

The complete English cook ; or, prudent housewife. Being an entire new collection of the most genteel, yet least expensive receipts in every branch of cookery and good housewifery. Viz. Roasting, Boiling, Stewing, Ragoos, Soups, Sauces, Fricaseys, Pies, Tarts, Puddings, Cheesecakes, Custards, Jellies, Potting, Candying, Collaring, Pickling, Preserving, Made Wines, &c.; Together with the Art of Marketing. And directions for placing dishes on table for entertainments: Adorned with proper cuts, and many other things equally necessary. The whole made easy to the meanest capacity, and far more useful to young beginners than any book of the kind ever yet published. / By Catharine Brooks of Red-Lyon-Street. To which is added, the physical directory; Being near two hundred safe and certain receipts for the cure of most disorders incident to the human body. Also the whole art of clear-starching, ironing, &c.;

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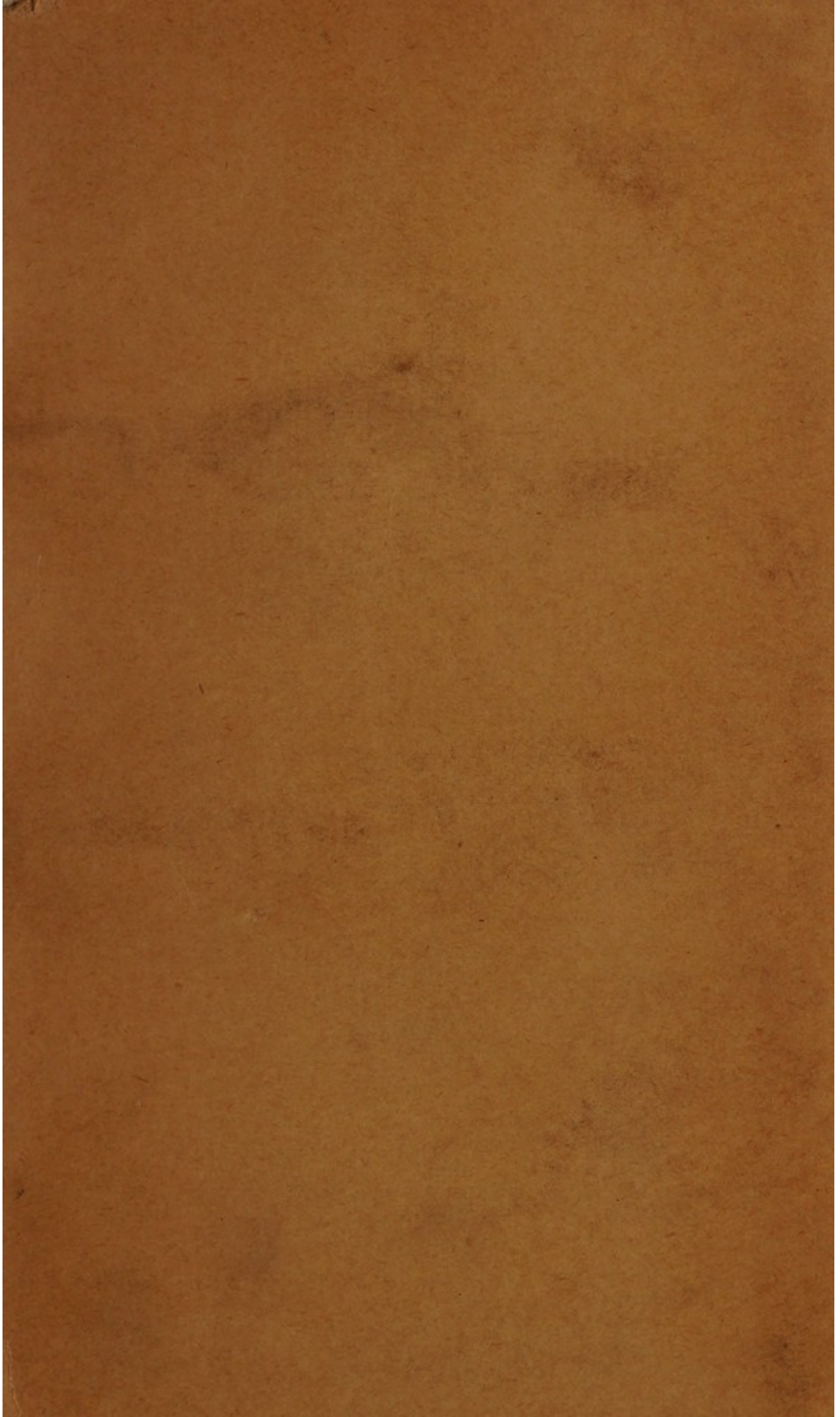
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☞ To prevent Impositions, Ladies
are intreated to observe, That all Co-
pies of this Book, but such as are
signed by the Authoress and Publisher,
are spurious, and an Imposition on the
Public.

As witness our Hands,



C. Brooks
J. Cooke

T O T H E L A D I E S.

COOKERY being one of the most necessary Accomplishments required in the fair Sex, I think I need no Apology for the following Sheets; and the more so, as I have made it my chief Study, which, joined to my long Practice and Experience, makes me flatter myself that the following Receipts will not only be found *excellent* in themselves, but far *preferable* to any Collection, though six Times the Price: for they are such as will not only save a Deal of Expence, but much Time also; and will, with a very little Practice, render the Reader, what the Title very justly expresses, viz. a Complete English Cook and Prudent Housewife. But lest I should be thought vain in relying on my own Judgment only, I have had the Opinion of several profest Cooks, and the Receipts have met with the Approbation of them all.

The Physical Director, which is added at the End of the Cookery, I may with the greatest Truth affirm to be worth double the Price of the Book, as the Receipts are not only safe and cheap, but such as can be very easily procured in any Part of Great Britain or Ireland, and are what cannot possibly do the least Harm to the Constitution, if they should chance not to have the desired Effect, which I believe will very seldom or *never* happen. And, in order to make it more useful for young Beginners, I have added the Art of Clear Starching, Ironing, &c. And hope as the Book is rated at so low a Price, it will be received according to its Merit.

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THE

T H E
Complete *English* Cook.

*Plain and easy Instructions for ROASTING
Butcher's Meat, &c.*

For ROASTING in General.

WHEN you want any Thing very small or thin, make a pretty little brisk Fire, that it may be done quick and nice; but if it is a large Joint, let a good Fire be laid to cake. Rake it clear out at the Bottom, and when your Meat is half done, stir up a good brisk Fire.

For Roasting Beef.

If a Surloin or Rump, you must not salt it, but lay it a good Way from the Fire, baste it once or twice with Water and Salt, then with Butter; flour it, and keep basting it with its own Dripping. When the Smoak of it draws to the Fire it is near enough done.

If the Ribs, sprinkle them with a little Salt Half an Hour before you lay it down; dry and flour it, then butter a Piece of Paper very thick and fasten it on the Beef, put the buttered Side next the Meat.

☞ Never salt your roast Beef before you lay it down to the Fire (except the Ribs) for that will draw out the Gravy.

When you keep it a few Days before you dress it, dry it well with a clean Cloth and flour it all over, then hang it up where the Air may come to it.

For roasting Lamb or Mutton.

The Loin and the Saddle of Mutton (which is the two Loins) and the Chine (which is the two Necks) must be done as the Beef; but all other Joints of Lamb or Mutton must not be papered; and just before you take it up, dredge it with a very little Flour, because too much takes away all the fine Taste of the Meat.

☞ Always take off the Skin of a Breast of Mutton before you lay it down to the Fire.

For roasting Veal.

If the *Fillet*, stuff it with Parsley, Marjoram and Thyme, a Sprig of Savory, a small Onion, a Bit of Lemon-peel, cut very small, Pepper, Salt, Mace, Nutmegs, Crumbs of Bread, four Eggs, and a Quarter of a Pound of Butter or Marrow mixed with a little Flour to make it stiff, put Half of it into the Udder, and the other Half into the Holes made in the fleshy Part.

If a *Shoulder*, make the same Sort of Stuffing,
and

and baste it with Milk till half done; then flour it and baste it with Butter.

If a *Breast*, roast it with the Caul on till it is enough, and skewer the Sweetbread on the Backside of the Breast; and when it is near done, take off the Caul, baste it and dredge it with a very little Flour. All these are to be sent to Table with melted Butter, and garnish with sliced Lemon.

If a *Fillet* or *Loin* not stuffed, take Care to paper the Fat, that as little as possible may be lost. All Joints are to be laid at a Distance from the Fire, till soaked, then nearer the Fire. When you lay it down, baste it with good Butter (except it be the Shoulder, and that may be done the same, if you like it better) and when it is near enough, baste it again, and dredge it with a little Flour.

For roasting a Pig.

Take and wipe it quite dry with a clean Cloth, then take some Crumbs of Bread, a Piece of Butter, of each a Quarter of a Pound; Parsley, Thyme, Sage, Sweet-marjoram, Salt, Pepper and Nutmeg, with the Yolks of two Eggs; mix them together, and sew it up in the Belly, and then spit it; flour it very thick, and lay it on the Fire, taking Care that your Fire burns well at both Ends, or hang a flat Iron in the Middle of the Grate till it does; continue flouring it till you find the Crackling hard; then wipe it clean with a Cloth wetted in Salt and Water, and baste it with Butter. When the Gravy begins to run, put Basons in
the

the Dripping-pan to receive it. When you find it is enough, take about a Quarter of a Pound of Butter, put it into a course clean Cloth, and having made a clear brisk Fire, rub the Pig all over with it, till the Crackling is quite crisp, and then take it from the Fire. Cut off the Head, and cut the Pig in two down the Back, then take out the Spit; and having cut the Ears off, place one at each End, and also cut the Head in two, and place one at each Side, and serve it up with some good Beef Gravy; mix the Gravy from the Pig, and the Brains bruised, and a little dried Sage shred small; pour all these together into the Dish, and serve it up

For roasting Pork.

Observe, if Pork is not well done, it is very unwholesome, it being very apt to surfeit.

The best Way of roasting the Leg is to par-boil, then take off the Skin and lay it down, baste it with Butter, then take a little Pepper and Salt, a little Sage shred fine, a few Crumbs of Bread, and a little Nutmeg; throw these all over it all the Time it is roasting; then put a little drawn Gravy into the Dish with the Crumbs that drop from it.—Some like the Knuckle stuffed with Sage and Onion shred small, with a little Pepper and Salt, Gravy and Apple-sauce to it; this they call a Mock Goose. The Spring or Hand of Pork, if very young, roasted like a Pig, eats very well, otherwise it is best boiled. The best Way to dress Pork Griskins is to roast them; baste them with
Butter

Butter and Crumbs of Bread, Sage, and a little Pepper and Salt: the usual Sauce to these is Mustard; but some like them better broiled. The Sparerib should be basted with a little Bit of Butter, a very little Flour, and some Sage shred small, and served up with Apple-sauce.

When you roast a Loin, take a sharp Penknife, and cut the Skin across, to make the Crackling eat the better. The Chine you need not cut at all.

For roasting a Leg of Mutton with Cockles.

Stuff it all over with Cockles, then roast it; and garnish with Horse-raddish.

For roasting a Leg of Mutton with Oysters.

Take a Leg that has been two or three Days butchered, and stuff it all over with Oysters, then roast it; and garnish with Horse-radish.

For roasting Mutton, Venison Fashion.

Get a fat Hind-Quarter of Mutton, and cut the Leg like a Haunch of Venison, then rub it well with Salt-petre, and hang it in a moist Place for two Days, wiping it two or three Times a Day with a clean Cloth; then put it into a Pan, and having boiled a Quarter of an Ounce of All-spice in a Quart of red Wine, pour it boiling hot over your Mutton, and cover it close for two Hours; then take it out, spit it, lay it to the Fire, and constantly baste it with the same Liquor and Butter. If you have a good quick Fire, and your Mutton not very large, it will be ready in an Hour and a Half.

Half. Then take it up, and send it to Table with some good Gravy in one Cup, and sweet Sauce in another.

For roasting a HARE.

Lard it, spit it, and while it is roasting, baste it with Milk or Cream, then serve it with thick claret Sauce.

Another Way.

Take the Liver of a Hare, grated Bread, some fat Bacon, a Shalot, an Anchovy, a little Winter-favory, and a little Nutmeg; beat all these into a PASTE, and put them into the Belly of the Hare; baste the Hare with stale Beer, and put a little Bit of Bacon in the Pan; when it is half roasted, baste it with Butter. For Sauce, take melted Butter and a little Bit of Winter-favory.

Another Way.

Make a Pudding of grated Bread, and the Heart and Liver parboiled and chopped small, with Beef-Suet and sweet Herbs, mixed with Marrow, Cream, Spice, and Eggs; then sew up the Belly and roast it. When it is roasted, let your Hare be served up with Cream, Gravy, or Claret.

For roasting RABBITS.

Put them down to a moderate Fire, and baste them with Butter, then dredge them with Flour. And having melted some good Butter,
and

and boiled the Livers with a Bunch of Parsley, chop them small, put Half into the Butter, and pour it into the Dish, and garnish it with the other Half.

French Sauce for Rabbits.

Onions minced small, fried, and mingled with Mustard and Pepper.

For roasting a Haunch of Venison.

First spit it, then take a little Wheat Flour and Water, knead and roll it very thin, tie it over the fat Part of the Venison with Pack-thread: if it be a large Haunch it will take four Hours roasting, and a middling Haunch three Hours; keep basting all the Time you roast it: When you dish it up, put a little Gravy in the Dish, and sweet Sauce in a Basin; Half an Hour before you draw your Venison, take off the Paste, baste it, and let it be a light Brown.

For roasting a Tongue or Udder.

Parboil your Tongue or Udder, then stick ten or twelve Cloves in it, and whilst it is roasting baste it with Butter. When it is ready, take it up, and send it to Table with some Gravy and sweet Sauce.

For roasting a pickled Neat's Tongue.

First soak it, then boil it till the Skin will peel off, and then Skin it, and stick it with Cloves, about two Inches asunder; then put
it

it on a Spit, and wrap a Veal Caul over it, and roast it till 'tis enough: then take off the Caul and just froth it up, and serve it in a Dish with Gravy and some Venison or Claret Sauce in a Plate; garnish it with Raspings of Bread sifted, and Lemon sliced.

For roasting Calf's Liver.

Lard it well with large Slices of Bacon, fasten it on the Spit, roast it at a gentle Fire, and serve it up with good Veal Gravy, or melted Butter.

To roll a Breast of Mutton.

First Bone the Mutton, then make a savoury forced Meat for it, and wash it over with the Batter of Eggs, then spread the forced Meat on it; roll it in a Collar, and bind it with Packthread; then roast it: put under it a Regalia of Cucumbers.

