg will not sink to the Bottom, but swim up and down in it; then boil this Liquor in a Copper Vessel (or if you have not that, a Brass one may serve) for about an Hour or more, and by that time the Egg will swim above the Liquor about the breadth of a Groat,

Groat, then let it cool. The next Morning you may barrel it up, putting in an Ounce and a quarter of Ginger, better than half an Ounce of Cinnamon, of Cloves and Mace, each an Ounce and a quarter, all grossly pounded; for if it be beat fine, it will always float in the Metheglin and make it foul, and if the Spices be put in while it is hot, they will lose their Spirits. Put in a small Spoonful of Yeast at the Bung-hole to augment its working, but it must not be left to stand too cold at first, for that would hinder its Fermentation. As soon as it has done working, it must be stopt up close, and let stand for a Month, and then boiled off, and if then set into a Refrigeratory, it will be a most pleasant vinous Liquor, and the longer it is kept the better it will be.

You may judge of its Strength by the floating of the Egg, and it may be made stronger or smaller, at pleasure, by adding more Honey or more Water. And the more it is boiled, the more pleasant and more durable it will be,

It is not necessary to scum the Metheglin while it is boiling, for the Scum being left behind, will help its Fermentation, and afterwards render it the clearer, it being commonly believed that it unites again.

Mum.

The Receipt for making it according as it is recorded in the Town-house of Brunswick.

TAKE sixty three Gallons of Water that has been boiled to the consumption of a third part; brew it according to Art with seven Bushels

of Wheat Malt, one Bushel of Oatmeal, and one, Bushel of Ground Beans. When it is tunned, let not the Hogshhead be too full at first, and as soon as it begins to work, put into it of the inner Rind of Fir three pounds, Tops of Fir and Birch one pound, *Carduus Benedictus* three Handfuls, Flowers of *Rosa Solis* a Handful or two, Burnet, Betony, Marjoram, Avens, Pennyroyal, wild Thyme, of each a Handful and a half; of Elder-flowers two Handfuls or more, Seeds of Cardamom bruised three Ounces, Barberries bruised one Ounce. Put the Herbs and Seeds into the Vessel when the Liquor has wrought a-while; and after they are added, let the Liquor work over the Vessel as little as may be. Fill it up at last, and when it is stopt, put into the Hogshhead ten new-laid Eggs unbroken or crack'd. Stop it up close, and drink it at two Years end.

English Brewers use Cardamom, Ginger and Sassafras, instead of the inner Rind of Fir; also the Rinds of Walnuts, Madder, red Sanders, and Elecampane. Some make it of Strong Beer and Spruce Beer, and where it is designed chiefly for its physical Virtues, some add Water-creffes, Brook-lime and wild Parsley, with six Handfuls of Horse-radish rasp'd to every Hogshhead, according to their particular Inclination or Fancy.

Orange Wine.

PUT twelve pounds of single-refin'd Sugar in six Gallons of Spring-water, and the Whites of four Eggs well beaten, and let the Water be cold; then boil it for three quarters of an Hour, and keep scumming it as fast as the Scum rises,

rises, then take it off the Fire and let it stand till it is cold; then put in six Spoonfuls of Yeast, and six Ounces of Syrup of Lemons, and the Juice and Rind of fifty *Seville* Oranges thin pared, but let not any of the Seeds or of the white part go in; strain it and let it stand forty eight Hours in an open Pan, then put it up into a close Vessel; let it stand three or four Days, and then stop it down. Let it stand three Weeks, then draw it off into another Vessel, and add to it two quarts of Rhenish or White-wine, and stop it up close, and let it stand five or six Weeks, and it will be fine enough to bottle, and in a Month more it will be fit for drinking.

Orange Wine with Raisins.

TAKE twenty pounds of new *Malaga* Raisins, let them be pick'd clean and chopp'd small, then take fifteen large *Seville* Oranges, pare four or five of them as thin as tho' for perserving. Boil twenty quarts of soft Water till a third part is consumed, let it cool a little, then pour three Gallons hot upon your Raisins and Orange-peel, stirring them well together, cover it up close, and let it stand five Days, stirring it once or twice every Day, then pass it through a Hair Sieve, pressing it as dry as you can; put up the Liquor in a Cask that it will fill, then put to it the Rinds of the rest of the Oranges, cut as thin as the first; then make a Syrup of the Juice of all the fifteen Oranges, with about three quarters of a pound of white Sugar, which must be made the Day before it is tunned up. Let it be well stirred together and stopp'd close, and stand two Months to clarify, and then bottle it

off, it will be the better for keeping, if you keep it three Years.

Perry.

THE best sort of Drink made of Pears, is such as is made of those that have a vinous Juice, are not fit to be eaten, nay, are so harsh, that some will not eat them. The Gooseberry Pear, the white and red Horse Pear, the Lullarin Pear, the John Pear, the Bear-land Pear, and Choke Pear, are those that bear the Name of the best for this Purpose; and the redder they are, the more are they to be preferred. As for the Method of making this Liquor, it is the same as that of Cyder; only it must be noted, that the Pears should be very ripe before they are ground; and some advise to mix Crabs among the Pears of weakest Juice to mend the Liquor.

Your Pears should not be too ripe before you grind or pound them, because if so, their Pulp will not easily let go its Juice; and to some Pears of a sweet Taste, it is best to mix some Crabs with them.

Quince Wine.

CLEAN the Quinces with a coarse Cloth, then grate them on large Graters; and squeeze them thro' a Linen Strainer to clear them from the gross Thickness; then squeeze it thro' a Flannel Strainer, to clear it from all the Thick that remains. To every Gallon of this Liquor put two pounds of single Loaf Sugar; let it dissolve and pour it off several times as it settles to the Bottom; do this a Night and a Day. When it is fine,

put

put it into your Vessel; but don't stop it down for a Week, nor bottle it in six Months, then you may, if it is perfectly fine; if it is not, draw it into another Vessel, and stop it up again.

All *English* Wines must be put in cool Cellars.

Raisin Wine.

BOIL four Gallons of Spring-water for half an Hour, stone four pounds of Raisins, put them into a Stean with four pounds of Sugar, the Rinds of four Lemons, and the Juice of eight; then pour the boiling Water on the Ingredients in the Stean, cover it and let it stand for five or six Days, afterwards strain it out and bottle it up, and it will be fit to drink in about a Fortnight. This will be a very pleasant cooling Drink in hot Weather.

Raspberry Wine.

TO as many pounds of Raspberries as you have, put so many pounds of Sugar, and let them stand two Days in an earthen Pot, stirring and bruising them frequently, then put them into a woolen Bag, and hang them so that the Liquor may drop into a Milk-pan, or some Vessel of the like Sort for twenty-four Hours or more; then put the Liquor into a Stean with a Faucet in it, and let it stand to work, and in seven or eight Days take off the Scum; and if it be any thing fine bottle it up, and at the end of another Week decant it, reserving the Settlings in the Bottoms of the Bottles, which may afterwards be put together into a Bottle by it self, and the Bottles are to be shifted twice after this manner, or as long as there is any Settlement to be found in them.

To make Sage Wine.

TAKE fifteen pounds of *Malaga* Raisins clean pick'd and shred small, and two Pecks of green Sage, chop it small, then having boiled two Gallons and a half of Water very well, let it stand till it is no more than luke-warm, then pour it into a Vessel to the Raisins and Sage. Let them stand for six or seven Days, stirring them two or three times a Day; afterwards strain and press out the Liquor from the Ingredients, put it up in a Cask and let it stand for six Months; then draw it off into another Vessel, and when it has stood to settle two Days, bottle it up, and it will be drinkable in a Month or six Weeks; but will be best when it is a Year old.

Stepney or Raisin Wine.

TAKE six pounds of Raisins of the Sun shred, three pounds of good Powder Sugar, the Juice of six Lemons, and the Peel of three whole. Boil them half an Hour in six Gallons of Spring-water, then take it off the Fire and pour it into a Stean, cover it close for three or four Days, stir it twice a Day, put in a little Spice, Sugar and Rose-water; afterwards strain it out, bottle it up, and it will be fit to drink in a Fortnight or three Weeks. There may be added to it Cowslips or Clove Gilliflowers, according to the Season of the Year.

To make Cyder.

TAKE Apples so thoroughly ripe that they will easily fall by shaking the Tree. The Apples proper are Pippins, Pomewaters, Harveys,

or other Apples of a watery Juice, either grind or pound them, and squeeze them in a Hair Bag, put the Juice up into a seasoned Cask.

The Cask is to be seasoned with a Rag dip'd in Brimstone ty'd to the End of a Stick, and put in burning into the Bung-hole of the Cask, and when the Smoke is gone, wash it with a little warm Liquor that has run thro' a second Straining of the Murc or Musc of the Apples.

Put into the Cask, when the Cyder is in, a Bit of Paste made up of Flower, and ty'd up in a thin Rag; let it stand for a Week, and then draw it off from the Lees into another season'd Cask.

Some advise to put three or four pounds of Raisins into a Hoghead, and two pounds of Sugar to make it work the better.

The best Way to fine it is to rack it off often, and always into small Vessels, keeping them close bung'd, and only a small Vent-hole, and if it should work after racking, you may put some Raisins into the Vessel for it to feed upon, and to bottle it off in *March*, or if you bottle it up. After it has stood but a Week or thereabouts, you must not stop the Bottles for twenty-four Hours; nor must they be filled within an Inch of the Cork or more, lest it should burst; and when you have cork'd them, it will be convenient to open them once a Day for some time.

If you bottle it for present Drinking, put in a Lump of Loaf Sugar. In order to keep it in the Winter, set it in a warm Place in cold Weather.

To make Royal Cyder.

WHEN the Cyder is fine and past its Fermentation, but not stale, put to each Gallon of Cyder a pint and half of Brandy or Spirits drawn off from Cyder, and also half a pint of Cyder Sweets to every Gallon of Cyder, more or less, according to the Tartness or Harshness of the Cyder. The Spirits and Sweets must be mixed together, and mixed with an equal Quantity of the Cyder, and then they are to be put into the Cask of Cyder, and all stirred together well with a Stick at the Bung-hole for a quarter of an Hour, and the Bung-hole must be well stopp'd down, and the Cask rolled about ten or twelve times to mix them well together. Let it stand for three or four Months, and you may either drink it or bottle it.

To order Cyder after the best Manner.

HAving brimston'd and scalded the Vessels, as before directed, put a pint of the best *Málaga* Sack into a Hogshead, when it has been well dry'd, stop it close and roll it up and down every way to season it, then tun the Cyder, but fill not the Vessel by a pretty deal, but leave room enough for it to work, and stop it very close to keep in the Spirits: The Cyder must also be watch'd every Day, and when it begins to make much noise in Working, draw off a Glas to give it vent, orthewise it will burst the Hogshead. When it is fine, draw it off into other Casks, and after that into Bottles, when it is fit.

To make Cyder sweet.

BEAT the Whites of twenty Eggs to a Glair, and mix it with four Gallons of Water, add to this a quarter of a hundred Weight of Sugar, but only one half of the Sugar into one half of the Egg-water, set it over a gentle Fire, and stir it about well, till the Sugar is dissolved, then put in more of the Egg-water; to prevent it from boiling too high, by a quart at a time, till you have put in all your Egg-water, scum it as it rises, and when it has done rising, and the Sweets are clear, add the rest of your Water, and boil it to the Consistency of a Syrup.

To recover any Cyder that is decay'd, although it be quite sour.

FROM a Hogshhead of pale, four Cyder draw out as much as by boiling with six pounds of brown Sugar-candy will make a perfect Syrup. Let the Syrup stand till it is thoroughly cold, pour it into the Hogshhead and stop it up close. This will raise a Fermentation, but not a violent one. There must be room in the Vessel for the Cyder to work, and in a few Days it will be fit to drink.

To make Cyderkin, or Water Cyder.

PARE half a Bushel of Apples, core them and boil them in a Barrel of Water, till a third part is consumed, strain it and put the Liquor to a Bushel or more of ground or stamp'd Apples unboiled; let them stand to digest for twenty four Hours, press out the Liquor and put it into Casks, let it ferment, then stop it up close; but give it

vent frequently, that it may not burst the Cask, and when it has stood till it is fine, you may either drink or bottle it.

COSMETICS, &c.

For Heat and Pimples in the Face.

TAKE Liverwort that grows in a Well, stamp it and strain it, put the Juice into Cream and anoint your Face as often as you please. Also you may drink the Juice of Liverwort warm, to cool the Heat of the Liver.

An Oil to take away the Heat and Shining of the Nose.

TAKE six Ounces of Gourd Seeds, crack them, take out the Kernels and peel off the Skins; blanch three Ounces of bitter Almonds and make an Oil of them, and anoint the Nose with the Oil. The Gourd Seeds must weigh three Ounces when peeled.

To sweeten the Breath.

TAKE the Flowers and Tops of Rosemary, dry them; also Cinnamon, Cloves, Mace, and Sugar-candy, of each a small Quantity, dry them and reduce them to a fine Powder, put some of this Powder into a new-laid Egg, and sup it up in a Morning fasting for seven Days successively, and it will render the Breath sweet.

To make the Face fair.

DISTIL fresh Bean-Blossoms in an Alembick, and wash the Face with the Water.

To take away Freckles or Morpew.

M I N G L E eight Spoonfuls of *May-Dew* with two Spoonfuls of Oil of Tartar. Wash the Parts where the Freckles or Morpew are, and let it dry on of it self, it will clear the Skin of them.

For Redness of the Eye.

F I L L a Vial Glafs full of running Water, put into it the Quantity of a Hazel Nut of fine *Sanguis Draconis*, and it will help it.

Another for Heat and Pimples in the Face.

T A K E a small Handful of Strawberry Leaves, as much Cinquefoil, the same Quantity of Tansey, or of Mallows, and four Handfuls of Plantain Leaves, pick them clean, put them into an Alembick, and also two quarts of Milk from the Cow, when it has dropp'd a quart, draw off no more. Wet a Linen Cloth in this distilled Water, and wash the Face with it, at Night in Bed, and several times in the Day if you please. The best time to make this Water in, is *May*. It may be kept in a Glafs Bottle the whole Year.

good

Another.

T A K E a quart of running Water, put it into an earthen Pipkin, with half an Ounce of white Mercury finely powdered, set it on the Fire, keep it close covered, but when you are stirring it, let it boil till one half is wasted; in the mean time boil the Whites of three new-laid Eggs, for half an Hour or more, then slip them into the
Liquor,

Liquor, when you have taken it off the Fire; add to it some Juice of Lemons, and a quarter of a pint of new Milk, and two Ounces of Almonds blanch'd and pound'd, and also a quarter of a pint of Damask Rose-water. Strain it, and let it stand three Weeks before it is us'd, wash with it, and it will render the Face fair.

To clear the Face from Freckles.

TAKE a pint of White-wine Vinegar, a pint of Malmsey Wine, and a pint of Honey, Roch and Plume Allum a quarter of an Ounce, white Flowers de Luce and Beans, each four Ounces, of Strawberries three quarters of a pound. Distil all these in a moderate Sand-bath for a Fortnight. Dip a fine Rag into this Water, and when you go to bed at Night, lay it to the freckled Parts, and wash them the next Morning with Nenuphar Water.

Virginal Milk for the same Use.

TAKE an Ounce and half of Benjamin, and a quarter of an Ounce of Storax, beat them to a gross Powder, pour on them a pint of Spirit of Wine; let the Bottle be large enough, that it may be but half full. Lute the Vessel well, and cover it round about in a Horse Dung-hill for three Days to digest, then filtrate the Liquor, *i. e.* strain it through a Sheet of Cap-Paper, put it in a Bottle and keep it well stopp'd. This is very effectual in taking off Freckles, &c. Some scent it with three Drops of Balsam of Peru.

For

For a pimpled Face.

TA K E Roch Allum, common Salt and live Brimstone, of each half an Ounce, of white Sugar-candy and *Sperma Ceti*, of each one Dram, pound them and sift them fine, put them into a pint Bottle, add white Lily-water and Spring-water, of each an Ounce and half, and a quarter of a pint of Brandy; shake them well together and set it by for Use. When you go to Bed bathe the Face well with this Wash, shaking the Bottle, lay a Linen Rag dipp'd in it over the Face, and in a Week or a Fortnight at most it will perfectly cure.

To make a Paste for the Hands.

TA K E half a pound of bitter Almonds blanch and pound them, and as you are pounding them, put in a Handful of ston'd Raisins, and pound them together till the Mass is well incorporated and very fine; then add a Spoonful or two of Brandy, the same Quantity of Ox Gall and two Spoonfuls of brown Sugar, and the Yolks of a couple of small Eggs, or of one large one; and after these have been all beaten well together, except the Almonds, let it have two or three boils over the Fire, put in the Almonds. Put it up in a Gallipot, the next Day cover it close, keep it cool, and it will keep good half a Year.

To take off Freckles.

GA T H E R *May-Dew* off from the Corn, and to four Spoonfuls of it add one Spoonful of Oil of Tartar newly drawn; mix them well together, wash the Face often with it, and do not wipe it,
but

but let it dry of itself. When *May-Dew* cannot be had, *Bean Flower water*, or *Elder Flower water* will do very well.

To make Pomatum.

TAKE two Ounces of Oil of bitter Almonds, almost two Drams of white Wax, slice it very thin, put it into a Gallipot; put the Gallipot into a Skillet of boiling Water, and then put in four Drams of *Sperma Ceti*, and as soon as ever you have stirred it together, then put in the Oil of Almonds, then take it off the Fire and out of the hot Water, and keep stirring it till it is cold, with a Knife made of Bone; afterwards beat it up in Rose water till it is white. Let it be kept in Water, and the Water be changed once a Day.

A good Wash for the Face.

TAKE a Piece of Camphire of the Size of a Goose Egg, break it into Bits, put it into a Bottle or lesser Pieces to that Quantity, fill the Bottle with Water, let it stand a Month, then put one Spoonful of this to three Spoonfuls of Milk, and wash with it.

An Ointment to cause Hair to grow.

TAKE a quarter of a pound of Bear's Grease, put to this two Drams of the Ashes of Southernwood, two Drams of the Ashes of burnt Bees, two Drams of Oil of sweet Almonds, and two Drams of the Juice of white Lily Root, and eight Drams of Musk; make an Ointment of these. Shave the Place where the Hair is wanted, the Day before the Full of the Moon, and it will cause it to grow.

A Remedy

A Remedy for the Thinness of Hair.

RUB the Head with Oil of sweet Almonds, or Spirit of Vinegar.

To make an excellent Lip-Salve.

TAKE half a pint of Claret, boil in it one Ounce of Bees-wax, as much fresh Butter, and two Ounce of Alkermes Root bruised: When all these have boiled together a pretty while. Strain it, let it stand till it is cold, take the Wax off from the Top, melt it again, and pour it clear from the Dregs into a Gallipot, and use it at Pleasure.

To preserve and whiten the Teeth.

BOIL a little Roch Allum in two Ounces of Honey, scum it well, add a little Ginger finely powdered; when it has boiled a little longer, take it off, and before it grows cold, put in some *Sanguis Draconis*, as much as will tinge it of a good Colour. Having mixed it well, put it into a Gallipot and set it by for use. Rub the Teeth as oft as you please with a little of it on a Rag.

To make the Teeth white.

MIX a little burnt Allum, with six Spoonfuls of Honey and two of Celandine Juice, and rub the Teeth with it.

A Powder for the Teeth.

MIX half an Ounce of Powder of Myrrh with an Ounce of Cream of Tartar, and rub the Teeth with it two or three times a Week.

To clean and soften the Hands.

TAKE four Ounces of blanch'd Almonds beaten fine into a quart of Milk; as soon as it begins to boil take it off, and thicken it with a couple of Yolks of Eggs, set it on the Fire again, let it be kept continually stirring both before and after the Eggs are put in; when you take it off the Fire, add two small Spoonfuls of Oil, and put it up in a Gallipot for use. A Bit of this about the Bigness of a Walnut rubbed about the Hands, the Dirt will rub off, and it will render them very soft and smooth. When you have us'd it, it will be proper to put on Gloves. If one Person only be to use it, half the Quantity may suffice to be made at once, for it will not hold good above a Week.

For Pimples in the Face.

TAKE a pint of Spring-water and four Ounces of bitter Almonds, blanch and stamp them, and mingle them together by stirring, then strain out the Liquor, and add to it a pint of the best Brandy, and two Pennyworth of Flour of Brimstone. Use this often by dabbing it on with a fine Rag, and shake it well when you use it.

Another.

MINGLE Wheat Flour with Honey and Vinegar, and lay it on when you go to Bed.

A Wash for the Face.

PUT a quarter of a Pound of *French* Barley into three quarts of Spring-water, boil it well, shifting the Water three times, into the last Water
put

put half a pound of bitter Almonds blanch'd and pounded; strain it and add a quart of White-wine and the Juice of four Lemons. Put a Bit of Camphire in the Bottle.

To take away Morpew.

TAKE Briony Roots and Wake-Robin, stamp it with Brimstone and make it up into a Lump, wrap it up in a fine Linen Rag and dip it in Vinegar, and rub the Part with it pretty hard, and it will take away the Morpew.

An Italian Wash.

TAKE an Ounce of Roch Allum, an Ounce of white Sugar-candy, a quarter of an Ounce of Borax and a Dram of Camphire. These are all to be pounded in a Mortar, and finely, then mix them with a pint of Ox Gall. Put them into a Stone-Bottle, cork it well, and set it in the Sun, or by the Fire for six Weeks, stirring it once a Day, then strain it and put a quart of Spring-water to every quarter of a pint of this Liquor. Let it clarify, and put some Powder of Pearl and wash with it.

To whiten the Hands.

TURN a quart of new Milk to Curd with a pint of *Aqua Vitæ*, then take off the Curd and put into the Posset a pint of Rhenish Wine; take off the Curd again, then put in the Whites of six Eggs beaten well, take off this third Curd, and mix all the three Curds together well, put them into a Gallipot, put the Whey into a Bottle, scour with the Curd, and wash with the Whey.

An excellent Water for the Complexion of Ladies, being effectual in taking away Wrinkles from the Face, and giving a Vermillion Tincture to the Skin.

TAKE the Flowers of Flower-de-Luce, Beans, Elder, and Mallows, sprinkle them with White-wine, add the Pulp of Melon and Honey, and the Whites of Eggs. Let them stand two Days to infuse or macerate, and distil them in *Balneo Mariæ*.

To make an excellent Perfume.

TAKE half a pound of Damask Rose Buds cut clear from the Whites, stamp them well, and add to them two large Spoonfuls of Damask Rose water, put them into a Bottle, stop them close, let them stand all Night; then take two Ounces and a half of Benjamin, beat it fine, add twenty Grains of Musk, and (if you please) as much Civet; mingle these with the Roses, beating all well together, make it up in little Cakes and dry them between Sheets of Paper.

Another excellent Perfume.

TAKE two Ounces of Juniper, the same Quantity of Storax, twelve Drops of Clove Water, twelve Grains of Musk, and a little Gum-Dracant steep'd in Water, beat all these Ingredients to a Paste, make it into small Rolls; put each Roll between two Rose leaves, dry them in an Oven, and as they are burnt, they will give a most pleasant Smell.

A Pomander.

A Pomander.

HEAT a Mortar very hot, put in of Benjamin, Labdanum and Storax, of each one Ounce; beat them to a perfect Paste, add to them four Grains of Civet and six of Musk; make this Paste into Beads, make Holes in them, and string them while hot.

To make Tincture of Ambergris.

TAKE half an Ounce of Ambergris, a Dram of Musk, a quarter of a pint of Spirit of Wine. Put these into a Glass Bottle, stop it close with a Cork, tie that down with a Piece of Bladder, and set it for ten or twelve Days in Horse-dung, afterwards pour off the Tincture, and keep it in a Glass well stoppt; then you may put the same Quantity of Spirit of Wine to the Ambergris, and set it in Horse-dung as before, and pour off the Tincture at the end of twelve Days. The Ambergris will serve for ordinary Uses afterwards. This Tincture will perfume any thing, and is also very good in Cordials.

To make an extraordinary Damask Powder.

TAKE one pound of Orris, half a pound of Rose Leaves, three Ounces of Benjamin, the same Quantity of Storax, a quarter of a pound of *Lignum Rhodium*, and of Lign Aloes two Ounces, a quarter of an Ounce of Ambergris, of Musk and Civet, of each twenty Grains. Beat all these, except the Rose Leaves, together gross, the Rose Leaves are to be put in afterwards. This is an excellent Powder to lay among Linen.

To make perfum'd Wash-Balls.

DISSOLVE Musk in sweet compounded Water, then take about the Quantity of one Wash-Ball of this Composition, and mix it together in a Mortar: Mix this well with your PASTE, and make it up into Balls.

To make perfum'd Cakes.

TAKE one Ounce of Benjamin, half an Ounce of Storax, a quarter of a Dram of *Labdanum*, a quarter of a Dram of *Calamus Aromaticus*, a little Citron-peel and three Cloves; boil the Benjamin and Storax in a quarter of a pint of Rose Water a little while in a new glaz'd Pipkin, so long as till the Liquor is near evaporated; then put in the *Labdanum* and Citron, being first ty'd up in a Linen Rag, and add more Rose Water. And when they have boiled a little, take them off and strain them through a Linen Cloth, and when they are cold this will be a curious perfum'd PASTE.

To make perfum'd Powder.

TAKE four Ounces of Florence Orris, four Ounces of dry'd Damask Roses, half an Ounce of Benjamin, a quarter of an Ounce of Storax, as much of yellow Saunders, half a Dram of Cloves, and a little Citron-peel; pound all these in a Mortar to a very fine Powder, put to them five pounds of Starch pounded, mix them well, sift it fine, and keep it dry for use.

A good

*A good Dentrifice for cleaning and preserving
the Teeth.*

TAKE of Red Coral, Bole Armoniac and Dragon's Blood, of each two Drams, of Myrrh four Drams ; powder them all very fine, mix them together, and rub the Teeth with them twice a Day.

For rotten or corrupt Gums.

TAKE of the Roots of round Birthwort and Pomegranate Bark, of each half an Ounce, of Sage Leaves and Bramble Tops, of each one Handful, of Roch Allum one Dram : Boil them in a quart of Smith's Forge Water, till one third part is wasted, strain it and put to it two Ounces of Honey of Roses, mix them well together, and wash your Mouth with it several times a Day,

A famous Cosmetic.

TAKE two Drams of Camphire, rub it well in a Glafs Mortar, adding to it the Juice of a Lemon ; when they are well mixed, put to it a pint of the best White-wine, strain it, and let the Camphire that remains be ty'd in a Rag and hung in the Bottle. This is an excellent Wash for the Face.

To make Hair fair.

PUT some Allum in Water, and the Hair being first wash'd clean, warm the Allum Water, dip a Sponge in it and moisten the Hair therewith ; or it may be wash'd with a Decoction of Beech, which will have the same effect.

Another.

WHILE the Hair is combing sprinkle it with the Powder of Cloves, Roses, Nutmeg, Cardamum, and Galangal, with Rose Water, and wash it often.

Or thus.

WASH your Head often with the last Water that is drawn from Honey, and it will render the Hair of a fine fair Colour, but it ought to be scented with some Spirits of a fragrant Scent, because it has a strong Smell.

Or thus.

BURN Cuttings of Vine to Ashes, also the Knots of Barley-straw, and distil them with Liquorice and Sow-bread, and wash the Hair with the distilled Water.

To make the Hair black.

TAKE Oil of Myrtle and Oil of Costmary, of each four Ounces, the Juice of green Nuts and the Juice of red Poppies, of each four Ounces; boil them together a while, and anoint the Hair with them.

To make Hair grow.

BURN Hazle Nuts, Husks and all, to Powder, stamp some Leaves of Elecampane and Beech Mast. Boil the two last together with Honey, and anoint the Head with it, and then strew on the Powder of Nuts.

To

To make Hair grow thick.

TAKE a good Quantity of the Roots of Hyssop, burn them to Ashes, make a strong Lye, mingle them with the Ashes, and wash the Head with it. The Ashes of Goat's-dung mingled with Oil, will have the same effect.

For the falling off of Hair.

BURN Pigeons Dung, make a Lye and put in the Ashes and wash the Head with it. Also the Leaves and Middle, and Rind of an Oak sodden with Water, is very good to fasten the Hair, the Head being washed therewith.

To take away Sunburn from the Face, Hands, &c.

WASH them in the Juice of Lemons and a little Bay-Salt, do not dry it, but let it dry of itself; repeat it several times, and the Sunburn will vanish.

An excellent Pomatum for clearing the Skin.

PROcure May-Dew, clarify it in the Sun till it be very white, and in that wash Lard or Barrow-grease; then scrape the Outsides of the Roots of Marsh-mallows, slice them thin; set them in *Balneo Mariæ*, and scum it till it be clarify'd and will begin to rope, then strain it and put to it now and then a Spoonful of May-Dew, beating it till it be thoroughly cold. In often changed May-Dew, throw away that Dew, put the Pomatum in a Glass, cover it with May-Dew and keep it for use.

To clear the Skin and make it white.

STAMP the white of an Egg with a little Powder of Bays in some fresh Boar's Grease, and anoint with it.

A good Medicine to clear the Skin.

MIX Sugar and Capon's Grease together, cover them close and let them stand several Days, and it will turn to a clear Oil; anoint the Face with it.

To procure a good Colour and Complexion.

DRINK six Spoonfuls of the Juice of Hyssop in a Morning in half a pint of warm Ale. It is good for the Stomach, Liver and Lungs, and also against Worms.

To take off Morpew or Scurf from the Skin.

MIX an Ounce of Brimstone powdered with an Ounce of stinking Soap; tie it in a Linen Rag and hang it in half a pint of strong Wine Vinegar, or red Rose Vinegar for eight or nine Days; dip a Rag in the Vinegar and rub the Part with it, and let it dry of itself.

To take away Freckles.

WASH with the Juice or Sap that issues out of a Beech Tree in *March* or *April*, and it will render the Skin very clear.

Another.

Another for Freckles and Morpew.

DIISTIL Elder Leaves in *May*, and wash with a Sponge with this Liquor Morning and Evening, and let it dry of it self.

Delicate Wash-Balls.

TAKE four Ounces of the Flowers of Lavender, four Ounces of *Calamus Aromaticus*, two Ounces of Rose Leaves, an Ounce of Cypress, and six Ounces of Orris; pound all these together in a Mortar, then searse them through a fine Searse, then having scraped a sufficient Quantity of Castle Soap, dissolve it in Rose Water, mix the Powder with them, beat and blend them well together in a Mortar, then make them up into Balls.

For Redness of the Face.

TAKE six Ounces of Peach Kernels and three Ounces of Gourd Seeds, bruise them, make an Oil of them, anoint with it Morning and Evening.

To clear the Face, &c. of the Spots after the Small Pox.

MIX a little Bay Salt with the Juice of Lemons, and touch the Spots with it several times a Day.

To whiten the Teeth and kill Worms in them.

HOLD a little Salt under your Tongue in a Morning fasting, till it is melted, and afterwards rub the Teeth with it.

T 4

Another.

Another.

WET the Teeth with a Drop of Oil of Vitriol, and afterwards rub them with a coarse Cloth.

Dr Bracken of Preston's Receipt for a Powder for the Teeth.

TAKE Tartar of Vitriol, best Dragon's Blood and Myrrh, each half a Dram, Gum-Lac, one Dram, of Ambergris four Grains; and those who like it may add two Grains of Musk; mix well and make a Powder, to be kept in a Phial close stopped. When us'd take a clean Linnen Cloth on the End of your Finger, just moisten it in Water and dip it in the Powder, and rub the Teeth well once a Day; but if you'd preserve their Beauty, only twice a Week. This Powder will preserve the Teeth and Gums, sweeten the Breath, and prevent the ill Savour from a rotten Tooth, tho' nothing will cure it effectually but pulling it out. After rubbing the Teeth with the Powder, the Mouth may be washed with a little red Wine warm, or the like.

To prevent Pitting with the Small Pox.

BOIL Cream to an Oil, and when the Pocks begin to dry, anoint them gently with a Feather; do this every half Hour, keeping the Scabs moist.

To make Nails grow.

Mingle a little Wheat Flour with Honey, and lay it on the Nail.

To bring a new Nail where one has come off.

LAY Powder of Agrimony on the Toe, &c. where the Nail is wanting, and it will bring on a new Nail, and take away the Pain.

To fasten a Nail that is torn from the Flesh.

AN O I N T your Finger with the Flour of Brimstone, Arsenick, and Vinegar, and it will give Ease in a little time. *good*

Another.

ST A M P Violets, fry them with Virgin's Wax, and Frankincense, make a Plaister, lay it to the Nail, and it will heal it.

To take off Warts from Hands or Face.

RU B the Warts with Purslain, and it will cause them to come off, or you may anoint them with the Juice of the Roots of Rushes.

A Wash for the Teeth.

TA K E one Ounce of Honey of Roses, half an Ounce of Hungary Water, a quarter of an Ounce of Myrrh, half a Dram of Allum, and half an Ounce of Bole Armoniack; put these into a pint of Claret, and let them stand for three Days either in the warm Sun or near the Fire; set it by to settle, pour out a little and wash the Teeth daily. It will both make them white, and preserve them sound.

To cleanse foul and spotted Teeth.

WIND a Bit of fine Rag about a very small End of a Skewer, cut it sharp that it may be like a Pencil for Painting, dip it into Spirit of Salt, afterwards into fair Water, for a Moment, rub the Teeth with it, taking care not to touch the Gums or Lips; wash the Mouth with pure cold Water, not that in which the Rag has been dipp'd. This will take off the Fur, and make them very white: But this must not be done too often; but when they are once clean, the Claret Wash before will keep them so.

An excellent Wash for the Face.

TAKE a quart of White-wine Vinegar, the strongest you can get, and four Ounces of Litharge of Gold, boil them to the consumption of a third part, take it from the Fire and put in a pint of Rose Water and three Ounces of *Sal Gemma*; boil them with the rest till a third part is consumed, then take it off the Fire and let it stand till the Lees fall down, so that the rest is clear. When you would use it, take four or five Drops in the Palm of your Hand, rub it well, and so spread it or rub it over your Face.

A Water for the Face that will make one of three-score look like one of fifteen.

TAKE the Whites of eight Eggs, beat them till they are as thin as fair Water, then strain them and put to them Allum, Scagliola, Borax, Comfrey and Roch Allum, eight Ounces of Vinegar, two Ounces of Bean-flour Water, let the
Powders

Powders be will pounded, and then put all together into a Glass, and set it in the Sun for fifteen Days, stir it three times a Day, then let it stand till it is settled, then pour it off into another Glass; when you wash your Face with it let it settle, then rub your Face with a little of it on a Scarlet Cloth.

For Spots or Pimples in the Face.

TAKE new-laid Eggs, boil them hard, shell them cold, then cut them in the middle length-ways, put on the Yolks the purest Myrrh that you can get, lay them one by another in a great Bason, set them in the Sun by Day, and let them stand in the Air by Night, till the Myrrh is come to be an Ointment, and like the purest Oil, and with this anoint the Face.

To make a Lady fair.

TAKE two Pair of Calves Feet, boil them in nine quarts of Water till half be consumed, then put to them one pound of Rice, boil it with Crums of Whitebread steep'd before in Milk, add two pounds of fresh Butter, ten Whites of Eggs and their Shells, then distil all together, putting in a little Comfrey and Allum of the Rock, and wash with it.

To take away Heat in the Face and Redness and Shining of the Nose.

LAY a Linen Cloth on the Grass in a dewy Morning (*May* is the best time) draw it over till it is wet with Dew, then wring it out into a Dish and wash

wash the Face with it as often as you will, letting it dry of it self.

To make Hair grow thick.

TAKE Southernwood, the Bark of the Hazel Tree, Maiden-Hair and Rosemary, of each four Ounces, dry them and burn them on a clean Hearth to Ashes; with these and White-wine make a strong Lye, with which wash the Hair daily at the Root, keep it cut pretty short. This will be more effectual than Bear's Grease, or any Sort of Pomatum, and will kill the Worms which are at the Roots, which some others rather feed.

Excellent and approved Receipts Phyick and Surgery.

A Medicine for an Ague.

MIX fifteen Grains of Salt of *Carduus Benedictus*, and Salt of Wormwood, with half a Scruple of *Tartar Vitriolate*, and take them in a few Spoonfuls of Rhenish Wine, or other convenient Vehicle, before the Fit, or at any time when the Stomach is empty.

An excellent Medicine for Agues, especially Tertian.

REduce *Virginia Snake-root* to a fine Powder, and give as much as will lie upon a Shilling in a Glass of Sherry, just before the beginning of the cold Fit, repeating it once or twice, if it need to be used oftener.

For an Asthma, or Shortness of Breath.

TAKE six Ounces of Linseed Oil fresh drawn, of balsamick Syrup two Ounces, of Sugar-candy powdered an Ounce; mingled them well, and take a Spoonful of it frequently.

An excellent Remedy for a dry or convulsive Asthma.

TAKE the best Saffron, and rub it in a Glass or Stone Mortar to a kind of Powder, and give the Quantity of eight or ten Grains of it made up into Pills at Bed-time with any convenient Mixture.

For an Asthmatick Cough.

TAKE Conserve of Hips one Ounce, Flour of Brimstone half an Ounce, of Balsam of Sulphur anifated twenty Drops; moisten these with a sufficient Quantity of Syrup of Marsh-Mallows. You may take about the Bigness of a Nutmeg of this at any time, drinking after it a draught of a Pectoral Decoction.

A choice Electuary for an Asthma.

ROAST four Cloves of Garlick till they are soft, then bruise out the Pulp and put in six Spoonfuls of Honey; add to it two Spoonfuls of Powder of Elecampane, of Liquorice, Aniseeds and Coriander Seeds, one Spoonful and a half all finely powdered and sifted. Mingle all these well together, and take of it the Quantity of a Nutmeg Morning and Evening.

*An excellent Balsam very useful in Families, call'd
the French King's Balsam.*

TAKE red Sage and Rue, of each four Ounces, young Bay Leaves and Wormwood, of each two Ounces; stamp them in a Stone Mortar, with twelve Ounces of Sheep's Suet taken hot from the Sheep, stamp it till they are well incorporated, and it is all of a Colour; then add to it a pint of Olive Oil, and work it well. Put them into an earthen Pot and keep it close stopt for eight Days; then boil it on a gentle Fire, then pour in an Ounce and half of Oil of Spike, let them boil together a little while, and then strain it and keep it for Use.

This must be made in *May*, and will keep good for several Years.

It eases the Stone, being rubb'd into the Small of the Back.

It also gives Ease in the Cramp.

It cures Stiffness or Strains in Man or Beast: Also Swellings of Wounds, Bruises, Felons, overstretching of Veins.

To stop Bleeding at the Nose.

HOLD Knot-grafs and *Solomon's Seal* in your Hand till it grow warm there, or longer, if need be.

To stop Bleeding.

BOIL a Handful of the Tops of Bramble Bush-wood (or in Winter the Roots) in a pint of old Claret, till it comes to half a pint, and take six Spoonfuls of it every half Hour.

For

For a Burn.

Mingle Lime Water with Linseed Oil by beating them well together with a Spoon, and dress the Burn with a Feather several times a Day.

Another.

TAKE two Parts of Oil of Walnuts and one of Honey, and set them over a gentle Fire, mix them very well together, dip a Feather into the Mixture and anoint the part affected, so that the Ointment may touch it immediately, and then strew some Powder of Ceteract upon it, or Spleenwort, and keep the part quiet, and defend it from the Air.

A very easy and good Medicine for Burns.

BEAT Onions into a soft Mash, and apply them speedily to the part affected, and let them lie on till they begin to grow dryish, and then, if need be, apply fresh ones.

An excellent Ointment for Burns and Scalds.

TAKE *Saccharum Saturni* a dram, eight ounces of the sharpest Vinegar, dissolve the *Saccharum* in the Vinegar, and drop in drop by drop by drop as much Oil of Elder as will serve to reduce the Mixture into the Form of an Ointment. But you must, while dropping in the Oil, often stir or shake them together.

For Spitting of Blood.

IT will be proper that the Patient be first blooded, and sometimes gently purged; afterwards, let him drink the Juice of Comfrey Roots in Wine sweetened with Sugar of Roses; or rather, which
is

is a more approved Remedy, bruise the Tops of stinging Nettles and Plantane Leaves, of each a like Quantity; squeeze out and strain the Juice, keep it close stopped in a Bottle, of which let him take three or four Spoonfuls Morning and Evening, sweetened with Sugar of Roses. If he should be inwardly sore by straining, the following Electuary will be very proper.

Take of Conserve of Roses an Ounce, *Lucatellus's* Balsam half an Ounce, drop in six Drops of Spirit of Sulphur; add Syrup of White Poppies and make them into an Electuary, and take every Morning and Evening the Quantity of a Nutmeg.

For Spitting of Blood if a Vein be broken.

TAKE the Dung of Mice, beat it to Powder, put as much as will lie upon a Six-pence in a quarter of a pint of Juice of Plantane, and sweeten it with a little Sugar. Give it in a Morning fasting and at Night going to Bed. Continue this for some time, and it will compleat the Cure.

For Shortness of Breath.

BOIL a quart of ripe Elderberry Juice in a Pipkin, and as it wastes, put in another quart by little and little; let it boil till it comes to the Consistence of a Balsam. Of this take a little Night and Morning.

To break a Boil.

TAKE a little Wheat Flour, break in the Yolk of a new-laid Egg and Honey; mix them together, spread them on a Rag, and when cold lay them on the Boil.

For

For a Canker in the Mouth.

TAKE the Leaves of Woodbind, Columbine, Briar, Red Sage, Sorrel and Violet Leaves, of each one Handful, and two or three Sprigs of Rue; stamp them, strain the Juice and boil it with four Ounces of Honey, and put in a Bit of Allom, the Quantity of a Walnut, scum it clean and wash the Mouth often with it.

A Remedy for Chilblains.

PUT a quart of Water to half a Peck of Oats, set them on the Fire till all the Moisture is soak'd up and evaporated, and the Oats are grown dry. Chafe the Hands or Feet well with Pomatum; put them into the Oats, covering the Vessel which they are in with a Cloth, to keep in the Steam. Do this as hot, and keep them in as long, as can be endured This being repeated three or four times, will effectually cure; the same Oats will serve, only putting in fresh Water.

For a Chin-Cough.

DRY the Leaves of Box-Tree very well, reduce them to a fine Powder, and give it the Child in all its Drink and Victuals that it can be disguis'd in.

good

An easy Medicine for the Cholick.

MIX half a Dram of Mastich, with the Yolk of a new-laid Egg, and take it once or twice a Day.

Another experienced one for the Cholick.

RUB an Ounce of good Nitre in a clean Glafs Mortar, or a Stone one, then grind it with half a Scruple or more of fine Saffron, and take half a Dram of it for a Dose in three or four Ounces of Spring-water.

A Remedy for Convulsions in Children.

GIVE the Child, according to the Age, from two to seven Grains of the true Volatile Salt of Amber in any proper Vehicle.

A Plaister to cure Corns.

TAKE two Ounces of yellow Bees-wax, half an Ounce of Verdigrease finely powdered, the *Caput Mortuum* of a Man's Scull, a Dram; incorporate them well by boiling them a little, and make a Plaister.

A good Plaister for softening and loosening of Corns.

Spread a Plaister of *Gum Ammoniac* (but not too thick) without being dissolved in Vinegar, and apply it to the Part affected, and let it lie on till it has effected what it was design'd for.

Another good Remedy for Corns on the Feet.

Spread some Beer Yeast (not Ale) upon a Linen Cloth, and apply it to the Part affected, renewing it once a Day.

To kill Corns.

TAKE hard Ale Yeast that sticks to the Sides of the Vessel, about the Bigness of a Walnut, dry

good

good

dry a little Salt, powder it fine, and work them well together, and put it into a Box, keep it close, make a Plaister of some of it, and bind it to the Corn.

Another.

BEAT some untry'd Hog's Grease with a Pestle, then spread it upon a Piece of Cotton on the rugged Side, and bind it on the Corn, dressing it once or twice a Day, and it will wear away.

A very good Medicine for a Cough proceeding from thin Rbeum.

MIX from one Scruple to half a Dram of the best *Olibanum* very finely powdered with an equal Weight of Sugar-candy, either white or brown, or fine Sugar in the Pap of an Apple at going to Bed for several Nights successively: It may also be taken at any other time upon an empty Stomach, if there be Occasion.

Another for a Cough, accompanied with a tickling Rbeum.

TAKE *Olibanum* finely powdered, and incorporate it by mixing it well with an equal Part of *Venice Treacle*, make the Mass into Pills, and take half a Dram at going to Bed, or if need be, a Scruple or more, twice a Day.

A good Medicine for a Cough.

TAKE good Turnips, boil them in Water, squeeze out the Juice, and make it into a Syrup with finely-powdered Sugar-candy. Of this

swallow a little as slowly as you can, from time to time.

To stop a violent Bleeding immediately.

DIP a Piece of black Bays in the sharpest Vinegar you can get, and lay it to the Groin of the Patient, and as it grows warm dip it again, and so repeat the Application, and it will give a sudden Check to the Bleeding. This is practised in the *West-Indies* among the Blacks, and seldom fails. They are very subject to this Bleeding, and are often lost by it.

For a Whooping Cough.

TAKE dried Colt's-foot Leaves a good handful, cut them small, and boil them in a pint of Spring-water, till half a pint is boiled away; then take it off the Fire, and when it is almost cold, strain it through a Cloth, squeezing the Herb as dry as you can; and then throw it away, and dissolve in the Liquor an Ounce of brown Sugar-candy, finely powdered, and then give the Child (if it be three or four Years old, and so in proportion) one Spoonful of it cold or warm, as the Season proves, three or four times a Day (or oftner if the Fits of Coughing come frequently) till well; which will be in two or three Days, but it will presently almost abate the Fits of Coughing.

For a Consumption if not too far gone, and for a deep Melancholy.

TAKE good *English* Saffron one Ounce, quilt one half of it into a Bag, and hang it on the Stomach next the Skin for a Month, take the other half

half of the Saffron and divide it into fourteen equal Parts, and take one of those Parts every Morning for fourteen Days successively, and fast an Hour after it. You must only chew the Saffron for half a quarter of an Hour, and swallow the Juice with the Spittle, but not the Blades, but spit them out. To prevent the swallowing the Blades, it will be the best Way to tie them up in a clean fine Linen Rag, and so chew it. It is an approved Remedy.

A Remedy for the Cramp.

CHOP the Leaves of Rosemary very small, and sew them in a fine Linen or Sarcenet, as to make Garters of them, and tie them about the bare Leg.

To take off the Pain of the Cramp.

MIX two Parts of Ointment of Populeon with one Part of Oil of Spike, and anoint or chafe therewith the Part affected.

To make Daffy's Elixir, or Dr Lower's Tincture.

TAKE the best Guaiacum, Sena, and Liquorice, slice the Liquorice small, of Anniseeds, Coriander-seeds, and Elecampane Root, of each an Ounce, of Raisins of the Sun stoned, half a pound. Bruise them all, and put them into two quarts of the best *Aqua Vitæ*. You may take for a Dose two or three Ounces. It gives present Ease in the Cholic.

Or thus.

TAKE the same Quantity of the Ingredients before mentioned, and put them to three quarts of *Aqua Vitæ*, and add two Ounces of *Lignum*

Vitæ. Infuse all these Ingredients for a Fortnight or three Weeks, then strain it and keep it in Bottles close stoppt. This is not only good in the Cholick in the Stomach, or Stone Cholick in the Kidneys, but also in the Bladder, or for any Indigestion. Take two or three Spoonfuls in any Fit of the Cholick or Indigestion, and if there be Occasion, you may take it once in three or four Hours.

For Deafness and Noise in the Head.

good
PUT your own Urine into a Pewter-dish and cover it with another; set it on a Chafing-dish of Coals, and when it is hot, brush off the clear Water that hangs on the upper Dish with a Feather, and drop it into the Ear. This has done great Cures.

For Deafness.

Re
DIP fine, clean black Wool in Civet, put it into the Ear, and as it dries, which it will will in a Day or two, dip it again, and keep it moist in the Ear for three Weeks or a Month.

Another.

good
BEAT well together Hungary Water and Oil of bitter Almonds, and drop three Drops into the Ears going to bed, stop them with black Wool, and do the same for at least nine Nights.

For the Dropsy.

TAKE of Polypody of the Oak and Sena, of each six Ounces, of the Bark of Guaiacum Aniseeds and Hermodactyls, of each three Ounces, of Sassafras four Ounces, of Guaiacum one Ounce, of Stechadoes

Stechadoes and Epithymum, of each half an Ounce, Agarick, Rhubarb and China Root, of each half an Ounce, of Liquorice four Ounces, Raifins of the Sun stoned, half a pound. Let all these steep in two Gallons of Ale and six Quarts of Wine for a whole Night; the next Morning boil them all together for two Hours and a half, keeping the Pot close stoped. Let it stand to cool, strain it, and drink half a pint of it at a time three times a Day, *viz.* at six in the Morning, again at nine, and at three in the Afternoon: As to what is left in the Strainer, boil that up in strong Ale as before, and drink of it at Meals, and as often as you please. You must also keep to a drying Diet of roast Meat every Day, sup early in the Evening, and drink no other Liquor but these two.

A present Remedy for a Pain in the Ears.

MELT a little Honey in a Spoon and drop it into the Ear that akes, as warm as it can be endured; afterwards stop the Ear with a little black Wool dip'd in Oil of bitter Almonds.

To allay Heat in the Eyes proceeding from sharp Humors.

TAKE the White of an Egg very fine, in Water in which a pretty Quantity of fine Loaf Sugar has been dissolved, and drop some of it into the Eyes.

A Medicine to take off the Pearl in an Eye.

MIX pure Honey and Juice of Celandine together in equal Quantities, and drop a Drop, or at most two at a time on the Part affected Morn-

ing and Evening. This is somewhat sharp, but is a Medicine that has been often used.

For a Blood-shot Eye.

good
MAKE a Cataplasm with a rotten Apple and the Tops of Wormwood beaten together, warm it, put some of it on a Linen Rag, and lay it on the Eye all Night, and the next Morning wash it with some red Rose-water.

Another.

good
SHAKE half a Dram of Tutty that has been carefully prepared into an Ounce of red Rose-water, and drop it frequently into the Eye.

For a Stroke or Contusion on the Eye.

MIX three Drops of clarify'd Honey with two Ounces of Betony Water, and drop it into the Eye three or four times a Day. This must be made fresh once in three Days.

A Water to keep the Eye cool and moderately dry.

MIX half a Dram of prepared Tutty, with two Ounces of Savory Water, and keep it for Use.

A Medicine for a Film, or other such thing growing on the Eye.

TAKE of Turmerick one part, of crude Roch Allum two parts, and of refined Sugar three parts, powder them all separately, then mix them exactly, and blow it into the Eye from time to time, as need shall require.

An excellent Water to clear the Eye-sight.

TAKE of Aloes and Sugar-candy, of each three Drams, of red Rose and Eye-bright Water, of each three Ounces, of Camphire half a Dram; shake them very well together and wash the Eyes with it three times a Day.

For a swelled Face.

TAKE Plantane Water and Oil of Elder, beat them well together till they are thoroughly incorporated, and anoint the Swelling two or three times a Day, till the Swelling be gone.

A Remedy against Fainting.

SCrape some Amber into a Spoonful of Broth, and take it in a Morning fasting, or at any other time, when you feel yourself faint, and fast an Hour after it.

For stinking Feet.

BURN Roch Allom till it becomes white, rub it to Powder, and strew in the Feet of the Stockings for three or four Days successively.

*good**For a Felon.*

MIX together equal Quantities of Sage and white Soap, apply them to the Part, and it will soon give Ease, and stop it from going any farther.

Another.

TAKE a small Quantity of Sage and Rue, stamp them well, and put to them the Oil of the white
of

of an Egg and a little Honey, and lay it upon the Felon, and it will cure it quickly.

To prevent Fits in Children.

TAKE Saxifrage, Bean-pods, Black-Cherry Water, Groundfel and Parsley Waters, mix them with Syrup of Single Peony. Give a Spoonful frequently, and especially at Changes of the Moon, or boil of Southernwood, Sage and Penny-royal, in a quart of Ale and as much small Beer; when they have boiled half an Hour, strain it, and let it be the Child's common Drink.

A Remedy against the Bloody Flux.

TAKE two quarts of Conduit Water in which Gads of Steel have been quenched very often; add to it half a pint of Claret, and boil in them an Ounce of old Conserve of red Roses, a Stick of Cinnamon, and three Sheets of white Paper. Let them boil till one half is wasted; then strain it and drink it plentifully.

An excellent Gargle.

TAKE one Spoonful of Vinegar, one Spoonful of Honey, one Spoonful of Mustard, and six Ounces of Scabious Water; grind them all well together in a Marble Mortar till it is come to be a liquid Mixture, then use it.

An excellent Remedy to take off the Pains in the Gout.

GRind four Ounces of red Lead very fine, mix it with eight Ounces of Oil of Earthworms. Boil them (but take care not to burn them) to a hard
Plaster;

Plaster ; then add an ounce of Camphire dissolved in Oil of Earthworms, so much as will make the Plaster of a just Consistency.

An excellent Ointment for the Gout.

ME L T together over a very gentle Fire *Barbadoes* Tar and Palm Oil, so as to incorporate them well together ; anoint and chafe the Part affected with this Ointment warm.

Another to take off Arthritick, or Gout Pains.

DI P a Feather in good Spirit of Sal Ammoniac, and gently moisten all the Parts with it.

For the Gout.

MA K E a Conserve of *Buck-bean* with the same Weight of Sugar-candy ; pound them both very fine, and take as much as a large Nutmeg, the first thing in the Morning and the last at Night ; and drink Tea made of the same every Morning and Afternoon, constantly for a Year.

This alone perfectly cured one that had been afflicted with the Gout many Years.

Professors, Boerhaave's and Oosterdyke's Regimen prescribed for the Gout.

TH E Y are of Opinion that the Gout is not to be cured by any other means but a Milk-diet, and will in twelve Month's time alter the whole Mass of Blood ; and in order thereto the following Directions must be strictly observed and followed :

I. You must not taste any Liquor only a mixture of one third Milk and two thirds Water, your Milk

as

as new as you can get it, and to drink it as often as you have occasion for it, without adding any other to it. A little Tea and Coffee is likewise permitted with Milk.

II. In a Morning as soon as awake, and the Stomach has made a Digestion, you must drink eight Ounces of Spring-water, and fast two Hours after, then eat Milk and Bread, Milk Pottage, or Tea with Milk, with a little Bread and fresh Butter.

III. At Dinner you must not eat any thing but what is made of Barley, Oats, Rice or Millet, Seed, Carrots, Potatoes, Turnips, Spinage, Beans, Pease, &c. You may likewise eat Fruit when full ripe, baked Pears or Apples, Apple Dumplings, but above all Milk and Bisket is very good, but nothing Salt or Sour, not even a *Seville* Orange.

IV. At Supper you must eat nothing but Milk and Bread.

V. It is necessary to go to Bed betimes, even before nine o'clock, to accustom your self to sleep much, and use your self to it.

VI. Every Morning before you rise, to have your Feet, Legs, Arms, and Hands well rubbed with pieces of Woolen Cloth, for half an Hour, and the and the same going to Bed. This Article must be strictly observed, for by this means the humours Knots and Bunches will be dissipated, and prevent their fixing in the Joints, by which they become useles.

VII. You must accustom your self to exercise, as riding on Horse-back, which is best, or in a Coach, Chaise, &c. the more the better, but take care of the cold Weather, Winds, and Rain.

Lastly,

Lastly, in Case a Fit of the Gout should return and be violent, which they are of opinion will not, then a little Dose of Opium or Laudanum may be taken to compose you, but no oftner then necessity requires. They are of opinion that a Father or Mother having the Gout, is of no Consequence, if you well resolve to follow the foregoing Directions strictly.

For the Gravel.

TAKE three Ounces of *Daffy's* Elixir and dissolve in it one Dram of Tincture of Salt of Tartar, and take it in the Morning.

good

For the Gravel and Stone.

DRY the Roots of red Nettles and rub them to Powder; take a Spoonful of this Powder in a Draught of Wine something warm; do this daily till it have broken the Stone and the Gravel brought away.

For the Green Sicknes.

TAKE of Aloes and Rhubarb four Ounces each, pound them and sift them fine; mix with them four Drams of prepared Steel, mix them with a little Claret Wine, make them up into twenty-seven Pills, take three of them every Morning for nine Days, drink a Glas of Claret after them, and use Exercise.

good

For

For the Gripes.

good
WARM a Glafs of Canary, difsolve in it as much *Venice Treacle* or *Diafcordium* as an *Hazel Nut*; drink it off going to Bed, and keep warm.

An approved Remedy for the Griping of the Guts.

good
MAKE a Toast of Bread (that is not too fine or white) put it very hot into a quarter of Brandy, and when it is thoroughly foaked, take it out immediately and eat it hot. This may be repeated two or three times a Day, if need require.

A try'd Remedy for the Gripes in Children.

TAKE a small Quantity of Oil of Nutmegs and Wormwood, mix them well, warm them a little and anoint the Child's Navel and Stomach.

For the Hæmorrhoids.

GIVE half a Dram or two Scruples, or a Dram or more of Flour of Brimstone once a Day, or twice if they are very painful, in the Yolk of an Egg or some proper Syrup or Conserve, or in Milk.

For the same.

MAKE a Suppository of Hog's Lard or Bacon, or Goose Grease made up into the same Form.

Another

Another outward Application.

SHRED Leeks the whole of them very small, fry them in fresh Butter, till they may be brought to the Consistence of a Cataplasm or Poultrice, and apply them warm to the Part affected, and renew it from time to time, as need shall require.

For unbroken Hæmorrhoids.

INcorporate calcin'd Oyster-shells with as much Honey as will make the Powder into an Ointment, with which anoint the Part tenderly from time to time.

To make Hair grow thick.

TAKE three Spoonfuls of Honey and a good Handful of those Vine Sprigs that twist like Wire; beat them well, strain their Juice into Honey, and anoint the bald Places therewith.

For the Head-ach.

MIX red Rose Leaves with Wheat Flour, Oil of Roses, Vinegar and Housleek; boil them till they are thick, spread some of it as a Salve upon a Linen Cloth, lay it on the Forehead and Temples, and it will ease the Pain. *good*

For Dulness of Hearing.

MAKE a Loaf, work it up with Carraway Seeds and Juniper Berries, bake it, and as soon as it is drawn out of the Oven, take the Crum and dip it in strong Spirit of Wine, and apply it as warm as it can be endured, so that the Steam may penetrate into the Ear; and when the Bread is taken away,

away, stop the Ear with Cotton dipt in Oil of bitter Almonds and Rue.

Also the Steam of Penny-royal, Wormwood, Origanum, and Cloves is very effectual for helping in Thickness of Hearing.

For the Heart-burning.

TAKE from fifteen or twenty, to thirty or forty Grains of Crabs-Eyes, reduced to an impalpable Powder, either alone or in any convenient Syrup or Conserve. It is best to be taken on an empty Stomach.

For a Hoarseness upon a Cold.

TAKE three or four Ounces of Hyssop Water sweetened with Sugar-candy; and having well beaten the Yolk of an Egg in it, drink it off at one Draught.

For Hysterical Fits.

TAKE of Pill Foetida and Ruffi, of each a Dram, of Castor half a Scruple, of Salt of Amber and Volatile Salt, of Sal Ammoniac, each twelve Grains, make them into twenty-four Pills, with as much *Elixir Proprietatis*, as is sufficient, of which take four every Night, or every other Night, according as they work. Also take thirty Drops of the following Mixture in a Draught of Penny-royal Water once a Day, or at any time when the Fits come, take Spirits of Hartshorn and Oil of Amber, of each two Drams, Tincture of Castor and Spirit of Saffron, of each one Dram.

A very excellent Medicine for the Jaundice.

FIRST take a Vomit of the Infusion of *Crocus Metallorum*, and Oxymel of Squills, according to your Constitution, then take Aloes and Rhubarb, of each two Scruples, of vitriolated Tartar one Scruple, of prepared Steel one Dram; make it up into Pills with Syrup of Hore-hound, and take four every Night.

An effectual Medicine for the yellow Jaundice.

MIX half a Dram of the white part of Hen's Dung dry'd, with a little Sugar, in a few Spoonfuls of White-wine, and let the Patient take it.

Another for the same.

GRind a sufficient Quantity of clean Filings of Steel, with some Loaf Sugar to make them grind the better; grind them long, and with great Exactness, to an impalpable Powder. Of this take half a Dram for a Dose (besides the Sugar) in any convenient Vehicle. Give it twice or thrice a Day, if need be.

For the Black Jaundice.

TAKE three pints of Ale, put them into an earthen Vessel that may be covered close, put into it a Handful of the long Leaves which grow upon the Stalks of Artichokes bruised, set it in a warm Place for twelve Hours; tie a Dram of Saffron in a Rag, and hang in the Pot; drink half a pint of this Liquor with a quarter of a pint of White-wine every Morning.

For the Itch.

TAKE of the Ointment of the Roots of sharp-pointed Dock two Ounces, of *Sulphur Vivum* and *Sal Prunellæ*, of each three Drams; reduce these to an Ointment with a few Drops of Oil of *Rhodium*, to give it a good Scent, and use it every Morning.

A Wash that will quickly cure the Itch.

PUT a pound of strong Quick-Lime into a Gallon of Spring-water, and let it lie together for some Hours, and then gently pour off the clear, filter the rest, and take two Ounces of Quicksilver, tie it up in a Linnen Bag and hang it in the Liquor, and when it has boiled half an Hour, or more, pour off the clear Liquor again; wash the Hands only with it twice, or at most three times a Day.

A Liquor to cure the Itch in Hands or Face.

SHRED a Handful of the Roots of Elecampane, and as much sharp-pointed Dock very small, and boil them in two quarts of Spring-water to the Consumption of a pint; strain the Liquor, and wash in it the Hands or other Parts affected, once or twice a Day.

An Ointment for the Itch.

MIX four Drams of *Sulphur Vivum*, the same Quantity of *Sal Prunellæ*, with four Ounces of Pomatum, and anoint with these Night and Morning. But this will be more effectual if you first wash with the following Lotion. Boil four
Ounces

Ounces of sharp-pointed Dock, and as much Elecampane, being first bruised, in three quarts of Vinegar, till a third part is wasted. Use this twice a Day for three Days.

An effectual Remedy for Stoppage in the Kidneys.

TAKE a dozen Grains of Salt of Amber in any convenient Vehicle. *good*

For the King's Evil.

DRINK a strong Decoction of Devils-Bit for a good while together. *good*

For the Stone in the Kidneys.

DISTIL Cow-dung in the Month of *May*, take two live Hares, strangle them in their Blood, put one of them in an earthen Pot, let it be covered with Mortar or Loam made of Horse-dung and Hay. Let it be baked with Household Bread, set in the Oven for two or three Days successively, till the Hare is baked to Powder, then pulverize it and keep it for Use. Flea the Hare, but take out only the Guts, distil all the rest, and keep this Water. Take as much of this Powder as will lie on a Sixpence, in two Spoonfuls of the Water, at the New and Full of the Moon, or at any other time for three Mornings successively. It is affirmed, that this will break the Stone in the Kidneys. *good*

A good Salve for sore Lips.

TAKE an Ounce of Bees-wax, put it into an Ounce of good Sallad Oil, melt it over the Fire, and colour it with Alkany Roots; when it has boiled, and is of a fine red, strain it, and drop *good*

in three Pennyworth of Balsam of *Peru*; then pour it into the Bottoms of Tea Cups, that it may come out in Cakes. This is also very good for sore Nipples.

For a Looseness.

good -
TAKE a good Quantity of Cork and boil it in Spring-water till the Liquor tastes strong of it, and drink a moderate Draught of this Decoction from time to time, till you find Relief.

To cure the Biting of a Mad Dog.

good
IN two quarts of Strong Ale, boil two Heads of Garlick, a Handful of Sage, Rue, and Cinquefoil, and two Pennyworth of Treacle; let them boil till they come to a quart, and let the Patient take three or four Spoonfuls twice a Day. Also apply to the Sore, Dittany, Agrimony, and rusty Bacon, beaten well together, to keep it from festering.

Dr Mead's Receipt for the Cure of a Bite of a Mad Dog.

LET the Patient be blooded at the Arm nine or ten Ounces. Take of the Herb call'd in *Latin*, *Lichen cinereus terrestris*, in *English*, *Ash-colour'd Ground Liverwort*, clean'd, dry'd and powder'd, half an Ounce. Of black Pepper powder'd, two Drachms. Mix these well together, and divide the Powder into four Doses, one of which must be taken every Morning fasting, for four Mornings successively, in half a Pint of Cow's Milk warm: After these four Doses are taken, the Patient must go into the Cold Bath, or a Cold Spring or River, every Morning fasting, for a Month; he must be dipt all over,

over, but not stay in (with his Head above Water) longer than half a Minute, if the Water be very cold: After this he must go in three Times a Week for a Fortnight longer. The *Lichen* is a very common Herb, and grows generally in sandy and barren Soils all over *England*. The right Time to gather it is in the Month of *October* or *November*.

To increase Milk.

TAKE Fennel Seeds, bruise them and boil them in Barley Water, and drink it.

good

To increase Milk in Nurses.

MAKE Pottage of Lentils, and take it very plentifully,

good

To dry up Milk in Womens Breasts.

TAKE a Quantity of *Aqua Vitæ* and sweet Butter, temper them together, and anoint the Breasts with it, laying a brown Paper betwixt them. Repeat this as often as the Paper dries, till the Milk is dry'd up.

A Remedy against Fits of the Mother.

TAKE the best Wine Vinegar, and dissolve in it a good Quantity of Sea Salt, dip a soft Linen Cloth into the Decoction, and fold it four double, and apply them pretty warm to the Soles of the Feet, and let them be kept on till the Fit is over,

For a sore Mouth in Children.

Pound some Sage till you can press or squeeze out two Spoonfuls of Juice, put it into a quarter of a pint of Verjuice, and boil it to a Syrup with

fine Sugar, and dipping a Feather in it, anoint the Child's Mouth often with it; do not rub it or touch it with a Cloth.

To stop Bleeding at the Nose.

LET the Person hold Knot-grafs and *Solomon's Seal* in his Hand till it grow warm there, or longer, if need be.

Take the long Catkins (which some call Nut Blossoms) that grow on Hazel Trees before they leaf, burn them to a Powder, but reduce them not intirely to Ashes, and blow some of it with a Quill into the Nostrils, while the Blood is issuing out, and let the Party drink Juice of Plantane Water and Milk, and the Bleeding will stop.

For Obstructions.

IN TO a quart Bottle of White-wine put two Ounces of Filings of Steel, let it stand for three Weeks, shake it once a Day, then add a Dram of Mace, and let it stand for a Week, then pour it off and put three quarters of a pound of Loaf Sugar into the Bottle in small Lumps, and put the Wine to it; as soon as the Sugar is dissolv'd you may use it. A Spoonful at a time is a Dose sufficient for a young Person, with as much Cream of Tartar as will lie on a Three-pence; but an older Person may take double the Quantity of each.

For the Piles.

TA K E Balsam of Sulphur made with Oil of Turpentine and Ointment of Tobacco in equal Quantities; mix them well together and anoint the Part aggrieved therewith.

An experienced Medicine for the Pleurisy.

TAKE the Quantity of fresh Stone-horse Dung that a Horse shall discharge himself of at one time; and while they are warm put to them as much good White-wine as will cover them; let them stand for some time to act on one another; then gently press out the Liquor through a clean Linnen Cloth, and give a moderate Draught of this somewhat warm from time to time, as need shall require.

To cure a Quinsy.

TAKE of the Pulp of Conserve of Roses an Ounce, as much of the Pulp of *Cassia*, of *Album Græcum* a quarter of an Ounce; mix them well and make them into a soft Electuary with Honey of Roses. Of this take half a Spoonful at a time.

For a Rupture.

BRUISE Hemlock, heat it well, and apply it twice a Day, and keep the Party as still as may be. This will often cure without a Truss.

For the Stone.

DRY an Handful of prickly Holly and pound it to Powder; take from one Dram to two in a Draught of warm White-wine, with a Piece of Butter in it. Also take two or three Handfuls of Chickweed; make it hot and apply it as hot as it can be born to the Navel, repeat it often.

To prevent the Tooth-ach and keep the Teeth sound.

RUB the Teeth moderately with the Ashes that remain in Tobacco Pipes, after the rest of the Tobacco has been consumed in Smoke; and some

time after, if need be, wash the Mouth with Water, but not too cold.

A good Medicine for a sore Throat.

BE A T the White of a new-laid Egg well, till you have reduc'd it to Water, then mix well with it so much of the Conserve of red Roses as will reduce it to a soft Mass. Put a Bit of this at a time in your Mouth, and let it melt leisurely.

To stop Vomiting and strengthen the Stomach.

TA K E Spearmint, Cinnamon and Barley Water, of each three Ounces, of Plague Water two Ounces, of Juice of Lemons one Ounce, of Confection of Hyacinth two Drams, of Salt of Wormwood one Dram, Syrup of red Poppies an Ounce and a half, and three Leaves of Gold; mix them well and shake the Vial every time you give it, and give four Spoonfuls every four Hours.

For an open Wound that continually akes.

TA K E Agrimony, stamp it small, and temper it with live Honey, so that it is well moistened, lay it to the Wound, and it will cease aking in half an Hour. Bugloss and Honey will do the like.

To heal Wounds.

TA K E Mallows, boil them well and stamp them, then take Barrow's Grease and clean Barley Meal, mingle them all together, and make Salve of them. This is a very ready Healer.

For all manner of Aches, Stroaks, Wounds, or any other Sores.

TAKE the Root of Henbane, and beat it till it is very tender, and then grind it in a Mortar, put to it a good Quantity of Wheat Flour, and mingle them well together, then fry them in Oil of Olives, and lay it on a Cloth and apply it to the Sore as hot as it can be born. Approved.

A Receipt to kill Rats.

TAKE one Ounce of Cantharides and one Ounce of Antimony, both finely powder'd, and mix it up with half a Pound of Currants, and one Pint of Oatmeal; put it in small Quantities where you please; leaving some Water near it.

A Receipt to destroy Buggs.

TO every single Ounce of Quicksilver, put the whites of five or six Eggs, mix them, and beat them well together in a wooden dish, with a Brush, till the Globules of the Quicksilver are but just preceptible. Then after having taken the Bedstead to pieces, and brushed it very clean from Dust and Dirt, (without washing) rub in all the Cracks and Joints with the above mixture, letting it dry on; nor must the Bedstead be washed at any time afterwards. By the first Application of this method, they will in most places be destroyed, if not, a second will not fail destroying them entirely.

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Le Belle Assemblée: Being a curious Collection of some very remarkable Incidents which happened to Persons of the first Quality in *France*. Interspersed with entertaining and improving Observations made by them on several Passages in History, both antient and modern, written originally in *French* for the Entertainment of the King, and dedicated to him by Madam *De Gomez*. In 3 Vols. 12mo. adorned with Copper Plates.

The History of the Revolutions of *Poland*, from the Foundation of that Monarchy, to the Death of *Augustus II*. By M. L'Abbé des Fontaines. Translated from the Original *French*.

Critical Notes on the Old Testament by the late learned *William Wall*, D. D. Author of the History of Infant Baptism, now first published from his Original Manuscript, in 2 Vol. 8vo.

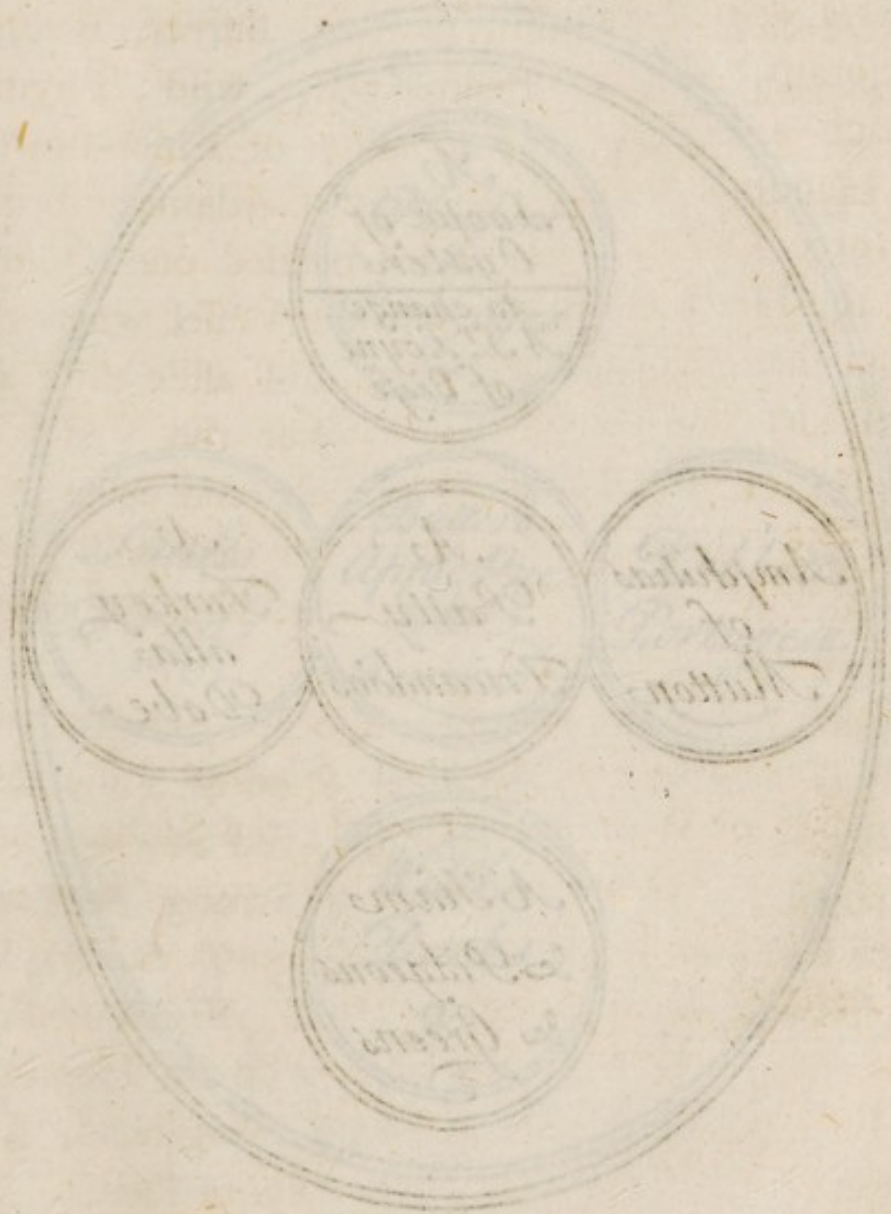
Sermons and Discourses on several Subjects and Occasions, by *Francis Atterbury*, D. D. late Lord Bishop of *Rochester*, and Dean of *Westminster*, in 4 Vol. 8vo.

Swift's Miscellanies in Prose and Verse, Volumes the Fifth and Sixth, which with the other Volumes already published in *England*, compleats this Author's Works.

Speſtacle de la Nature, or Nature displayed; being Discourses on such Particulars of Natural History, as were thought most proper to excite the Curiosity, and form the Minds of Youth. Illustrated with Copper Plates. Translated from the Original *French*, in 3 Vol. 8vo.

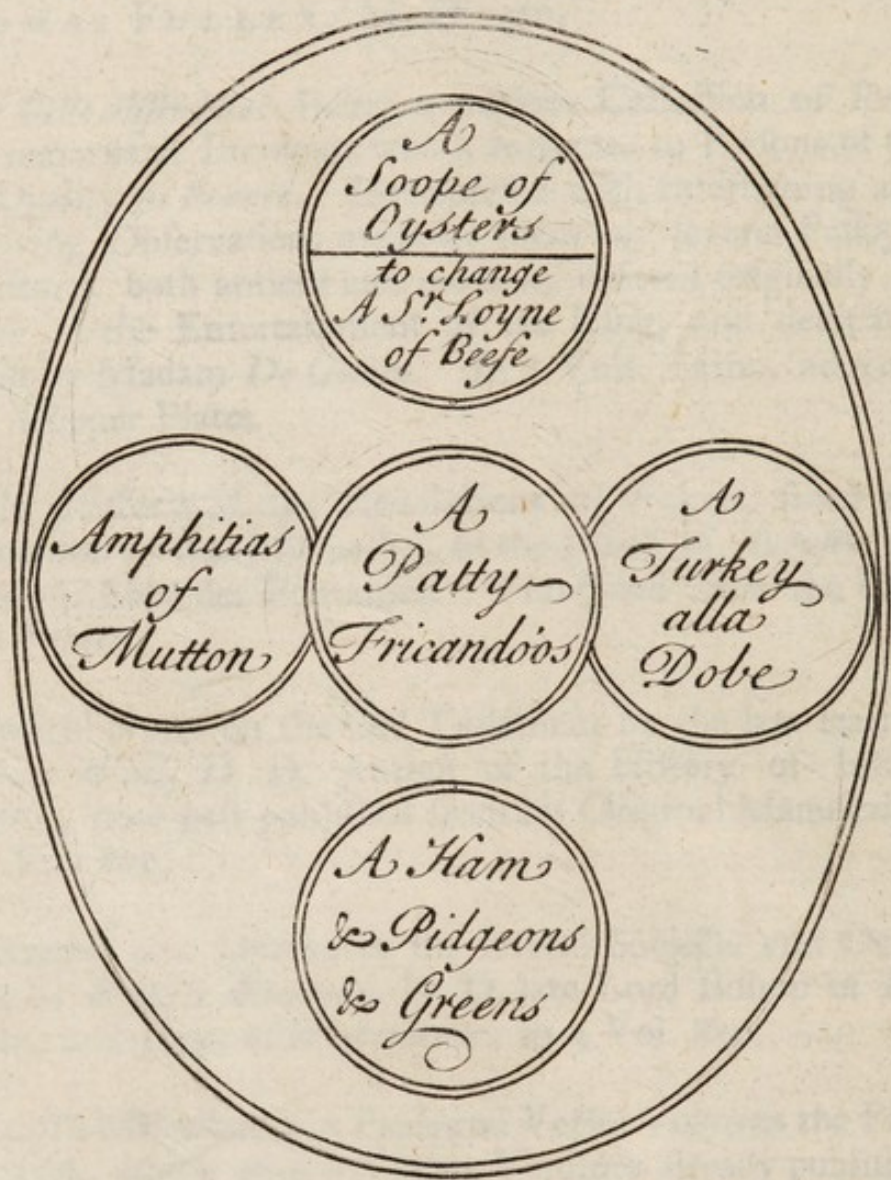
JANUARY

First Quarter



JANUARY.