Observe in roasting Poultry,

That if your Fire is not very quick and clear when you lay your Poultry down to roast, it will not eat near so sweet, or look so beautiful to the Eye.

For roasting Larks.

Let them be trussed handsomely on the Back, but neither draw them nor cut off their Feet. Lard them with small Lardoons, or else spit them on a wooden Skewer, with a small Bit of Bacon between them; when they are near
roasted

roasted enough, dredge them with fine Salt and fine Crumbs of Bread. When they are ready, rub the Dish you design to serve them in with a Shalot, and serve them with a Sauce made of Claret, the Juice of two or three Oranges, and a little shred Ginger, set over the Fire a little while, and beat up with a Piece of Butter.

You may use the same Sauce for broiled Larks, which you must open on the Breasts when you lay them on the Gridiron.

For roasting a Woodcock.

Truss your Woodcock, and draw it under the Leg, take out the bitter Part, and put in the Guts again. Whilst the Woodcock is roasting, baste it with Butter, set under it an Earthen Dish with a Slice of toasted Bread in it, and let the Woodcock drop upon it: Your Woodcock will take about Half an Hour in roasting, if you have a brisk Fire. When you dish it up, lay the Toast under it, and serve it up with Sauce made of Gravy and Butter, a little Lemon, a Spoonful or two of red Wine, and pour a little over the Toast.

For roasting a Turkey.

Take Half a Pound of Suet, a little Parsley, Sweet-marjoram, Thyme, a Sprig of Winter-favory, a Bit of Lemon-peel, Half a Nutmeg grated, a little Mace, and a little Salt; chop your Herbs as small as possible, and mix all together with three Eggs, and as much grated Bread as will make it of a proper Consistence;

B

then

then fill the Crop of your Turkey with it, paper the Breast, and lay it down at a good Distance from the Fire. When the Smoke begins to draw to the Fire, and it looks plump, baste it again, and dredge it with a little Flour. Soon after take it up, and send it to Table with some strong Beef Gravy; garnish the Dish with Lemon.

Or, you may make the following Sauce: Take a little white Gravy, Catchup, a few Bread Crumbs, and a little whole Pepper, let them boil well together; put to them a little Flour and a Lump of Butter, which pour upon the Turkey. You may lay round your Turkey forced Meat Balls. Garnish your Dish as before.

For roasting a Goose.

Chop an Onion and Sage small, mixed with some Pepper and Salt and a Bit of Butter, and put them into the Goose's Belly; then spit it, singe it with white Paper, dredge it with a little Flour, and baste it with its own Dripping. When it is enough, (which is known by the Legs being tender) take it up, and pour thro' it some good Beef Gravy, and serve it up in the same Dish, and Apple-Sauce in a Bason.

A good Sauce for Teal, Mallard, Ducks, &c.

Take a Quantity of Veal Gravy, according to the Bigness of your Dish of wild Fowl, seasoned with Pepper and Salt; squeeze in the Juice of two Oranges, and a little Claret. This will serve all Sorts of wild Fowl.

Plain

lay your fried Lamb round it; cut some Asparagus the Bigness of Pease, boil them green, and lay them round your Lamb in Spoonfuls, and garnish the Dish with crisp Parsley.

A Leg of Lamb boiled with Chickens round it.

When your Lamb is boiled, pour over it Parsley and Butter, lay your Chickens round your Lamb, and pour over your Chickens a little white fricasey Sauce. Garnish your Dish with Sippets and Lemon.

To boil Pickle-Pork.

First wash your Pork, then scrape it clean; put it in the Pot when the Water is cold, and boil it till the Rind is tender.

For boiling a Ham.

Lay one of about sixteen Pounds into cold Water two Hours, then wash it clean, and boil it very slowly the first Hour, and very brisk an Hour and a Half more: Then take off the Rind, and sprinkle it over with some Raspings of Bread. But some who are very curious will wrap it up in Hay, before they put it into the Copper, in order to make it look red.

To boil a Tongue.

Lay a dried Tongue in warm Water for six Hours, then lay it three Hours in cold Water; then take it out and boil it three Hours, which will be sufficient. If your Tongue be just out of Pickle, it must lay three Hours in cold Water, and then boil it till it will peel.

For

For boiling a Goose.

Season your Goose with Pepper and Salt for four or five Days, then boil it about an Hour, and serve it hot with Cabbage, Carrots, Turnips, or Caulliflowers, tossed up with Butter.

For boiling Rabbits.

Truss them for boiling, and lard them with Bacon; then boil them quick and white. For Sauce take boiled Liver, and shred it with fat Bacon; toss these up together in strong Broth, White Wine Vinegar, Nutmeg, Mace, and Salt: Set Parsley, minced Barberries, and drawn Butter. Lay your Rabbits in a Dish, and pour the Sauce all over them. Garnish it with sliced Lemon and Barberries.

For boiling Rabbits with Sausages.

Take a Couple of Rabbits, and when almost boiled, put in a Pound of Sausages, and boil with them; when done enough, dish the Rabbits, placing the Sausages round the Dish with some fried Slices of Bacon. For Sauce, put Mustard and melted Butter beat up together in a Cup, and serve them hot.

For boiling Pigeons.

Stuff your Pigeons with sweet Herbs, chopped Bacon, grated Bread, Butter, Spice, and the Yolk of an Egg; then boil them in strong Broth, Butter and Vinegar, Mace and Salt: set Parsley, minced Barberries, and drawn Butter; lay your Pigeons in the Dish, and pour

it all over them: Garnish with sliced Lemon and Barberries.

For boiling Chickens.

Take four or five Chickens, as you would have your Dish in bigness; if they be small ones, scald them and pluck them, which will make them whiter; then draw them, and take out the Breast-bone; wash them, truss them, cut off the Heads and Necks, tie them in a Napkin, and boil them in Milk and Water and a little Salt, about five and twenty Minutes. They are better for being killed the Night before you use them.

For making Sauce to the Chickens.

Boil the Necks, Livers, and Gizzards in Water, and when they are enough, strain off the Gravy, and put a Spoonful of Oyster-pickle to it, break the Livers small, mix a little Gravy, and rub them through a Hair Sieve with the Back of a Spoon; then put a Spoonful of Cream to it, a little Lemon and Lemon-peel grated; thicken it up with Butter and Flour.—Let your Sauce be no thicker than Cream; pour it upon the Chickens. Garnish the Dish with Sippets and Mushrooms, and Slices of Lemon.

For boiling a Turkey.

Draw and Truss your Turkey, cut off the Feet, and cut down the Breast bone with a Knife; then sew up the Skin again: Stuff the Breast with the following Stuffing.

For

For making Stuffing to a boiled Turkey.

Boil a Sweet bread of Veal, chop it fine, with a little Lemon-peel, a Handful of Bread-crumbs, a little Beef Suet, Part of the Liver, a Spoonful or two of Cream, with Pepper, Salt, Nutmeg, and two Eggs: mix all together, and stuff your Turkey with Part of the Stuffing, the rest may be boiled or fried to lay round it; dredge it with a little Flour, tie it up in a Cloth, and boil it with Milk and Water: If the Turkey is young, an Hour and a Quarter will do it.

For making Sauce to a boiled Turkey.

Take a Pint of Oysters, two or three Spoonfuls of Cream, a little Juice of Lemon, a little small white Gravy, and Salt to your Taste, thicken it with Flour and Butter, then pour it over your Turkey and serve it up; lay round your Turkey the fried Oysters and the forced Meat. Garnish your Dish with Mushrooms, Oysters, and Slices of Lemon.

For boiling Brockala.

Strip off all the little Branches till you come to the top one, then take a Knife and peel off all the hard outside Skin which is on the Stalks and little Branches, wash them, put them in a Stew-pan of Water with some Salt in it; when it boils, and the Stalks are tender, it is enough; then send it to Table with Butter in a Cup.

The French eat oil and vinegar with it.

For

For boiling Carrots.

Scrape them very clean, and when they are enough, rub them in a clean Cloth, then slice them into a Plate, and pour some melted Butter over them. If they are young Spring Carrots, Half an Hour will boil them; if large, an Hour; but old Sandwich Carrots will take two Hours.

To dress Spinage.

Take Care to pick and wash it very clean; put it in a Sauce-pan that will just hold it, throw a little Salt over it, and cover the Pan close. Don't put any Water in, but shake the Pan often. As soon as you find it covered with its own Liquor, and is tender, it is done; then squeeze it well between two clean Plates, and serve it up with Butter in a Bason.

For boiling Sprouts and Cabbages.

All Sorts of Sprouts and Cabbages must be boiled in a great deal of Water. Always throw Salt into your Water before you put in your Greens. When your Stalks are tender, or fall to the Bottom, they are enough; then take them off, before they loose their Colour.

For boiling Caulliflowers.

Take off all the green Part, and cut the Flowers into four Quarters, and lay them into Water for an Hour; then put the Caulliflowers into some boiling Milk and Water, and be sure to skim the Sauce-pan well. When the
Stalks

Stalks are tender, take them carefully up and put them into a Cullender to drain; then dish them, and serve them with melted Butter in a Bason.

For boiling French Beans.

String them, then cut them in two, and afterwards across. Lay them into Water and Salt, and when your Pan boils, put in some Salt and the Beans; when they are tender they are enough; they will be soon done. Take Care they don't lose their fine green. Lay them in a Plate, and serve them with Butter in a Cup.

For boiling Asparagus.

Scrape all the Stalks very carefully till they look white, then cut them all even alike, and tie them in little Bundles, then throw them into a Stew-pan of boiling Water, put in some Salt, and let the Water keep boiling; and when they are tender, take them up; then make a Toast, dip it in your Asparagus Liquor, and lay it in your Dish: Pour a little Butter over the Toast, then lay your Asparagus on the Toast all round the Dish with the white Bottoms outward. Put your Butter in a Bason, and send it to Table.

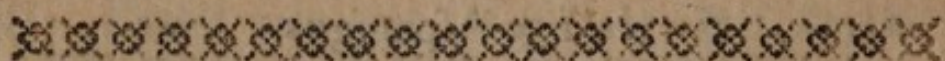
For boiling Artichokes.

Wring off the Stalks, and put them into the Water cold, with the Tops downwards, that all the Dust and Sand may boil out. When the Water boils, an Hour and a Quarter will do them.

For

For keeping Meat hot.

Set the Dish over a Pan of boiling Water, cover the Dish with a deep cover so as not to touch the Meat, and throw a Cloth over all. This Way will keep your Meat hot a long Time, and it is better than over-roasting and spoiling the Meat. The Steam of the Water keeps the Meat hot, and does not draw the Gravy out, or dry it up; whereas, if you set a Dish of Meat any Time over a Chaffing-dish of Coals, it will dry all the Gravy and spoil the Meat.



*Directions for HASHING, STEWING,
BAKING, &c.*

H A S H I N G.

For hashing a CALF'S HEAD.

SLIT your Calf's Head, cleanse and half boil it, and when it is cold cut it in thin Slices, and fry it in a Pan of brown Butter; then put it in a Stew-pan over a Stove, with a Pint of Gravy, as much strong Broth, a Quarter of a Pint of Claret, as much white Wine, and a Handful of savoury Balls; or three shrivelled Palates, a Pint of Oysters, Cock-combs, Lamb-stones, and Sweet-breads, boiled, blanced, and sliced, with Mushrooms and Truffles; then put your Hash in the Dish, and the other Things, some round and some on it. Garnish the Dish with sliced Lemon.

A plainer

A plainer Way than the last.

After slicing and frying it as before, take some strong Gravy, a Gill of red Wine, a few sweet Herbs, a little Lemon-peel, and some Spice; toss it up with a little Butter, and serve it to Table.

For hashing Beef.

Cut some tender Beef into Slices, and put them in a Stew-pan, well floured, with a Slice of Butter, over a quick Fire, for three Minutes, and then add a little Water, a Bunch of sweet Herbs, some Lemon-peel, an Onion, or a little Marjoram, with Pepper, Salt, and grated Nutmeg; cover them close, and let them stew till they are tender; then put in a Glass of Claret, or strong Beer, and strain your Sauce; serve it hot, and garnish with Lemon sliced and red Beet-root. This is a very good Dish.

For hashing a Leg of Mutton.

Half roast a Leg of Mutton, and when it is cold cut it in thin Pieces, as you would do any other Meat for hashing; put it into a Stew-pan, with a little Water or small Gravy, two or three Spoonfuls of red Wine, two or three Shalots, or Onions, and two or three Spoonfuls of Oyster-pickle; thicken it up with a little Flour, and so serve it up. Garnish your Dish with Horse-radish and Pickles.

You may do a Shoulder of Mutton the same Way, only boil the Blade-bone, and let it lie in the middle.

For

For hashing any Part of Mutton.

Cut your Mutton into small Pieces, and then take about Half a Pint of Oysters, and after washing them in Water, put them in their own Liquor in a Sauce-pan, with some whole Pepper, Mace, and a little Salt: When they have stewed a little, put in a Spoonful of Catchup, and an Anchovy, or pickled Walnut Liquor, some Gravy or Water; then put in your Mutton, and a Piece of Butter rolled in Flour; let it boil up till the Mutton is warm through, then add a Glass of Claret; lay it upon Sippets, garnished with sliced Lemon or Capers, and if you please some Mushrooms.

Another Way of hashing Mutton, or any such Meat.

Take a little whole Pepper, Salt, a few Sprigs of sweet Herbs, a little Anchovy, one Shalot, two Slices of Lemon, and a little Broth or Water; let it stew a little, and thicken it with burnt Butter. Serve it with Pickles and Sippets.

S T E W I N G.

For stewing a Rump of Beef.

Take a fat Rump of young Beef, lard the lower Part with fat Bacon, cut the Fag-end, and stuff the other Part with shred Parsley; put it into your Pan, with a Quart of red Wine, two or three Quarts of Water, two or three Anchovies, a little whole Pepper, and a Bunch of sweet Herbs, an Onion, two or three

three Blades of Mace; stew it over a slow Fire five or six Hours, turning it several Times in the stewing, and keep it close covered; when your Beef is stewed enough, take the Gravy from it, thicken Part of it with a Lump of Butter and Flour, and put it upon the Dish with the Beef. Garnish the Dish with Horseradish and red Beet-root. There must be no Salt upon the Beef, only Salt the Gravy to your Taste.

You may stew Part of a Brisket, or an Ox-Cheek, the same Way.

For stewing Beef-Collops.