First Course



A
 Soope of
 Oysters
 —————
 to change
 A St. Loynes
 of Beefe

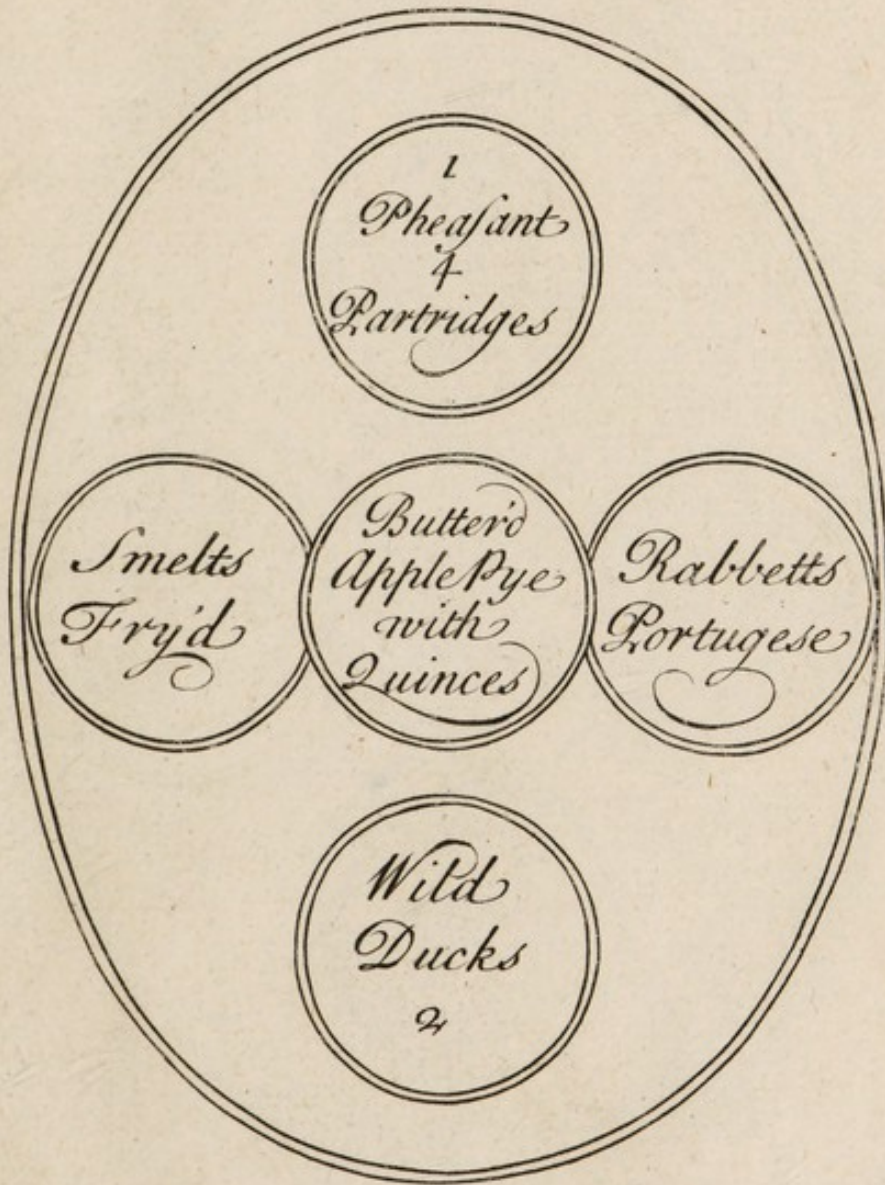
Amphitias
 of
 Mutton

A
 Patty
 Fricandoo

A
 Turkey
 alla
 Dobe

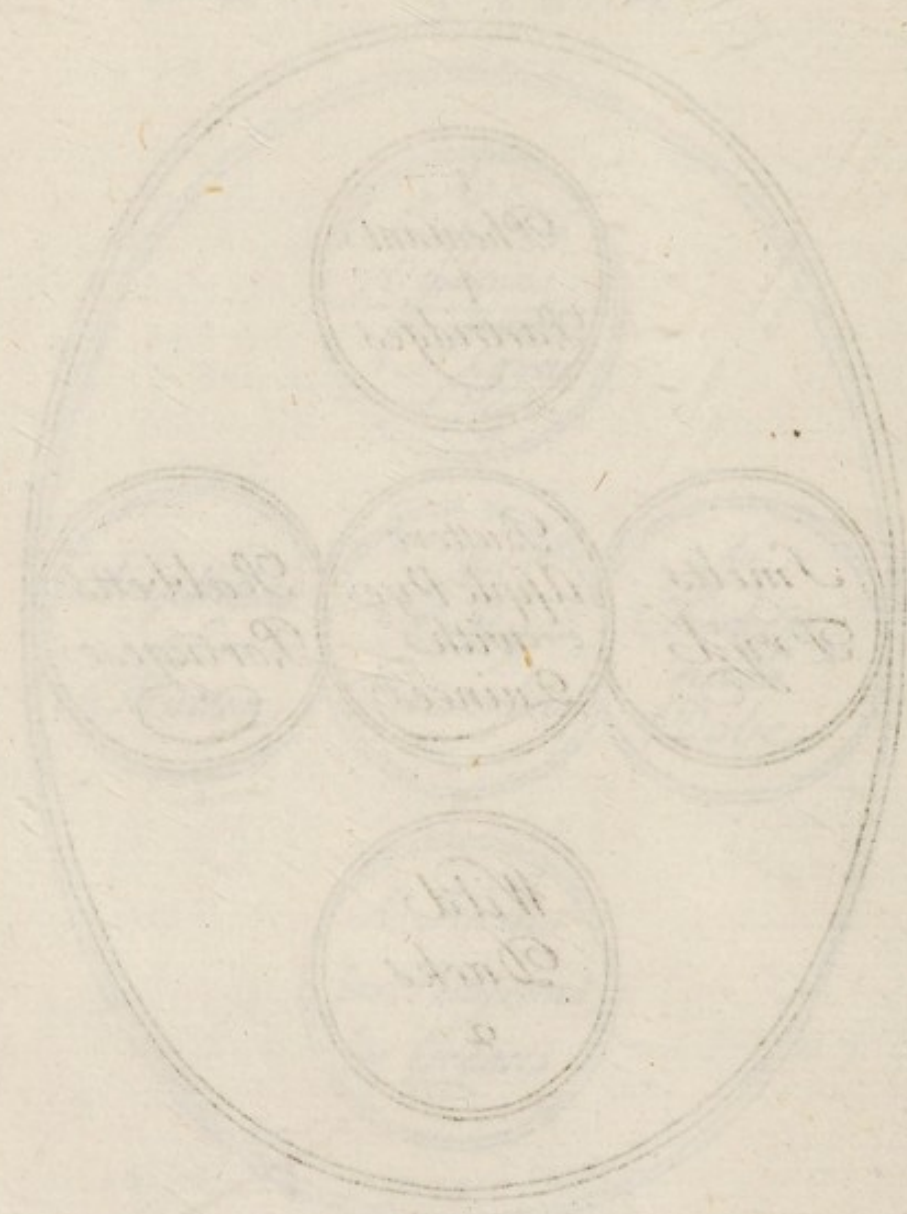
A Ham
 & Pidgeons
 & Greens

Second Course



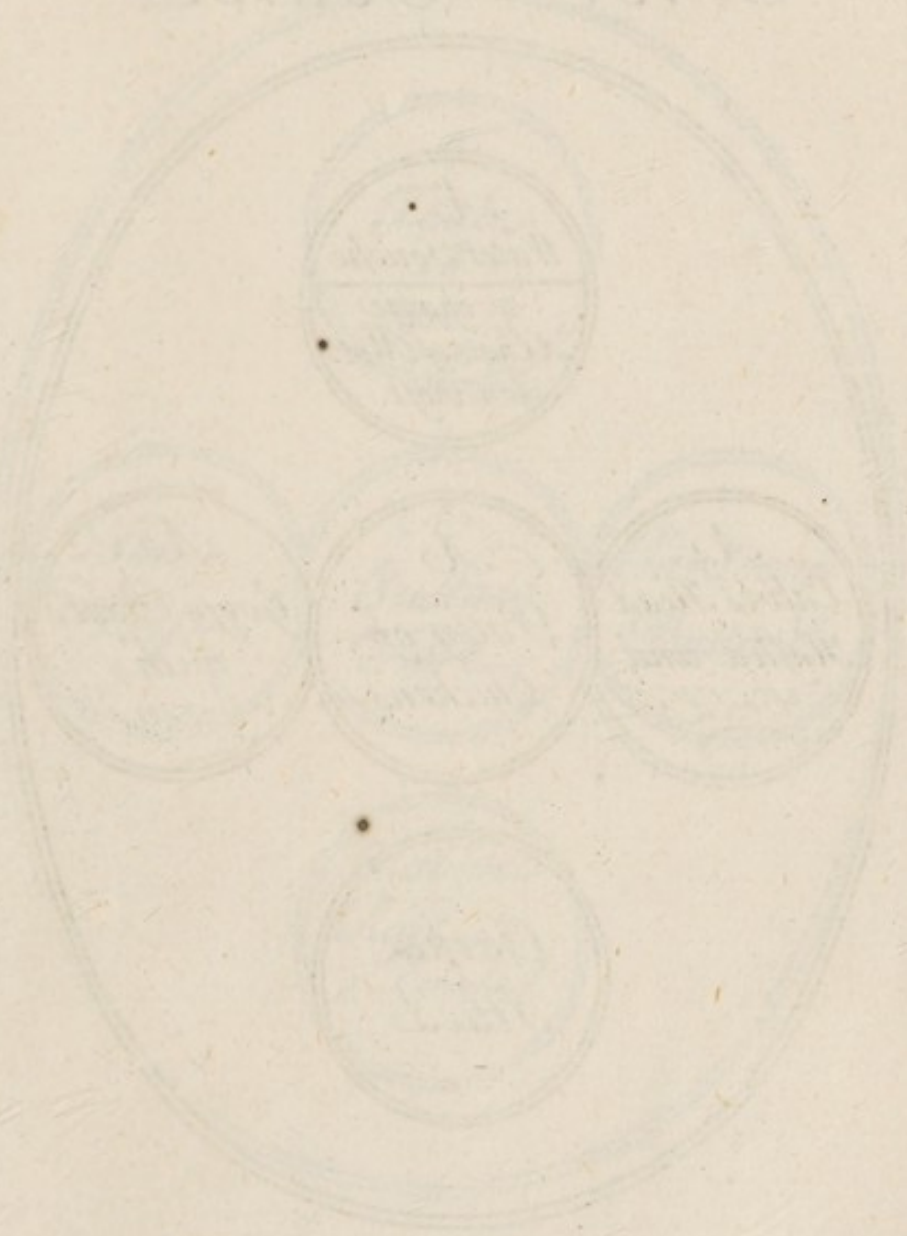
Y. A. 1711

Second Course



FEBRUARY

First Bonus



FEBRUARY.

First Course

A
Water Souche
to change
A Chine of Mutton
Roast.

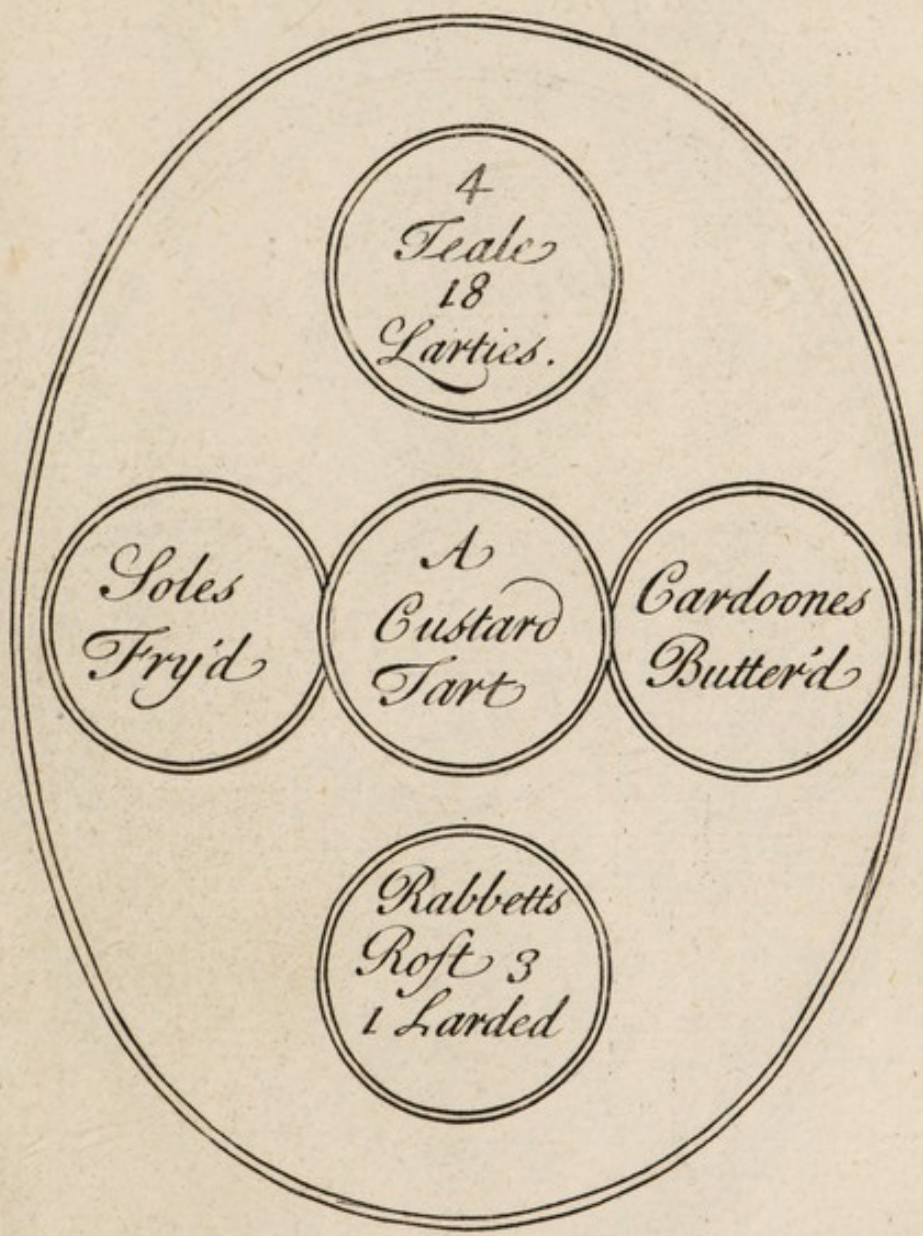
A
Calves Head
Hash'd and
Grild

A
Patty of
Chickens

A
Goose Boyl'd
with
Greens

Carpes
Stued

Second Course



4
Teale
18
Larties.

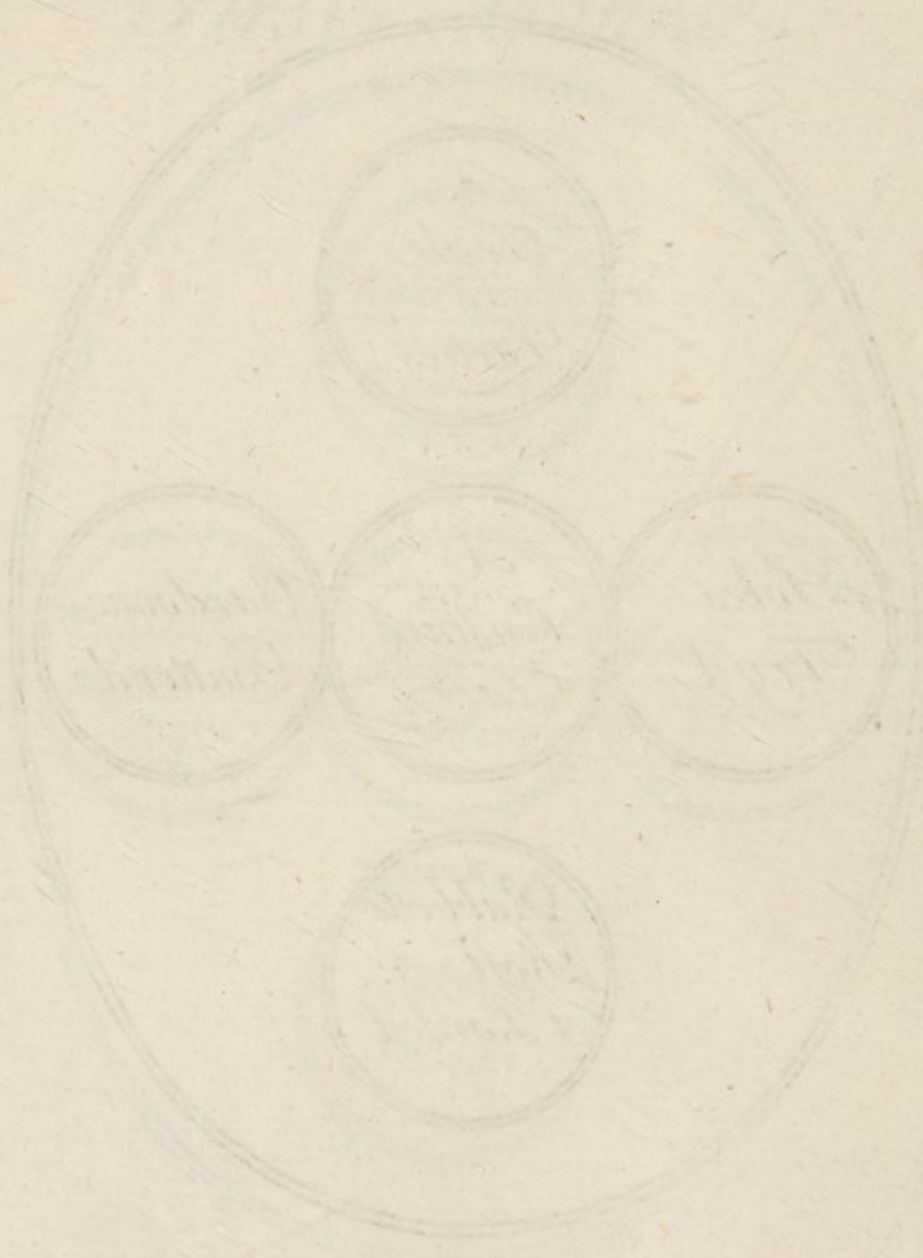
Soles
Fry'd

A
Custard
Tart

Cardoones
Butter'd

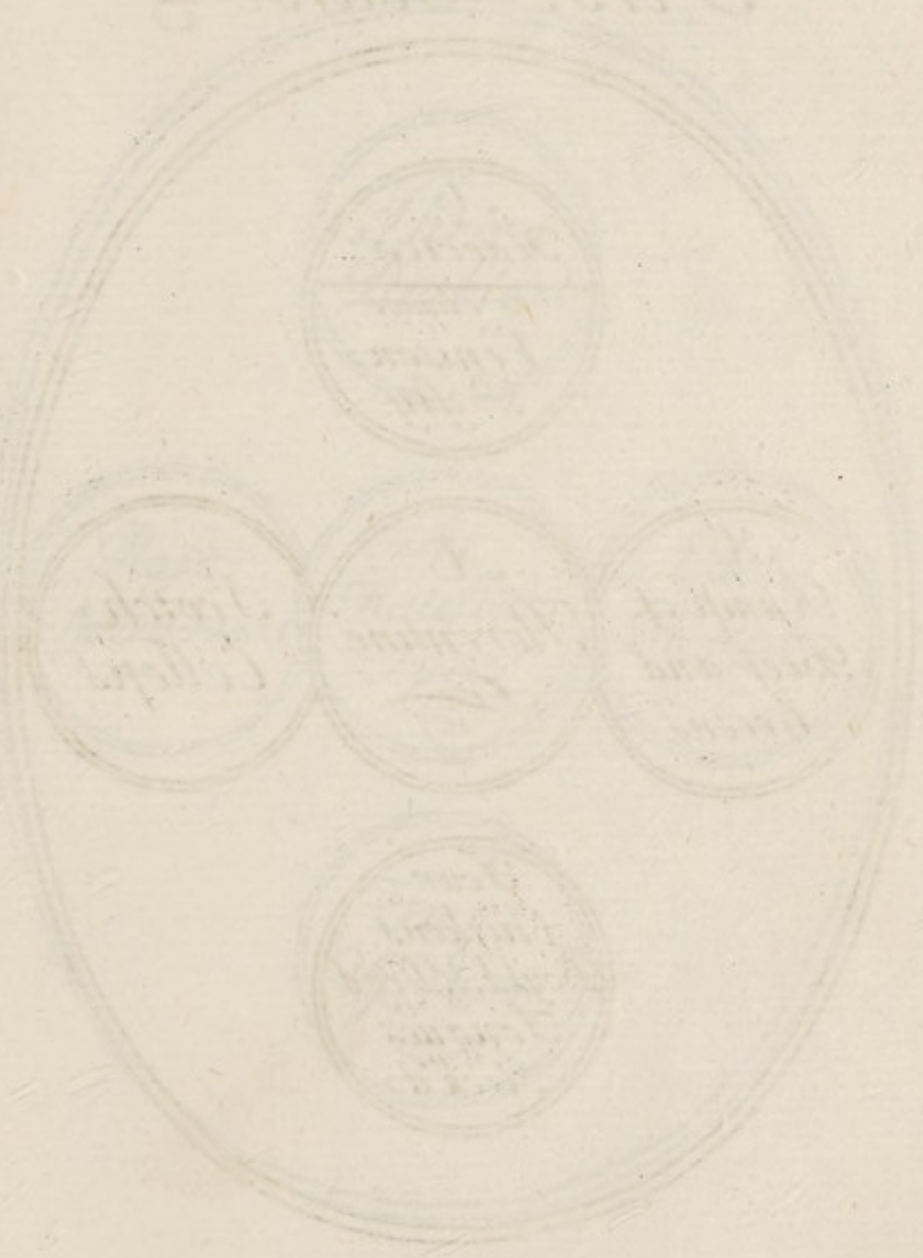
Rabbetts
Roast 3
1 Larded

THE
General Court
of the



M A R C H

First Quarter



MARCH.

First Course

A
Harrico
to Change
Venison
Pasty

A
Rump of
Beef and
Greens

A
Florentine
C

Scotch
Collops

Four
Chickens
Boyl'd, & Dry'd
Tongues
Slick'd

Second Course

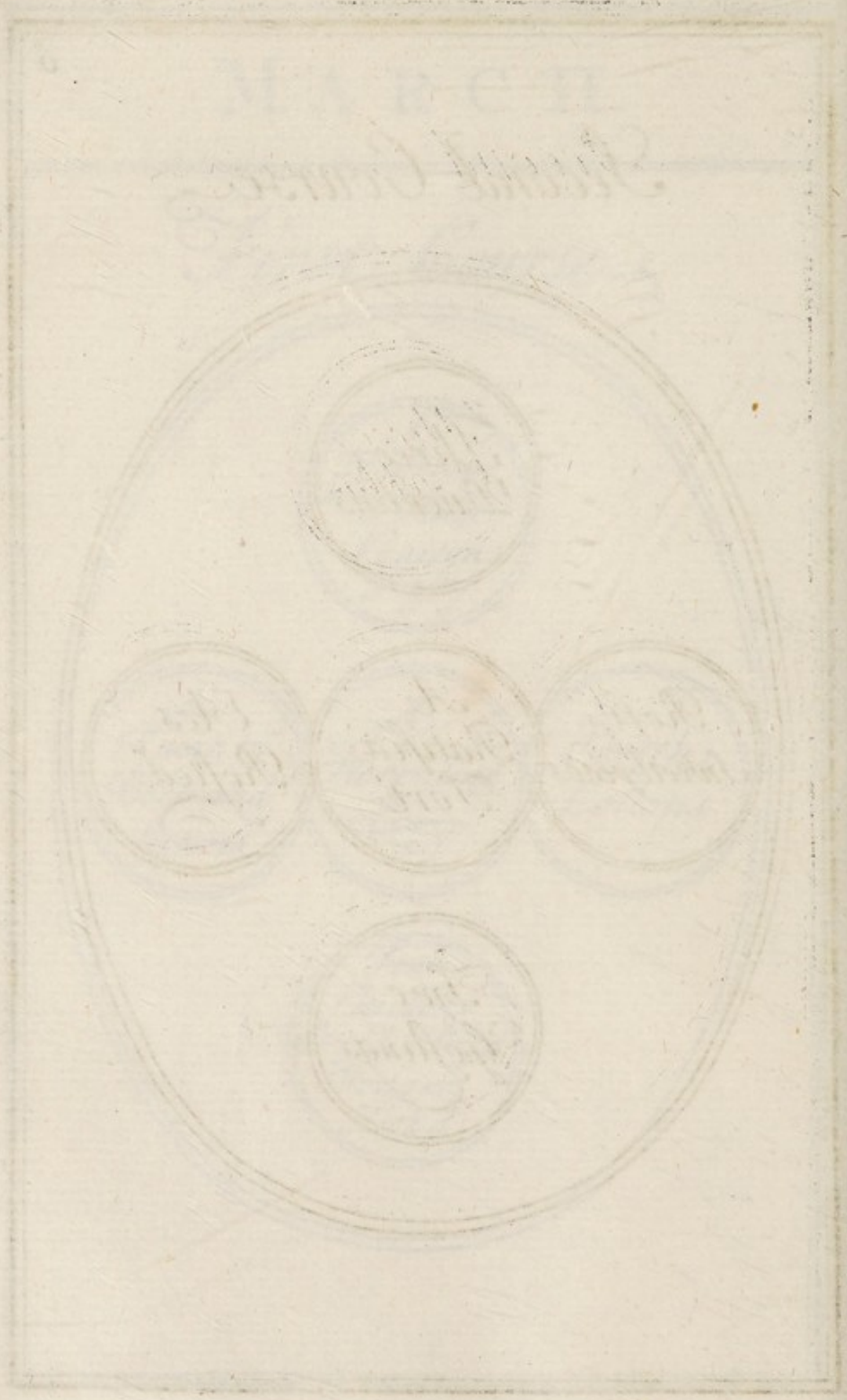
Three
Ducklins

Roast
Sweetbreads

A
Ratiffia
Tort

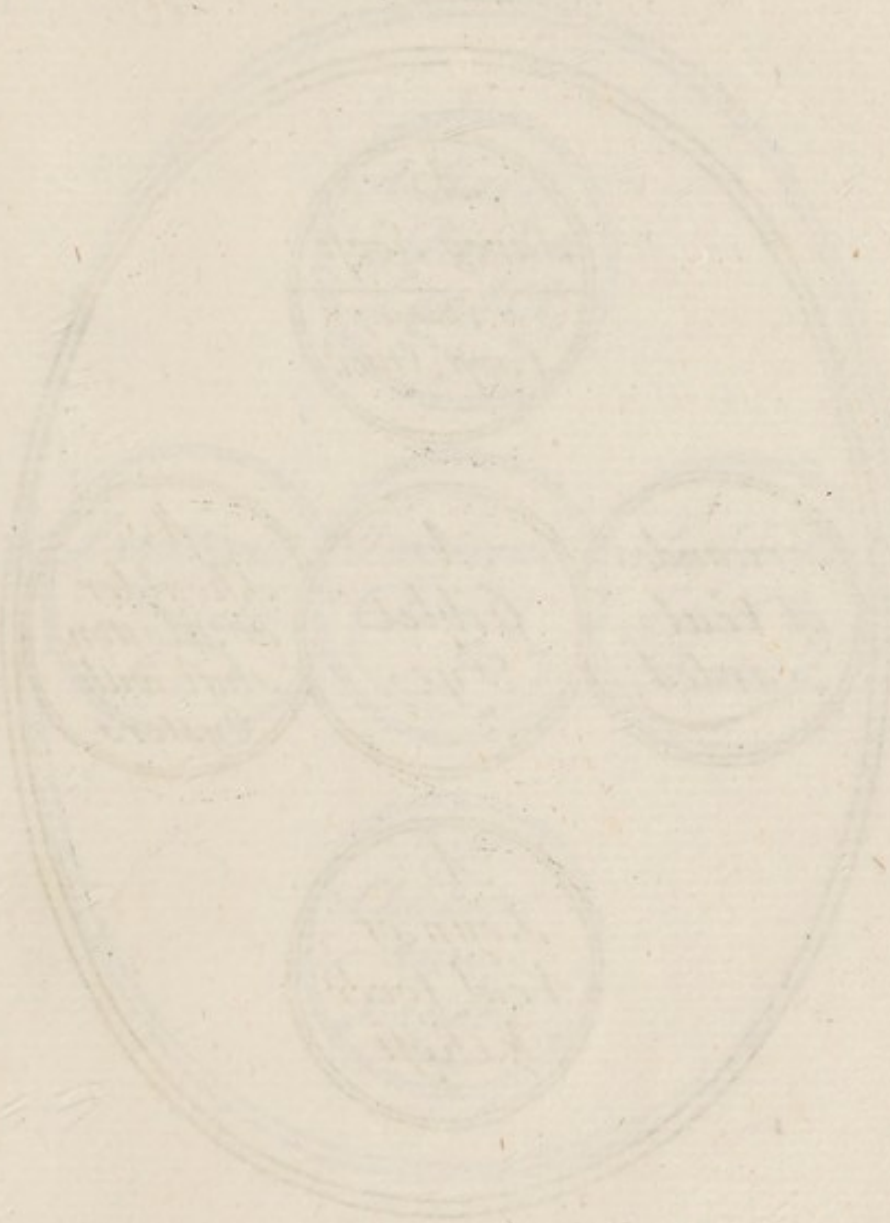
Esles
Roasted

Two
Goslings



A. P. R. 11

St. Paul's Church



A P R I L .

First Course

*A
Savoy Sloop
to Change
Carp Stued*

*Fricandos
of Veal
Larded*

*A
Giblet
Pye*

*A
Shoulder
of Mutton
stuf with
Oysters*

*A
Loyn of
Veal forc'd
& Roast*

Second Course

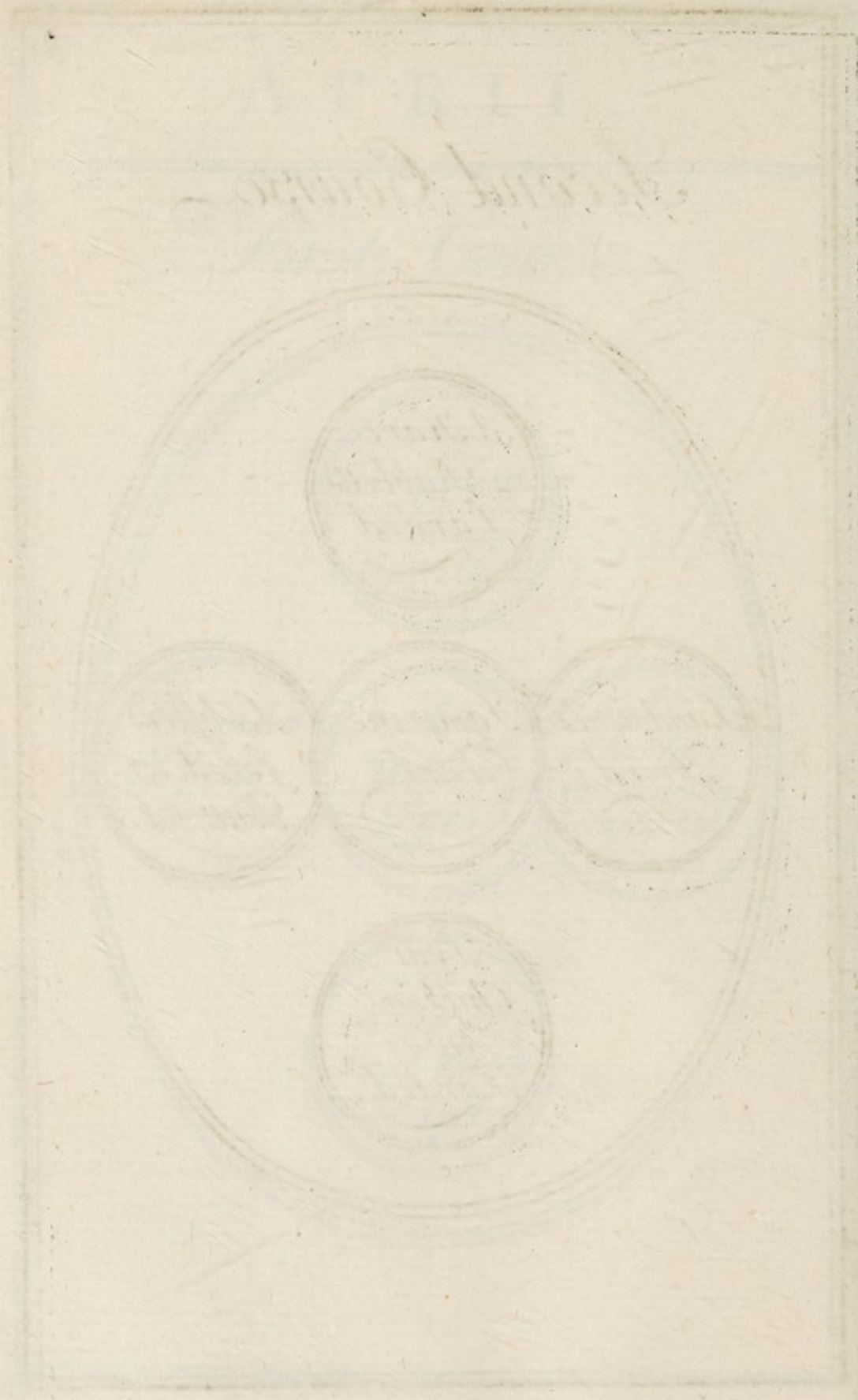
A Hare
2 Rabbetts
Larded

Lambstones
Fry'd

Tamerine
Tart

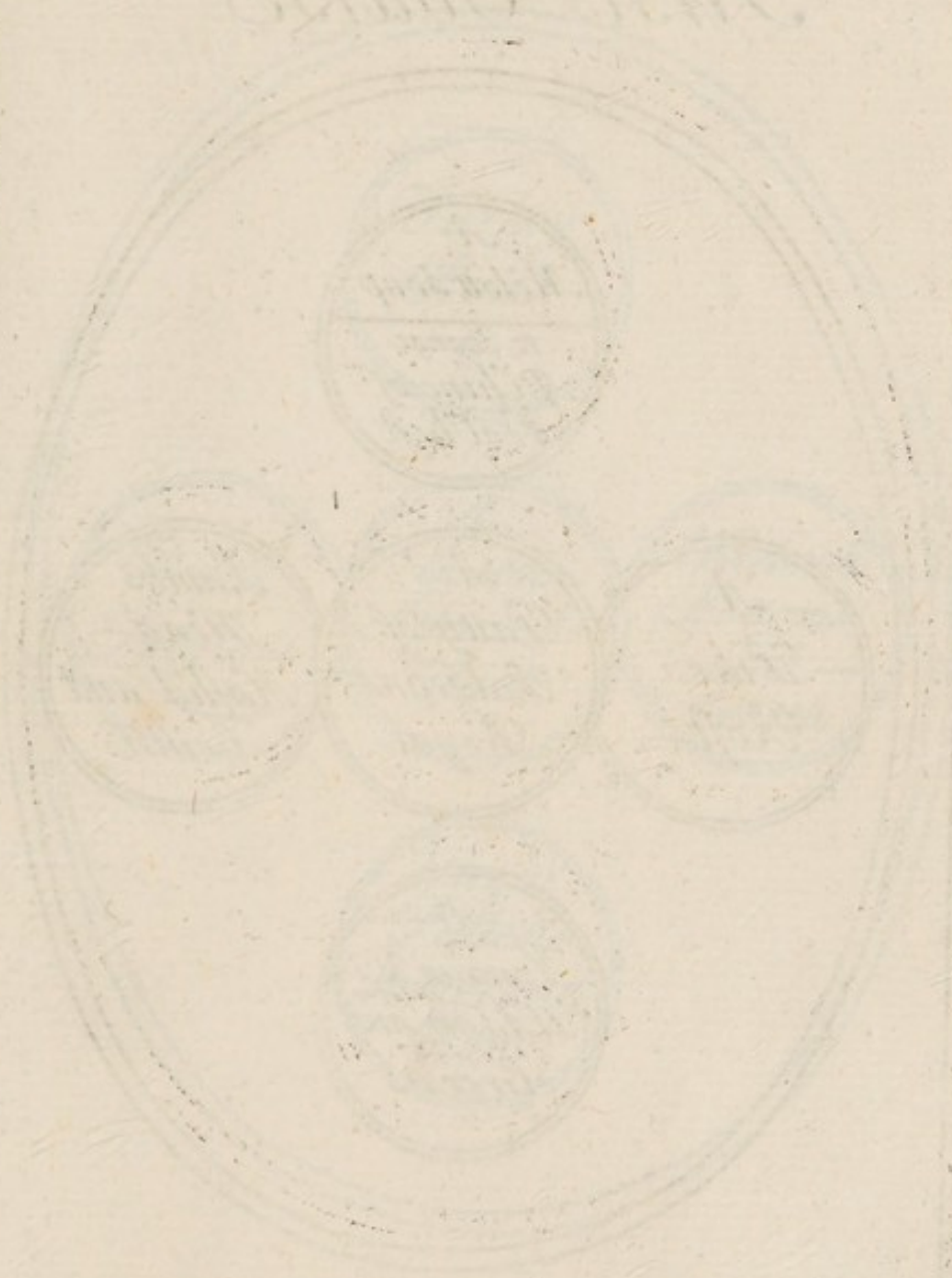
Lobsters
forc'd &
Butter'd

Four
Chickens
two
Larded



M. A. K.

First Course



M A Y.

First Course

*A
Melott Soup
to change
A Chine of
Veal Rost*

*A
Pike
Rost*

*A
Patty of
Pidgeons
Royal*

*Lamb's
Head
Hashid and
Grill'd*

*A
Tongue &
Udder and
Greens*

Second Course

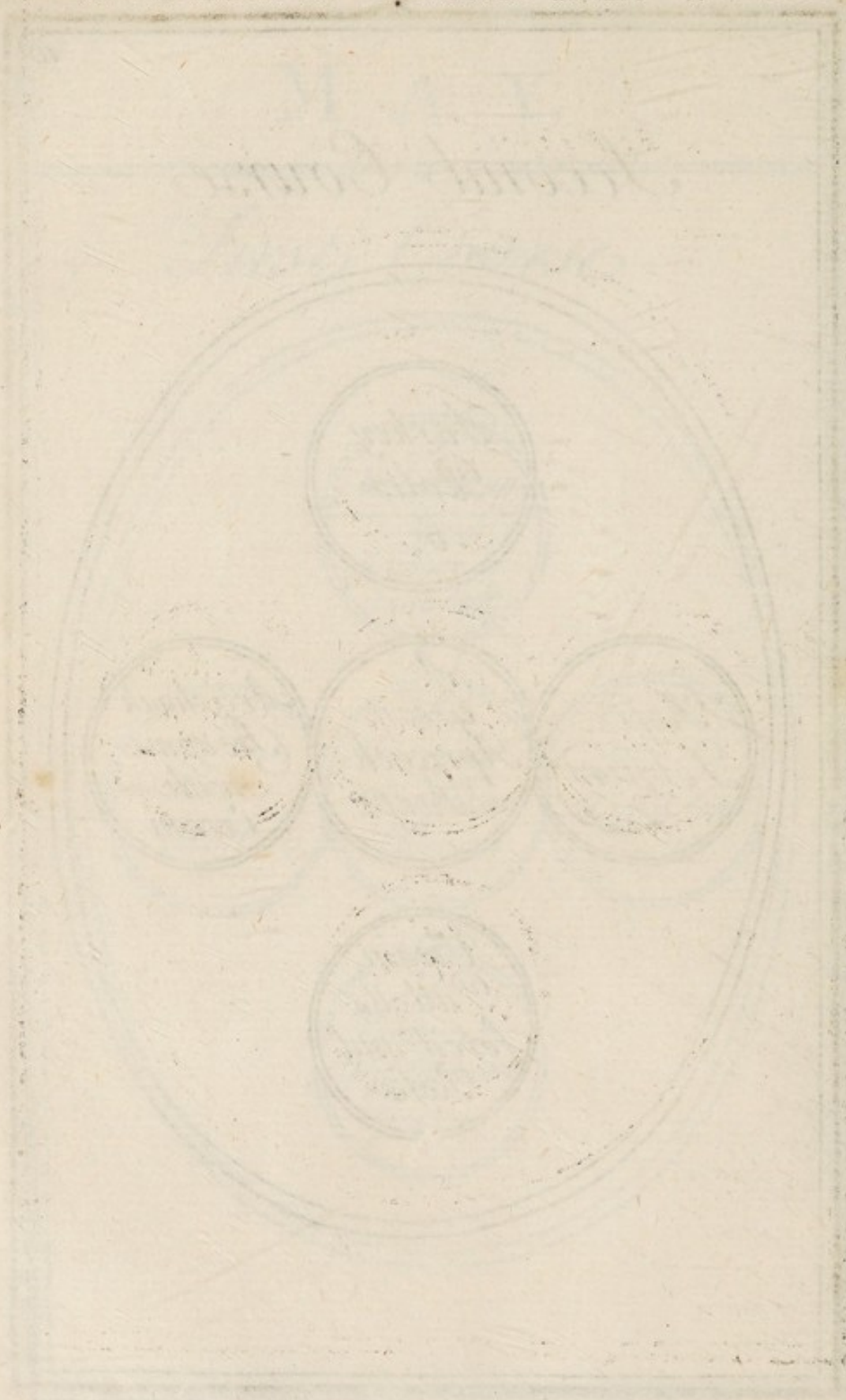
Turkey
Rolls
6.

Rost
Lobsters

A
Green
Apricock
Tart

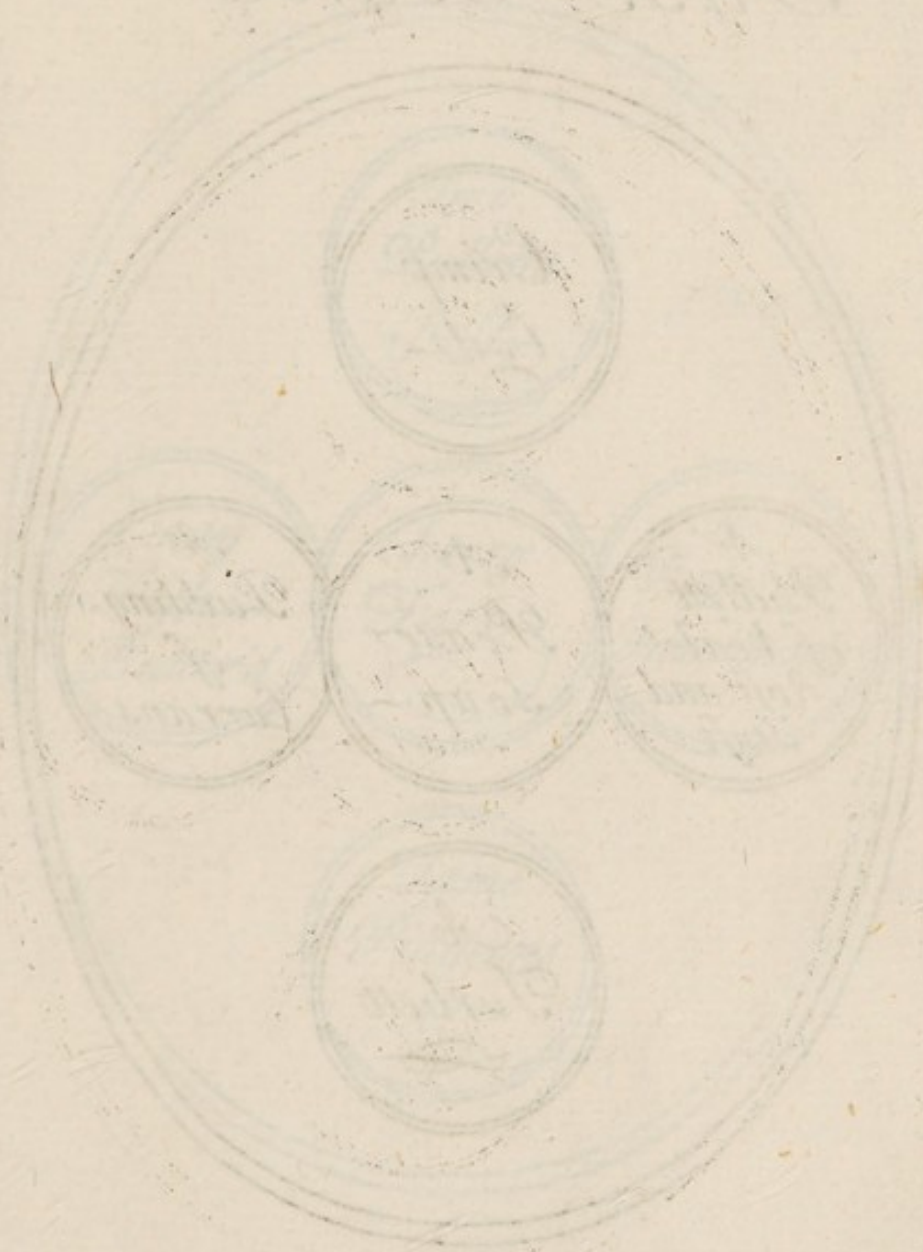
Artichoak
Bottoms
with
Cream

Virgin
Pulletts
forc'd and
Rost



JUNE

First Course



JUNE.

First Course

*Crimp
Cod*

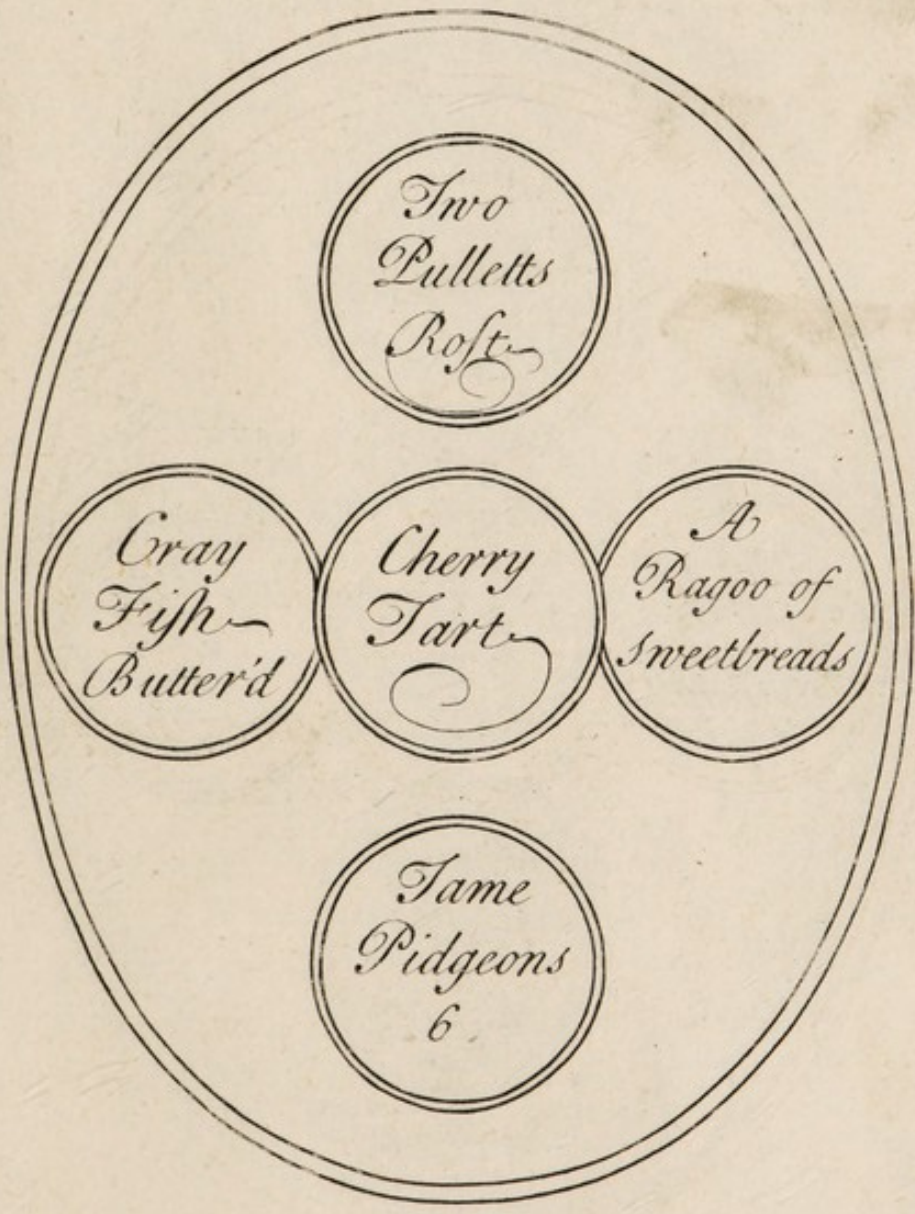
*A
Phillett
of Veal
Roast and
Stuft*

*A
Pease
Soup*

*A
Pudding
of
Currans*

*A
Turbett*

Second Course



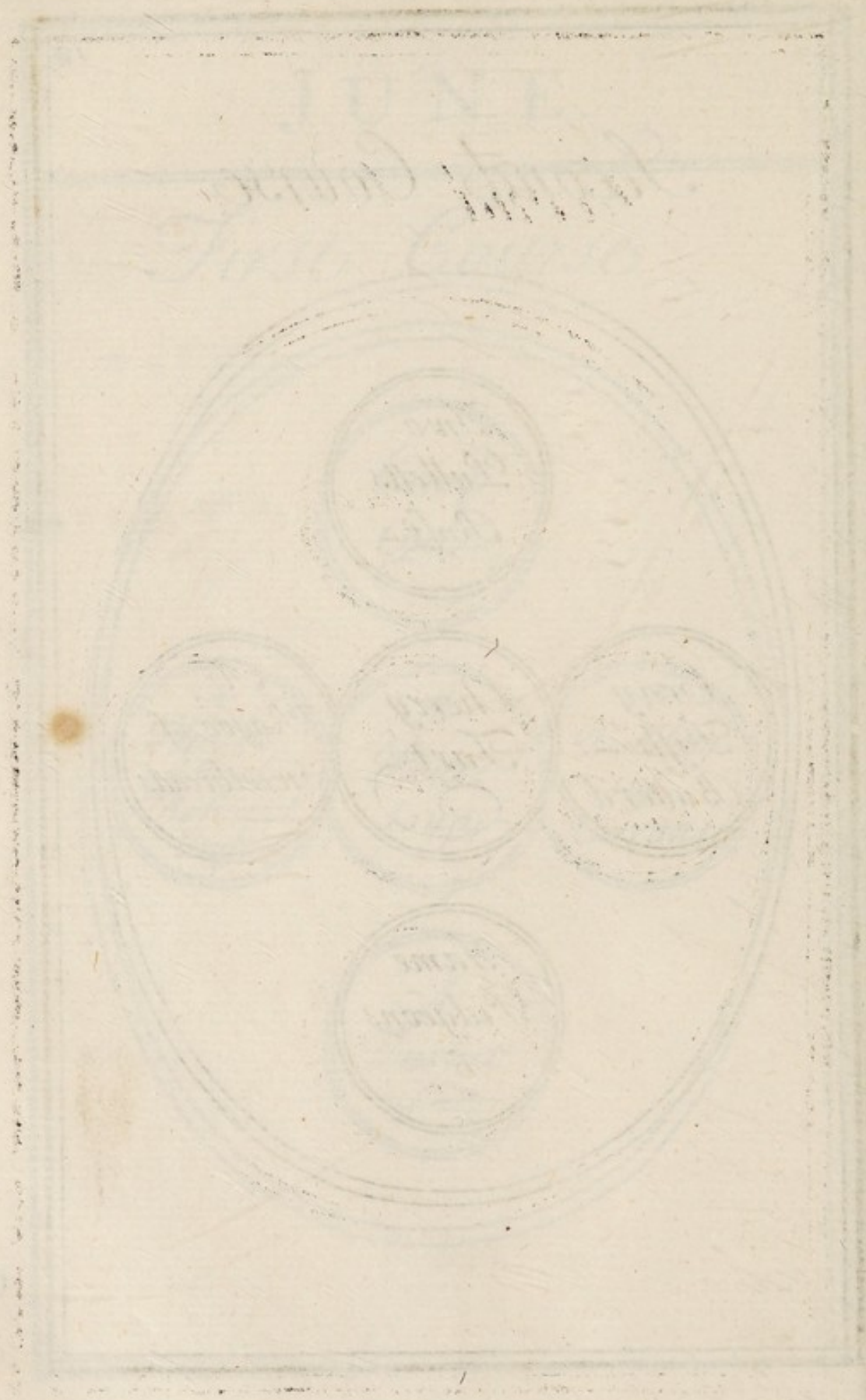
Two
Pulletts
Roast

Cray
Fish
Butter'd

Cherry
Tart

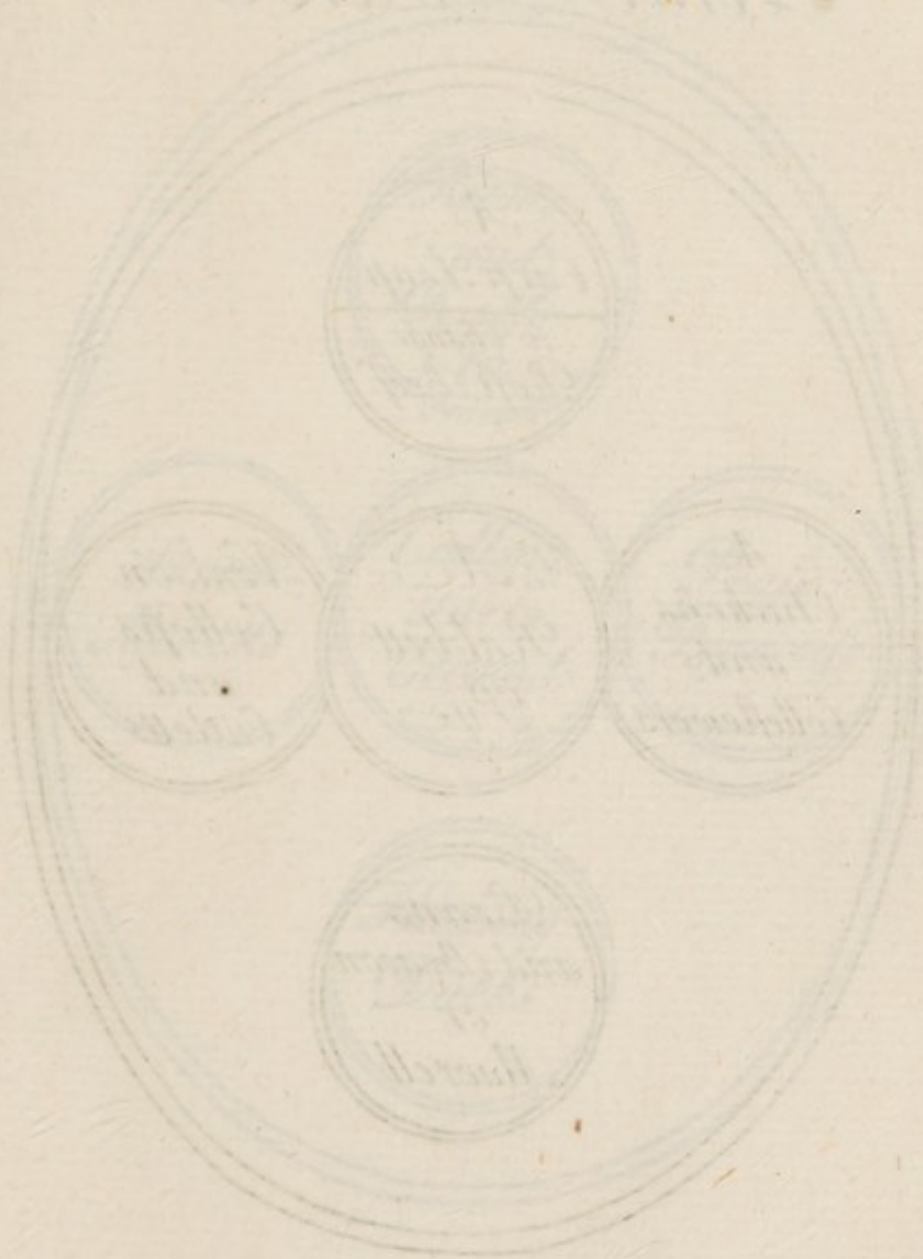
A
Ragoo of
Sweetbreads

Tame
Pidgeons
6



JULY

Handwritten text, possibly a date or name, appearing as bleed-through from the reverse side of the page.



JULY.

First Course

*A
Carp Soup
to Change
Roast Beef*

*4
Chickens
and
Colleflovers*

*A
Rabbett
Pye*

*Venison
Collops
and
Cutletts*

*Beans
and Beacon
or
Macrell*

Second Course

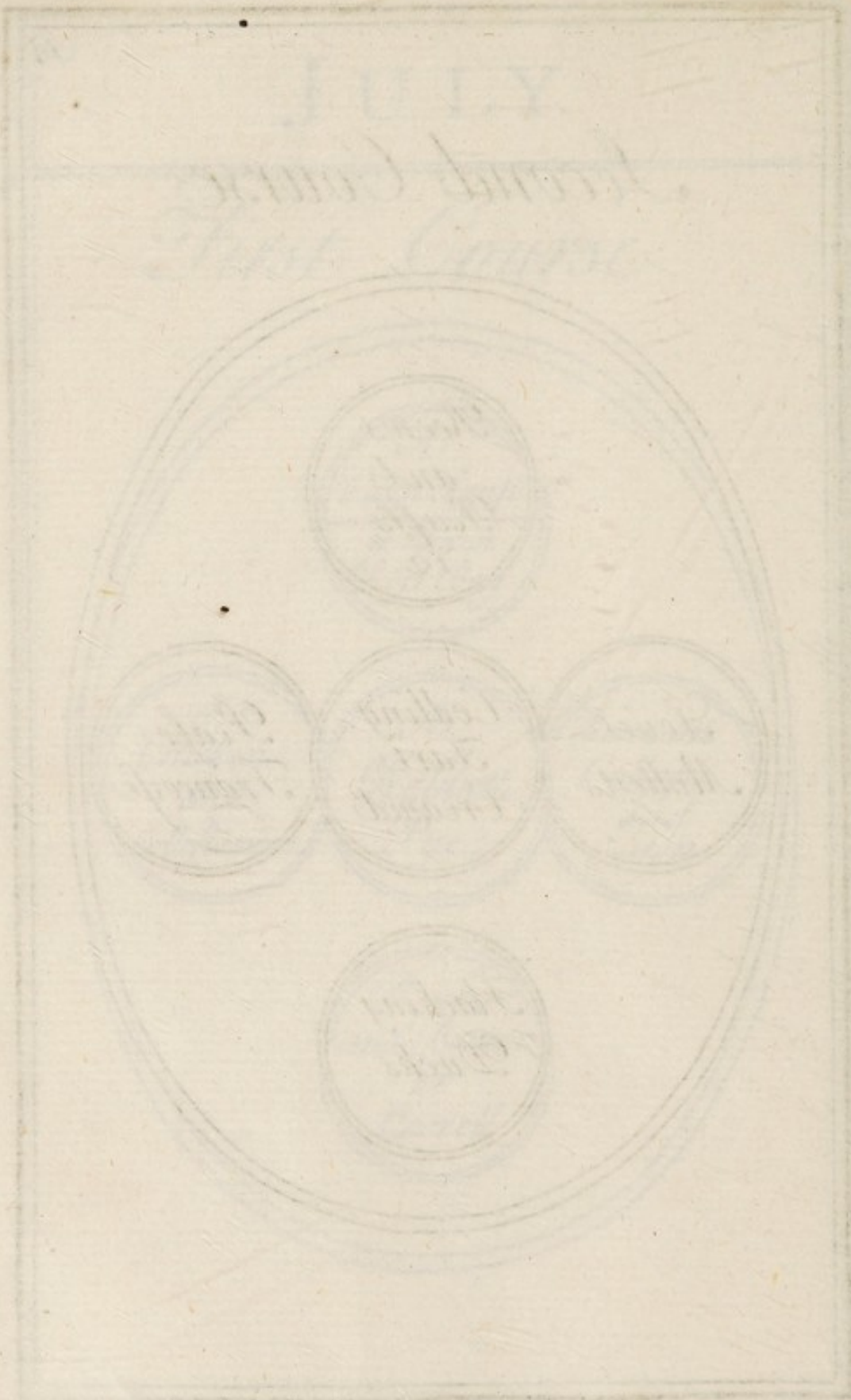
*Reens
and
Ruffs
12*

*Souet
Mulletts*

*Codling
Tart
Creamid*

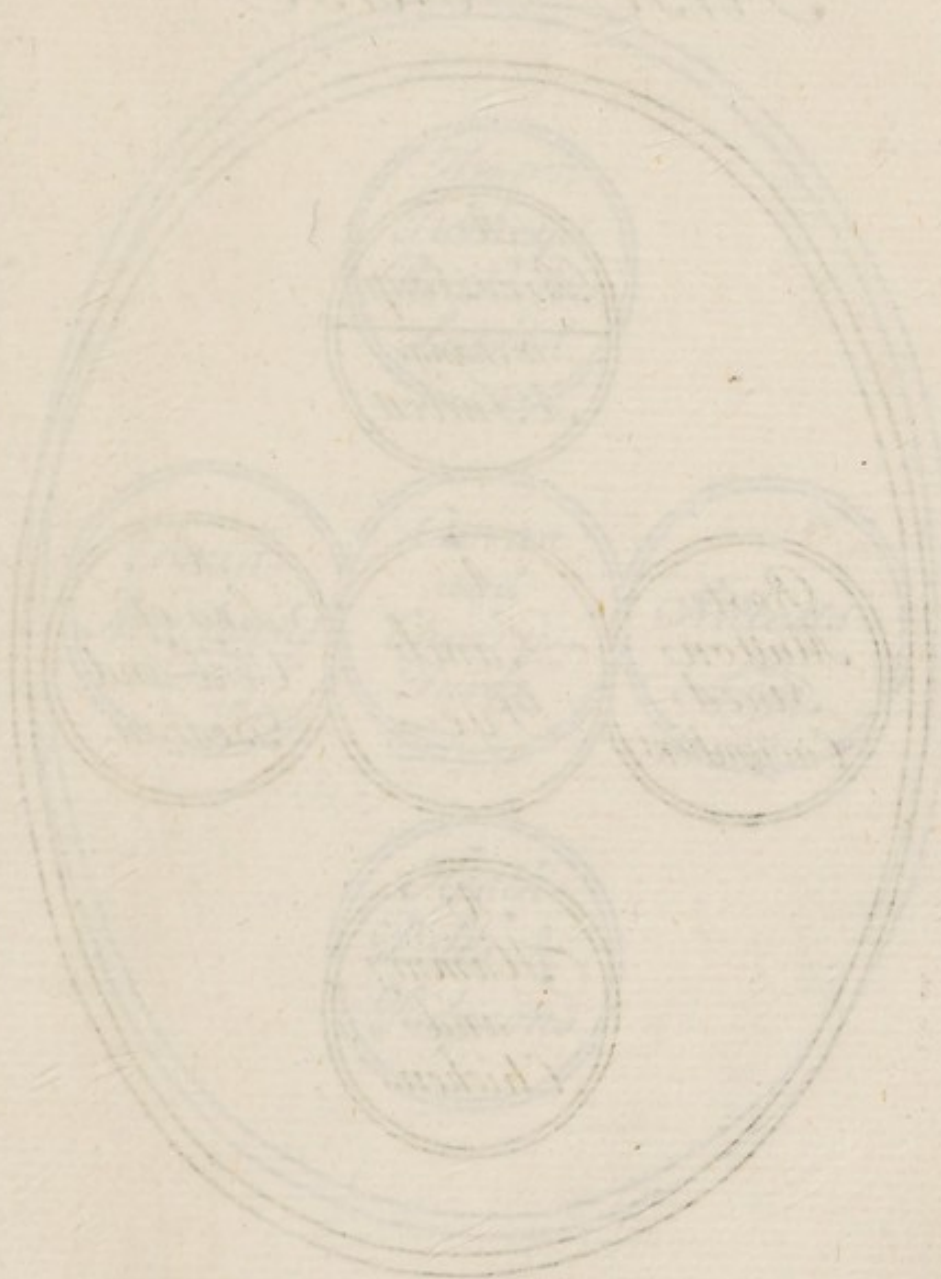
*Pease
Francoise*

*Flacking
Ducks*



AUGUST

THURSDAY



AUGUST.