Take some raw Beef, and cut it in the same Manner as you do Veal for Scotch Collops; lay it in your Pan with a little Water, put into it some Pepper and Salt, some Marjoram powdered, a Gill of white Wine, a Slice or two of fat Bacon, and some flower'd Butter; then put it over a quick Fire for a little Time, till covered with Gravy, and you may put in a little Catchup; serve it hot, and garnish with sliced Lemon.

For stewing Ducks whole.

Draw your Ducks, and wash them clean, then put them into a Stew-pan, with strong Broth, Anchovy, Lemon-peel, whole Pepper, and Onion, Mace, and red Wine; when well stewed, put in a Piece of Butter, and some grated Bread to thicken it; lay force Meatballs and crisped Bacon round them. Garnish with Shalots.

For stewing Veal.

Take some Veal, either roasted, boiled, or raw; cut it into thick Slices, with Water just to cover them; then put a little Mace and Nutmeg, a little Pepper and Salt, a Shalot, a little Lemon-peel, and sweet Marjoram; and when they are near stewed enough, put a little Mushroom Gravy into the Liquor, a Glass of white Wine, a little Lemon-juice, and let it stew a little longer; then strain off the Liquor: You may put some pickled Mushrooms in the Sauce, and thicken it with Cream or Butter rolled in Flour. Garnish with sliced Lemon or Orange, and fried Oysters.

For stewing Pigeons.

Season and stuff your Pigeons, flat the Breast Bone, and truss them up as you would do for baking, dredge them over with a little Flour, and fry them in Butter, turning them round till all Sides be brown; then put them into a Stew-pan, with as much brown Gravy as will cover them, and let them stew till they are done; then take Part of the Gravy, an Anchovy, shred a small Onion, or a Shalot, a little Catchup, and a little Juice of Lemon for Sauce; pour it over your Pigeons, and lay round them forced Meat-balls and crisp Bacon. Garnish your Dish with Lemon and crisp Parsley.

For stewing a Neck, Rump, or Leg of Mutton.

After breaking the Bones, put them in a Pot with a little Mace, Salt, and whole Pepper, an
Anchovy,

Anchovy, a Nutmeg, a Turnip, two Onions, a little Bunch of sweet Herbs, a Pint of Ale, a Quart of Claret, a Quart or two of Water, and a hard Crust of Bread; stop it up, and let it stew five Hours, and serve it with Toasts and the Gravy. You may do an Ox-cheek in the same Manner.

For stewing Mutton Chops.

Cut them thin, take two Earthen Pans, put one over the other, lay them between, and burn brown Paper under them.

For stewing a Pig.

First roast the Pig till it is hot; then take off the Skin, and cut it in Pieces; then put it into a Stew-pan, with good Gravy and white Wine, some Pepper, Salt, Nutmeg, an Onion, a little Sweet-marjoram, a little Elder Vinegar, and some Butter; and when it is stewed enough, lay it upon Sippets, and garnish with sliced Lemon.

For stewing Rabbits.

Cut them into Quarters, then lard them with pretty large Lardoons of Bacon, fry them, and put them in a Stew-pan, with strong Broth, white Wine, Pepper, Salt, a Faggot of sweet Herbs, fried Flour, and Orange.

For stewing a Carp.

Take half Claret and half Gravy, as much as will cover your Carp in the Pan, with Mace, whole Pepper, a few Cloves, two Anchovies,

a little Horse-radish, a Shalot, an Onion, and a little Salt; when the Carp is enough, take it out, and boil the Liquor as fast as possible, till it be just enough to make Sauce; flour a Bit of Butter, and throw into it; squeeze the Juice of one Lemon, and pour it over the Carp.

For stewing Trout.

Wash a large Trout, and put it in a Pan with white Wine and Gravy; then take two Eggs battered, some Salt, Pepper, Nutmeg, and Lemon-peel, some grated Bread, and a little Thyme; mix them all together, and put in the Belly of the Trout, then let it stew a Quarter of an Hour, and put a Piece of Butter into the Sauce; serve it hot, and garnish with Lemon sliced.

For stewing Cod.

Cut your Cod in thin Slices, and lay it at the Bottom of your Pan, with half a Pint of white Wine, a Pint of Gravy, some Oysters and Liquor, some Pepper and Salt, and a little Nutmeg, and let it stew till it is near enough, then thicken it with a Piece of Butter rolled in Flour, and let it stew a little longer; serve it hot, and garnish with Lemon sliced.

For stewing Oysters.

First wash them clean with Water; then set on a little of their own Liquor, Water, and white Wine, a Blade of Mace, and a little whole Pepper; let it boil very well, then put
in

in your Oysters, and let them just boil up; then thicken them with the Yolks of two Eggs, a Piece of Butter, and a little Flour, beat up very well: thicken it, and serve it up with Sippets and Lemons.

For stewing Pike.

Scale and clean a large Pike, season it in the Belly with a little Salt and Mace, skewer it round, put it into a deep Stew-pan, with a Pint of small Gravy, a Pint of red Wine, and two or three Blades of Mace; set it over a Stove with a slow Fire, and cover it up close; when it is stewed enough, take Part of the Liquor, put to it two Anchovies, a little Lemon-peel shred fine, and thicken the Sauce with Butter; before you lay the Pike on the Dish, turn it with the Back upwards, take off the Skin, and serve it up. Garnish the Dish with Lemon and Pickles.

For stewing Tench.

Scale and gut a live Tench, and wash the Inside with Vinegar, then put it into a Stew-pan when the Water boils, with some Salt, a Bunch of sweet Herbs, some Lemon-peel, and whole Pepper; cover it up close, and boil it quick till enough; then strain off some of the Liquor, and put to it a little white Wine, some Walnut Liquor or Mushroom Gravy, an Anchovy, or some Oysters or Shrimps: boil these together, and toss them up with thick Butter rolled in Flour, adding a little Lemon Juice. Garnish with Lemon and Horse-radish, and serve it hot with Sippets.

B A K I N G.

For baking Herrings.

Put fifty Herrings into a Pan, cover them with two Parts Water and one Part Vinegar, with a good Deal of All-spice, some Cloves, a Bunch of sweet Herbs, a few Bay-leaves, and two large Onions; tie them down close, and bake them; when they come out of the Oven, heat a Pint of red Wine scalding hot, and put to them, then tie them down again, and let them stand four or five Days before you open them, and they will be very fine and firm.

For making Ginger-bread.

Take Half a Pound of brown Sugar, a Pound and a Half of Treacle, two Eggs beaten, one Ounce of Ginger beaten and sifted; of Mace, Cloves, and Nutmeg, all together, half an Ounce, beaten very fine; Coriander Seeds and Caraway Seeds, of each half an Ounce; two Pounds of Butter melted: mix all these together, with as much Flour as will knead it into a pretty stiff Paste, then roll it out, and cut it into what Form you please: Bake it in a quick Oven on Tin Plates; a little Time will bake it.

For baking Beef the French Way.

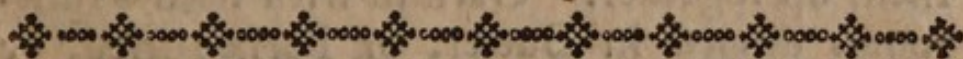
First bone, and take away the Skin and Sinews, then lard it with fat Bacon, season your Beef with Cloves, Salt, and Pepper, then tie it up tight with Packthread, and put it in an Earthen Pan, some whole Pepper, an Onion stuck with ten Cloves, and put at Top a Bunch
of

of sweet Herbs, two or three Bay-leaves, a Quarter of a Pound of Butter, half a Pint of Claret or white Wine Vinegar; cover it close, bake it four or five Hours; serve it hot with its own Liquor, or serve it cold in Slices, to be eat with Mustard and Vinegar.

For baking a Calf's Head.

First wash and clean, then halve it, and beat the Yolks of three Eggs, and rub it over with a Feather on the Outside; then take some grated Bread, some Pepper, Salt, and Nutmeg, Lemon-peel grated, with some Sage cut small; then strew this Mixture over the Outside of the Head, and lay it on an earthen Dish, and cover the Head with some Bits of Butter; put a little Water in the Dish, and bake it in a quick Oven; and when you serve it, pour over it some strong Gravy, with the Brains first boiled and mixed in it. Garnish with Lemon.

* * * If you don't like Brains in the Gravy, put them in a Plate with your Tongue.



For making FRICASEYS, BROILING, *and*
FRYING.

FRICASEYS.

For making a Fricasey of Chickens.

FIRST half boil your Chickens, take them up, then cut them in Pieces, and put them in a Frying-pan, and fry them in Butter, then take

take them out of the Pan and clean it, and put in some white Wine, some strong Broth, some grated Nutmeg, a little Pepper and Salt, a Bunch of sweet Herbs, and a Shalot or two; let these, with two or three Anchovies, stew on a slow Fire, and boil it up; then beat it up with Butter and Eggs till it is thick, and put your Chickens in, and toss them well up together; lay Sippets in the Dish, and serve it with sliced Lemon and fried Parsley.

For making a brown Fricasey of Chickens.

Skin them first, then cut them in Pieces, and fry them in Butter or Lard; when they are fried take them out and let them drain; then make Force-meat Balls and fry them; then take some strong Gravy, a Shalot or two, a Bunch of sweet Herbs, a little Anchovy Liquor, some Spice, a Glass of Claret, some thin lean Tripe, cut with a Jaggig-iron, to imitate Cocks Combs; thicken your Sauce with burnt Butter, then put in your Chickens and toss them up together. Garnish with fried Mushrooms dipped in Butter, or Parsley fried, or sliced Lemon.

For fricaseying Calves Feet white.

Boil the Feet as you would do for eating, then take out the Bones, and cut them in two, put them into a Stew-pan, with a little white Gravy, and a Spoonful or two of white Wine; take the Yolks of two or three Eggs, two or three Spoonfuls of Cream, grate a little Nutmeg and Salt, with a Lump of Butter; shake
all

all well together. Garnish with Slices of Lemon and Currants, then serve it up.

For making a brown Fricasey of Rabbits.

Cut your Rabbits into small Pieces, then fry them in Butter over a quick Fire; when they are fried take them out of the Butter, and heat them in a Stew-pan with a little Nutmeg, Flour and Butter; then take it up, and put a few Bread Crumbs over it, seasoned with Lemon-peel, Parsley, Thyme, and a little Salt and Pepper. Garnish with crisp Parsley.

For making a white Fricasey of Rabbits.

Half boil a couple of young Rabbits, and when they are cold cut them in small Slices; then put them into a Stew-pan, with white Gravy, a little Onion, a small Anchovy, shred Mace, and Lemon-peel; set it over a Stove, and let it have one boil; then take a little Cream, the Yolks of two Eggs, a Lump of Butter, shred Parsley, and a little Juice of Lemon; put them all together into a Stew-pan, and shake them over the Fire till they are as white as Cream; you must not let it boil, if you do it will curdle. Garnish your Dish with Pickles and Lemon.

For making Force-meat Balls.

Take half a Pound of Suet, as much Veal cut fine, and beat them in a marble Mortar or wooden Bowl; have a few sweet Herbs shred fine, and a little Mace dried and beat fine, a little Lemon-peel cut very fine, a small Nutmeg grated, or half a large one, a little Pepper

per and Salt, and the Yolks of two Eggs; mix all these well together, then roll them in little round Balls, and some in long ones; roll them in Flour, and fry them brown. If they are for any thing of white Sauce, put a little Water on in a Sauce-pan, and when the Water boils put them in, and let them boil for a few Minutes; but never fry them for white Sauce.

For making a Fricasey of Lamb.

Cut a hind Quarter of Lamb into thin Slices, season them with favoury Spice, sweet Herbs, and a Shalot; then fry them, and toss them up in strong Broth, white Wine, Oysters, two Palates, a little brown Butter, Force-meat Balls, and an Egg or two to thicken it, or a Bit of Butter rolled in Flour. Garnish with sliced Lemon.

For fricaseying cold Roast Beef.

First cut your Beef into very thin Slices, then shred a Handful of Parsley very small, cut an Onion into Pieces, and put them together in a Stew-pan, with a Piece of Butter, and a good Quantity of strong Broth; season with Pepper and Salt, and let it stew gently a Quarter of an Hour; then beat the Yolks of four Eggs in some Claret, and a Spoonful of Vinegar, and put it to your Meat, stirring it till it grows thick; rub your Dish with a Shalot before you serve it up.

For fricaseying Ducks.

Quarter them, and beat them with the back of your Cleaver, dry them well, fry them in
sweet

sweet Butter; when they are almost fried, put in a Handful of Onions shred small, and a little Thyme, then put in a little Claret, some thin Slices of Bacon, Spinage and Parsley boiled green, and shred small; break the Yolk of three Eggs, with a little Pepper and some grated Nutmeg, into a Dish, and toss them up with a Ladleful of drawn Butter; pour this on your Ducks, lay your Bacon upon them, and serve them hot.

For fricaseying a Goose.

Roast your Goose, and before it is quite done cut and scotch it with your Knife long ways, and then slash it across; strew Salt and Pepper over it, then lay it in your Pan, with the skinny Side downwards, till it has taken a gentle Heat; then broil it on a Gridiron over a gentle Fire; when it is enough, baste the upper Side with Butter, and a little Sugar, Vinegar, and Mustard; pour this into a Dish with Sausages and Lemon, and serve it up.

B R O I L I N G.

For broiling Sheep or Hogs Tongues.

First boil, blanch, and split your Tongues, season them with a little Pepper and Salt, and then dip them in Eggs; throw over them a few Crumbs of Bread, and broil them till they are brown; serve them up with a little Gravy and Butter.

For broiling Chickens.

First slit them down the Back, then season them with Pepper and Salt, and lay them on a
very

very clear Fire, at a good Distance. Let the Inside lay next the Fire till 'tis above half done; then turn them, and take great Care the fleshy Side don't burn, and let them be of a fine Brown; your Sauce should be good Gravy, with Mushrooms, and garnish with Lemon and the Livers broiled, the Gizzards cut, slashed, and broiled with Pepper and Salt.

For broiling Whittings.

Wash them with Salt and Water and dry them well, then flour them; rub your Gridiron well with Chalk, (for that will keep the Fish from sticking) and make it hot, then lay them on, and when they are enough, serve them with Oysters or Shrimp Sauce. Garnish with Lemon sliced.

For broiling Cod-Sounds.

Lay them a few Minutes in hot Water, take them out and rub them well with Salt, after taking off the Dirt and Skin: When they look white, put them in Water, and give them a boil; take them out, Flour, Salt and Pepper them and broil whole; when they are enough, lay them in your Dish, and pour melted Butter and Mustard over them.

For broiling Beef Steaks.