First Course

*A
Rice Soup
to change
A Turbett*

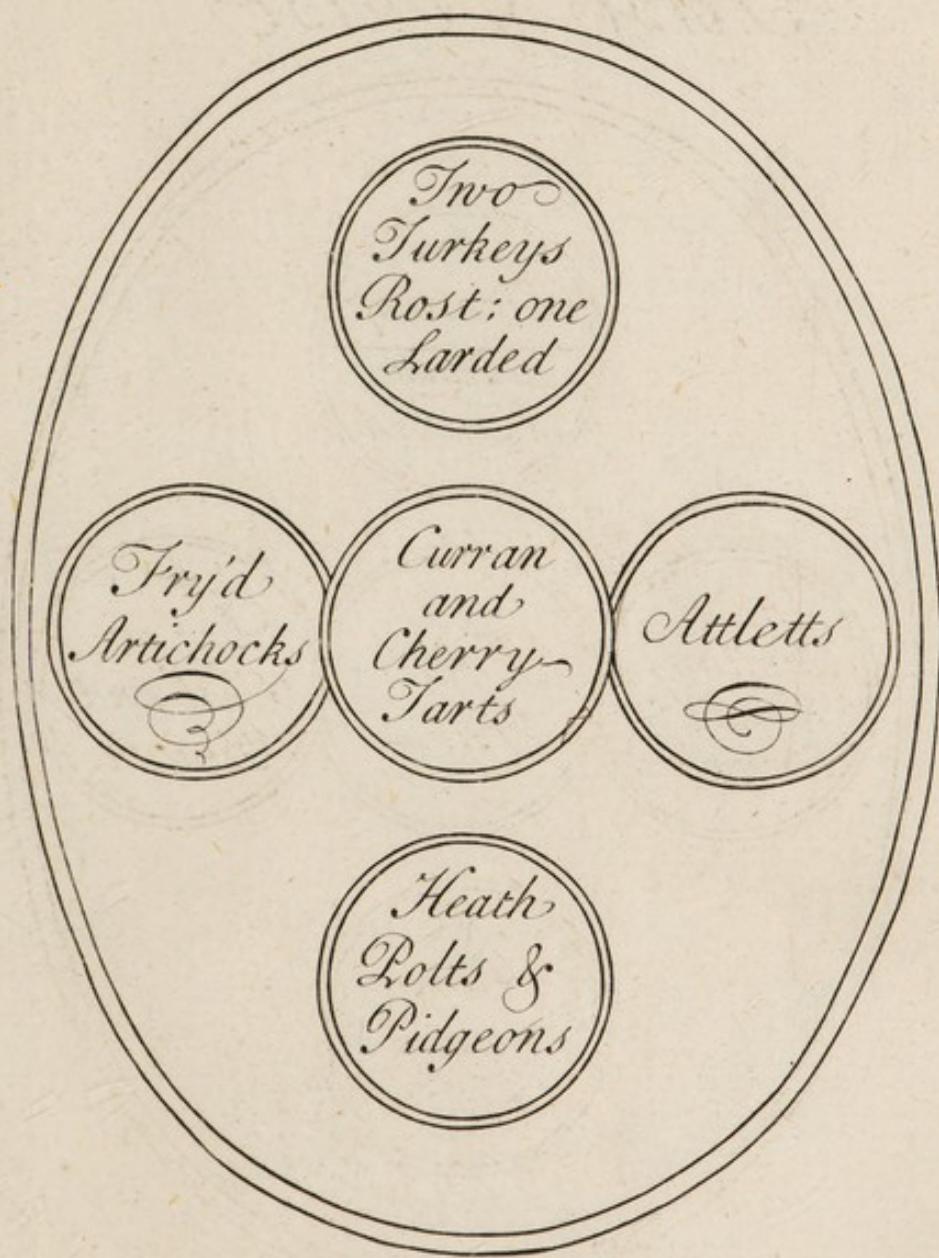
*Rost
Mutton
Stued
Cucumbers*

*A
Lamb
Pye*

*A
Leg of
Veal and
Beacon*

*A
Hamm
and
Chickens*

Second Course



Two
Turkeys
Rost; one
Larded

Fry'd
Artichocks

Curran
and
Cherry
Tarts

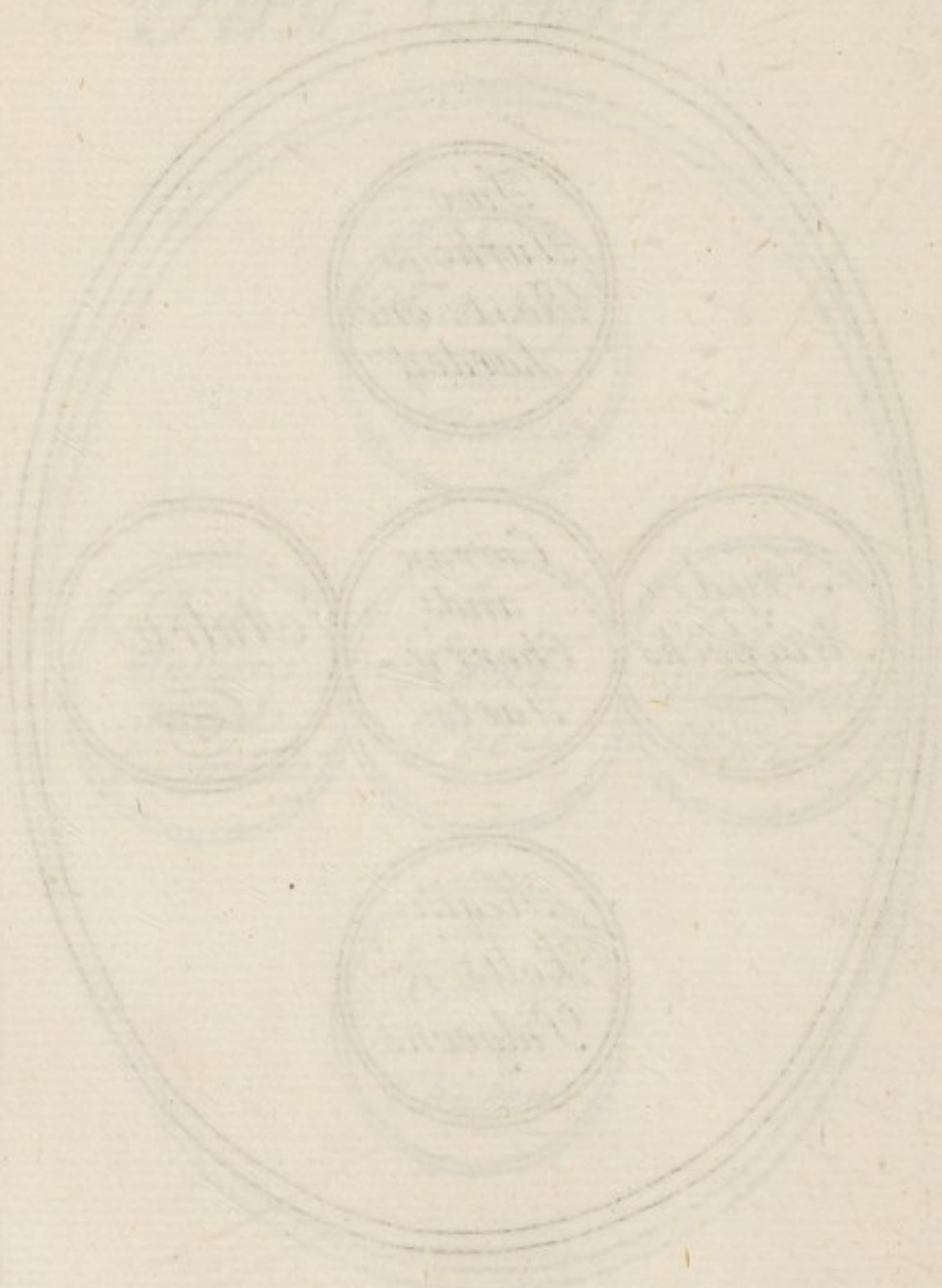
Attletts

Heath
Polts &
Pidgeons

1750

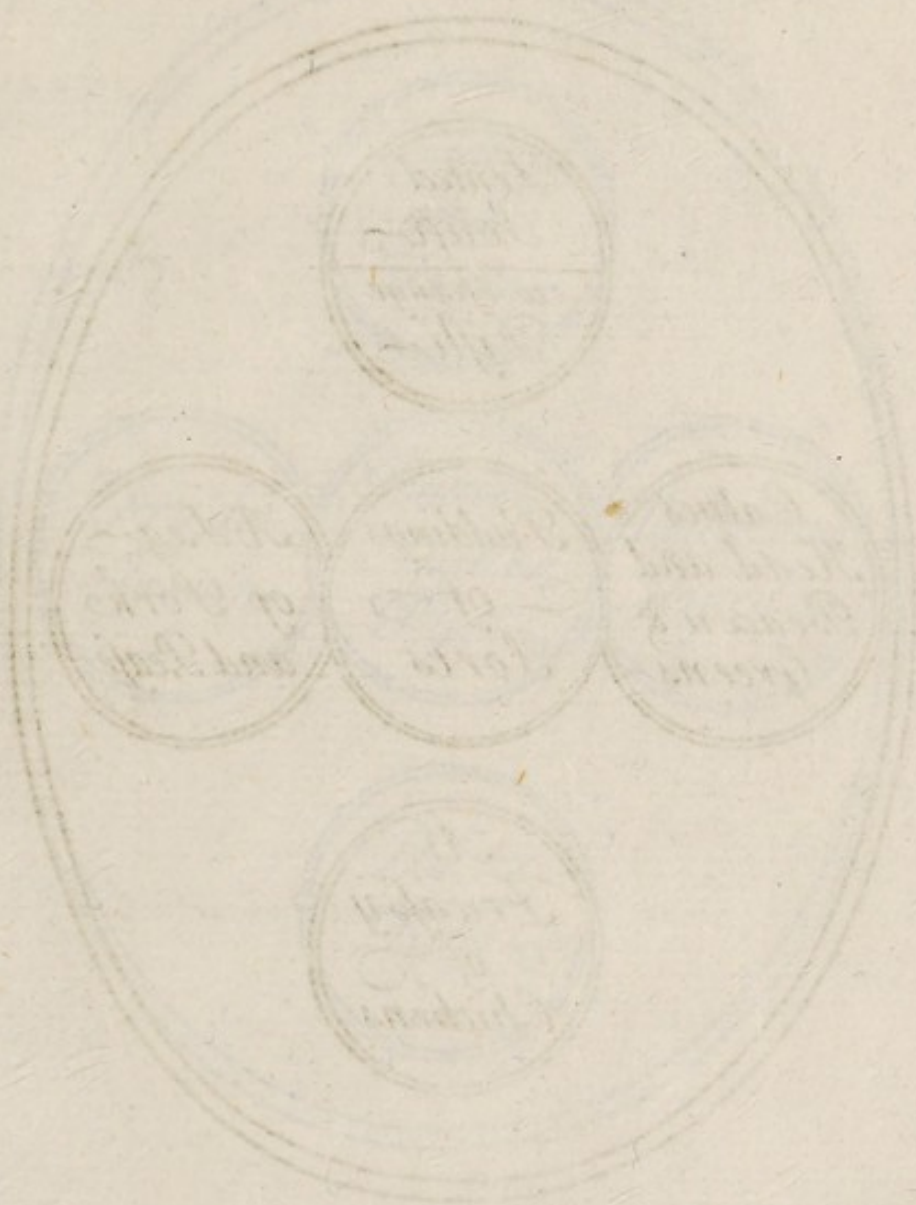
Account of the

First Voyage



SEPTEMBER

First Course



SEPTEMBER

First Course

*Lenteel
Soup
to Change
Fishes*

*Calves
Head and
Beacon &
Greens*

*Puddings
of
Sorts*

*A Leg
of Pork
and Pease*

*A
Fricassy
of
Chichens*

Second Course

Widgeons
and
Teale

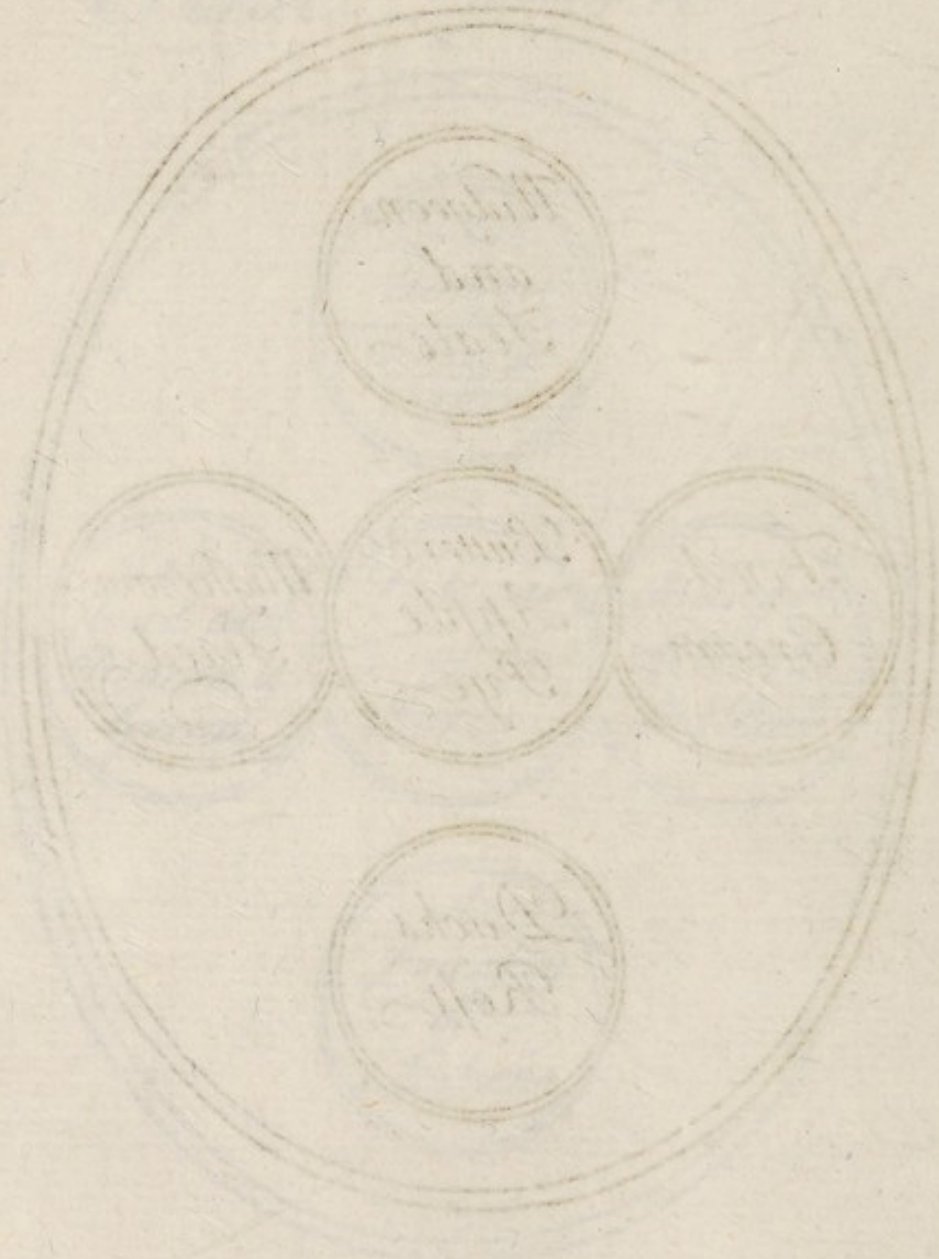
Fry'd
Cream

Butter'd
Apple
Pye

Mushrooms
Stued

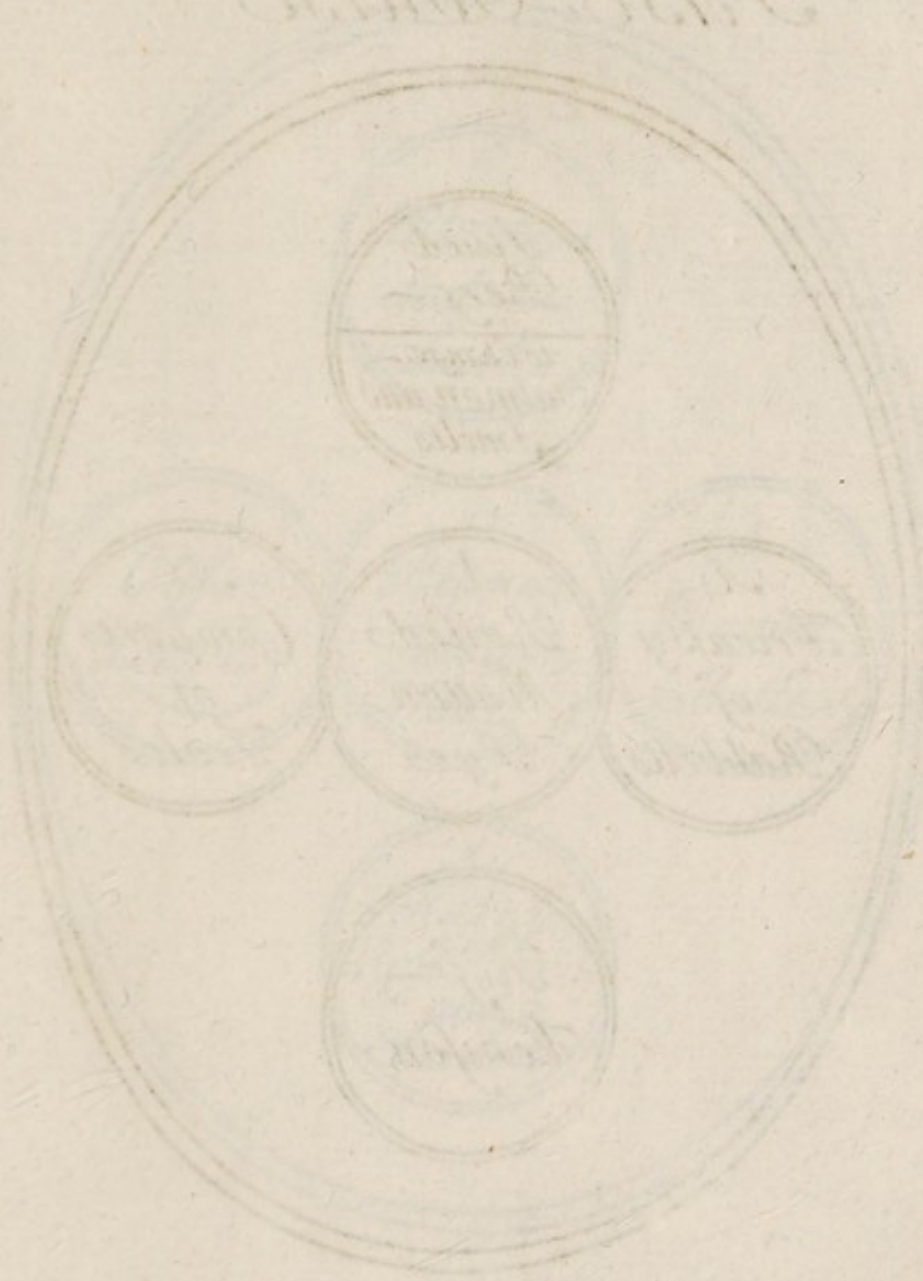
Ducks
Roast

Account of the



OCTOBER

First Court



OCTOBER

First Course

*Stued
Beef*
to Change
*Salmon and
Smelts*

*A
Fricassy
of
Rabbetts*

*A
Raised
Mutton
Pye*

*A
Comport
of
Teale*

*Rost
Venison*

Second Course

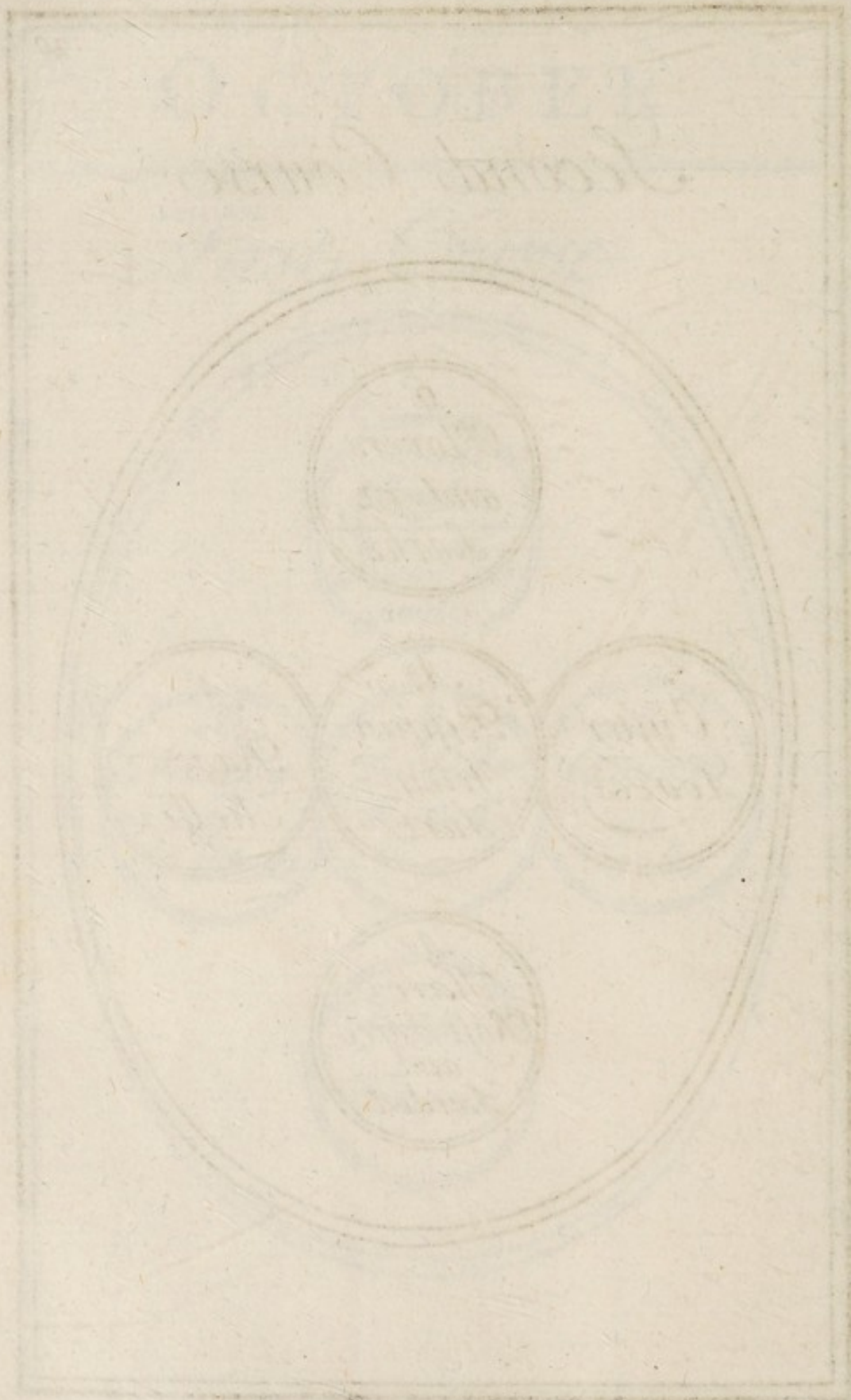
6
Plovers
and 12
Larks

Oyster
Loaves

A
Pippin
Jelly
Tart

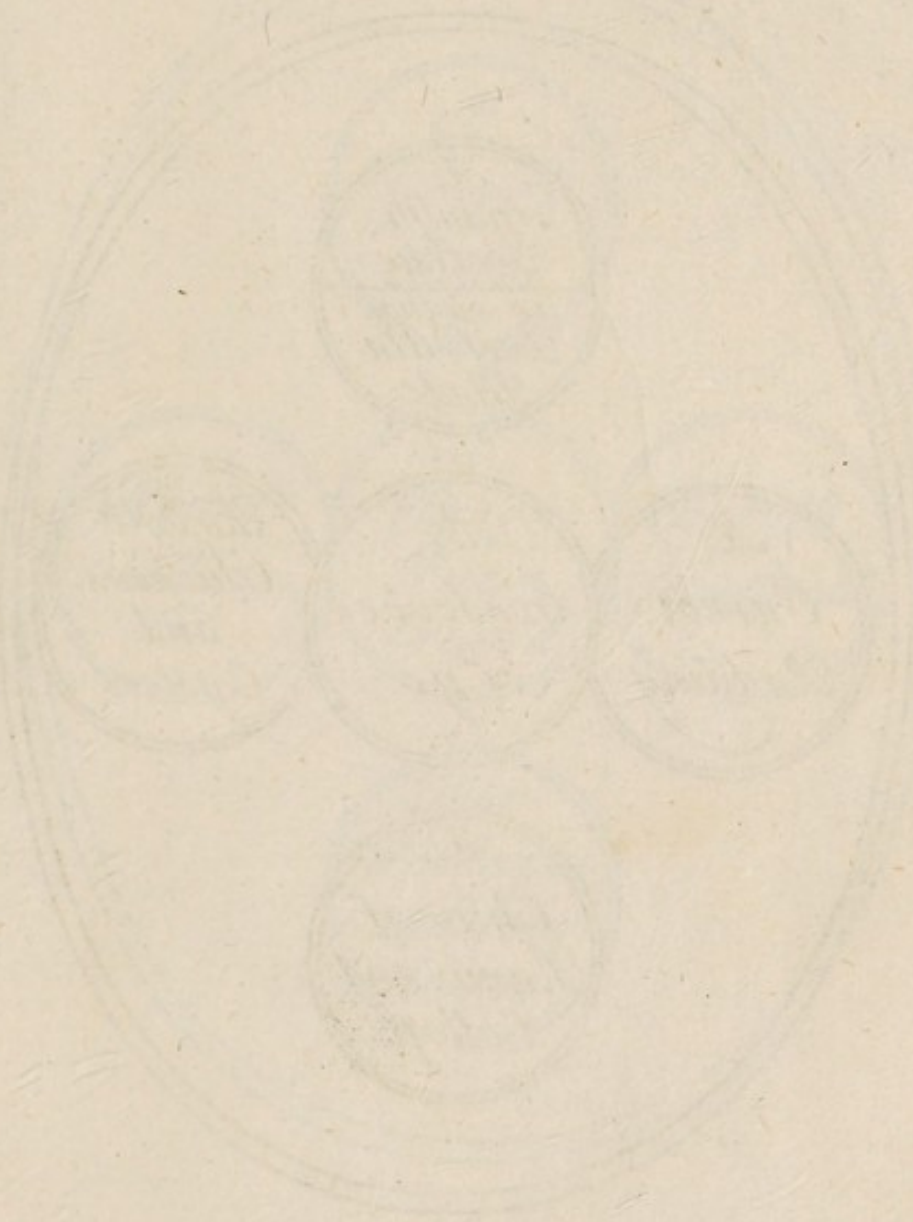
A
Ragoo
Melle

A
Hare
Roast Forc'd
and
Larded



NOVEMBER

THAT DAY



NOVEMBER.

First Course

*A
Spanish
Terrine
to change
Beef alla
Mode*

*A
Carrot
Pudding*

*A
Goodroe
Pye*

*Broyld
Chickens
and
Oysters*

*A
Chine of
Lamb and
Collops*

Second Course

A
Goose
Rost

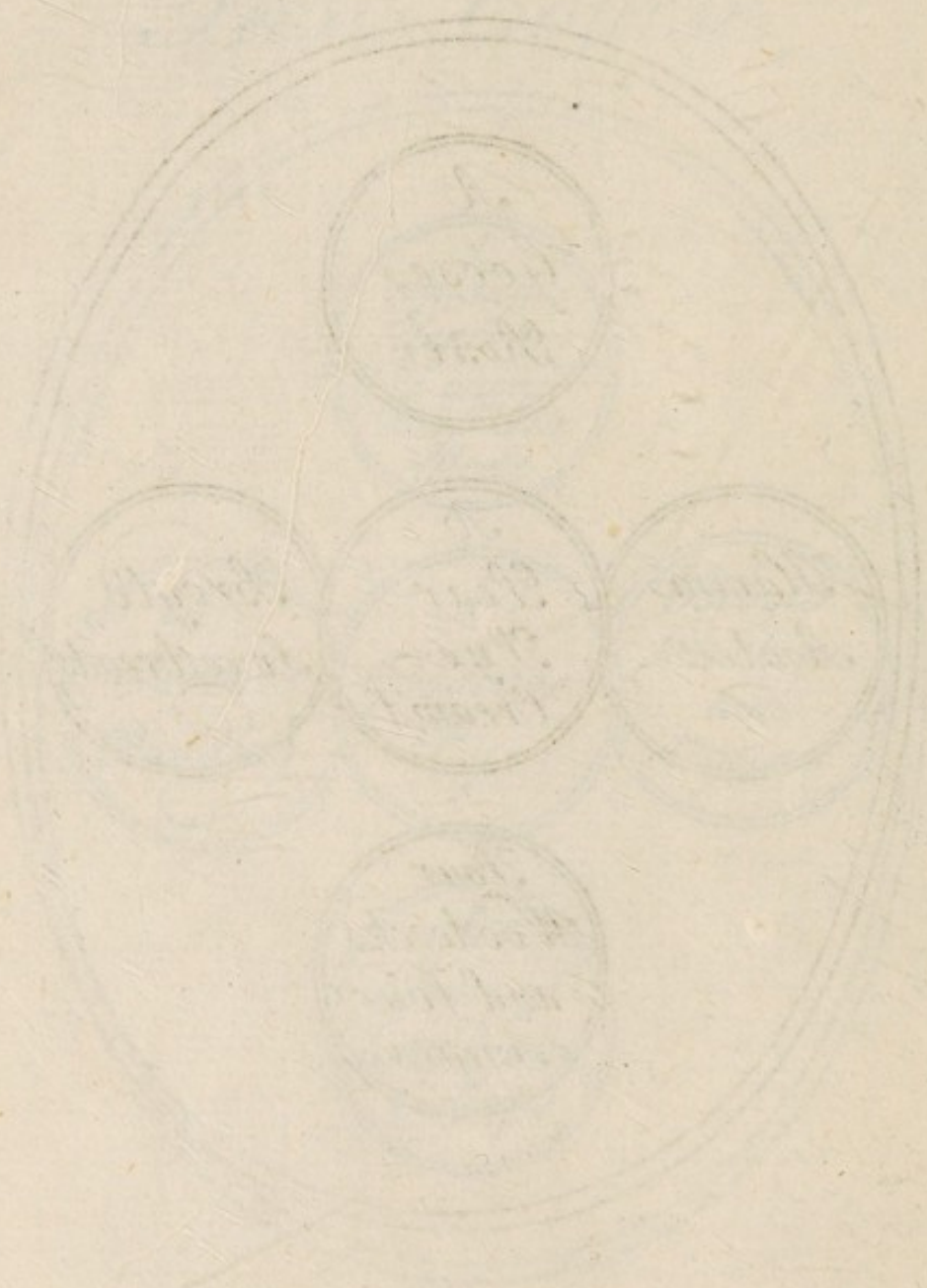
Hamm
Amlett

A
Pear
Pye
Creamid

Broyld
Sweetbreads

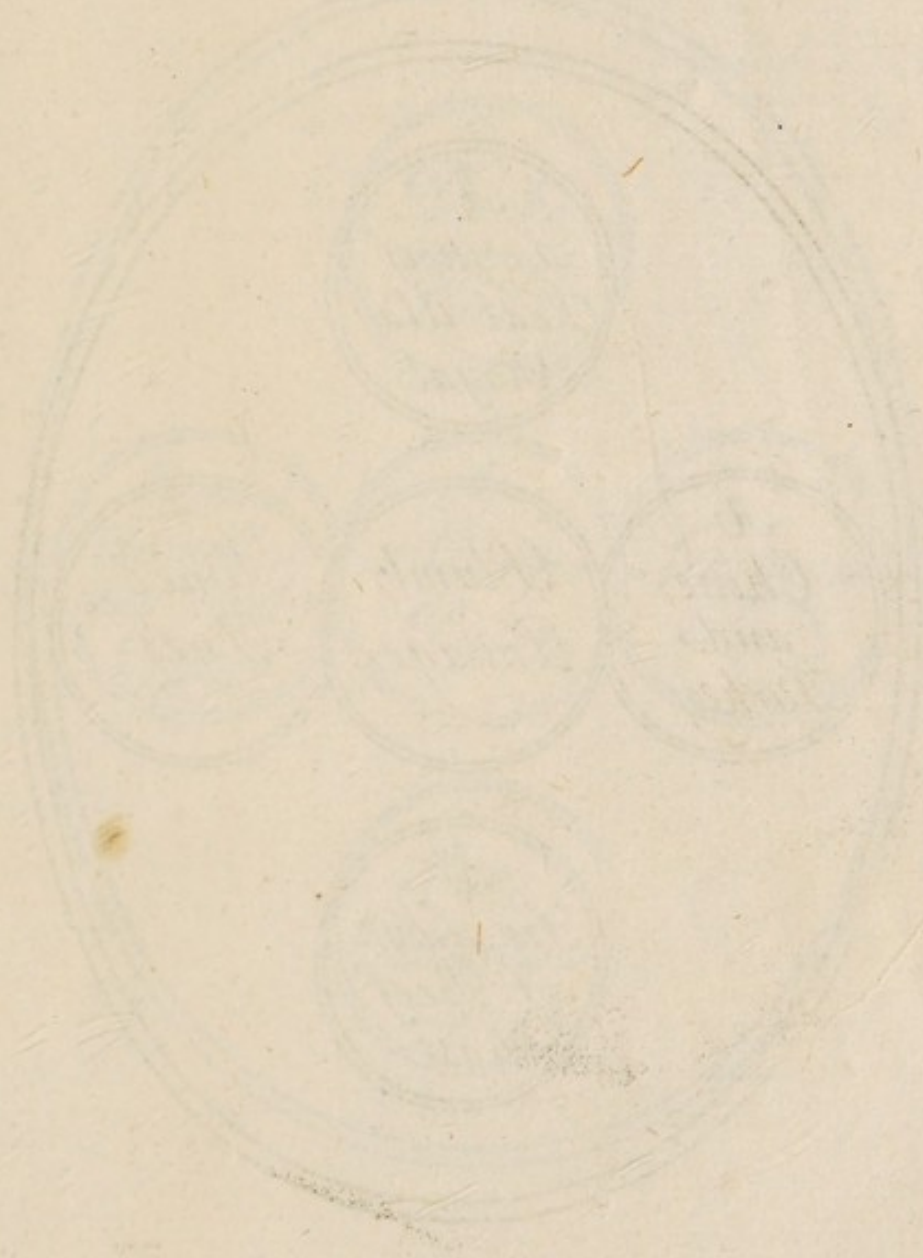
Four
Woodcocks
and four
Snipes

SECRET



DECEMBER

First Quarter



DECEMBER.

First Course

*A
Loyn of
Veal Ala
Royal*

*A
Chine
and
Turkey*

*Plumb
Pottage*

*Minc'd
Pyes*

*A
Sir Loyn
of Beef
Rost*

Second Course

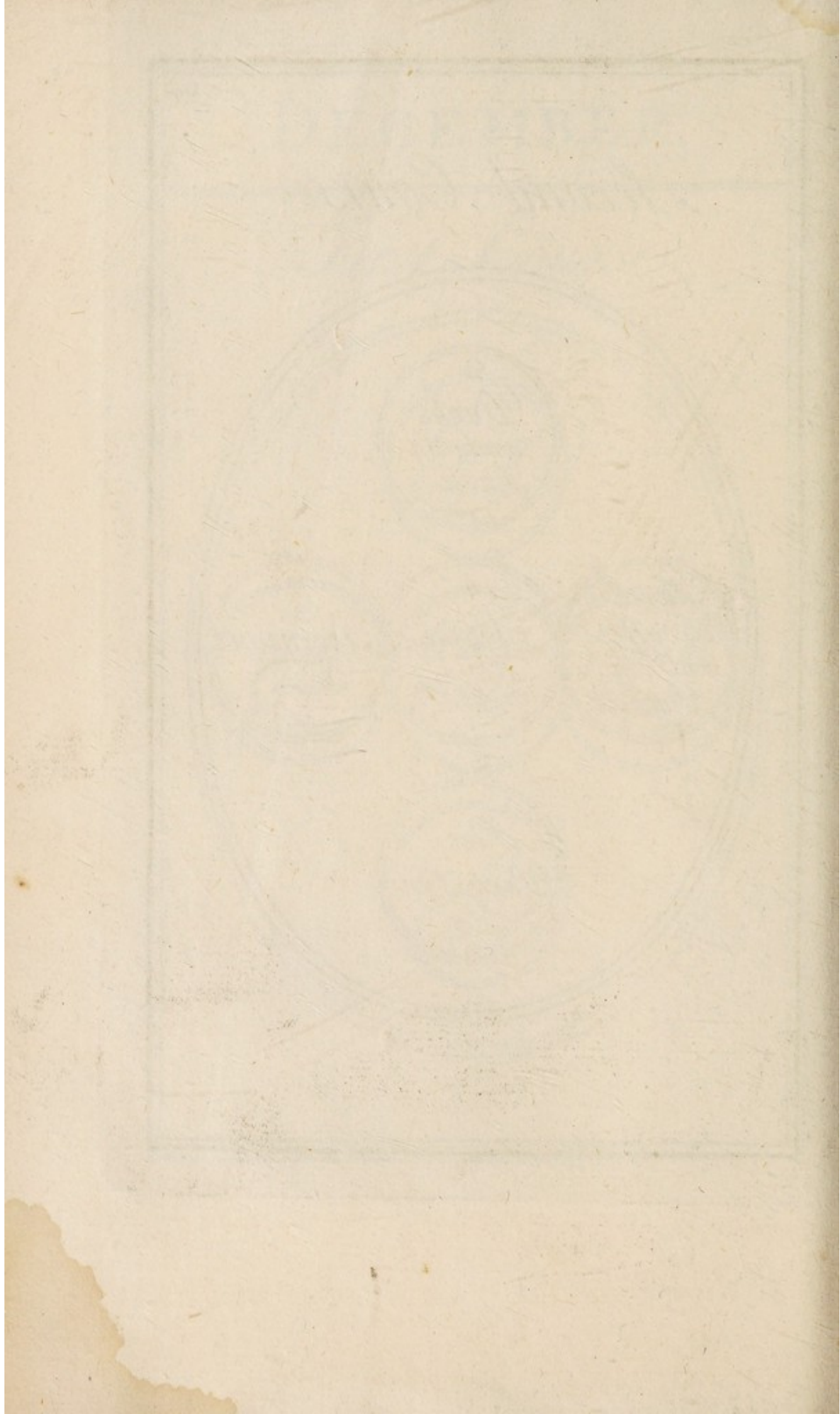
2
Ducks
and 24
Larks

Morelles
Trouffles
and Combs
Ragooit

A
Stump
Pye

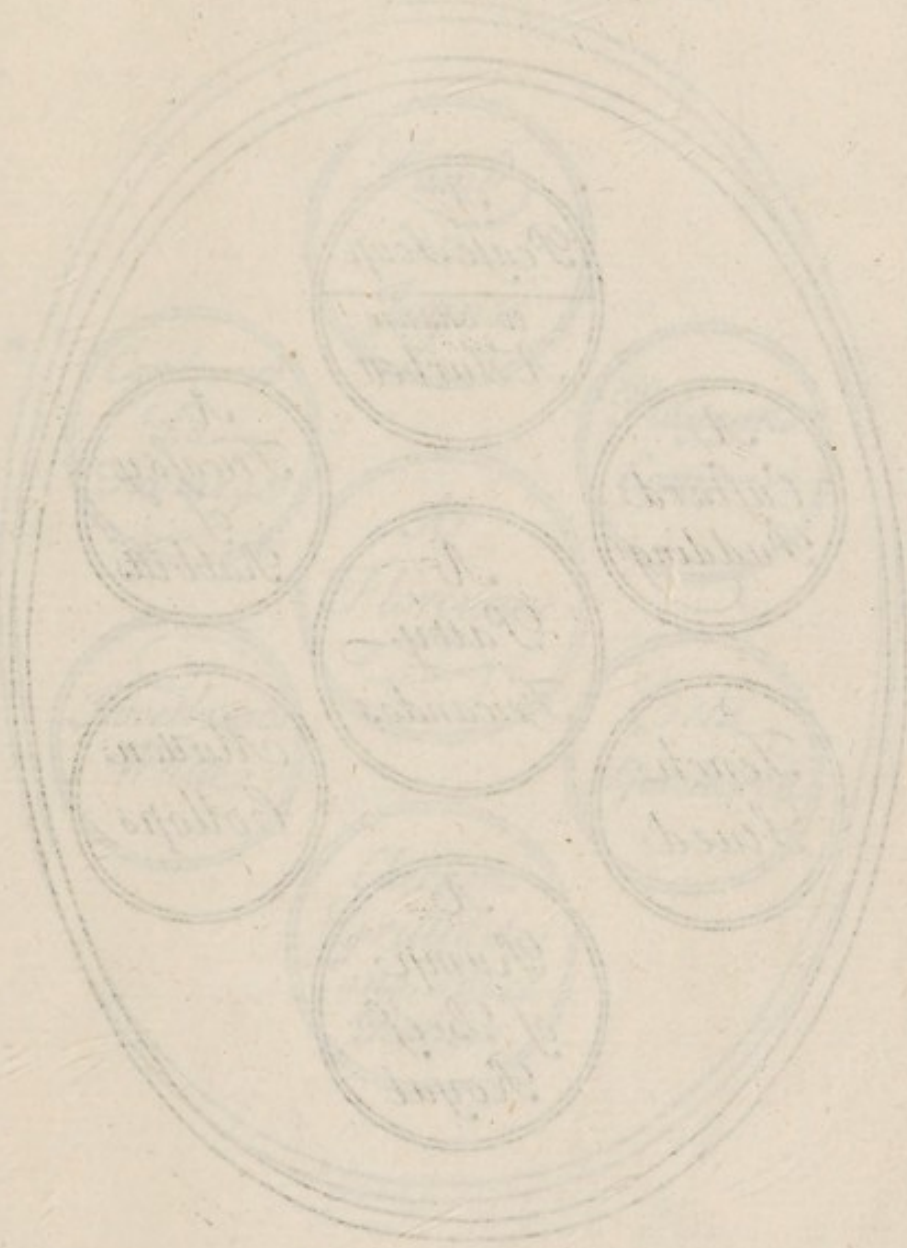
Sturgeon

Six
Partridges

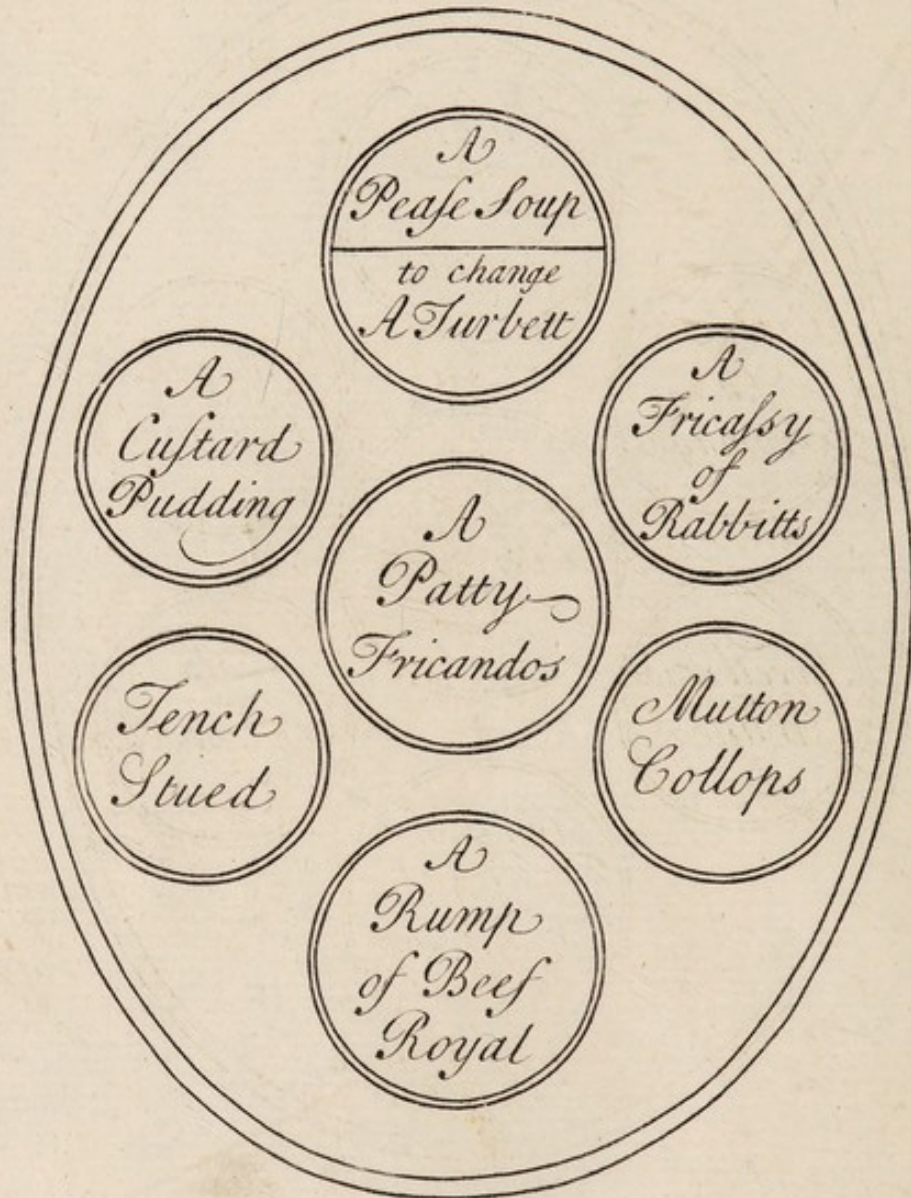


Seven Dishes of our Courtes

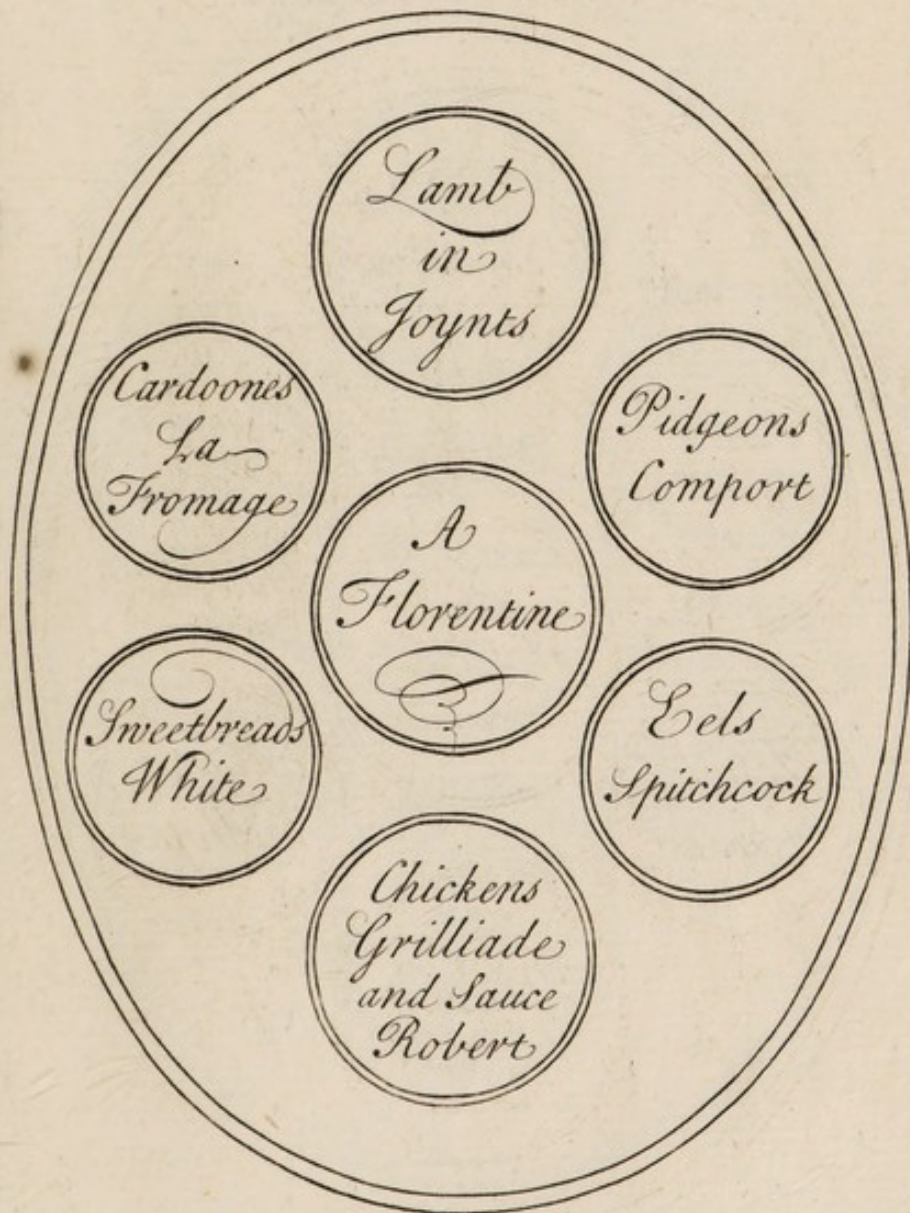
First Course



Seven Dishes, Four Courses.