Beat your Steaks with the Back of a Knife, put Pepper and Salt over them, lay them on a Gridiron over a clear Fire, set your Dish over a Chaffing-dish of Coals, with a little brown Gravy; chop an Onion or Shalot as small as possible, and put it amongst the Gravy; (if
your

Steaks be not over much done, Gravy will come from them) put it on a Dish, and shake it altogether. Garnish your Dish with Shalots and Pickles.

F R Y I N G.

For frying Oysters.

Mix a Batter of Flour, Milk, and Eggs, then wash your Oysters and wipe them dry; then dip them in the Batter, and roll them in some Crumbs of Bread and a little Mace beat fine, and fry them in very hot Butter or Lard.

For frying Veal Cutlets.

Cut your Veal into Slices and lard them with Bacon, and season it with Sweet-Marjoram, Nutmeg, Pepper, Salt, and a little grated Lemon peel; wash them over with Eggs, and strew over them this Mixture; then fry them in sweet Butter, and serve them with Lemon sliced and Gravy.

Another Way of dressing Veal Cutlets.

Cut a Neck of Veal into Steaks, and fry them in Butter. Boil the Scrag to strong Broth, add two Anchovies, two Nutmegs, some Lemon-peel, Penny royal, and Parsley, shred very small: Burn a Bit of Butter, pour in the Liquor and the Veal Cutlets, with a Glass of white Wine, and toss them all up together. If it be not thick enough, flour a Bit of Butter and throw it in. Lay it into the Dish, squeeze an Orange, and strew as much Salt as will relish.

For frying Mutton Steaks.

Cut off the Rump End of the Loin, then cut the rest into Steaks, and flat them with a Cleaver or Rolling-pin, season them with a little Salt and Pepper, and fry them in Butter over a quick Fire; as you fry them put them into an earthen Pot till you have fried them all; then pour the Fat out of the Pan, put in a little Gravy, and the Gravy that comes from the Steaks, with a Spoonful of red Wine, an Anchovy, and an Onion or Shalot shred; shake up the Steaks in the Gravy, and thicken it with Butter rolled in Flour. Garnish with Horse-radish and Shalots.

Another Way of dressing Mutton Cutlets.

First take a Handful of grated Bread, a little Thyme, Parsley, and Lemon-peel shred very small with some Salt, Pepper and Nutmeg; then cut a Loin of Mutton into Steaks, and let them be well beaten; take the Yolks of two Eggs, and rub all over the Steaks. Strew on the grated Bread with these Ingredients mixed together and fry them. Make your Sauce of Gravy, with a Spoonful or two of Claret, and a little Anchovy.

For frying Beef Steaks with Oysters.

Pepper some tender Beef Steaks to your Mind, but don't Salt them, for that will make them hard; turn them often, till they are enough, which you will know by their feeling firm; then Salt them to your Mind.

For Sauce, take Oysters with their Liquor, and wash them in Salt and Water; let the
Oyster

Oyster Liquor stand to settle, and then pour off the clear; stew them gently in it, with a little Nutmeg or Mace, some whole Pepper, a Clove or two, and take Care you don't stew them too much, for that will make them hard; when they are almost enough, add a little white Wine, and a Piece of Butter rolled in Flour to thicken it.

Some choose to put an Anchovy, or Mushroom Catchup into the Sauce, which makes it very rich.

For frying Beef Steaks.

Pepper and Salt your Rump Steaks, or any other tender Part of the Beef, and then put them in a Pan with a Piece of Butter and an Onion, over a slow Fire, close cover'd; and as the Gravy draws, pour it from the Beef, still adding more Butter at Times, till your Beef is enough; then pour in your Gravy, with a Glass of strong Beer or Claret, then let it just boil up, and serve it hot, with Juice of Lemon, or a little Verjuice.

For making white Scotch Collops.

Cut about four Pounds of a Fillet of Veal in thin Pieces; then take a clean Stew-pan, butter it over, and shake a little Flour over it; then lay your Meat in Piece by Piece, till all your Pan is covered; then take two or three Blades of Mace, and a little Nutmeg, set your Stew-pan over the Fire, toss it up together till all your Meat be white, then take Half a Pint of strong Veal Broth, which must be ready made, a Quarter of a Pint of Cream,

and the Yolks of two Eggs; mix all these together, put it to your Meat, keeping it tossing all the Time till they just boil up; when they are enough, squeeze in a little Lemon. You may add Oysters and Mushrooms, to make it rich.

Frying Calves Feet in Butter.

Blanch the Feet, boil them as you would do for eating, take out the large Bones and cut them in two, beat a Spoonful of Wheat Flour and four Eggs together, put to it a little Nutmeg, Pepper and Salt, dip in your Calves Feet, and fry them in Butter, a light brown, and lay them upon a Dish with a little melted Butter over them. Garnish with Slices of Lemon and serve them up.

For making Apple Fritters.

Take the Whites of three Eggs and the Yolks of six well beat together, and put to them a Pint of Milk, or Cream; then put to it four or five Spoonfuls of Flour, a Glass of Brandy, Half a Nutmeg grated, and a little Ginger and Salt; your Butter must be pretty thick; then slice your Apples in Rounds, and dipping each Round in Batter, fry them in good Lard over a quick Fire.

For making fine Pancakes.

Take a Pint of Milk or Cream, eight Eggs, a Nutmeg grated, and a little Salt; then melt a Pound of Butter, and a little Sack, before you stir it; it must be as thick with Flour as ordinary Batter, and fried with Lard; turn it

on

on the Backside of a Plate. Garnish with Orange, and strew Sugar over them.

For making Apple Tansey.

Cut three or four Pippins into thin Slices, and fry them in good Butter, then beat four Eggs with six Spoonfuls of Cream, a little Rose Water, Sugar and Nutmeg, stir them together, and pour it over the Apples: let it fry a little, and turn it with a Pye-plate. Garnish with Lemon, and Sugar strewed over it.

For making a Gooseberry Tansey.

Fry a Quart of Gooseberries till tender in fresh Butter, and mash them; then beat seven or eight Eggs, four or five Whites, a Pound of Sugar, three Spoonfuls of Sack, as much Cream, a Penny Loaf grated, and three Spoonfuls of Flour: mix all these together, and put the Gooseberries out of the Pan to them, and stir all well together, and put them into a Sauce-pan to thicken; then put fresh Butter into the Frying-pan, fry them brown, and strew Sugar on the Top.

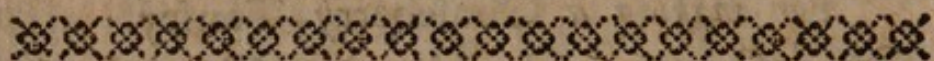
For making a Water Tansey.

Take a dozen Eggs, and eight or nine of the Whites, beat them very well, and grate a Penny Loaf, and put in a Quarter of a Pound of melted Butter, and a Pint of the Juice of Spinage. Sweeten it to your Taste.

For making an Apple Froise.

Cut your Apples into thick Slices, then fry them of a light brown; take them up, lay them to drain, and keep them from breaking; then

make the following Batter: take five Eggs, but three Whites, beat them up with Flour and Cream, and a little Sack; make it the Thickness of a Pancake Batter, pour in a little melted Butter, Nutmeg, and a little Sugar; melt your Butter, and pour Batter, and lay a Slice of Apple here and there; pour more Batter on them; fry them of a fine light Brown; then take them up, and strew double refined Sugar over them.



DIRECTIONS *for making* PIES *and* TARTS.

For making Minced Pies.

PARBOIL about a Pound of tender lean Beef, add to it a Pound of fine Suet, two fine large Pippins, a Quarter of a Pound of Raisins of the Sun stoned, chop them all small together, and sweeten it with Lisbon Sugar, then put in a Pound of Currants well picked and dried, some All-spice, a little Salt, a little Lemon-juice, some Angelica and candied Orange-peel; mix them all well together, and moisten it with a little Sack or Brandy, which you like best, and it may be kept a Month, if you chuse to lay any Part of it by.

For making a Venison Pastey.

First bone a Haunch or Side of Venison, then cut it square, and season it with Salt and Pepper; make it up in your Paste; a Peck of
Flour

Flour for a Buck-pasty, and three Quarters for a Doe: two Pounds of Beef-suet at the Bottom of your Buck-pasty, and a Pound and a Half for a Doe. A Lamb-pasty is seasoned in the same Manner as a Doe.

For making a Gibley Pye.

First scald, then pick your Giblets, and set them on the Fire, with Water enough to cover them, season them pretty high with Pepper and Salt, an Onion, and a Bunch of sweet Herbs. When they are stewed very tender, take them out of the Liquor and let them stand to cool; afterwards put them into a standing Pye, or into a Pan with good Puff-paste round it, a proper Quantity of Butter, and the Yolks of hard Eggs: forced Meat-balls may be laid over them, leaving a Hole on the Top of the Lid to pour in half the Liquor which the Giblets were stewed in, just before your Pye is set in the Oven, and, if there is Occasion, the Remainder of the Liquor heated hot when it is cut open.

For making a Goose Pye.

Make the Walls of a Goose Pye that your Crust be just big enough to hold the Goose; first have a pickled dried Tongue boiled tender enough to peel, cut off the Root, bone the Goose, and a large Fowl; take half a Quarter of an Ounce of Mace beat fine, three Tea-spoonfuls of Salt, a Tea-spoonful of beaten Pepper, and mix all together; season both Fowl and Goose with it, then put the
Fowl

Fowl into the Goose, and the Tongue into the Fowl, and lay the Goose in the same Form as if whole. Put half a Pound of Butter on the Top, and lay on the Lid. This Pye is excellent either hot or cold, and may be kept a great while. A Slice of this Pye makes a pretty little Side-dish for Supper.

Another Way.

Parboil your Goose, then bone it, and season it with Pepper and Salt, and put it into a deep Crust, with Butter both under and over. Let it be well baked, fill it up at the Vent-Hole with melted Butter. Serve it up with Mustard, Bay-leaves, and Sugar.

For making a Green Goose Pye.

Take two fat green Geese, bone them, then season them pretty high with Pepper, Salt, Nutmeg, and Cloves, and you may if you like it add a Couple of whole Onions in the seasoning, lay them one on another, and fill the Sides, then cover them with Butter, and bake them.

For making a Savoury Chicken Pye.

Season six small Chickens with Mace, Pepper, and Salt, both inside and out: then take three or four Veal Sweet-breads, seasoned with the same, and lay round them a few forced Meat-balls, put in a little Water and Butter, and bake it, then take a little sweet white Gravy not over strong, shred a few Oysters, and a little Lemon-peel, squeeze in a little Lemon Juice, not to make it too sour; if you have no Oysters take the whitest of your Sweet-breads, boil
them,

them, cut them small, and put them into your Gravy, thicken it with a little Butter and Flour; when you open your Pye, if there be any Fat, skim it off, and pour the above Sauce over the Chickens Breasts; so serve it up without any Lid.

For making Scotch Collop Pye.

Cut a Fillet of Veal into thin Slices, season with Pepper, Cloves, Mace, Nutmeg, and Salt, cut an Onion and lay it in the Bottom, then lay a Row of Collops and Slices of Bacon, and some Yolks of hard Eggs; take some Savory, Sweet-marjoram and Parsley shred, strew them betwixt every Row of Meat, till you have laid all your Collops in, then put a little Water into the Bottom of your Pye, and some Pieces of Butter over your Meat; you may put in some pickled Mushrooms, Oysters, and sliced Lemon. When your Pye is baked, take off the Lid, and pour away the Fat, then pour in some good Mutton Gravy with Butter drawn thick.

For making an Eel Pye.

Skin and clean the Eels, season them with a little Nutmeg, Pepper and Salt, cut them in long Pieces; you must make your Pye with good Butter Paste; let it be oval, with a thin Crust; lay in your Eels length way, putting over them a little fresh Butter, then bake them.

For making a Mutton Pye.

Pepper and Salt your Mutton Steaks, fill the Pye, then lay on Butter, pour in some thin
Gravy

Gravy and close it. When it is baked skim the Fat off the Pye, toss up a handful of chopped Capers, Oysters, and Cucumbers in Gravy, an Anchovy, and drawn Butter, and pour them in.

For making a savoury Lamb Pye.

First season the Lamb with Pepper, Salt, Cloves, Mace, and Nutmeg, then put it into your Crust, with a few Sweet-breads and Lambstones, seasoned as your Lamb, also some large Oysters, and savoury force-meat Balls, hard Yolks of Eggs, and pour in a little thin Gravy; then put Butter all over the Pye, and lid it, and set it in a quick Oven an Hour and an Half; then make a Lear with Oyster Liquor, as much Gravy, a little Claret, with one Anchovy in it, and a grated Nutmeg. Let these have a boil, thicken it with the Yolks of two or three Eggs, and when the Pye is drawn, put it in.

For making a Potatoe Pye.

First make your Crust, then put a Layer of Butter in the Bottom, then boil your Potatoes tender, put them in, and lay upon them Marrow, Yolks of hard Eggs, Orange, Lemon, and blanched Almonds, whole Spice, Dates, Pistachos, and Citron-peel candied; then put a Layer of Butter over all, close up your Pye, bake it, and when it comes out of the Oven, cut up the Lid, and pour in melted Butter, Wine, Sugar, and the Yolks of Eggs.

For

For making a Pigeon Pye.

Truss and lard your Pigeons with Bacon, season them with Pepper and Salt, and Nutmeg, stuff them with force-meat Balls; lay on Sweet-breads, Lamb-stones, and Butter, and close the Pye; then pour in a Liquor made of Claret, Oyster Liquor, Gravy, two Anchovies, a Faggot of sweet Herbs, and an Onion, and thicken it with brown Butter.

This Liquor will serve for several Sorts of Meats, and Fowl Pies.

For making an Oyster Pye.

First parboil a Quart of large Oysters in their own Liquor, then mince them small, and pound them in a Mortar with Marrow, Pistachio Nuts, and sweet Herbs, an Onion, and savoury Spice, and a little grated Bread, or season them in the same Manner whole, lay on Butter, and close the Pye.

For making a Herring Pye.

Take some pickled Herrings, soak them well in fresh Water, take off the Skins whole, mince your Flesh with two Roes; put some grated Crumbs of Bread, seven or eight Dates, Rose-water, a little Sack with Saffron and Sugar, make of these a pretty stiff Paste; then fill the Skins of your Herrings with this Farce; lay Butter in the Bottom of your Dish, lay in your Herrings and Dates with them, and on the top of them lay Gooseberries, Currants, and Butter; then close it up, bake it, and when done, Liquor it with Vinegar, Butter, and Sugar.

For

For making a Rabbit Pye.

First cut Rabbits into Pieces, fry them in Lard, with a little Flour, season them with Salt, Pepper, Nutmeg, sweet Herbs, adding a little Broth; when they are cold, put them in your Pye, adding Morels, Truffles, and pounded Lard; lay on the Lid, set it in the Oven, and let it stand for an Hour and a Half; when it is about half baked, pour in your Sauce in which the Rabbits were fried, and just before you serve it up to Table, squeeze in some Seville Orange.

For making Another.

Parboil a Couple of Rabbits, bone, lard and season them with Pepper, Salt, Nutmeg, Cloves, and Mace, and Winter-savory; put them in your Pye, with a good many force-meat Balls, laying a Pound of Butter on the Top, close it up, bake it, and when it is cold fill it up with clarified Butter.

For making a young Rook Pye.

Cut young Rooks, flee and parboil them, and put a Crust at the Bottom of your Dish with a great Deal of Butter, and force-meat Balls; then season the Rooks with Salt, Pepper, Mace, Cloves, Nutmeg, and some sweet Herbs, and put them into your Dish; pour in some of the Liquor they were parboiled in, and lid it; when baked, cut it open and skim off the Fat; warm, and pour in the Remainder of the Liquor they were parboiled in, if you think your Pye wants it.

For

Sweet-meats uppermost, and when it comes out of the Oven, put in half a Pint of Cream, and as much Sack.

For making an Apple Pye.

First scald about a Dozen large Apples very tender, then take off the Skin, and take the Core from them, and put to it twelve Eggs, but six Whites; beat them very well, and a Nutmeg grated, sugar it to your Taste, and take the Crumb of a Penny Loaf grated, and put a Quarter of a Pound of Butter melted; mix all these together, and bake them in a Dish; Butter your Dish, and take Care that your Oven is not too hot.

The best Ingredients for Savoury Pies.

The Meat, Fish, or Fowls, Balls, Spices, Lemon, Citron, Skirrits, Currants, Raisins, Gooseberries, Damsons, Grapes, and Orange-peel candied, Spanish Potatoes, and a Caudle.

The Ingredients for Savoury Pies.

The Meat, Fowl, or Fish, savoury Spices, shrivelled Palates, Cocks Combs and Stones, Lamb Stones, Bacon, Oysters, Mushrooms, Artichoke Bottoms, Truffles, and a Lear.

Paste for a Pasty.

Knead up a Peck of fine Flour, with six Pounds of Butter and four Eggs, with cold Water.

To make a Crust for a raised Pye.

Boil six Pounds of Butter in a Gallon of Water, skim it off very clean, and put it directly into a Peck of Flour; work it well into a Paste, then pull it in Pieces till it is cold, and make it up in what Form you chuse.—
This will do for a Goose Pye.

A fine Paste for Patty-pans.

Work up a Pound of Flour with half a Pound of Butter, two Ounces of fine Sugar, and Eggs.

OF TARTS.

For making a Gooseberry Tart.

Taking your Crust, then sheet the Bottoms of the Patty-pans, and strew them over with Powder Sugar; then take green Gooseberries, and fill your Tarts with them, and lay a Layer of Gooseberries and a Layer of Sugar; close your Tarts, and bake them in a quick Oven, and they will be very fine and green.

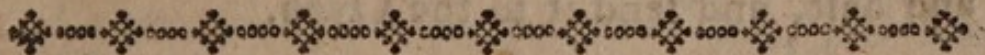
A short Paste for Tarts.

Rub a Pound of Wheat Flour and three Quarters of a Pound of Butter together, put three Spoonfuls of Loaf-Sugar to it, beat and sifted, the Yolks of four Eggs, beat very well; put to them a Spoonful or two of Rose-water, and work them all together into a Paste; then roll them thin, and ice them over, and bake them in a slow Oven.

For

For making a Cherry Tart.

Take two Pounds of Cherries, bruise, stone and stamp them, and boil up the Juice with Sugar; then stone four Pounds more of Cherries, and put them into your Tarts with the Cherry Syrup; bake your Tart, ice it, and serve it up.



The best RULES to be observed in making
 PUDDINGS.

FOR boiled Puddings, always take Care the Bag or Cloth be very clean, and dipt in hot Water, and then well floured. If a Batter-pudding, tie it close; if a Bread-pudding, tie it loose; and be sure the Water boils before you put the Puddings in; and you should move your Puddings in the Pot after, for Fear they should stick. When you make a Batter-pudding, first mix the Flour well with Milk; then put in the Ingredients by Degrees, and it will be free from Lumps. But for a plain Batter-pudding, the best Way is to strain it through a coarse Hair Sieve, that it may neither have Lumps, nor the Treads of the Eggs; and all other Puddings, strain the Eggs when they are beat. If you boil them in Bowls, or China Dishes, butter the Inside before you put in your Batter; and for all baked Puddings, butter the Pan or Dish before the Pudding is put in.

For making a very fine Pudding.

Take a Pint of boiled Cream, put into it a little Nutmeg and Mace; then take the Crumb of two French Rolls and put them into the Cream; then take the Yolks of six Eggs, and about twenty Almonds beaten very small, and half a Pound of Marrow; mingle all these well together, and season it with a little Sugar and Salt, and send it to the Oven.

A very good Plumb-Pudding, and not expensive.

Take a Quart of Milk, twelve Ounces of Currants, the like Quantity of Raisins of the Sun, stoned, a Pound and a Half of Suet chopped small, eight Eggs and four Whites, half a Nutmeg grated, a little beaten Ginger, a Spoonful of Brandy, a few Sweet-meats, and mix it up very stiff with fine Flour. You may bake it or boil it. Take Care the Oven be not over hot.

For making a boiled Plumb-Pudding.

Shred a Pound of Beef Suet very fine, and three Quarters of a Pound of Raisins stoned; then take some grated Nutmeg, a large Spoonful of Sugar, a little Salt, four Eggs, some Sack, three Spoonfuls of Cream, and about six Spoonfuls of Flour; mix these well together, tie it up in a Cloth, and let it boil three Hours; pour melted Butter over it.

For making a Bread-Pudding.

Put a Quarter of a Pound of Butter into a Pint of Cream, set it on the Fire, and keep it stirring;

stirring; the Butter being melted, put in as much grated Bread as will make it pretty light, some grated Nutmeg, a little Sugar, three or four Eggs, and a little Salt; mix all well together, butter a Dish, pour it in, and bake it half an Hour.

For making an Apple Pudding.

Scald six or eight Codlings, take out the Cores, and cut them into Pieces, put some Cinnamon, some Sugar, and roll them up in a fine Paste, tied up in a clean Cloth; about an Hour will boil it; then pour into it some melted Butter and Cream, and serve it up.

For making a light Pudding.

Put some Cinnamon, Mace, and Nutmeg into a Pint of Cream, and boil it; when it is boiled, take out the Spice; then take the Yolks of eight Eggs, and four of the Whites; beat them well with some Sack, then mix them with your Cream, with a little Salt and Sugar, and take a Halfpenny white Loaf and a Spoonful of Flour, and put in a little Rose Water; beat all these well together, and wet a thick Cloth, and flour it; then put your Pudding into it, and tie it up, and when the Pot boils, it must boil an Hour. Melt Butter, Sack, and Sugar, and pour over it.

For making a cheap baked Rice Pudding.

Take a Quarter of a Pound of Rice, boil it in a Quart of new Milk, stir it that it does not burn; when it begins to be thick, take it off, let it stand till it is a little cool; then stir in
well

well a Quarter of a Pound of Butter, and Sugar to your Palate; grate a small Nutmeg, butter your Dish, pour it in, and bake it.

For making a Rice Pudding.

Take half a Pound of ground Rice, set it on the Fire, with three Pints of new Milk; boil it well, and when it is almost cold, put to it eight Eggs, well beaten, but only half the Whites, with half a Pound of Butter, and half a Pound of Sugar; put in some Nutmeg or Mace. It will take about half an Hour to bake it.

For making a Batter Pudding.

Take six Eggs, about a Pint of Milk, and four Spoonfuls of Flour; put in a little Salt, and half a grated Nutmeg; you must take Care your Pudding is not too thick, flour your Cloth well. Three Quarters of an Hour will boil it. Serve it with Butter, Sugar, and a little Sack.

For making a Quaking Pudding.

Beat eight Eggs very well, put to them three Spoonfuls of fine white Flour, a Pint and a Half of Cream, a little Salt, and boil it with a Stick of Cinnamon and a Blade of Mace; when it is cold, mix it, butter your Cloth, but do not give it over much Room in the Cloth. About an Hour will boil it. You must turn it in the boiling, or the Flour will settle; so serve it up with a little melted Butter.

For

For making a Potatoe Pudding.

Boil four large Potatoes, as you would do for eating, beat them with a little Rose-water and a Glass of Sack in a Marble Mortar; put to them half a Pound of melted Butter, half a Pound of Currants well cleaned, a little shred Lemon-peel and candied Orange; mix all together, bake it, and serve it up.

For making a Gooseberry Pudding.

Pick, coddle, bruise, and rub a Quart of green Gooseberries through a Hair Sieve, to take out the Pulp; then take six Spoonfuls of the Pulp, six Eggs, half a Pound of clarified Butter, three Quarters of a Pound of Sugar, a little Lemon-peel shred fine, a Handful of Bread Crumbs or Biscuit, a Spoonful of Rose Water or Orange-flower Water; mix these well together, and bake it with Paste round the Dish. You may, if you please, add some Sweet-meats.

For making excellent Black Puddings.

Take a Quart of Hog's Blood, a Quart of Cream, ten Eggs, beaten well together; stir them very well, and thicken it with Oatmeal finely beaten, grated Bread, Beef Suet finely shred, and Marrow in little Lumps; season it with a little Nutmeg, Cloves, and Mace, mixed with Salt, a little Sweet-marjoram, Lemon, Penny-royal, and Thyme, shred very well together and mixed; fill the Guts, being well cleansed, and boil them carefully.

For

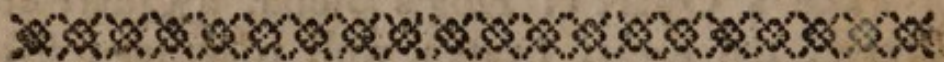
For making Marrow Puddings.

First boil a Pint of Cream and the Marrow of the Bones, except a few Bits to lay on the Top, then slice a Penny white Loaf into it; when it is cold, put into it half a Pound of blanched Almonds, beaten very fine, with two Spoonfuls of Rose Water, the Yolks of six Eggs, a Glass of Sack, a little Salt, six Ounces of candied Citron and Lemon sliced thin; mix all together, then put it into a buttered Dish, dust on fine Sugar, then lay on the Bits of Marrow; bake and serve it; you may add half a Pound of Currants.

N. B. When you boil Cream, take Care to stir it all the Time.

For making Custard Pudding.

Beat six Eggs in a Pint of Cream, with two Spoonfuls of Flour, half a Nutmeg grated, a little Salt and Sugar to your Taste: butter a Cloth, and put it in when the Pot boils; boil it exactly half an Hour, and melt Butter for Sauce.



Cakes, Cheesecakes, Custards.

OF CAKES.

For making a POUND CAKE.

TAKE a Pound of Butter, beat it in an Earthen Pan with your Hand one Way, till it is like fine thick Cream; then have ready twelve Eggs, but six Whites, and beat them
up.

For making a cheap Seed Cake.

Put a Pound and a Half of Butter in a Sauce-pan, with a Pint of new Milk, set it on the Fire; take a Pound of Sugar, half an Ounce of All-spice beat fine, and mix them with half a Peck of Flour. When the Butter is melted, pour the Butter and Milk into the Middle of the Flour, and work it up like Paste; pour in with the Milk half a Pint of good Ale Yeast, and set it before the Fire to raise, just before it goes to the Oven. You may either put in some Carraway-seeds or Currants, and bake it in a quick Oven.

If you make it in two Cakes, they will take an Hour and a Half baking.

For making Mackerons.

Take a Pound of Almonds, let them be scalded, blanched, and thrown into cold Water, then dry them in a Cloth, and pound them in a Mortar, moisten them with Orange-flower Water, or the White of an Egg, lest they turn to Oil; afterwards take an equal Quantity of fine powdered Sugar, with three or four Whites of Eggs, and a little Musk, beat all well together, and shape them round on Wafer-paper with a Spoon. Bake them in a gentle Oven on Tin.

OF CHEESE - CAKES.

For making Cheese-Cakes.

Take the Curd of a Gallon of Milk, three Quarters of a Pound of fresh Butter, two grated Biscuits, two Ounces of blanched Almonds

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pounded

pounded with a little Orange-flower Water, half a Pound of Currants, seven Eggs, Spice, and Sugar; beat it up with a little Cream till it is very light, then fill your Cheese-cakes.

For making Rice Cheese-Cakes.

Boil two Quarts of Cream or Milk, a little while, with a little whole Mace and Cinnamon, then take it off the Fire, take out the Spice, and put in half a Pound of Rice-flower, and put it on the Fire again and make it boil, stirring it together; then take it off, and beat the Yolks of twenty-four Eggs; set it on the Fire again, and keep it continually stirring, till it is as thick as Curds; add half a Pound of blanched Almonds pounded, and sweeten it to your Palate. Or, if you chuse it, you may put in half a Pound of Currants, well picked and rubbed in a clean Cloth.

For making Lemon Cheese-Cakes.

Take two large Lemon-peels, boil and pound them well together in a Mortar, with about six Ounces of Loaf Sugar, and the Yolks of six Eggs; mix all well together, and fill the Patty-pans about half full.

Orange Cheese-cakes you may do the same Way, but be very careful to boil the Peel in two or three Waters, to take out the Bitterness.

OF CUSTARDS.

An excellent Paste for CUSTARDS.

Take One Pound of Flour, Butter twelve Ounces, the Yolks of four Eggs, six Spoon-
fuls

fuls of Cream; mix them well together, and let them stand twenty Minutes, then work it up and down, and roll it very thin.

For making a Custard.

Boil a Quart of Cream or Milk, with a Stick of Cinnamon, a large Mace, and a quartered Nutmeg; when half cold, mix it with eight Yolks of Eggs, and four Whites, well beat, some Sack, Sugar, and Orange-flower Water. Set all on the Fire, and stir it till a white Froth rises, which skim off; then strain it, and fill your Crusts, which should be first dried in the Oven, and which you must prick with a Needle before you dry them, to prevent their rising in Blisters.

Or you may put it into Cups, without the Paste.

Another Custard.

Boil a Quart of Cream, with a Blade of Mace, beat ten Eggs, but half the Whites, take the Mace out, and when almost cold, beat in the Eggs, with one Spoonful of Orange-flower Water; sweeten to your Taste, and put it into your Custard-cups, and let them just boil up in the Oven; and if you boil the Eggs in the Cream all together, then you may put it into your Custard-cups over Night, and they will be fit for Use.

For making a Cream Custard.