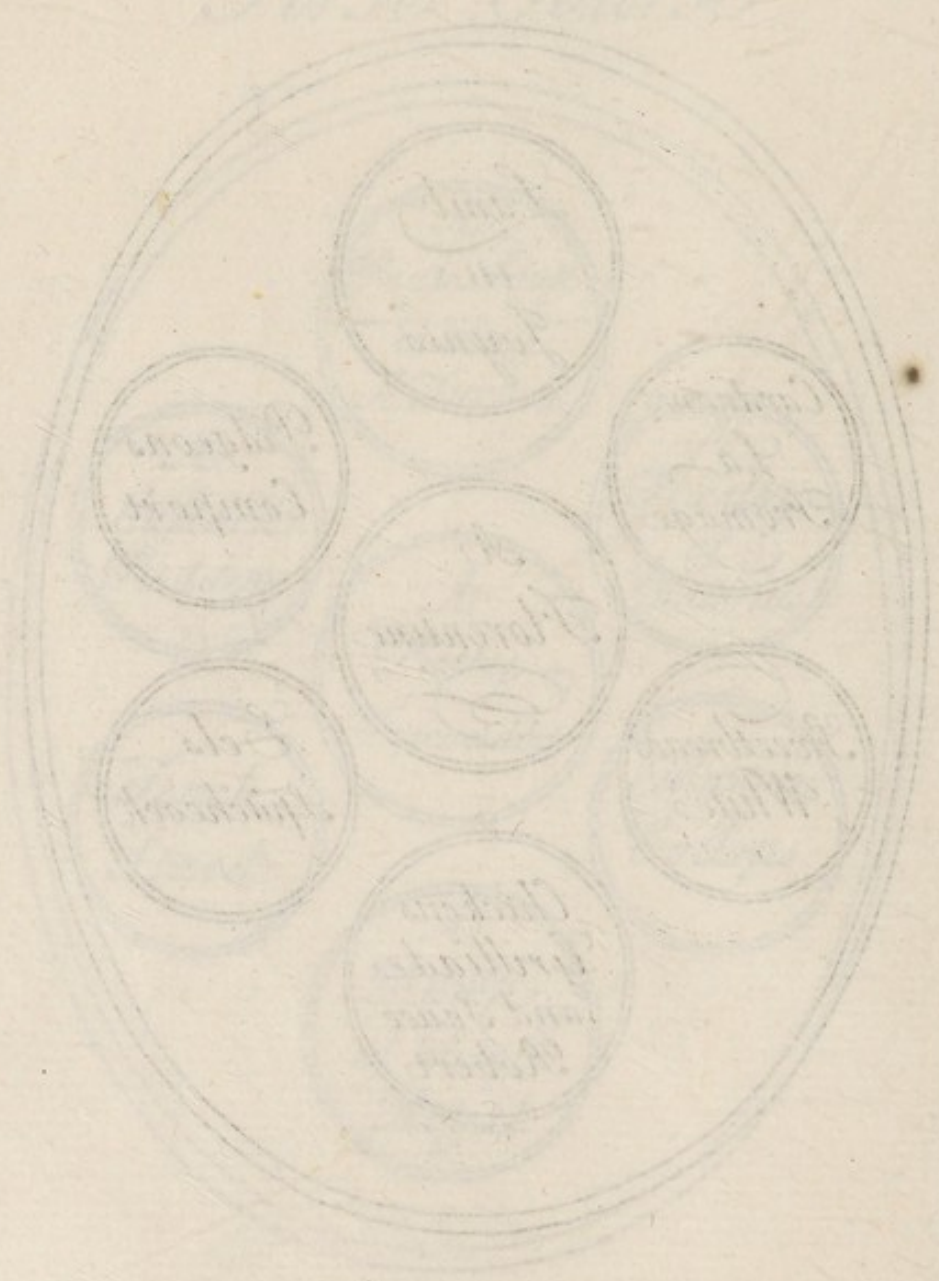
First Course

Second Course



Seven Dishes, Four Courses

Second Course
First Course



Defari

Theriacal



Third Course

One
Pheasant
& Partridges
Six

Fryd
Soles

A
Ragoo
Mele

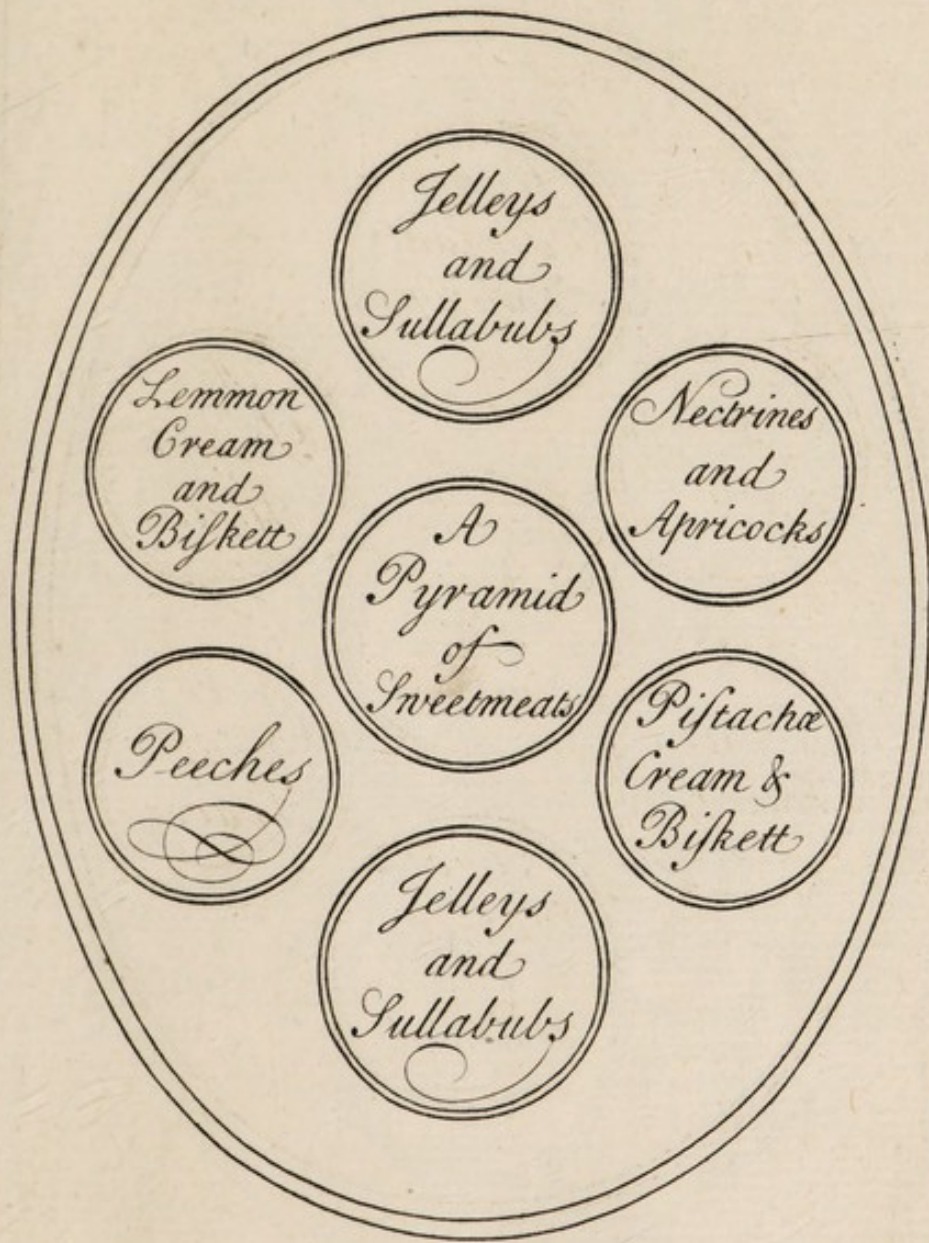
Tarts
Chees Custos
and
Custards

Pease
Francoise

Crayfish
Loaves

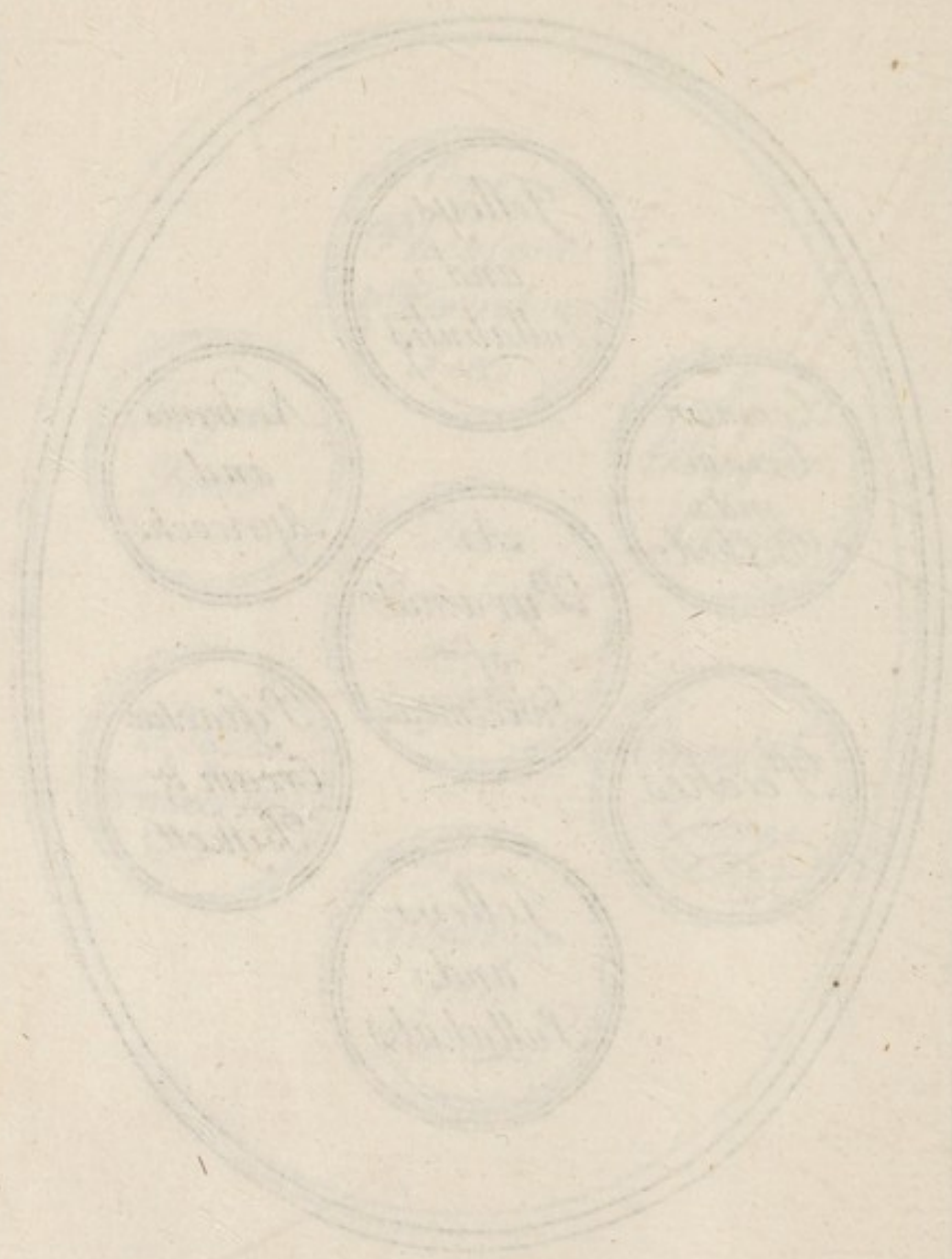
Two
Turkeys
one
Larded

Fourth Course



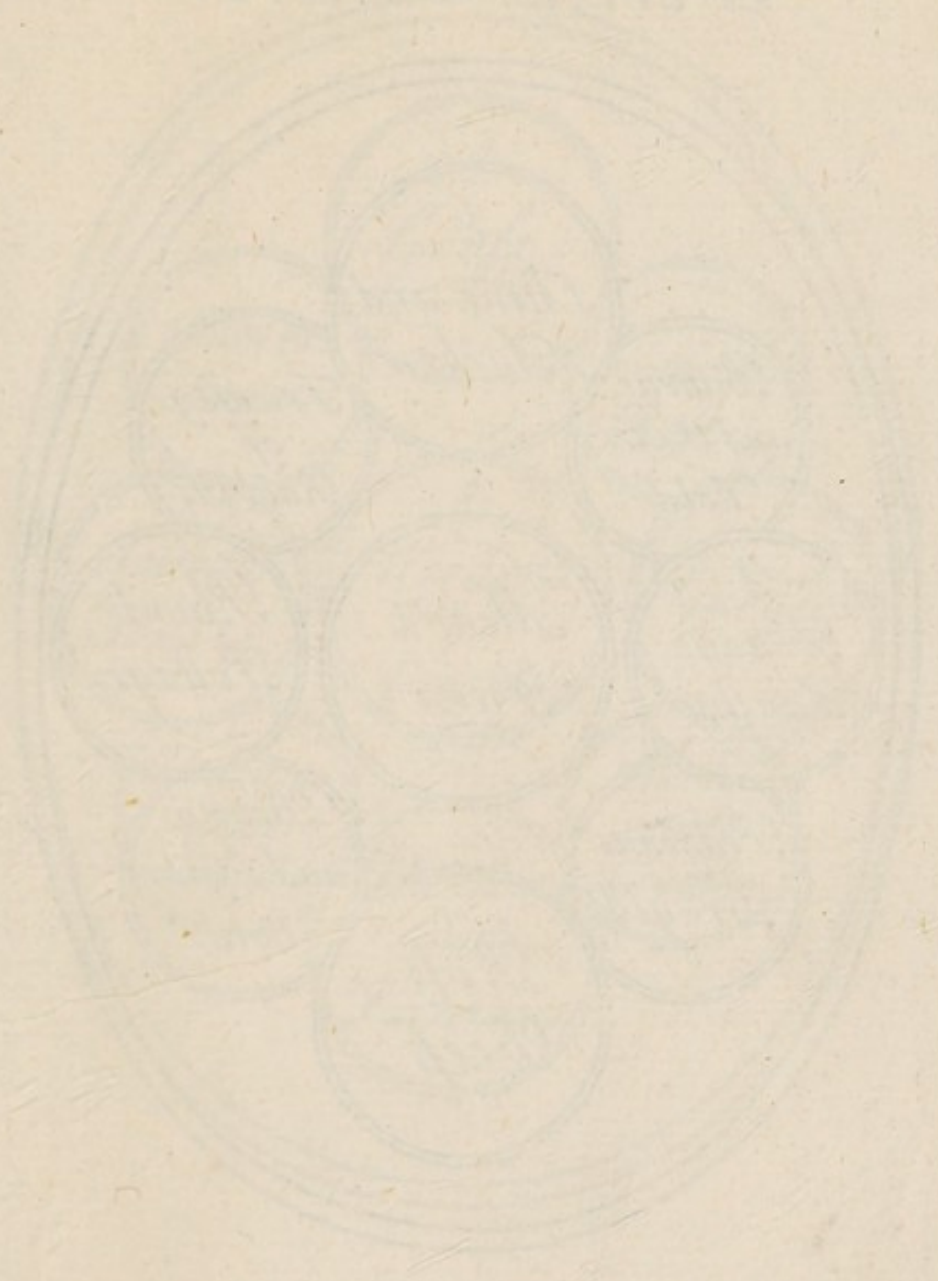
Detail

Journal of the

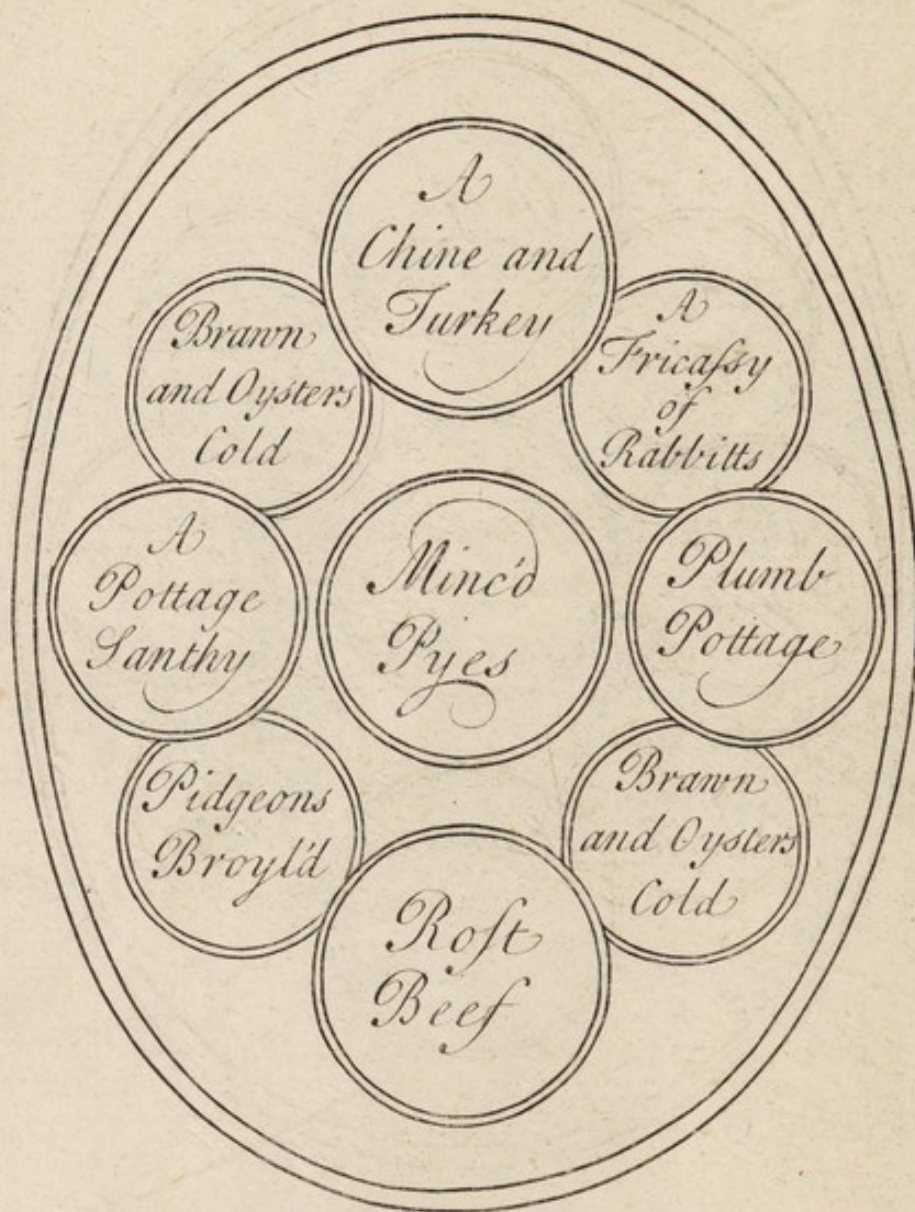


THE DECEMBER

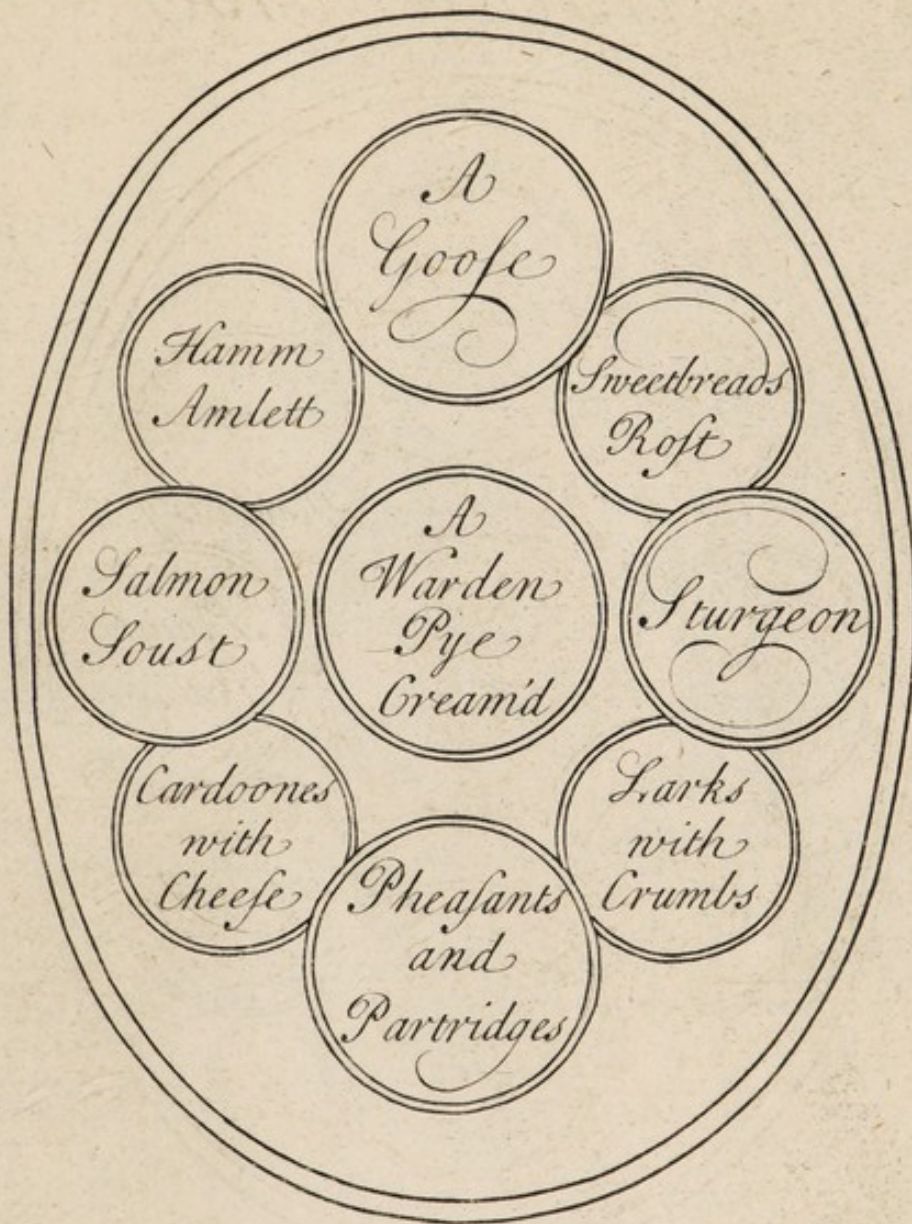
CALENDAR

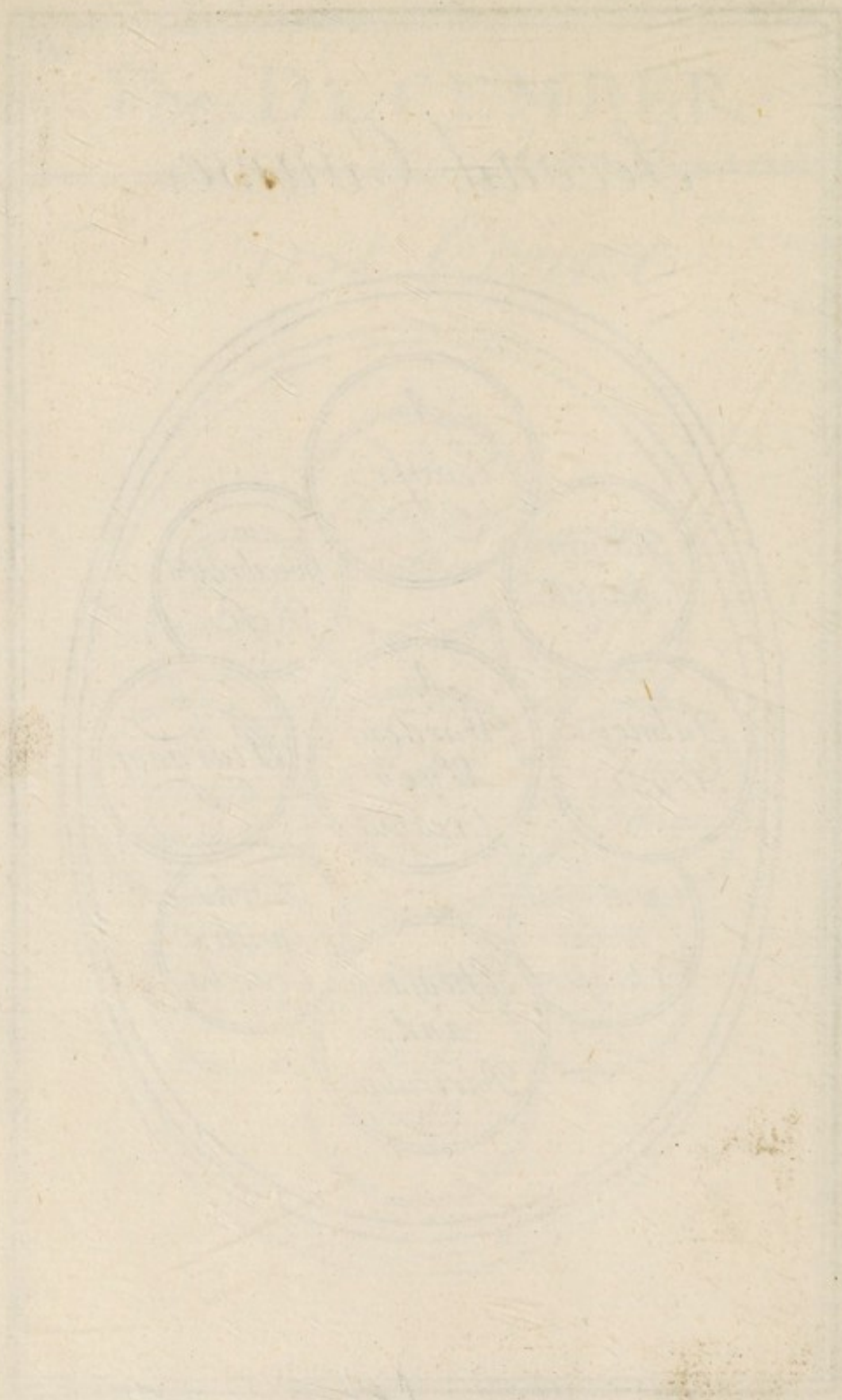


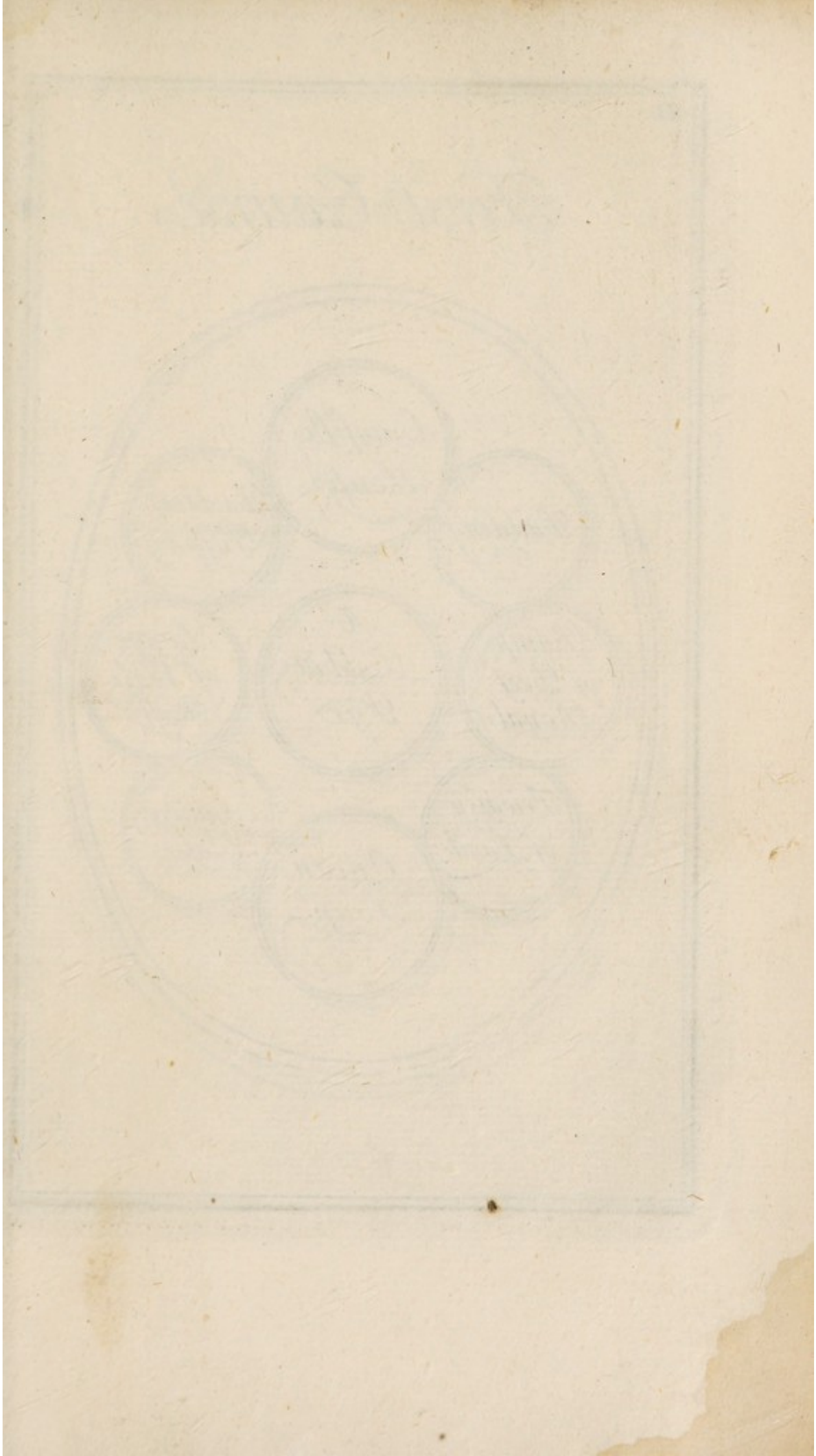
FOR DECEMBER,

First Course

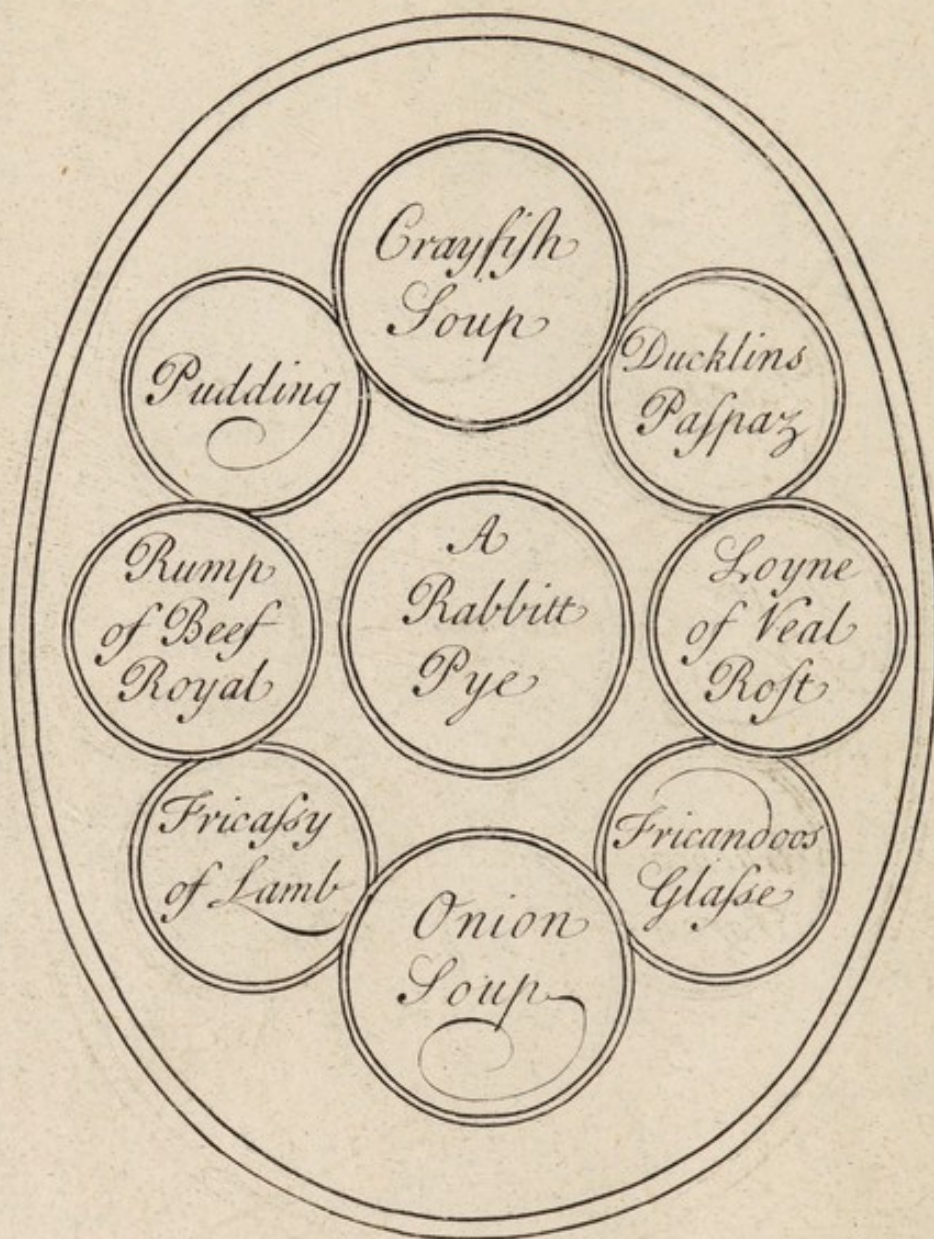
Second Course



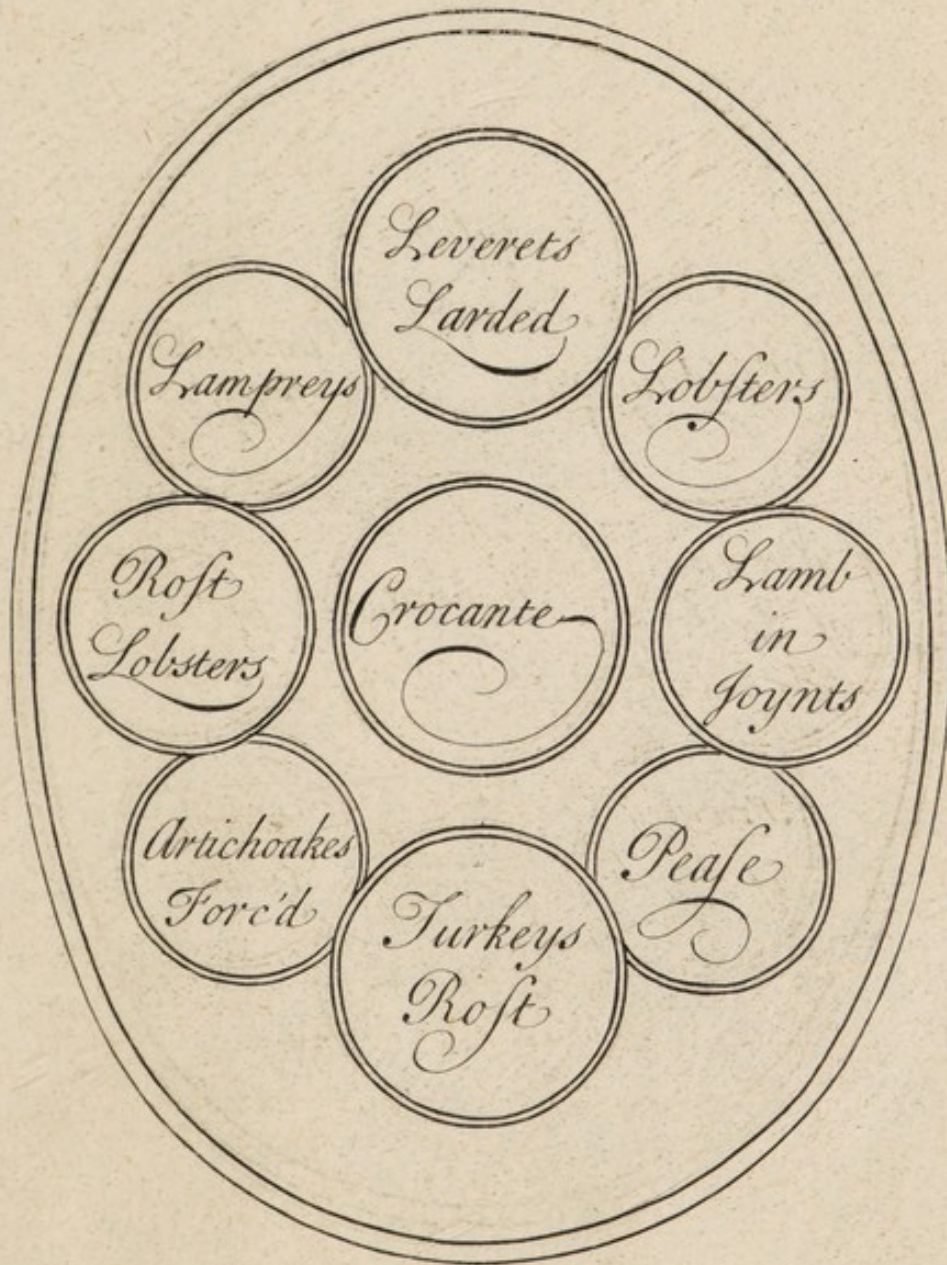


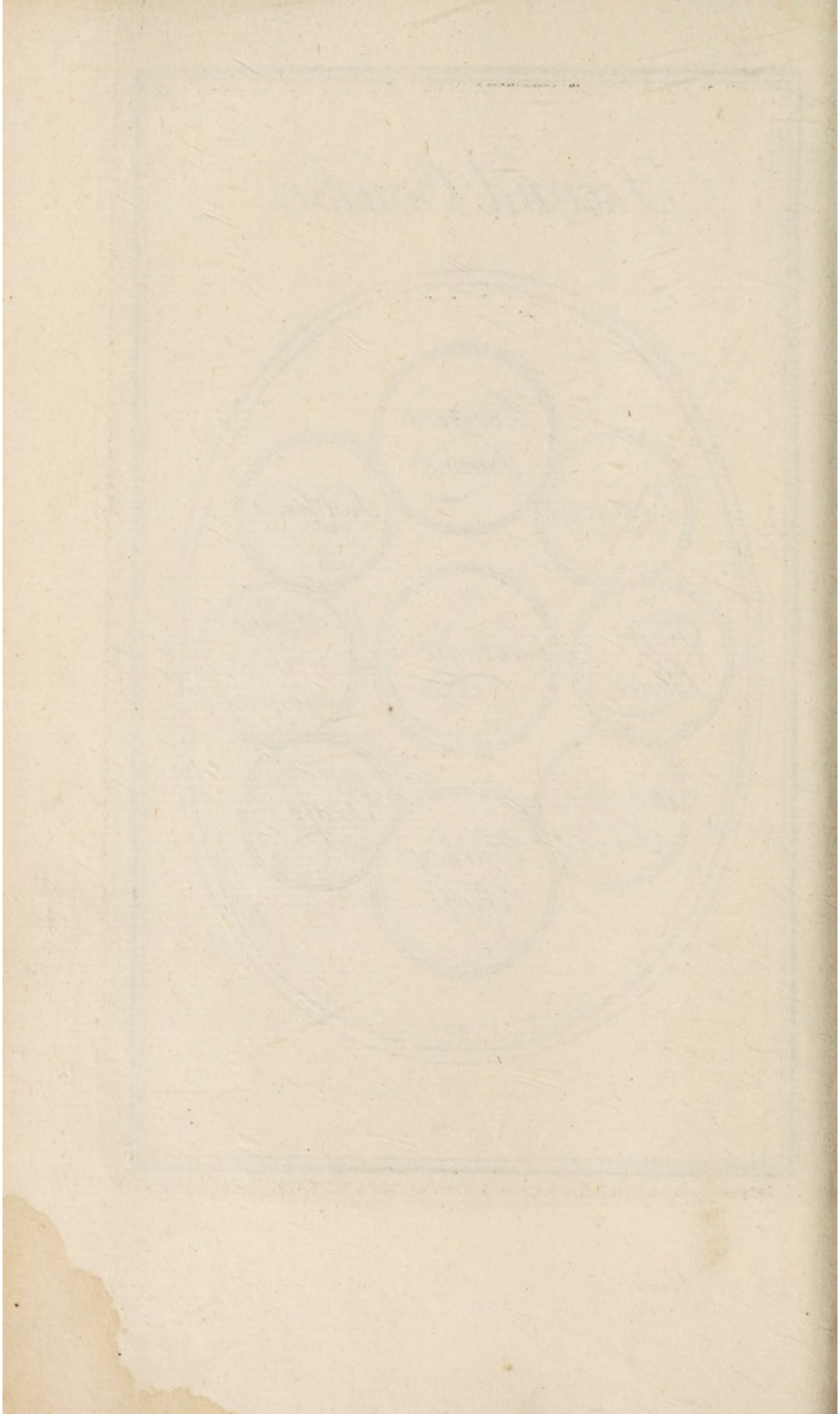


First Course



Second Course



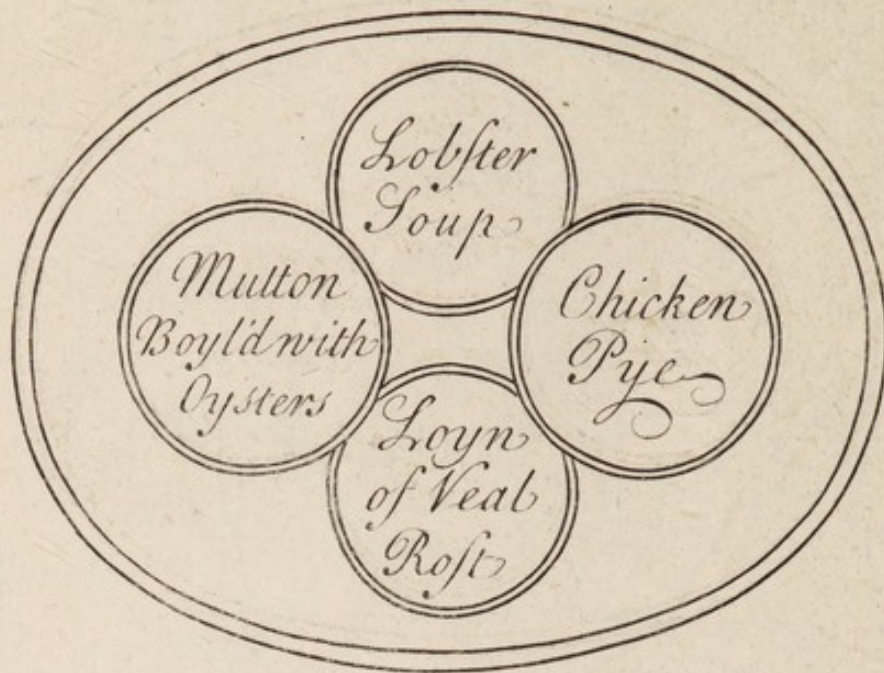
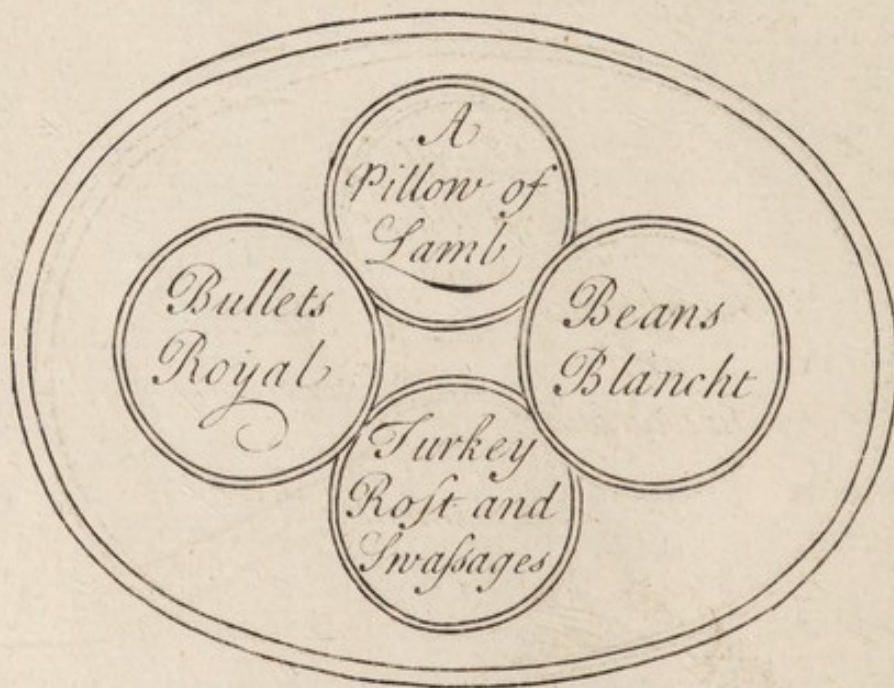


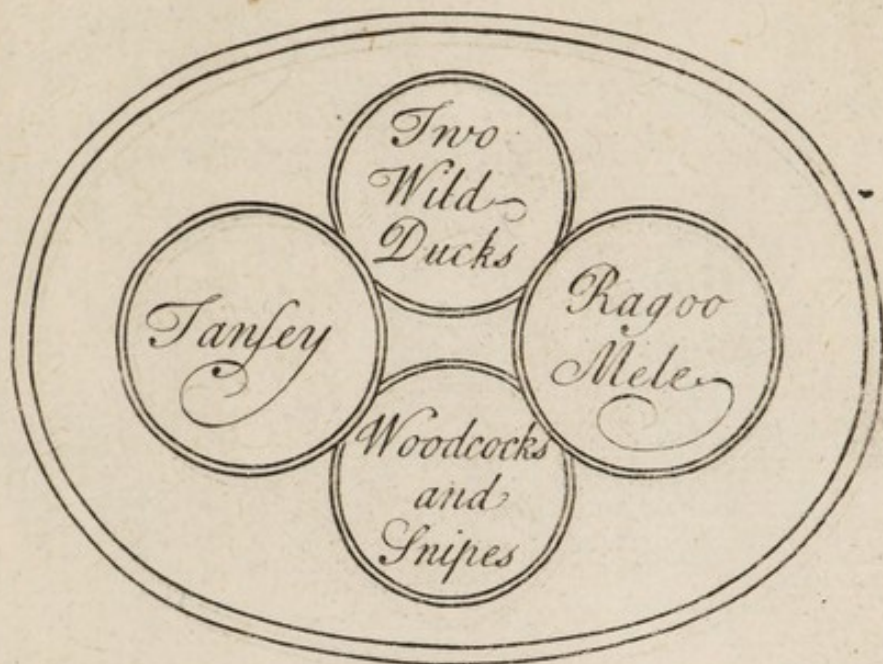
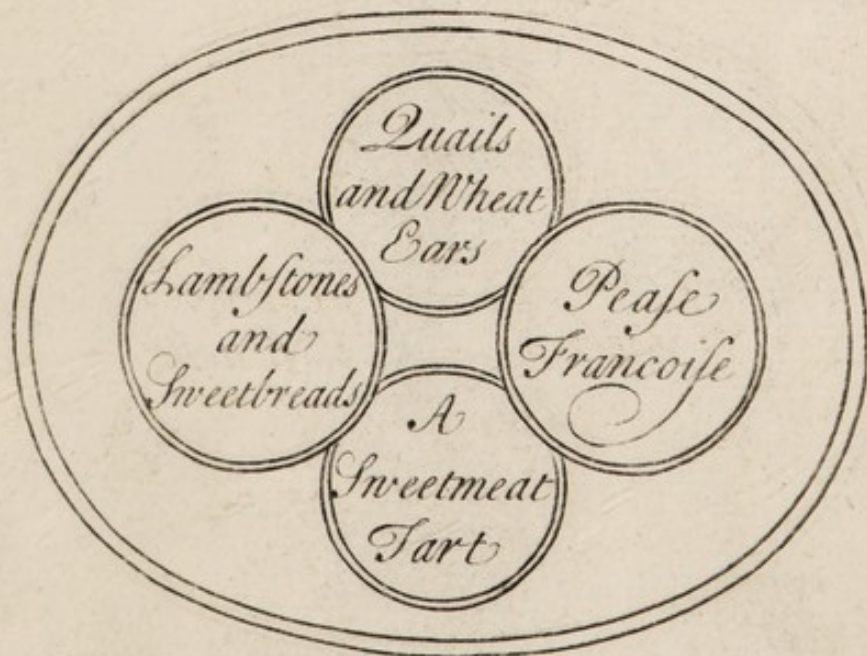
John A. Murray



John A. Murray

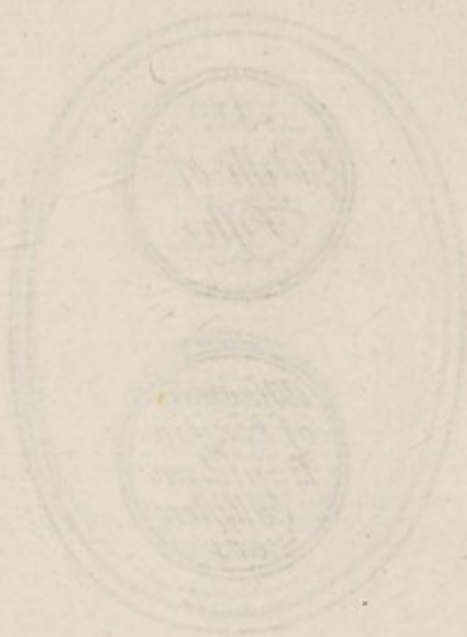
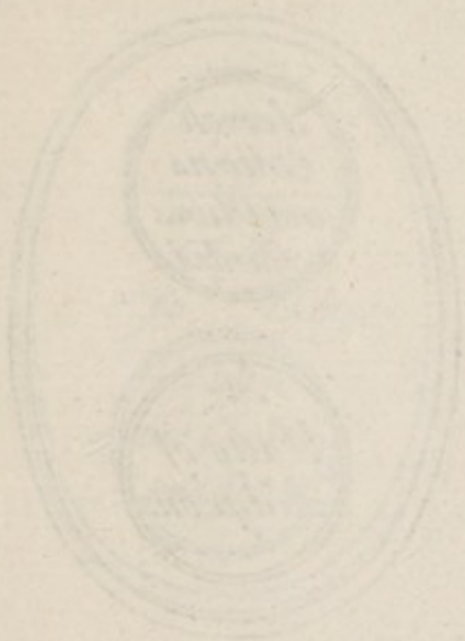


First Course*Second Course*

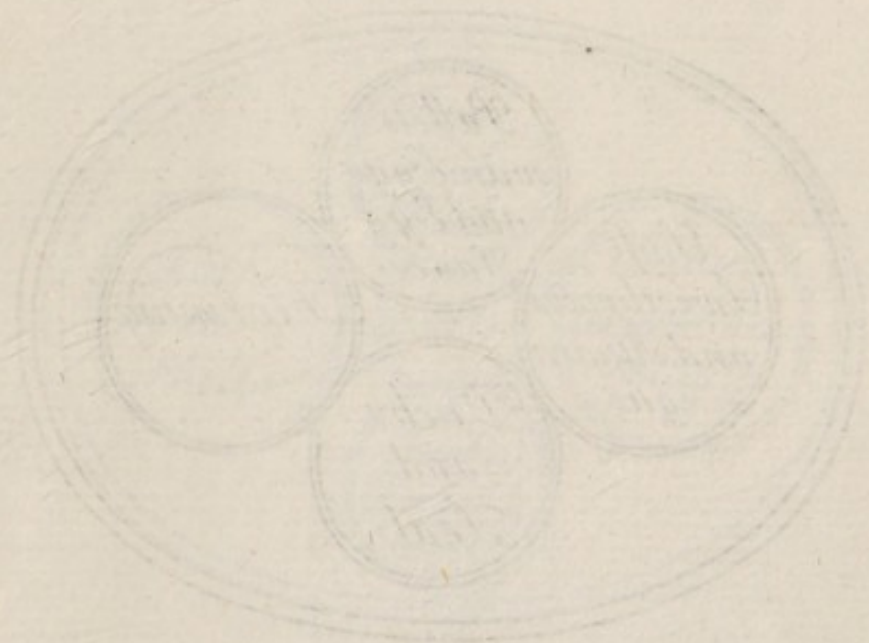
Third Course*Fourth Course*



Handwritten title at the top of the page, possibly "Handwritten Manuscript".