Grate the Crumbs of a Penny Loaf very fine, and mix it with a good Piece of Butter,
 F 2. and.

and a Quart of Cream; beat the Yolks of twelve Eggs with Cream; sweeten them with Sugar, and let them thicken over the Fire; make your Custard shallow, bake them in a gentle Oven, and when they are baked, strew fine Sugar over them.

For making a Rice Custard.

First boil a Quart of Cream with a Blade of Mace, then put to it boiled ground Rice, well beaten with your Cream; put them together, and stir them well all the while it boils on the Fire; and when it is enough, take it off, and sweeten it as you like; put in a little Rose-water, and serve it cold.

For making Common Biscuits.

Beat up six Eggs, with a Spoonful of Rose-water and a Spoonful of Sack; then add a Pound of fine powdered Sugar and a Pound of Flour; mix them into the Eggs by degrees, and an Ounce of Coriander-seeds; mix all well together, shape them on white thin Paper, on tin Moulds, in any Form you please; beat the White of an Egg with a Feather, rub them over, and dust the Sugar over them; set them into an Oven moderately heated, till they rise, and come to a good colour, then take them out; and when you have done with the Oven, if you have no Stove to dry them in, put them into an Oven again, and let them stand all Night to dry.

For

For making a plain Custard.

Take a Quart of new Milk, sweeten it to your Taste, grate a little Nutmeg, beat up eight Eggs well, leave out half the Whites, stir them into the Milk, and bake it in China Basons, or put them into a Kettle of boiling Water, taking Care that the Water does not come above half Way up the Basons, for fear of its getting into them. You may add a small Glass of Brandy, or a little Rose-water, in your making.

For making an Almond Custard.

First blanch your Almonds, then pound them in a Mortar very fine; add a little Milk in the beating, press it through a Sieve, and make it as the Custard above-mentioned, and bake it in Cups.

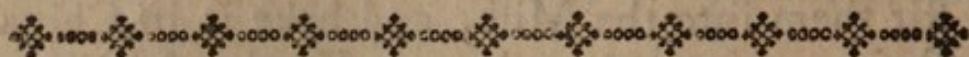
For making whipt Syllabub.

Take a Pint of Canary, two Quarts of Cream, some Whites of Eggs, and a Pound of fine Sugar, and beat it with a Whisk till it froths well; skim off the Froth, and put it into Syllabub Glasses.

For making a White-Pot.

Take a Quart of new Milk, slice the Crumb of a Half-penny Roll into it, then beat up the Yolks of six Eggs, with Rose water, and put them in with some grated Nutmeg and Cinnamon; sweeten it to your liking, and carefully mix them well together; then take your Pan, and lay into it some good Beef Marrow, or Butter, and put in all the above Ingredients,

(but take particular Care they are all well mixed together, or it will curdle) then put it into the Oven, but not too hot; when you serve it up, grate some fine Sugar over it.



OF COLLARING.

For Collaring Beef.

TAKE a thin Flank of Beef, slit it thro' the Middle, salt it with a Quarter of a Pound of Salt Petre, half a Pint of Peter Salt, and a Quart of white Salt; let it lie six Days, then season it with an Ounce of Pepper, half an Ounce of Cloves and Mace, a little Thyme, and Lemon-peel finely shred; roll it up tight, bind it hard with coarse Tape, and cover it with Pump-water, and then bake it in a Pan with Household Bread. When it comes out of the Oven, roll it tight in a Coarse Cloth, and tie it at both Ends; when it is cold, take off the Cloth and Tape, and keep it in a cool Place.

For collaring a Breast of Veal.

Take a Breast of Veal, and bone it; lay all over the Inside thin Slices of Bacon; season it with Pepper, Salt, and Spice, a little Thyme, Lemon-peel and Sage; roll it up into a Collar and bind it tight with Tape; boil it in White Wine Vinegar and Water of each a like Quantity: add a little Salt, and some whole Cloves and Mace, with a Bunch of sweet Herbs, and a Slice or two of Lemon; let it boil two Hours, keep it in the Liquor you boil it in, and serve it in Slices with Oil and Lemon.

For

For collaring Pork.

Take a Belly-piece of Pork, bone it, and season it high in Pepper, Salt, and Spice, and a good Handful of Sage shred ; roll it tight as before directed, boil it five Hours in the same Pickle as for the Veal before. Serve it with Mustard and Sugar.

For collaring Mutton.

Take a large Breast of Mutton, bone it, season it with Pepper, Salt, Spice, Thyme, and Lemon-peel shred fine ; roll it up tight, and bind it hard with Tape ; boil it two Hours in Water and Salt, with some whole Spice and Pepper, and a Bunch of sweet Herbs. Serve it in Slices with all Sorts of Pickles.

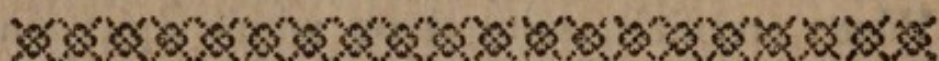
For collaring Eels.

Take a large Eel, and slit it down the Back ; take out the Bone, season it high with Pepper, Salt, Spice, and a little Thyme shred fine. Roll it up into a Collar ; put a Cloth about it and bind it with Tape ; boil it one Hour in White Wine and Vinegar, of each a like Quantity, with whole Pepper and Spice, a Bunch of sweet Herbs, and a Slice or two of Lemon, with a little Salt. When it is cold, take off the Tape and the Cloth, and keep it in the Pickle you boil it in. Serve it in Slices, with Oil and Lemon, and some of the Pickle.

For collaring Pig.

Take a large Pig, cut off his Head, slit him down the Back ; bone it, lay it in Water
four

four Hours; then dry it well; season it with Pepper, Salt, Spice, and a Handful of Sage shred small. Roll it all into one Collar; put it into a Cloth, tie it tight with coarse Tape, and boil it three Hours in White Wine Vinegar and Water, of each a like Quantity. Put in a little Salt, and a Bunch of sweet Herbs, whole Cloves, Mace and Pepper, and a Slice or two of Lemon. When cold, take off the Tape and Cloth. Keep it in the Pickle; serve it in Slices, with Lemon and some of the Pickle.



O F R A G O O S.

To ragoo Lamb Stones.

HAVING got two or three Pair of Lambs Stones, parboil them, take off the Skin, and cut them in four or eight Pieces, strew some fine Salt over them, and wipe them dry, flour them without touching them with your Hands, fry them immediately in very hot Hogs Lard, and make them crisp; then dish them up and serve away.

To ragoo a Breast of Veal.

Lard a Breast of Veal, and half roast it, then pour upon it some strong Gravy, and stew it very well with a Bunch of sweet Herbs, an Onion, Pepper and Salt, Cloves and Mace; then, for the Sauce, take some Butter and brown it, and shake a little Flour into it; take the Liquor you stewed your Veal in, and boil
it.

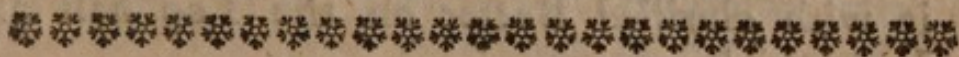
it well with Palates, Oysters, Mushrooms, forced Meat, Artichoke Bottoms, and Sweet-breads; squeeze in a Lemon, and after you have strained off your Herbs, toss it up all together, and pour it over the Veal.

A Ragoo of Cocks Combs, Cocks Kidneys, and fat Livers.

Take a Stew-pan, put in it a Bit of Butter, a Bunch of sweet Herbs, some Mushrooms and Truffles; put it for a Minute over the Fire, flour it a little, moisten it with half a Spoonful of Broth, season it with Salt and Pepper, let it stew a little, then put in some Cocks-combs, Cocks-kidneys, fat Livers, and Sweet-breads; let your Ragoo be palatable, thicken it with the Yolks of Eggs; serve it up hot for a dainty Dish.

For dressing Lamb in Ragoo.

Take your Lamb, half roast it, then cut it in four Pieces, and toss it up in a Stew-pan to brown it; then stew it in good Broth, with Salt, Pepper, Cloves, a few Mushrooms, and sweet Herbs; when it is enough, put to it a Cullis of Veal, and serve it.



O F P O T T I N G .

For potting a Hare.

BONE your Hare, and take away all the skinny Part, then put to the Flesh some good fat Bacon and savoury Herbs; season it with

with Mace, Nutmeg, and Pepper, and a little Salt, then beat all this fine in a Mortar; then pot it down, and put in a Pint of Claret and bake it about an Hour and Half, and when it comes out, pour out all the Gravy, and fill it up with clarified Butter.

For potting Tongues.

Take two Tongues, Salt them with Saltpetre, white Salt, and brown Sugar; bake them tender in Pump-water; then blanch them, cut off the Roots, and season with Pepper and Spice. Put them in an oval Pot, and cover all over with clarified Butter.

For potting Beef.

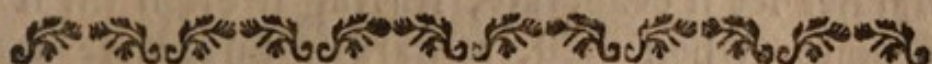
Take a Leg of Mutton Piece of twelve Pounds, cut it into pound Pieces, and Salt it as for Collar of Beef; let it lie six Days, bake it in a Pan covered with Pump-water, and bake it with Household Bread; when it comes out of the Oven, take it out of the Liquor, beat it in a Stone Mortar; then season it with an Ounce of Pepper, half an Ounce of Cloves and Mace, mix it into a Pound of clarified Butter, put it close into your Pot, and cover it with clarified Butter on the Top half an Inch thick.

For potting Cheshire Cheese.

Put three Pounds of Cheshire Cheese into a Mortar, then take a Pound of the best fresh Butter you can get; pound them together, and in the beating add a Glass or two of Canary

nary, and half an Ounce of Mace, so finely beat and sifted that it cannot be discerned. When all is well mixed, press it hard down into a Pan, cover it with melted Butter and keep it cool.

A Slice of this upon Bread eats very fine.



Of SOUPS, BROTHS, and GRAVY.

THE best Method of boiling Broths is over a Stove, and let it be uncovered, for the Cover being on causes it to boil black.

To make Broths for Soups or Gravy.

Chop a Leg of Beef to Pieces, set it on the Fire in about four Gallons of Water, skim it clean, season it with white Pepper, a few Cloves, and a Bunch of sweet Herbs. Boil it till two-thirds are wasted, then season it with Salt; let it boil a little while longer, then strain it off, and keep it for Use.

To make a fine White Soup.

Take a Leg of Beef, and a Knuckle of Veal, and let them boil at least four Hours; then beat a Pound of sweet Almonds very fine, and mix them with some of the Broth; then serve with the Almonds in it, and Sippets of fried Bread.

To make solid, or Portable Soup.

Get a Leg of Veal, or any other young Meat, cut off all the Fat, and make strong Broth after the common Way; put this into
a wide

a wide Bason, or a Stew-pan well tinned ; let it stew gently over a slow Fire till it is boiled away to one-third of the Quantity, then take it from the Fire, and set it over Water that is kept constantly boiling, this being an even Heat, and not apt to burn the Vessel ; in this Manner let it evaporate, stirring it often till it becomes, when cold, as hard a Substance as Glue ; then let it dry by a gentle Warmth, and keep it from Moisture.

When you use it, pour boiling Water upon it. It makes excellent Broth, either strong or weak, according to the Quantity you put in. It will keep good at least twelve Months.

To make Peas Soup.

Make two Quarts of good Broth from Beef and pickled Pork ; take Celery, Turnip, Mint, Onion, and all Sorts of Kitchen Herbs, stew them down tender with a Piece of Butter, rub all these through a Sieve ; and, one Pint of Peas being boiled to a Pulp, rub them through a Sieve, thinning it with your Broth till all is through. Season it with Pepper and Salt ; and have boiled tender some Celery and Leeks cut small to put in the Soup.

White Peas and green Peas are both done this Way. Fry some Bread to go in it.

To make Gravy Soup.

Cut a Pound of Mutton, a Pound of Veal, and a Pound of Beef into little Pieces ; put it into seven or eight Quarts of Water, with an old Fowl beat to Pieces, an Onion, a Carrot,
some

some white Pepper and Salt; a little Bunch of sweet Herbs, two Blades of Mace, and three or four Cloves, some Celery, Cabbage, Endiff, Turnip, and Lettuce. Let it stew over a slow Fire till half is wasted, then strain it off for Use.

For making Calf's Head Soup.

Stew a Calf's Head tender, then strain off the Liquor, and put into it a Bunch of sweet Herbs, Onion, Mace, some Pearl-barley, Pepper and Salt; boil all a small Time. Serve it up with the Head in the middle, boned.

Garnish with Bread toasted brown, and grated round the Rim.

Mutton Broth.

Boil the Scrag-end of a Neck of Mutton in about four Quarts of Water, then put in an Onion, a Bunch of sweet Herbs, and a Crust of Bread. Boil it an Hour, then put in the other Part of the Neck; after that some dried Marigolds, and Turnips, Cives, and Parsley chopped small; put these in about ten Minutes before your Broth is enough. Season it with Salt, thickened with Oatmeal; others thicken with Rice, and others with Bread.

For making Jelly Broth for consumptive Persons.

Take a Joint of Mutton, a Capon, a Fillet of Veal, and five Quarts of Water; put these in an Earthen Pot, and boil them over a gentle Fire till one half be consumed; then

G

squeeze

squeeze all together, and strain the Liquor through a Linen Cloth.

Beef Broth.

Crack the Bone of a Leg of Beef in two or three Parts, put it in about a Gallon of Water, then put in two or three Blades of Mace, a Crust of Bread, Salt, and a Bunch of Parsley. Boil it till the Beef and Sinews are tender. Cut some toasted Bread into square Pieces, and lay in your Dish. Lay in the Meat, and pour your Soup over it.

Gravy for White Sauce.

Cut a Pound of Veal into small Pieces, boil them in about a Quart of Water, with a Blade of Mace, an Onion, some white Pepper, and two Cloves. Let it boil till it is of proper Strength.

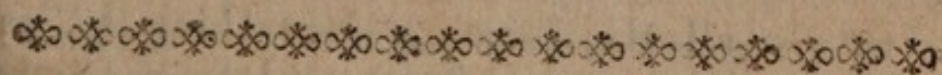
A good Gravy for any Use.

Take two Ounces of Butter and burn it in a Frying-pan till it is brown, then put in two Pounds of lean Beef, two Quarts of Water, and half a Pint of Wine, red or white, as you would have the Colour; put in three or four Shalots, half a Dozen Mushrooms, Cloves, Mace, whole Pepper, and four or five Anchovies; let it stew for an Hour over a gentle Fire, and strain it off for Use.

For making Gravy for most Things.

If you live where you can't always have Gravy Meat, when your Meat comes from the

the Butcher, take a Piece of Beef, a Piece of Veal, and a Piece of Mutton, cut them into as small Pieces as you can, and take a deep Sauce-pan with a Cover; lay your Beef at the Bottom, then your Mutton, then a very little Piece of Bacon, a Slice or two of Carrot, some Mace, Cloves, whole Pepper, black and white, a large Onion cut in Slices, a Bundle of sweet Herbs, and then lay in your Veal. Cover it close over a slow Fire for six or seven Minutes, shaking the Sauce-pan now and then; then shake some Flour in, and have ready some boiling Water, which pour in till you cover the Meat and something more. Cover it close, and let it stew till it is quite rich and good, then season it to your Taste with Salt, and strain it off.



OF J E L L Y.

Currant Jelly.

PICK a Gallon of ripe Currants from the Stalks, put them in a Pan, and bruise them well with your Hands; then strain off the Juice, and to every Pint take three Quarters of a Pound of fine Loaf Sugar, put them in your preserving Pan together, and let them boil till they Jelly, which will be in about twenty Minutes, then pour it into Glasses.

Calf's Foot Jelly.

Take four Calves Feet, clean washed and boned, put a Gallon of Water, with four

Ounces of Hartshorn, boil it to a Jelly, then run it through a Bag, and clarify it with six Whites of Eggs, add to it a Quart of white Wine, the Juice of five Lemons, and six Pippins sliced, sweeten it with the best Sugar to your Taste, so boil it up, and run it through your Bag into Glasses.

Hartshorn Jelly.

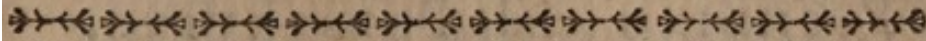
Take a Pound of Hartshorn, and put to it three Quarts of Spring Water; put it over a slow Fire, and let it boil gently till it comes to a Quart, then strain it off, and let it stand till it is cold, then take the gross Part off, and put it to the Juice of four Lemons, and Sugar to your Taste, and the Whites of four Eggs; boil all these up gently, and run them through your Bag into Glasses.

☞ In all the Receipts for making Jellies you may observe, that after your Jelly has once passed through the Bag, you must put it in the second Time by little and little, and so on, till you find it becomes very fine; and if you find your Jelly does not fine readily, you must take the Shells of your Eggs and break them small, and boil them up in your Jelly, and so run it again through the Bag.

To make Jelly of Pippins or Codlins.

Take six Pippins or Codlins, pare and slice them into a Quart of Spring Water, boil it till it comes to a Pint, strain it, and put to the Clear a Pound of fine Sugar; boil it till it will Jelly, skim it clean as it boils; this Jelly

is proper to put a little on the Top of any red or white Preserve.



OF CANDYING.

To candy Cherries.

GET them before they are full ripe, stone them, and having boiled your fine Sugar to a Height, pour it on them, gently moving them, and so let them stand till almost cold, then take them out, and dry them by the Fire.

To candy Barberries and Grapes.

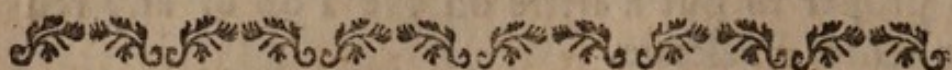
Take preserved Barberries, wash off the Syrup in Water, and sift fine Sugar on them; then let them be dried in the Stove, turning them from Time to Time till they are thorough dry. Preserved Grapes may also be candied after the same Manner.

To candy Orange or Lemon Peels.

Having steeped your Orange peels as often as you shall judge convenient, in Water, to take away the Bitterness; then let them be gently dried and candied with Syrup made of Sugar.

To candy Apricots.

You must slit them on one Side of the Stone, and put fine Sugar on them, then lay them one by one in a Dish, and bake them in a pretty hot Oven; then take them out of the Dish, and dry them on Glass Plates in an Oven for three or four Days.



PICKLING and PRESERVING.

Rules to be observed in Pickling.

NEVER use any Thing but Stone Jars for all Sorts of Pickles that require hot Pickle to them, for Vinegar and Salt will penetrate through all earthen Vessels; Stone and Glass are the only Things to keep Pickles in. Be sure never to put your Hands in to take Pickles out, it will soon spoil them. The best Way is, to every Pot tie a wooden Spoon, full of little Holes, to take the Pickles out with. Let your Brass Pans, for green Pickles, be exceeding bright and clean, otherwise your Pickles will have no Colour; use the very best and strongest White Wine Vinegar; likewise be very exact in watching when your Pickles begin to boil and change Colour, so that you may take them off the Fire immediately, otherwise they will lose their Colour, and grow soft in keeping.

Cover your pickling Jars with a wet Bladder and Leather.

To pickle small Cucumbers.

Take them fresh gathered, put them in a Pan, and pour on them as much boiling hot Brine as will cover them. Let them stand close covered twenty-four Hours; then take them out and dry them, and put them into the Pot you intend to keep them in, with Cloves, Mace, Pepper, some Dill and Fennel, a little Horse-

Horse-radish, some Lemon-peel, and a few Bay-leaves. Pour on them as much boiling hot Vinegar as will cover them. Do thus three Times in three Weeks. Keep them close stopt and hot six Hours at a Time; and if they be not green, make your Vinegar boil, and put in the Cucumbers, and let them boil up six Minutes.

To pickle French Beans.

Take them young, before they have any Strings, lay them in a cold Brine six Days, and one Day in fresh Water; then dry them, and put them in a Pot with whole Spice, Pepper, some Ginger, Lemon-peel, and a few Bay-leaves. Cover them with boiling hot Vinegar, and do them as the small Cucumbers.

To pickle Mushrooms.

Take them fresh gathered, (the Bottoms are the best) cut the Stalks half off, put them in Water and a little Salt; let them lie two Hours; then rub the Tops with a Piece of Flannel, and as you rub them, put them in clean Water with a little Salt; let them lie four Hours; make your Water and Salt boil, and then put in your Mushrooms; let them boil eight Minutes; then take them out from the boiling Liquor, and put them hot in cold Water and a little Salt; let them lie twenty-four Hours; then dry them, and put them into a Glass with whole Mace, sliced Nutmeg, and some Bay-leaves; then boil as much White Wine and Vinegar as will cover them; and when

when it is cold, fill up your Glass, and put some sweet Oil on the Top, and tie a Bladder over them.

To pickle Barberries.

Take them ripe and fresh gathered; put them into the Pot you intend to keep them in; boil Water and Salt together, but not quite so strong as to bear an Egg; and when it is cold, fill up your Pot.

To pickle Grapes or Barberries.

Put your Grapes or Barberries into a Pot; then boil Verjuice with a good Quantity of Salt, and let it stand till it is cold; then put in the Grapes or Barberries, and cover them up.

To pickle small Onions.

Peel your Onions and throw them into Water, then put them into a well-tinned Saucepan, with Salt and Water, and just let them stand till they are cold and well drained, then make a Pickle of White Wine Vinegar, the palest you can get, with Mace, sliced Ginger, white Pepper Corns, and Salt to your Taste, give it one boil up, and let it stand till it is quite cold; then add to it about two Spoonfuls of the best pale Flour of Mustard, and after you have put your Onions into Jars, pour Pickle upon them.

To pickle Beet-Roots and Turnips.

Make your Pickle of Water, Salt, Vinegar, and a little Cochineal, and boil your Beet-roots

in it, pear your Turnips, and boil them but half as long as the Roots, then keep them both in this Pickle.

To pickle Red Cabbage.

Cut off the Stalks and outside Leaves, and shred it into thin Slices; make a Pickle of Salt, Vinegar, Cloves, Mace, Ginger, and sliced Nutmeg, then boil it, and when it is cold, pour it over the Cabbage, and it will be fit for Use in twelve Hours.

N. B. You do white Cabbage in the same Pickle, only it must be poured on scalding hot two or three Times.

To pickle large Cucumbers in Slices

Get large Cucumbers before they are too ripe, slice them the Thickness of Crown-pieces in a Pewter Dish; to every Dozen of Cucumbers, slice two large Onions thin, and so on till you have filled your Dish, with a Handful of Salt between every Row; then cover them with another Pewter Dish, and let them stand twenty-four Hours, then put them in a Cullender and let them drain very well; put them into a Jar, cover them over with White Wine Vinegar, and let them stand four Hours; pour the Vinegar from them into a Copper Saucepan, and boil it with a little Salt; put to the Cucumbers a little Mace, whole Pepper, a large Race of Ginger sliced, and then pour the boiling Vinegar on. Cover them close, and when they are cold tie them down. They will be fit to eat in two or three Days.

For

For pickling Currants.

Take Currants, either red or white, before they are thoroughly ripe; you must not take them from the Stalk; make a Pickle of Salt and Water and a little Vinegar, so keep them for Use. They are likewise proper for Garnishing.

Catchup of Mushrooms.

Take a Stew-pan full of large flap Mushrooms, and the Tips of those you wipe for pickling; set them on a slow Fire, with a Handful of Salt, without Water; they will make a great deal of Liquor, which you must strain, and put a Quarter of a Pound of Shalots, some Pepper, Ginger, Cloves, Mace, and a Bay leaf; boil and skim them well; when quite cold, Bottle and stop them very close.

To preserve Cherries with the Leaves and Stalks Green.

Take Morel Cherries, dip the Stalks and Leaves in the best Vinegar, boiling hot, stick the Sprig upright in a Sieve till they are dry; in the mean Time boil some double refined Sugar to Syrup, and dip the Cherries, Stalks and Leaves in the Syrup, and just let them scald; lay them on a Sieve, and boil the Sugar to a Candy height, then dip the Cherries, Stalks, Leaf and all; then stick the Branches in Sieves, and dry them as you do other Sweetmeats. They look very pretty at Candle-light in a Desert.

To preserve Currants.

Take red or white Currants, the best and the largest Bunches, before they be too ripe; tie three or four Bunches together, then take the Weight of them in fine Sugar; dissolve the Sugar with a little Spring Water; boil it and skim it clean; then put in the Fruit, and boil them gently five Minutes; let them cool, and boil them as long: do so three Times, then take the Fruit, and put them into Pots or Glasses. Boil the Syrup till it will drop a Pearl without breaking. Put a white Paper over your Pots or Glasses, and tie a Parchment over that.

Preserve Rasberries the same Way, but boil them gently.

To preserve Barberries.

Take them ripe and of a good Colour, and the Sort without Stones; then take about three Times the Weight of them in fine Sugar; boil some of the worst of the Barberries in Spring Water; strain it and take as much of it as will dissolve the Sugar. Boil it to a Syrup, skim it clean, tie the Fruit in Bunches, and do them as the Currants.

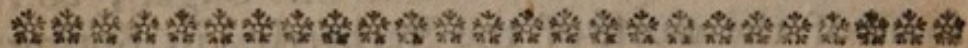
To preserve Fruit green all the Year.

Gather your Fruit when they are three Parts ripe, on a very dry Day, when the Sun shines on them; then take Earthen Pots and put them in; cover the Pots with Corks, or bung them that no Air can get into them; dig a Place in the Earth a Yard deep; set the Pots therein, and cover them with the Earth very close,

close, and keep them for Use. When you take any out, cover them up again as at the first.

To pickle Walnuts.

Make a Pickle of Salt and Water, strong enough to bear an Egg; boil it and skim it well, and pour it over your Walnuts; let them stand twelve Days, changing the Pickle at the End of six Days; then pour them into a Cullender, and dry them with a coarse Cloth; then get the best White Wine Vinegar, with Cloves, Mace, Nutmeg, Jamaica Pepper-corns, and sliced Ginger; boil up all these, and pour it scalding hot upon your Walnuts; you may add some Shalot and a Clove or two of Garlick. To one hundred of Walnuts, you must put a Pint of brown Mustard Seed; when they are cold, put them into a Jar, and stop them close.



OF MADE WINES.

COWSLIP WINE.

TO six Gallons of Water put thirty Pounds of Malaga Raisins; boil your Water full two Hours, and measure it out of your Copper upon the Raisins, which must be chopped small and put in a Tub; let them work together ten Days, stirring it several Times a Day; at the End of that Time strain it off, and press the Raisins hard to get out their Strength; then take two Spoonfuls of good Ale Yeast, and beat with it six Ounces of Syrup of Lemons; then

greenish Appearance; the Sweet-bread on the Breast will be clammy, otherwise it will be fresh and good.

The Leg, when new, is known by the Stiffness of the Joints; if limber, the Flesh clammy, and has green or yellowish Spots, it is stale. The Head is known as the Lamb's. The Flesh of a Bull Calf is redder and firmer than that of a Cow Calf, and the Fat harder.

For chusing Pork.

When young, the Lean will break in pinching between your Fingers; and if you nip the Skin with your Nails, it will make a Dent; also, if the Fat be soft and pulpy, in a Manner like Lard. When old, the Lean is rough and spongy, especially if the Rind be stubborn, and you cannot nip it with your Nail.

For knowing whether it be new killed, try the Legs, Hands, and Springs, by putting your Fingers under the Bones that come out, for if it be tainted, you will there find it by smelling your Fingers; besides, the Skin will be sweaty and clammy when stale, but cool and smooth when new.

When you find many little Kernels in the Fat, like small Shot, it is Measley, and dangerous to eat.

For chusing Lamb.

When you buy a Lamb's Head, observe the Eyes; if they are sunk in, and wrinkled, it is stale; if lively and plump, it is new and sweet. In a Fore-quarter observe the Neck Vein, and if of a sky-blue it is sweet and good; but if

K

inclining

inclining to green or yellow, it is almost, if not quite tainted. If the Hind-quarter has a faint Smell under the Kidney, and the Knuckle be limber, it is stale.

For chusing Mutton.

Observe, when it is old the Flesh in pinching will wrinkle and remain so; when young the Flesh will pinch tender, and the Fat will part easily from the Lean; but when old, it will stick by Skins and Strings. The Ewe Mutton is paler than Weather Mutton, and is closer grained. When the Flesh is inclining to yellow, and is loose at the Bone, it is commonly rotten, or inclining that Way. — To know whether it is new or stale, observe the Directions for chusing Lamb.

For chusing Butter.

When you buy Butter, run a Knife in the Middle of it, and if your Smell and Taste be good, you cannot be deceived.

For chusing Cheese.

Chuse it by it's moist and smooth Coat; if old Cheese be rough coated, rugged or dry at Top, beware of little Worms or Mites. If it be all over full of Holes, moist or spongy, it is subject to Maggots. If any soft or perished Place appears on the Outside, try how deep it goes, for the greater Part may be hid within.