Handwritten title in the middle of the page, possibly "Handwritten Manuscript".



First Course

Second Course

A
Dish of
Fish

Scotch
Collops
and Olives
Larded

A Blanch
of Venison
Boyl'd and
Colliflow-
ers

A
Patty of
Pidgeons

Third Course

Rost
Sweetbreads
and Aspara-
gus

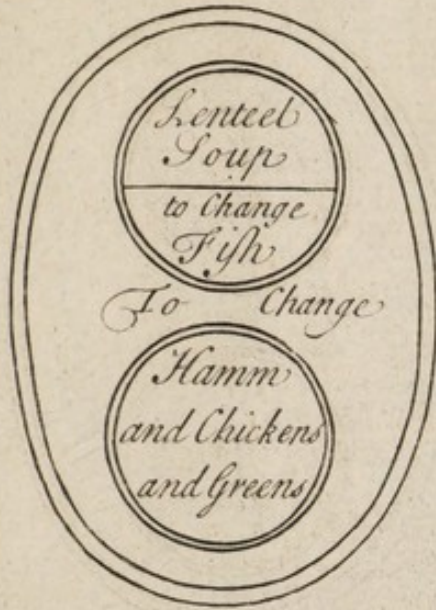
Pullets
with Eggs
and Egg
Sauce

Florentine

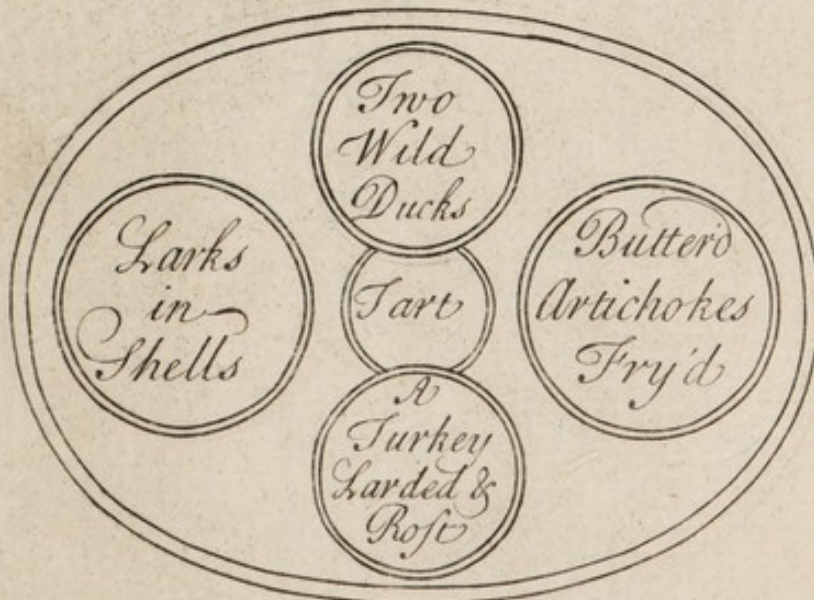
Ducks
and
Teal

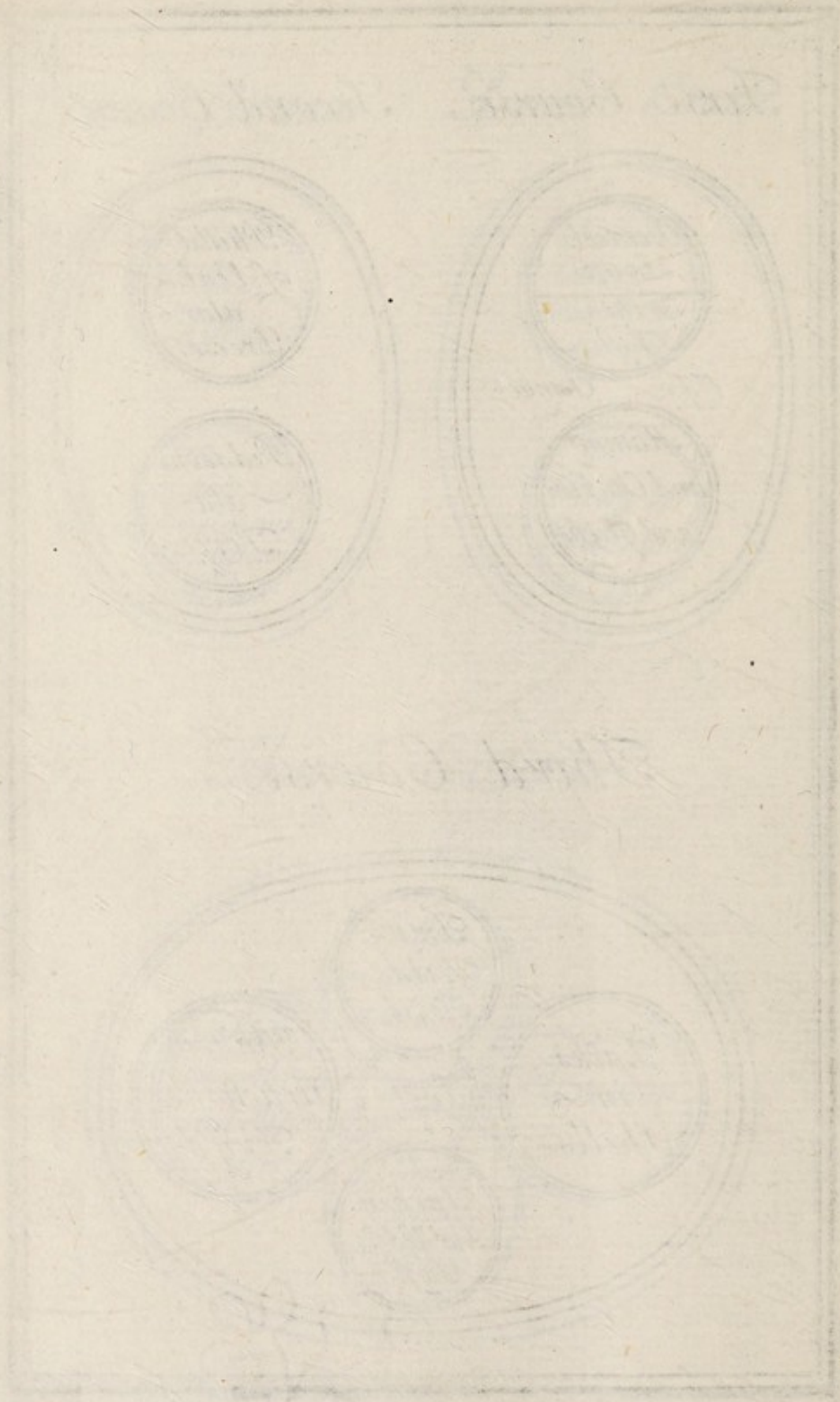
First Course

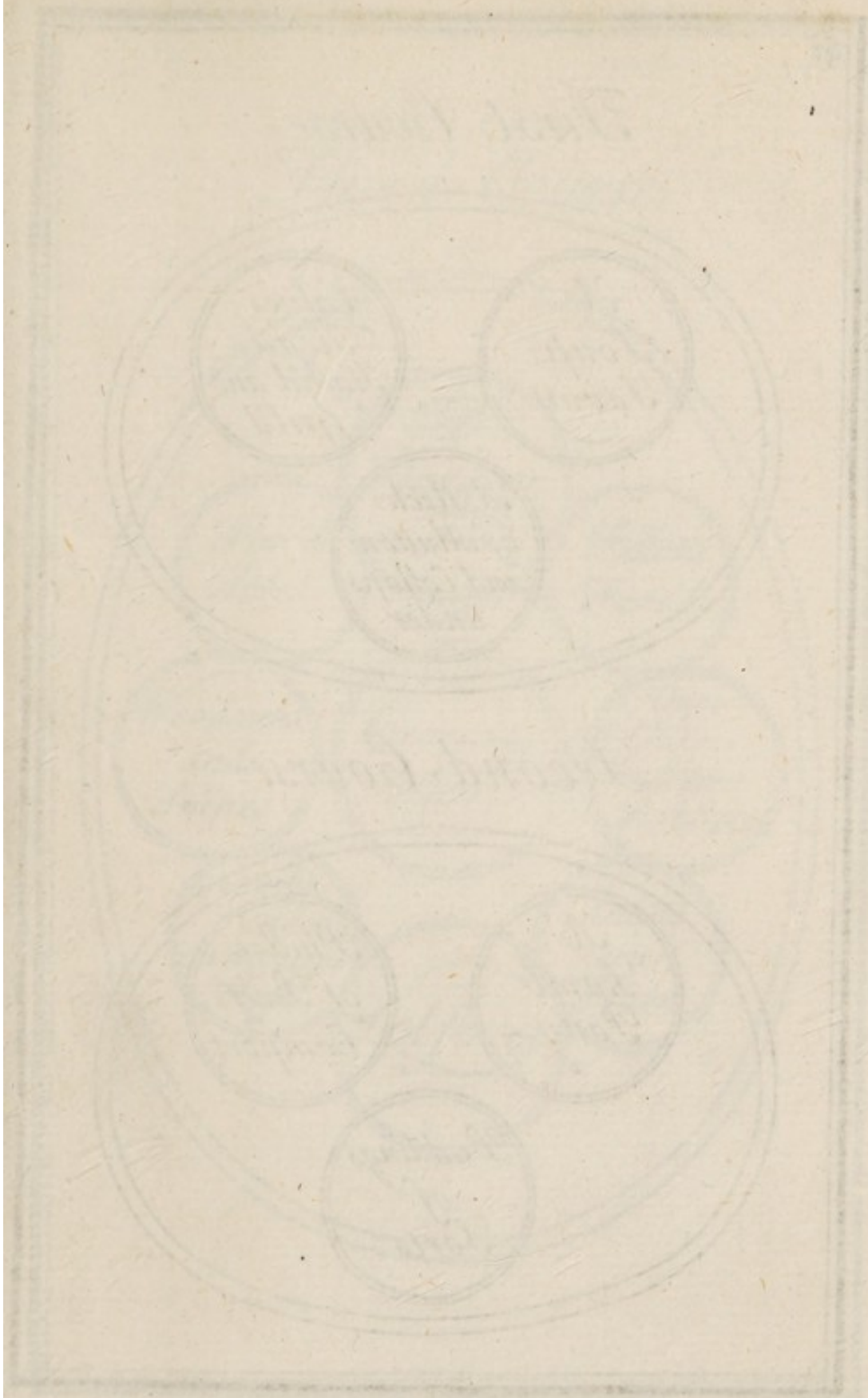
Second Course

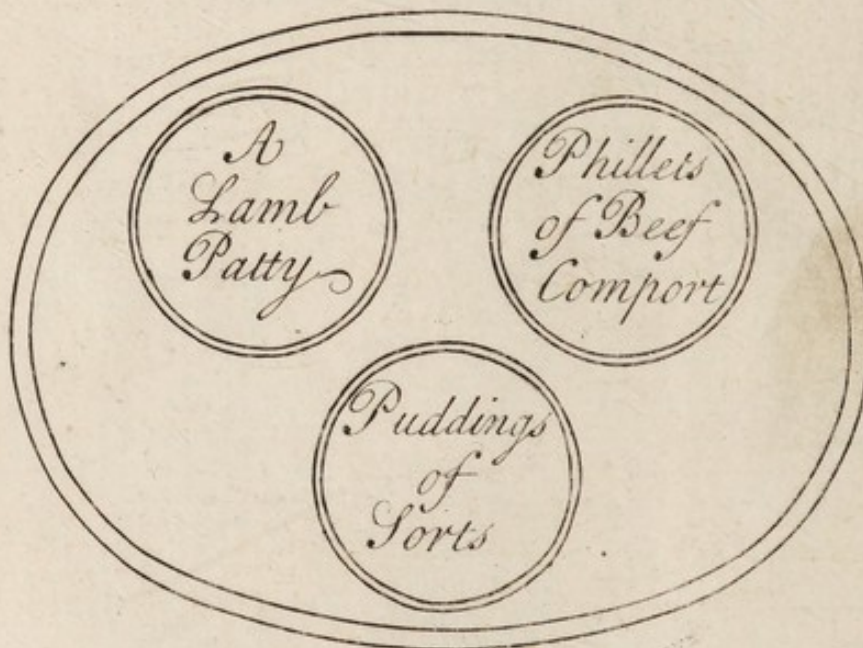


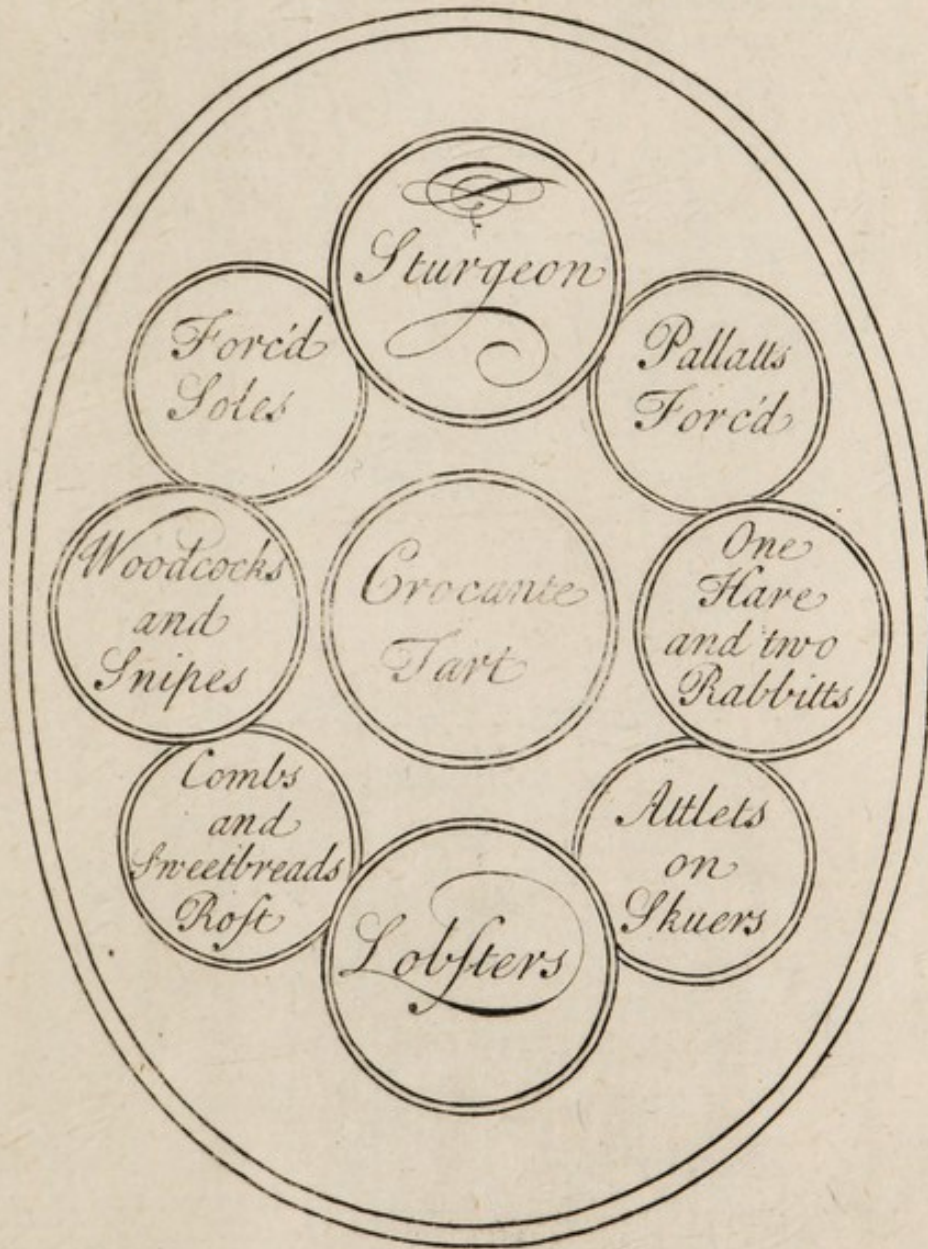
Third Course

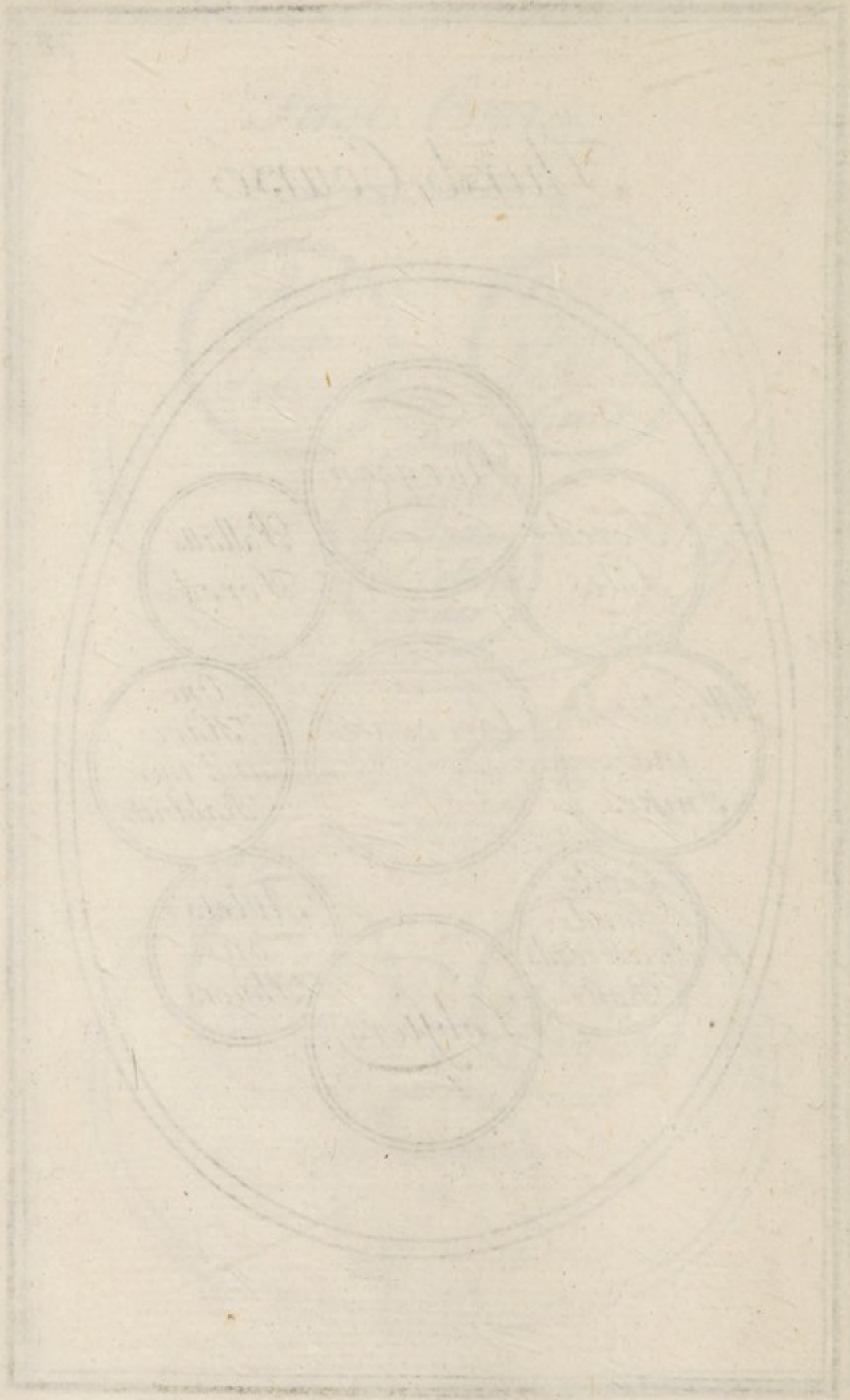






First Course*Second Course*

Third Course



First Series



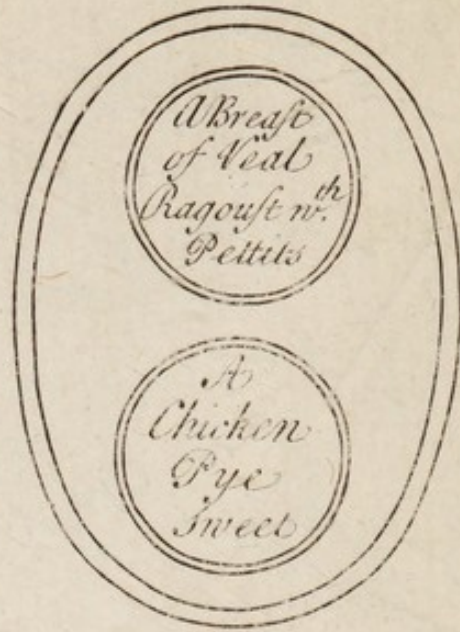
Second Series



First Course



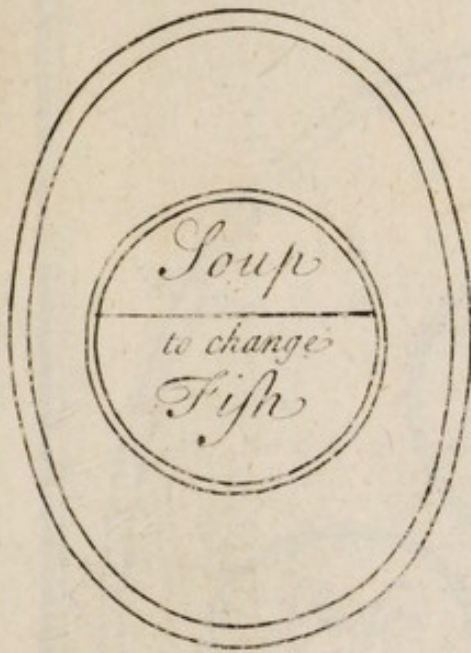
Second Course



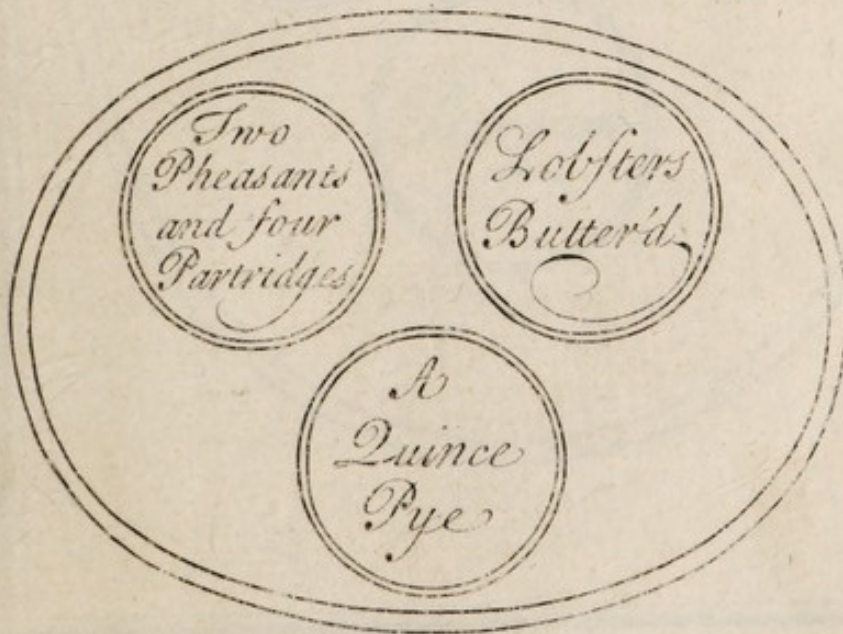
Third Course

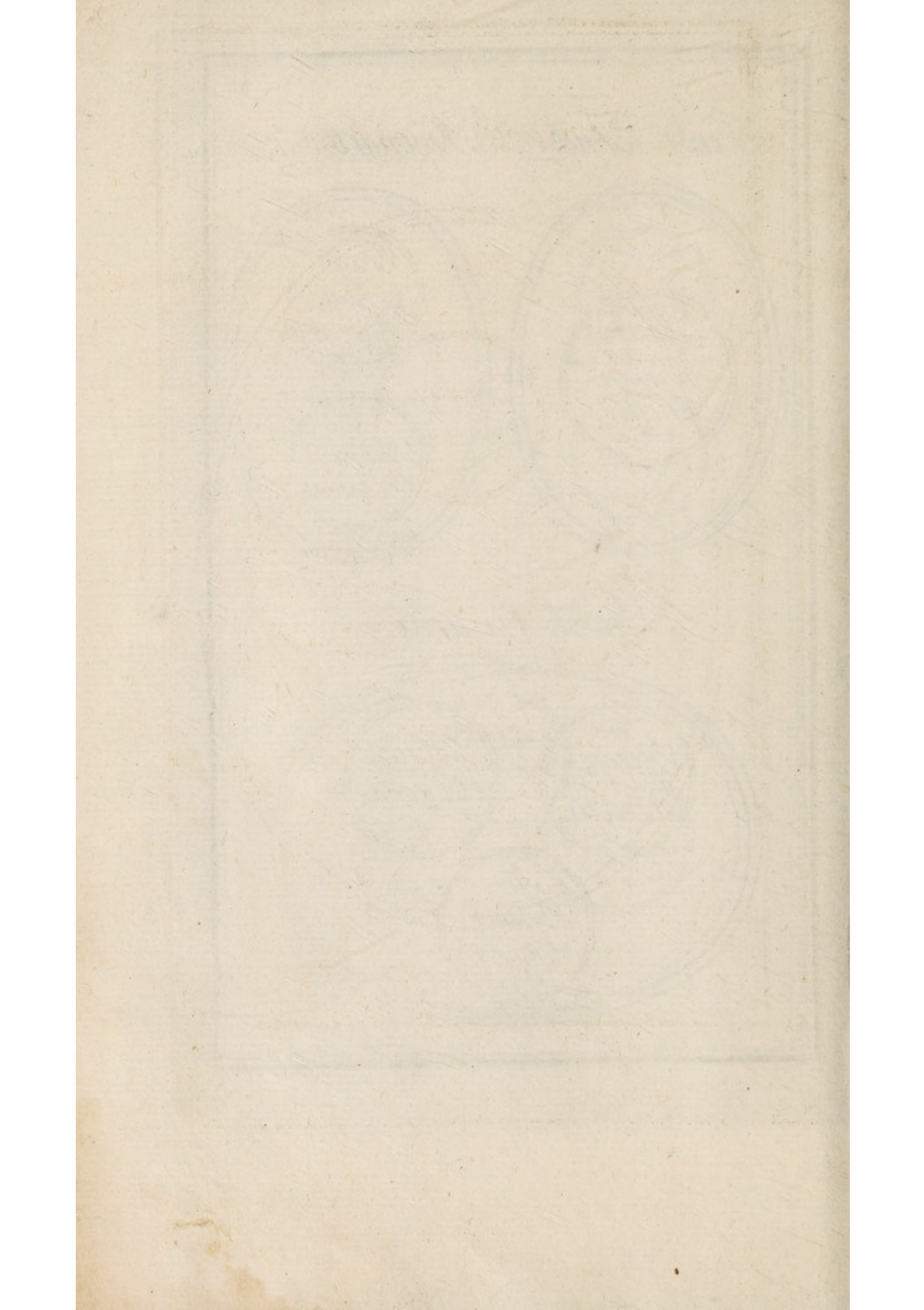


First Course Second Course

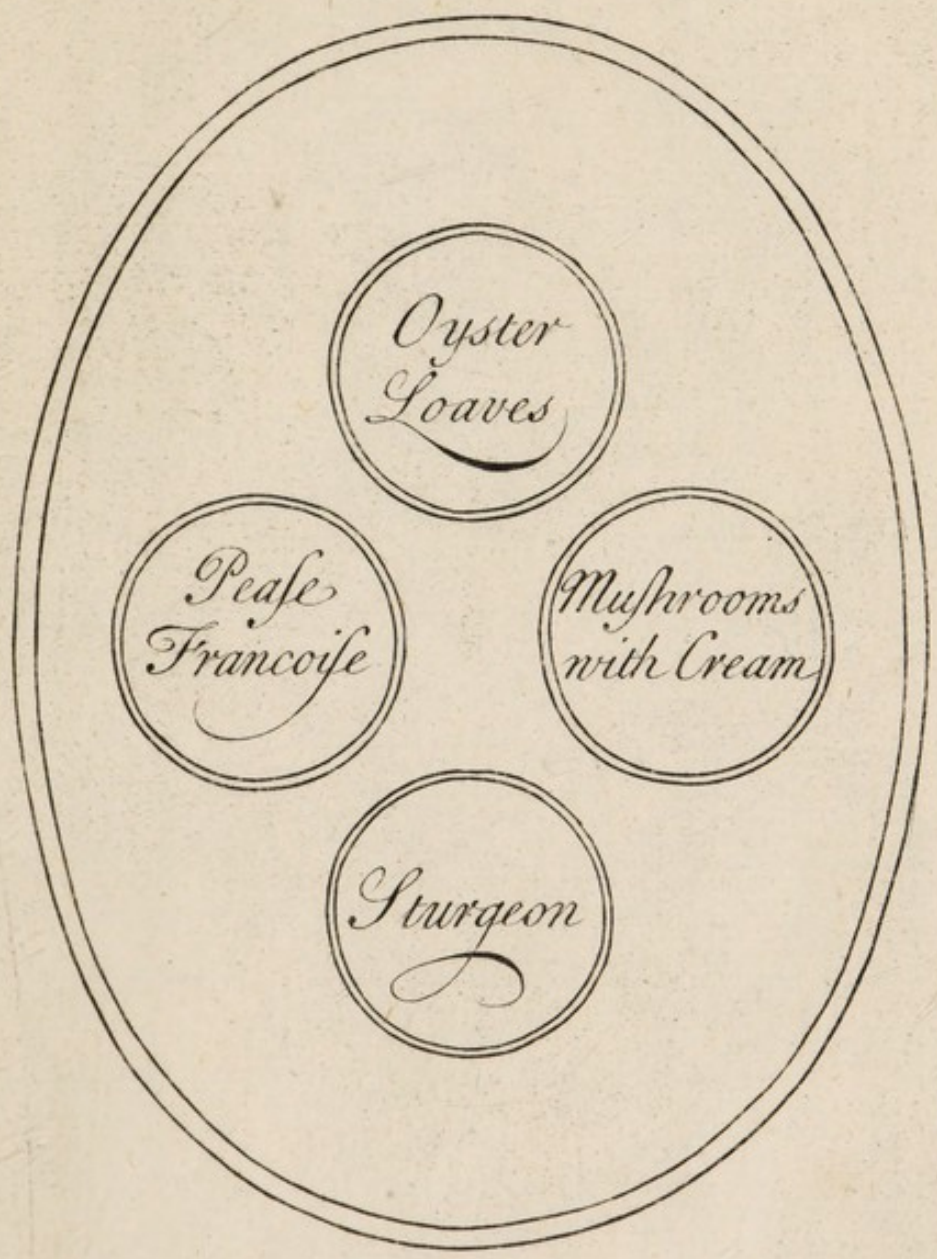


Third Course





Fourth Course



*Oyster
Loaves*

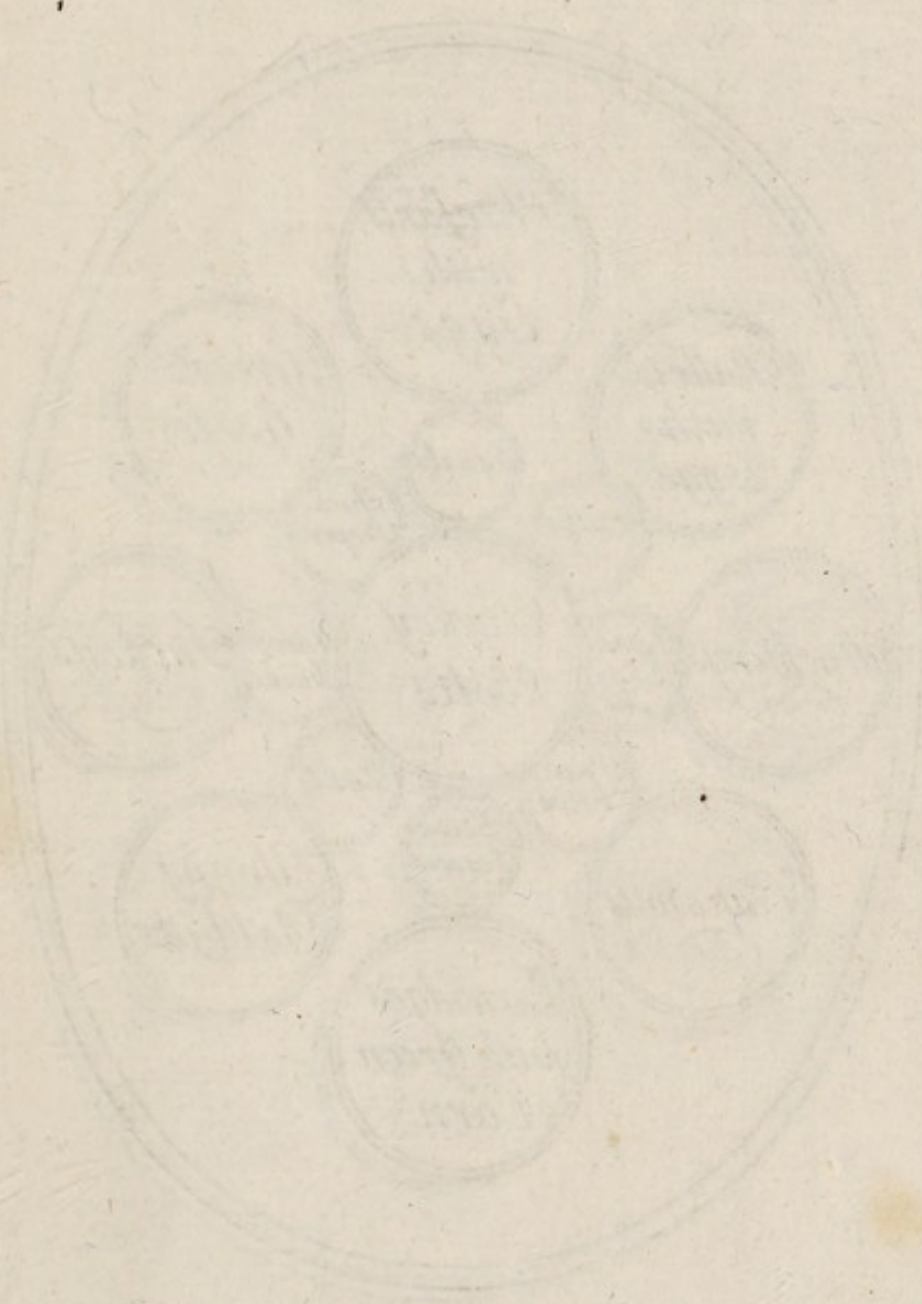
*Pease
Francoise*

*Mushrooms
with Cream*

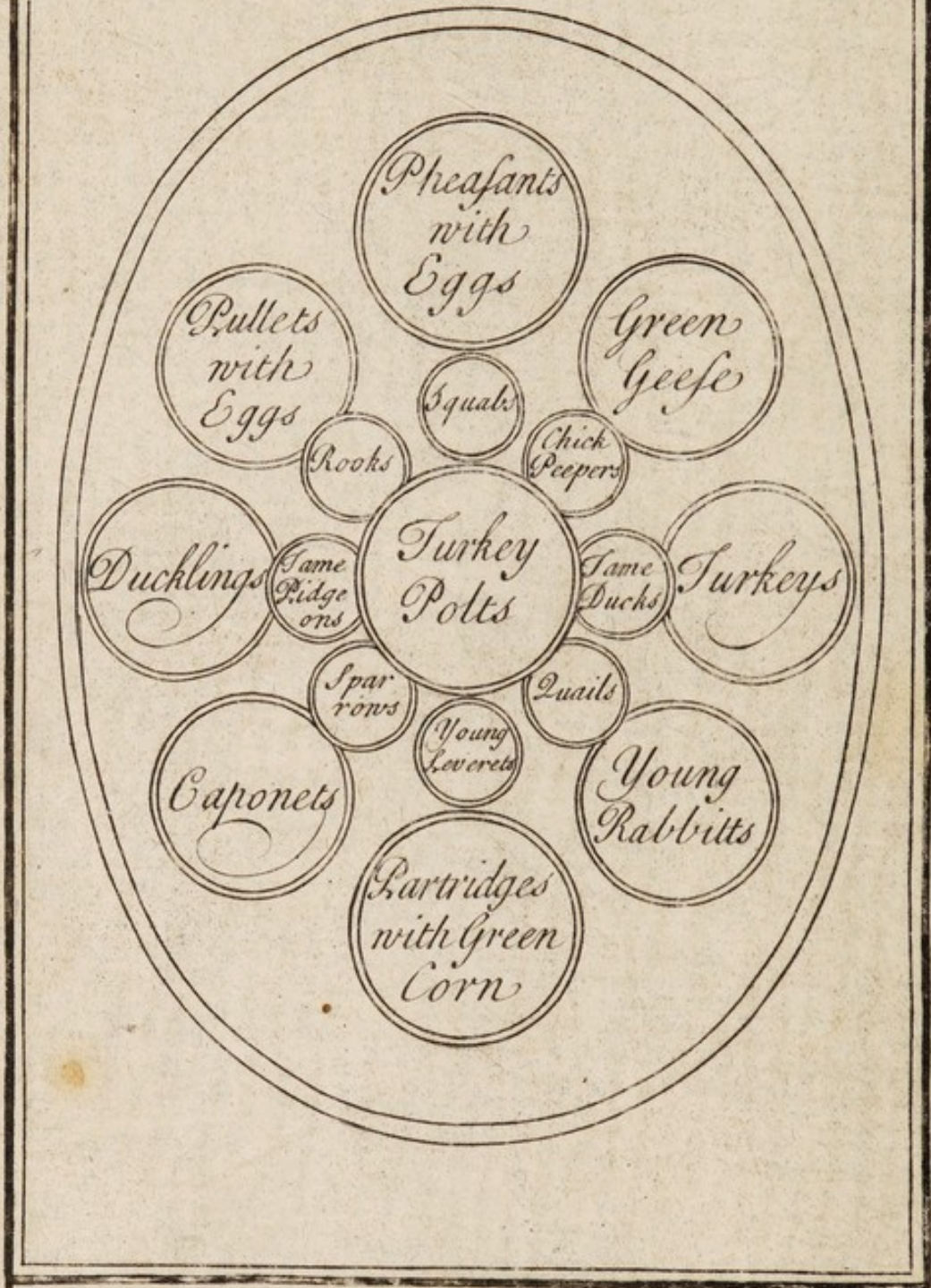
Sturgeon



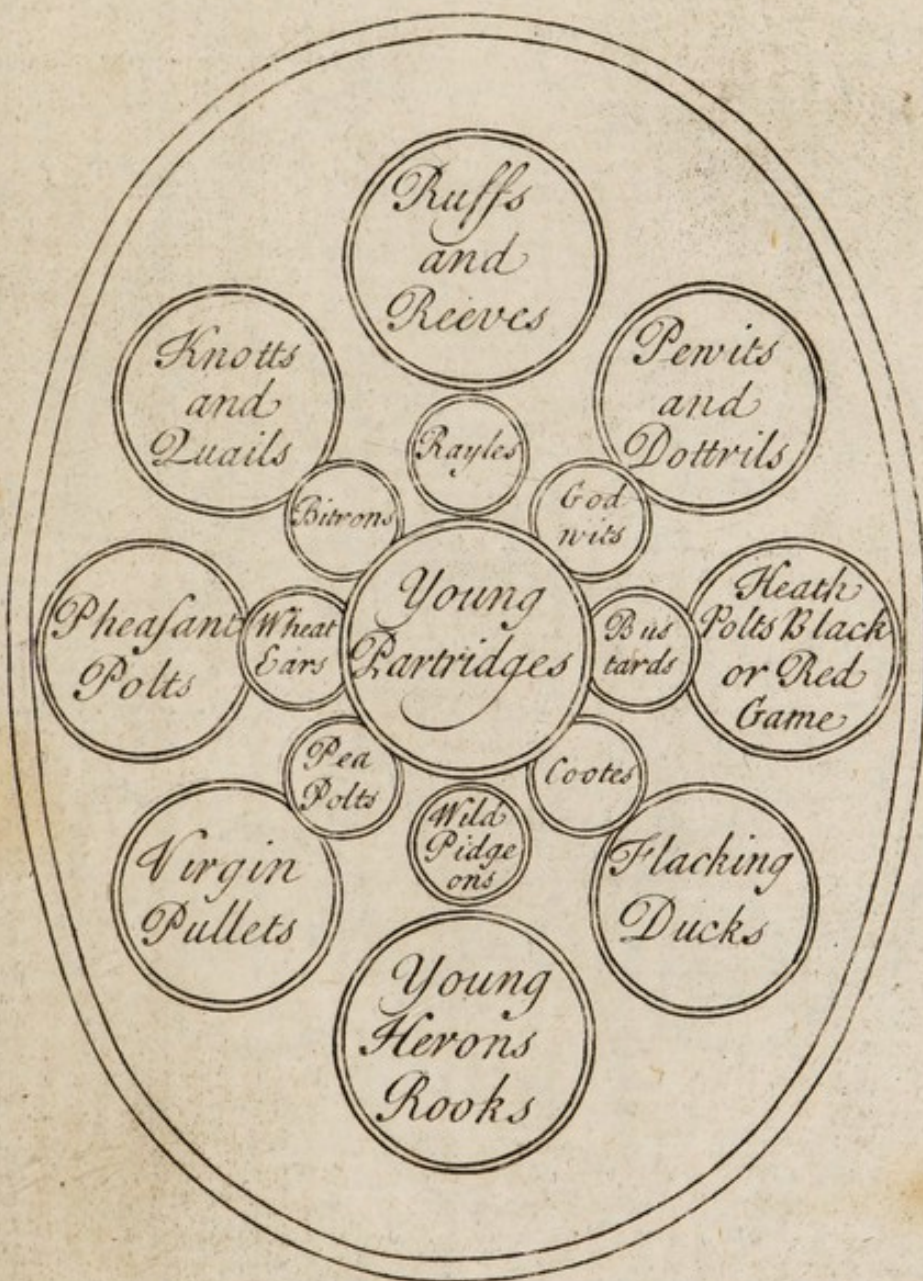
MARCH APRIL MAY



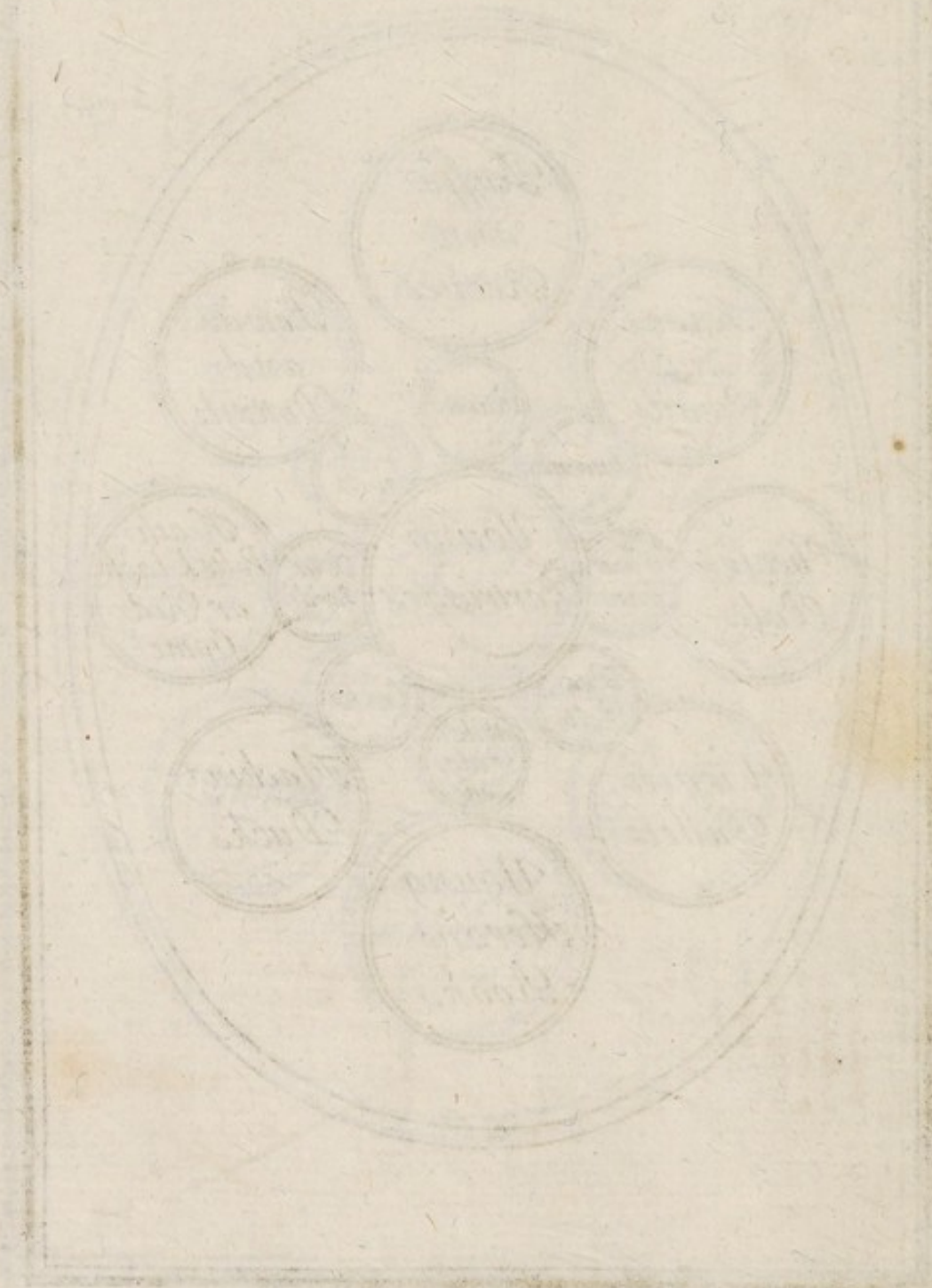
MARCH, APRIL, MAY,



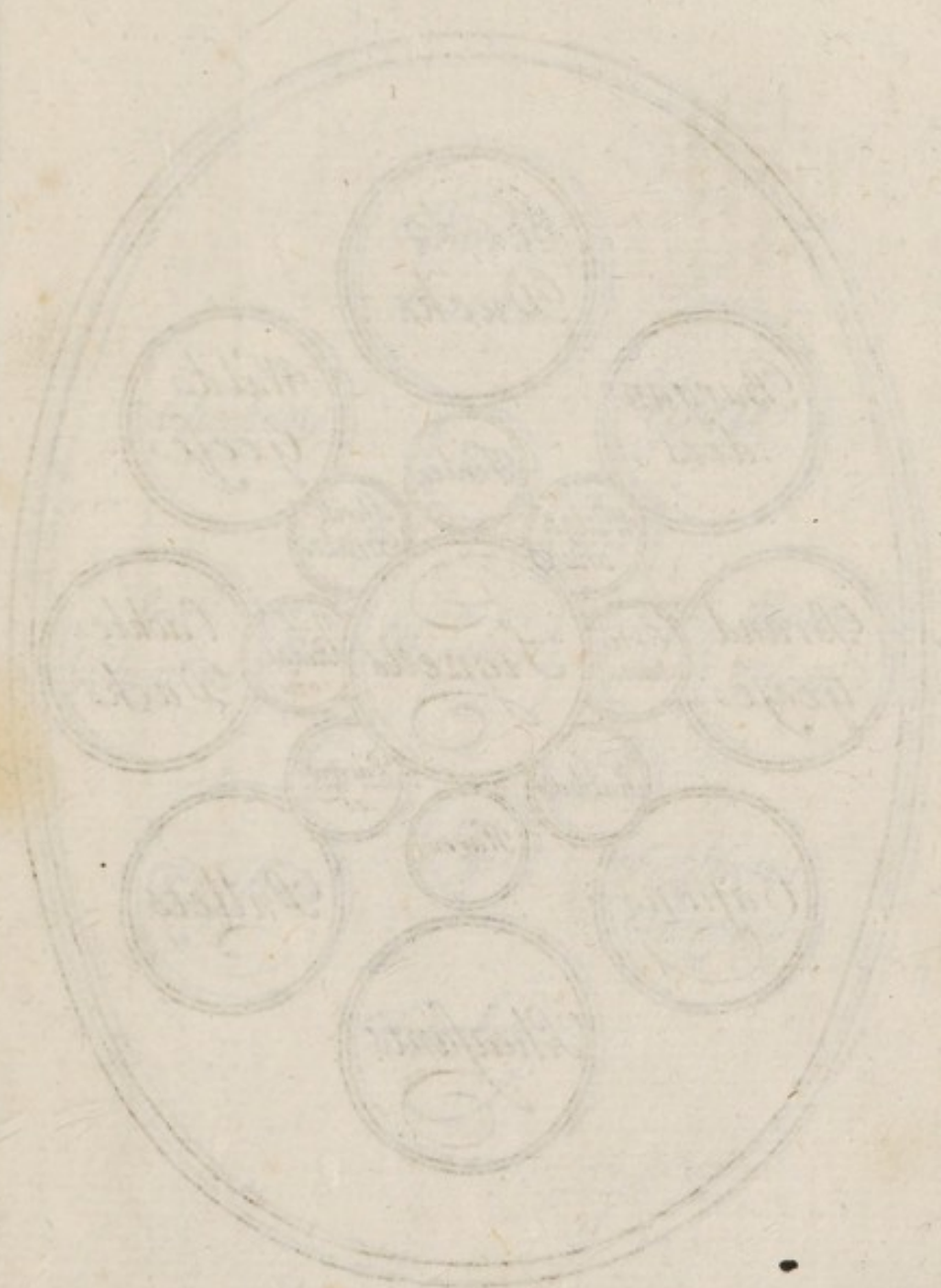
JUNE, JULY, AUGUST,



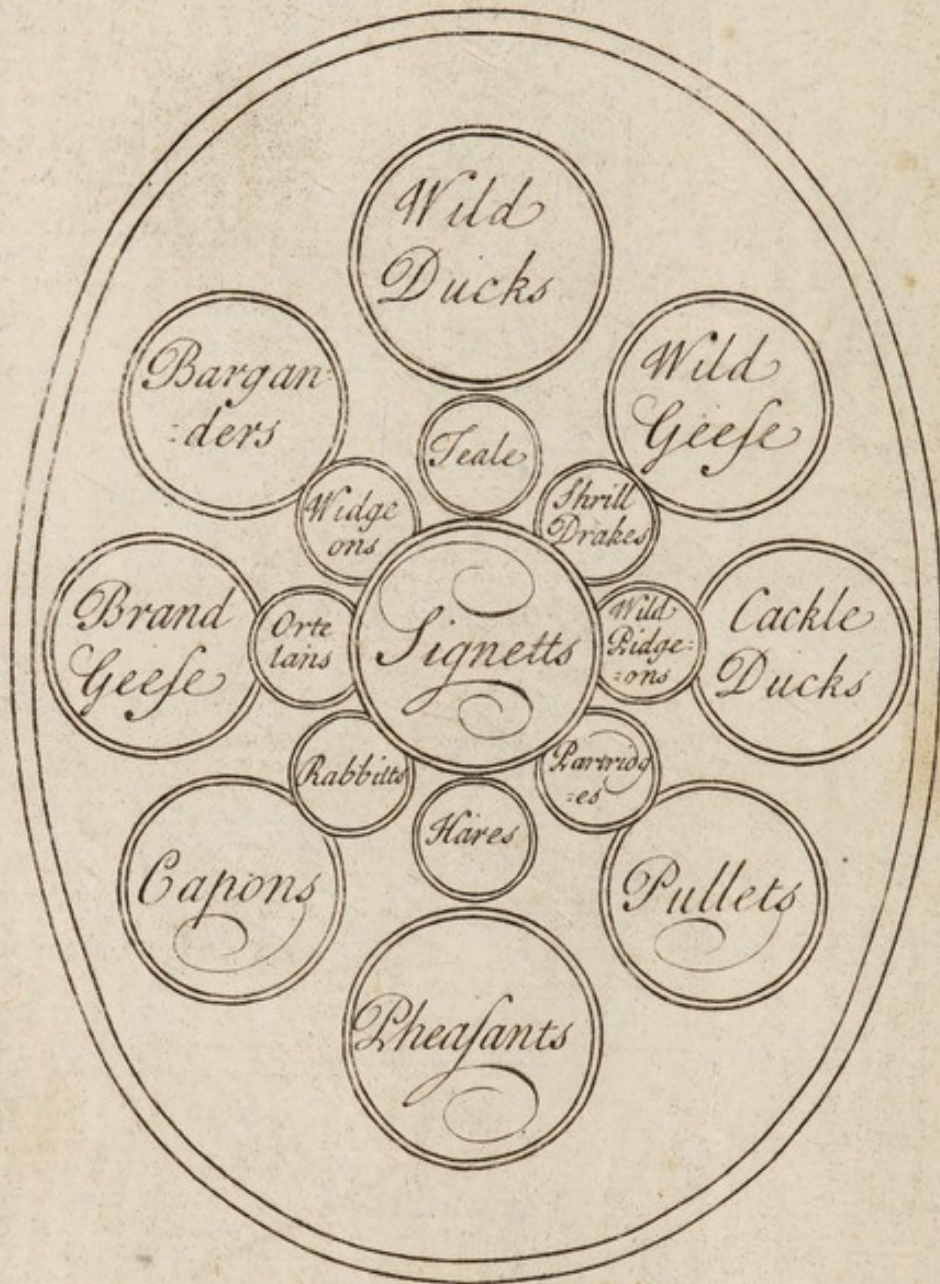
VERBODEN TOEGANG



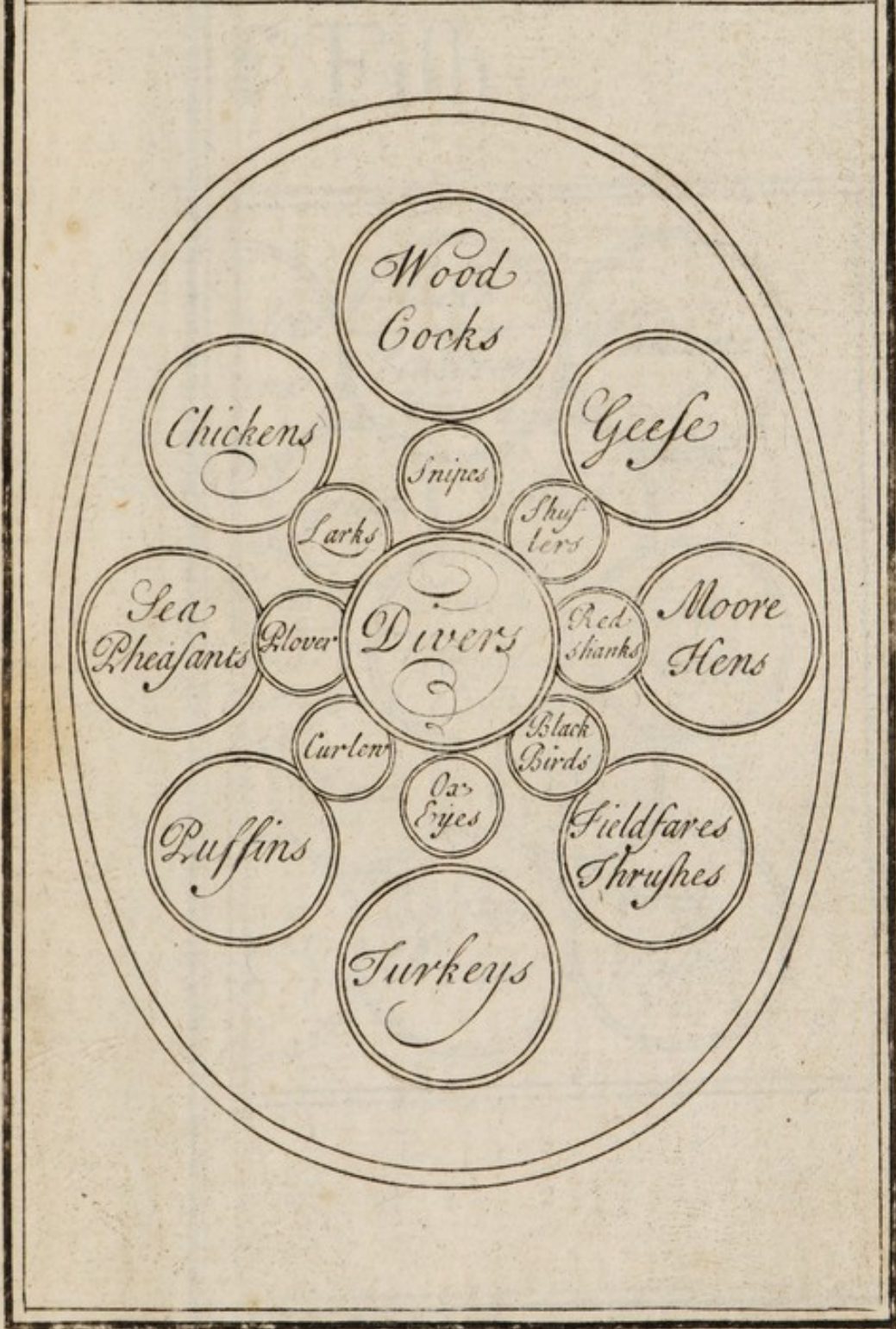
THE HISTORY OF THE



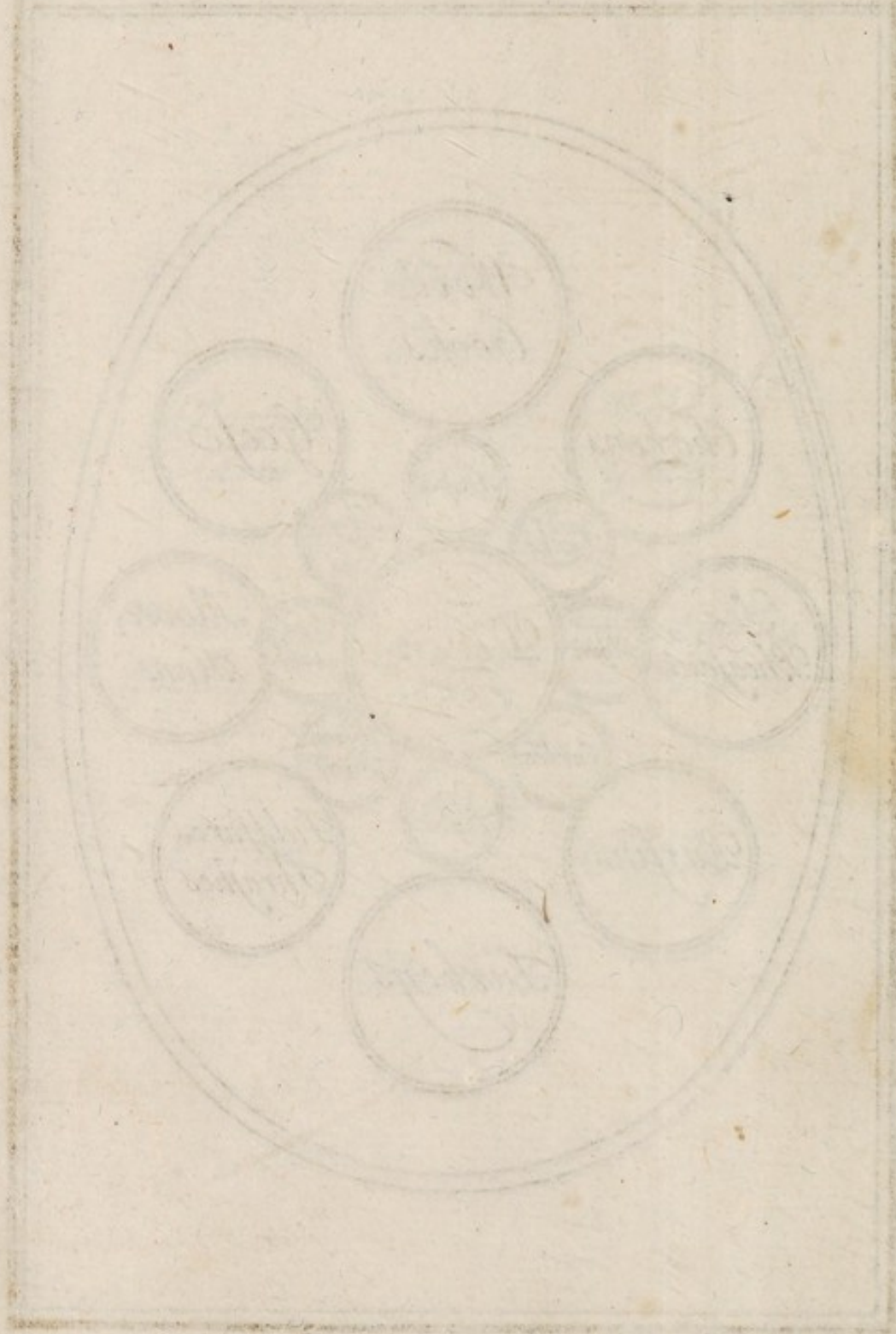
SEPTEMB; OCTOB; NOVEMB,



DECEMBER; JANUARY, FEBRUARY.

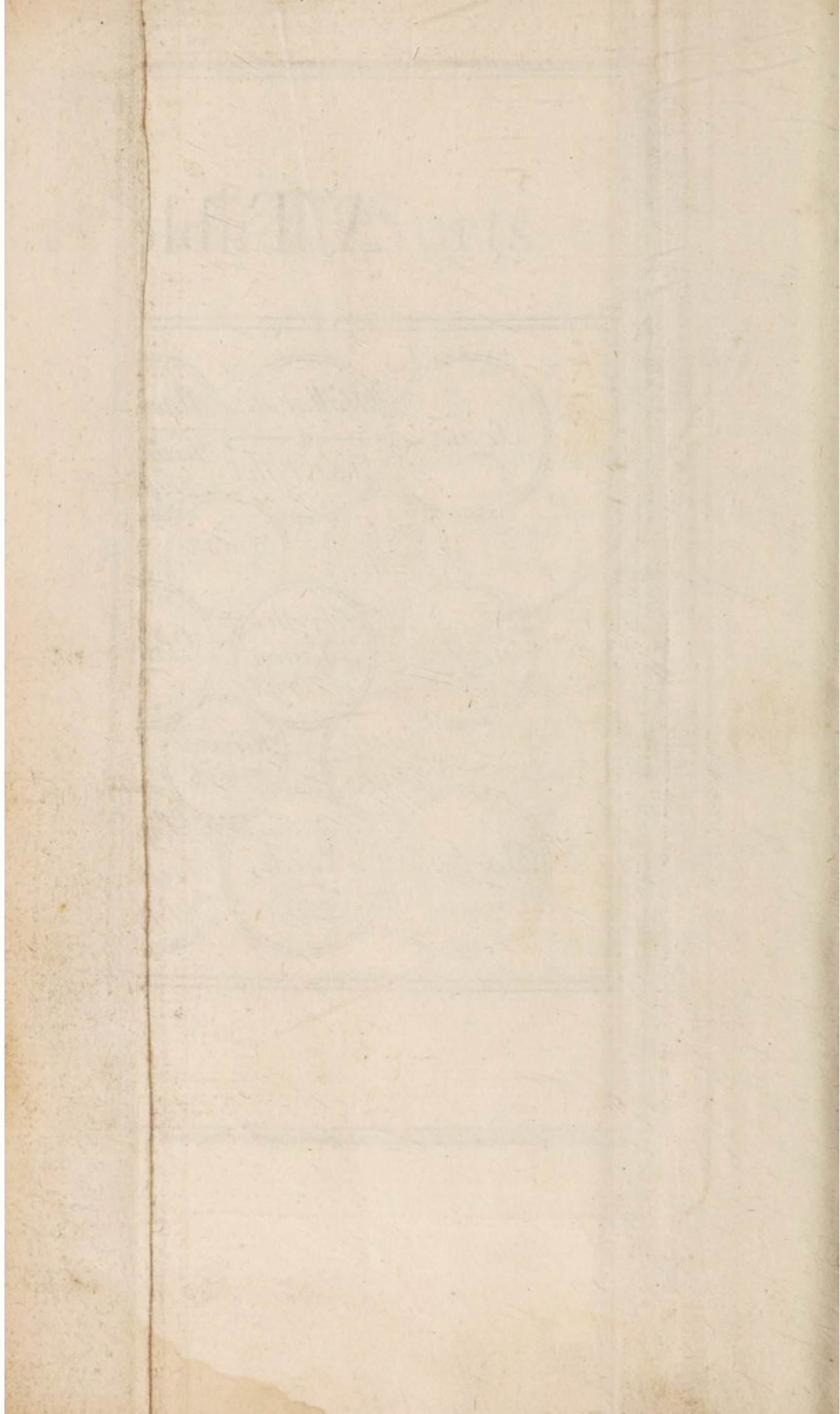


DECORIB. JANUARY LIBRARY



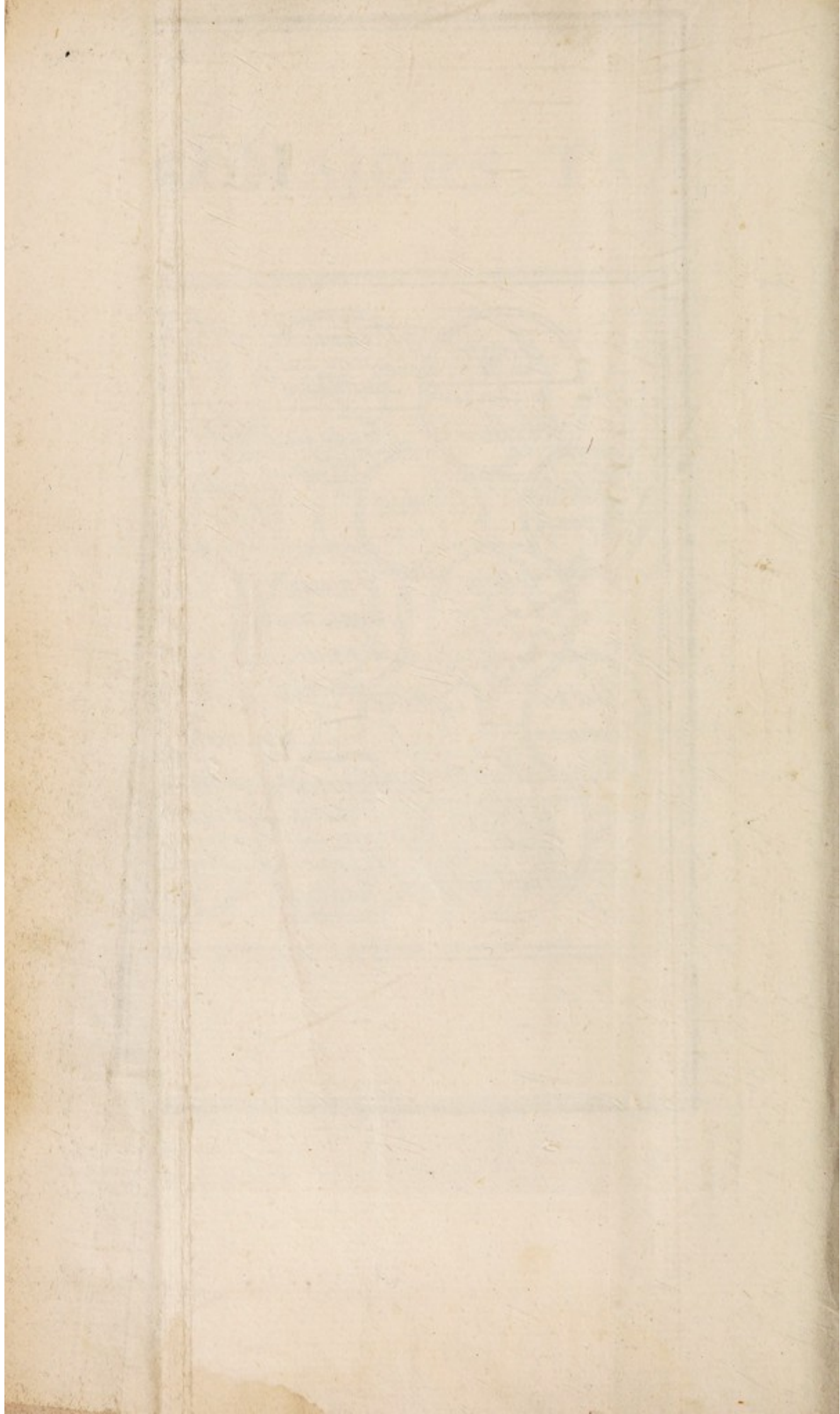
A Table of all Sorts of Fish.

Scate	Hollabut Salt Fish	Macwell Kington Fij	Pearch	Soles Fladdocks	Flounders Wevers	Eels Sturgeon Tous'd	Whitings
Salt Fish	Spratts	Red Herrings	Shrimps	Shadde Dace	Griggs	Maids	
Turbell	Fresh Salmon or Dry'd	Pie	Carpe	Sturgeon Fresh	Mulletts Pickled Salmon	Tench Dry'd Cod	Cod Fresh
Guaro Fish	Herrings Fresh	A Lump	Oysters	Mysells Cockells	Bass	Sod Fish	
Barbells	Maids	Lyng Fresh or Dry'd	Gurnetts Horse Mackrell	Lamperets	Crabs	Lobsters Prawns	Cray Fish



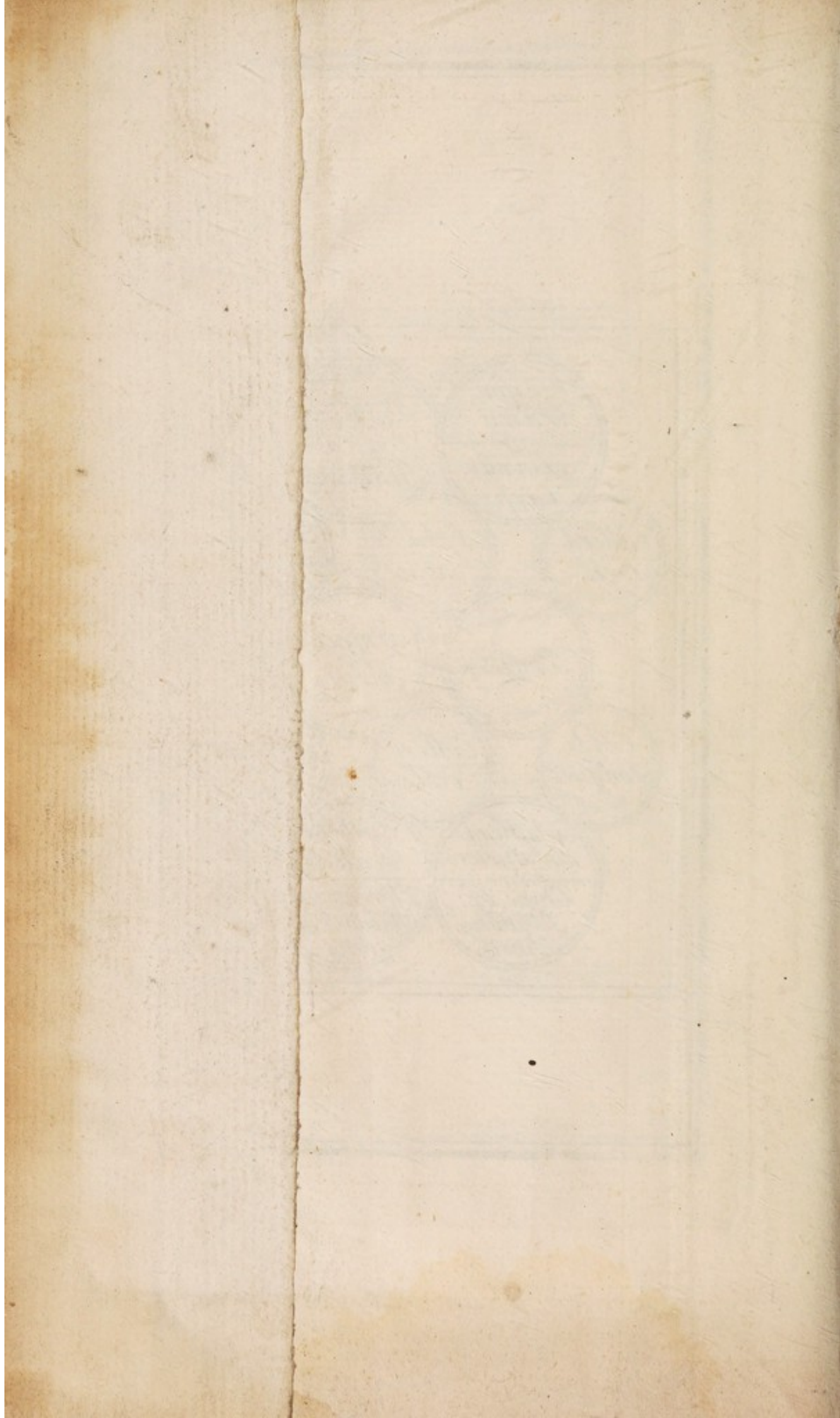
LORD MAJOR'S TABLE

Soup to Change Fish	Fowls Oysters and Sauceages 2 Geese Rost	Haunch of Venison Rost 2 Wild Fowl	Soup to Change Rost Pike 2 Florentine	Hamm and Chickens 2 Wild Fowl	Soup to Change Fish 2 Fowl	Tongues and Udders Rost 2 Minced Pyes	Dobed Turkeys 2 Florentine or Chine and Turkey	
Satad Mogundy	Pickles	Coller'd Pig	Cheescakes and sett Custards	Pickled Oysters	Coller'd Veal	Pickles	Sallad Mogundy	Slic'd Tongue
Jellies of Sorts and Ble mange	Sweet Meats and Fruit	Jellies of Sorts	Sweet Meats and Fruit	Jellies of Sorts	Sweet Meats and Fruit	Jellies of Sorts	Sweet Meats and Fruit	
Slic'd Tongue	Coller'd Veal	Pickled Oysters	Sallad Mogundy	Cheescakes and Custards	Slic'd Tongue	Dutch Beef	Cheescakes and Custards	Pickled Oysters
Soup to Change Fish 2 Wild Fowl	Venison Pasty 2 Geese Rost	Hamm and Chickens 2 Minced Pyes	Tongues and Udders 2 Wild Fowl	Pullets with Oysters and Sauceages 2 Rost Turkey	Soup to Change Fish 2 Wild Fowl	Haunch of Venison Rost 2 Batalia Pye	Pidgeon Pye 2 Wild Fowl	



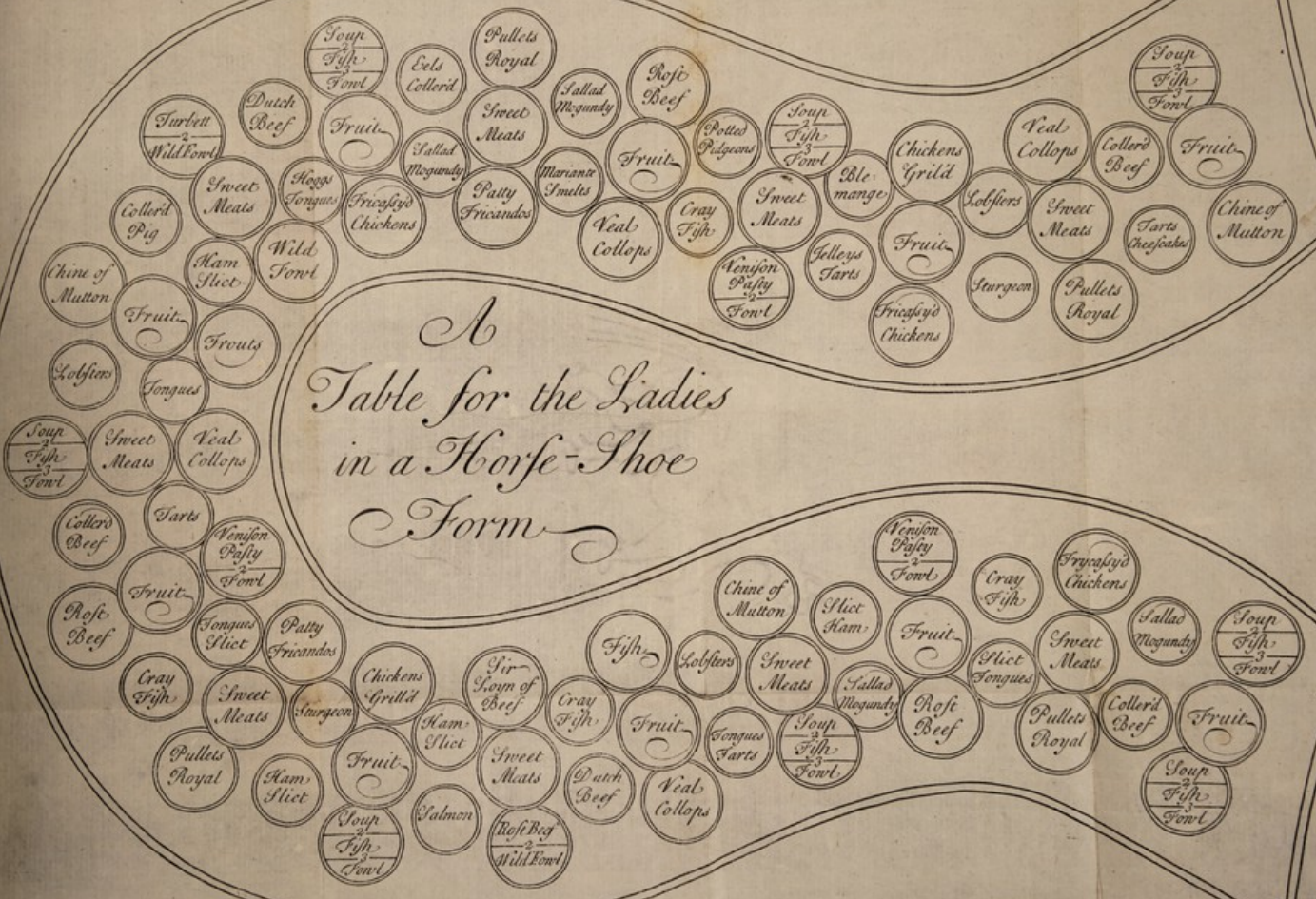
HALL DINNERS

Venison Pasty 2 Stued Carp	Tongues and Udders	Mincid Pyes 2 Geese	Fish 2 Rost Ducks	Turkeys Dobb 2 Rost Chickens	Fowls and Oysters 2 Wild Fowl	Rost Chine and Turkey 2 Apple Pye	Alamm and Pidgeons 2 Florentine	
Collerd Eels	Cold Tongues	Sallad Mogundy	Pickles	Collerd Pig	Blemange and Custards	Pickled Oysters	Sallads	Collerd Eels
Fruit	Sweet Meats	Jelleys	Fruit	Sweet Meats	Jelleys	Fruit	Sweet Meats	
Cold Tongues	Collerd Eels	Pickles	Sallad Mogundy	Blemange and Custards	Collerd Pig	Sallads	Pickled Oysters	Cold Tongues
Cods Head and Oysters 2 Chine of Mutton Rost	Turkeys Dobb 2 Florentine or Maron Pudding	Rost Beef 2 Wild Fowl	Chine and Turkey 2 Apple Pye	Tongues and Udders 2 Bataba Pye	Haunch of Venison Rost 2 Chickens Rost	Fish 2 Mincid Pye	Venison Pasty 2 Geese	



INSTALMENT DINNER.

*A
Table for the Ladies
in a Horse-Shoe
Form*



IN 2