For chusing Eggs.

Hold the great End to your Tongue, when it feels warm it is new; if cold, it is bad; in proportion to the Heat and Cold, so is the Goodness of the Egg. Another Way to
know

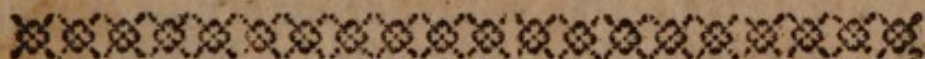
know a good Egg is, to put the Egg into a Pan of cold Water, the fresher it is, the sooner it will fall to the Bottom; if rotten it will not sink at all.

For keeping Eggs good.

Put them all with the small Ends downwards in fine Wood Ashes, turning them once a Week End-ways, and they will keep some Months.

Necessary Things to be provided when a Family is going into the Country for the Summer.

Nutmegs, Cinnamon, Cloves, Mace, Pepper, Ginger, Jamaica Pepper, Currants, Raisins, Sugar, Lisbon Sugar, Loaf Sugar, double refined, Prunes, Oranges, Lemons, Anchovies, Olives, Capers, Mangoes, Oil for Sallads, Vinegar, Verjuice, Tea, Coffee, Chocolate, Almond Chesnuts, French Pears, Sagoe, Truffles, Morels, Macroni, Vermicelli, Rice, Millet, Comfits, and Pistachio Nuts.



The PHYSICAL DIRECTOR.

FOR an Ague, by Doctor MEAD. Take a Dram of Powder of Myrrh, mix it in a Spoonful of Sack, then take it, and drink a Glass of Sack after it: Do this as near as possible an Hour before the Fits come on. — Or, Take of Jesuit's Bark half a Dram six Times a Day.

Dr. Mead's Receipt for the Cure of the Bite of a mad Dog. Let the Patient be blooded at the

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Arm,

Arm, nine or ten Ounces. Take of the Herb, called in Latin, *Lichen cinereus terrestris*; in English, Ash-coloured Ground Liverwort, cleaned, dried and powdered, half an Ounce; of black Pepper powdered, two Drams: 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 warm Cow's Milk; after these four Doses are taken, the Patient must go into the cold Bath, or cold Spring or River, every Morning fasting, for a Month; he must be dipt all 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, grows generally in sandy barren Soils all over England; the right Time to gather it is in the Months of October and November.

For an Asthma. Take half a Pint of Tar Water twice a Day.—Or, drink a Pint of Sea Water every Morning.—Or, a Spoonful of Nettle Juice, mixed with clarified Honey.—Or, Sperma Coeti Mixture, with Milk of Gum Ammoniac.

Bleeding at the Nose, (to prevent.) Apply to the Neck, behind and on each Side, a Cloth dipt in cold Water.—Or, wash the Temples, Nose and Neck with Vinegar.

Spitting Blood. Take half a Pint of stewed Prunes, at lying down, for two or three Nights. Take frequently a Spoonful of the Juice of Nettle and Plantine Leaves, mixed and sweetened

ened with Sugar Candy.—Or, half a Teaspoonful of Barbadoes Tar on a Lump of Loaf Sugar at Night. It commonly cures at once. Take cooling Physic twice a Week.

Boils. Apply a little Venice Turpentine.—Or, a Plaister of Honey and Wheat Flour.

Hard Breasts. Apply Turnips roasted till soft, then mashed and mixed with a little Oil of Roses. Change this twice a Day, keeping the Breast very warm with a Flannel.

Sore Breast and Swelled. Boil a Handful of Camomile and as much Mallows in Milk and Water. Foment with it between two Flannels as hot as can be borne every twelve Hours. It always dissolves any Knob or Swelling in any Part.

A Bruise. Apply a Plaister of chopped Parsley mixed with Butter.—Or, rub it with one Spoonful of Oil of Turpentine and two of Neats-foot Oil.

To prevent Swelling from a Bruise. Immediately apply a Cloth five or six Times doubled, dipt in cold Water, and new dipt when it grows warm.

A Burn or a Scald. Immediately plunge the Part into cold Water, keep it in an Hour, if not well before.—Or, bathe the Part affected with Tincture of Myrrh.—Or, Oil and Parsley stamp together.—Or, wash with Lime Water.

A Cancer in the Breast: Use the cold Bath. (This has cured many.) It cured a Person of a Cancer in her Breast, a Consumption, a Sciatica and Rheumatism, which she had near
twenty

twenty Years. She bathed daily for a Month, and drank only Water.—Or, apply Goose Dung and Celandine beat well together, and spread on a fine Rag; it will both cleanse and heal the Sore.—Or, a Poultice of wild Parsnips, Flowers, Leaves, and Stalks, changing it Morning and Evening.

Cancer in the Mouth. Boil a few Leaves of Succory, Plantain and Rue, with a Spoonful of Honey, for a Quarter of an Hour; gargle with this often.

Chilblains (to prevent.) Wear Flannel Socks, and wash in Urine Night and Morning.

Chilblains (to cure.) Apply Salt and Onions pounded together. If broke, dress with Turner's Cerate.

Chin-Cough or Hooping-Cough. Rub the Back at lying down with old Rum. It seldom fails.—Or, give a Spoonful of Juice of Penny-royal mixed with brown Sugar-candy, twice a Day. Drink Barley-water with Figs and Stick Liquorice. Take Manna twice or thrice in a Week.

Chopt Hands (to prevent.) Wash them with Flour of Mustard.

Chopt Hands (to cure.) Dissolve some Mutton Suet in warm Water, and wash in it every Morning and Evening.

A Cold. Drink a Spoonful of Honey, add a Pint of Water.—Or, to one Spoonful of Oatmeal and one Spoonful of Honey, add a Piece of Butter of the Bigness of a Nutmeg; pour on gradually near a Pint of boiling Water: drink this lying down in Bed. Keep the Body very open.

A Cold

A Cold in the Head. Pare very thin the yellow Rhine of an Orange; roll it up inside out, and thrust a Roll into each Nostril.

The Cholick (in the Fit.) Take from forty to an hundred Drops of Oil of Aniseeds, on a Lump of Sugar.—Or, apply outwardly a Bag of hot Oats.

Cholick in Children. Give a Scruple of powdered Aniseeds in their Meat.

A Consumption. Take no Food but new Butter-milk, churned in a Bottle, and white Bread. I have known this successful.—Or, take a Spoonful of Syrup of Fox-glove, Morning and Evening.—Or, every Morning cut up a little Turf of fresh Earth, and, lying down, breathe into the Hole for a Quarter of an Hour. I have known a deep Consumption cured thus.—Or, take half a Pint of skimmed Milk, put one Spoonful of the best Rum, sweetened with a little Sugar, or Sugar of Roses; take it in new Milk warm, lying in Bed an Hour after it; and use for common Drink eight Parts Water, three Parts skimmed Milk, and one Part Rum, sweetened with a little Sugar.

Convulsions. Take a Tea-spoonful of Valerian Root, powdered in a Cup of Water, every Evening.—Or, half a Dram of Miffelto powdered every six Hours, drinking after it a Draught of strong Infusion thereof.

Corns (to cure.) Cleanse from Earth the Root and Herb of Houseleek; crush it with your Fingers, and apply it. Renew it every three Hours, for twenty-four Hours.

Costiveness

Costiveness. Breakfast twice a Week, or oftener, on Water-gruel with Currants.—Or, take the Bigness of a large Nutmeg of Cream of Tartar, mixed with Honey, as often as you need.

A Cough. Mix an Ounce of Linseed Oil with an Ounce of white Sugar-candy powdered, and take a Tea-spoonful whenever the Cough comes.—Or, make a Hole through a Lemon and fill it with Honey. Roast it, and catch the Juice. Take a Tea-spoonful of this frequently.

A Consumptive Cough. Slit ten or twelve Raisins of the Sun, take out the Stones, and fill them up with the small tender Tops of Rue. Take these early every Morning, fasting two or three Hours after.

A tickling Cough. Drink Water whitened with Oatmeal four Times a Day.—Or, keep a Piece of Barley-sugar or Sugar-candy constantly in your Mouth.

A Cut. Keep it close with your Thumb a Quarter of an Hour; then double a Rag five or six Times, dipt in cold Water, and bind it on.

Deafness. Drop into the Ear a Tea-spoonful of Salt Water.—Or, Juice of Ground-Ivy.

For a settled Deafness. Take a red Onion, pick out the Core; fill up the Place with Oil of roasted Almonds. Let it stand a Night, then bruise and strain it. Drop three or four Drops into the Ear, Morning and Evening, and stop it with black Wool.

A Dropsy.

A Dropsy. Eat a Crust of Bread every Morning fasting.—Or, take a Spoonful of the Juice of Artichoke-leaves, Morning and Evening.—Or, three Spoonfuls of the Juice of Leeks and Elder-leaves.—Or, take a Spoonful of whole Mustard-seed, Night and Morning, and drink on it half a Pint of Decoction of green Broom Tops. This works both by Stool and Urine.

The Ear-Ach. Rub the Ear hard for a Quarter of an Hour.—Or, blow the Smoke of Tobacco strongly into it.

Noise in the Ears. Fill them with bruised Hyssop.

An excellent Eye Water. Heat half an Ounce of Lapis Calaminaris red hot, and quench it in half a Pint of French white Wine and as much white Rose-water; then pound it small and infuse it. Shake the Bottle when you use it. It cures Soreness, Weakness, and most Diseases of the Eye. I have known it cure total Blindness.

Another. Infuse in Lime-water a Dram of Sal Armoniac powdered, for twelve Hours; then strain and keep it for Use. This also cures most Disorders in the Eye.

The Falling Sickness. Take half a Pint of Decoction of Lignum Guaiacum, Morning and Evening.—Or, take half a Dram of powdered Mistleto every six Hours, drinking after it a strong Infusion of Mistleto.

A Fever. Drink a large Glass of Tar-water warm every Hour.

A burning Fever. Stamp a Handful of the Leaves of Caprifolium; put fair Water to it,
and

and use it cold as a Clyster. It commonly cures in an Hour.

A continual Fever. If not very violent, take a Dram of Sal Prunellæ every four Hours, in warm Water, till it abates.

Hætic Fever. Drink only thin Water-gruel, or boiled Milk and Water. The more you drink the better.

An Intermitting Fever. Drink warm Lemonade in the Beginning of every Fit. It cures in a few Days.—Or, take twenty Drops of Oil of Sulphur, in a Cup of Balm-tea, once or twice a Day. Take the Bark between the Fits.

A Fever with Pains in the Limbs. First, take a Vomit of powdered Ipecacuanha, and afterwards a little Rhubarb; then take twenty Drops of Spirit of Hartshorn, in a Cup of Water, twice or thrice in twenty-four Hours.

A slow Fever. Use the cold Bath for two or three Weeks daily.

A Bloody Flux. Take a large Apple, and at the Top pick out all the Core, and fill up the Place with a Piece of Honey-comb; (the Honey being strained out) roast the Apple in Embers, and eat it, and this will stop the Flux immediately.

The Gout in the Stomach. Dissolve two Drams of Venice Treacle in a Glass of Mountain. After drinking it, going to Bed, you may be easier in two Hours, and well in sixteen.

The Gravel. Eat largely of Radishes.—Or, drink plenty of warm Water sweetened with Honey. Take Nitre or Turpentine Drops.

The

The Head-Ach. Wash the Head for a Quarter of an Hour with cold Water.—Or, pour into the Palm of the Hand a little Brandy, with some Juice of Lemon, and hold it to the Forehead.—Or, snuff up the Nose Juice of Ground Ivy.

The Hiccups. Swallow a Mouthful of Water, stopping the Mouth and Ears.

Hoarseness. Instead of Supper eat an Apple roasted, and drink half a Pint of Water.—Or, swallow slowly the Juice of Radishes.—Or, take a Spoonful of Sage-juice Morning and Evening.

The Jaundice. Take as much as will lie on a Shilling of calcin'd Egg-shells three Mornings fasting, and walk till you sweat.—Or, half a Pint of strong Decoction of Nettles. Take Castile Soap dissolved in Milk, and Rhubarb, to keep the Body very open.

The Itch. Wash the Parts affected with a strong Decoction of Dock-root, for nine or ten Days.—Or, anoint them with black Soap.—Or, steep a Shirt half an Hour in a Quart of Water, mixed with half an Ounce of powdered Brimstone; dry it slowly, and wear it five or six Days. Sometimes it needs repeating.

The King's Evil. Take as much Cream of Tartar as will lie on a Sixpence, every Morning and Evening.

The Legs inflamed. Apply Fullers Earth spread on brown Paper; it seldom fails.—Or, boiled Turnips with Mutton Suet.

Legs sore and running. Wash them in Brandy and apply Elder-leaves, changing them twice a Day.

a Day. This will dry up all the Sores, though the Leg were like an Honey-comb.

The Leprosy. Wash in the Sea often and long; and drink the Sea-water.

The Lethargy. Snuff strong Vinegar up the Nose.

Lice (to kill.) Sprinkle Spanish Snuff over the Head.—Or, rub it with a very small Quantity of mercurial Ointment.

For one seemingly killed with Lightning, or a Damp, or Suffocated. Plunge him immediately into cold Water.—Or, blow strongly with Bellows down his Throat and up his Fundament. This may recover a Person seemingly drowned.

Lues Venerea. Take an Ounce of Quick-silver every Morning; and a Spoonful of Gas of Sulphur, in a Glass of Water, at Five in the Afternoon. I have known a Person cured by this when supposed to be at the Point of Death, who had been infected by a foul Nurse before she was a Year old.—Or, take a mercurial Pill every Night, and a Decoction of Sarsaparilla Night and Morning.

Raging Madnes. Apply to the Head, Cloth dipt in cold Water.—Or, set the Patient with his Head under a great Water-fall, as long as his Strength will bear.—Or, pour Water on his Head out of the Tea-kettle. Use strong Cathartics.

Menses obstructed. Take half a Pint of strong Decoction of Penny-royal every Night at going to Bed.—Or, boil five large Heads of Hemp in a Pint of Water to half. Strain it,
and

and drink it going to Bed two or three Nights, it seldom fails.—Or, take from eight to twelve Grains of Calomel, in a Pill, for two or three Nights; take Care not to catch Cold. It vomits and purges.—Or, take thirty Drops of Elixir of Aloes, Night and Morning.

The Palsy. Use the cold Bath, if you are under Fifty, rubbing and sweating after it.—Or, shred white Onions, and bake them gently in an earthen Pan till they are soft. Spread a thick Plaister of this, and apply it to the benumb'd Part, all over the Side, if need be.—Or, apply a Blister to the Part affected, and take Valerian Drops.

The Piles (to prevent.) Wash the Part often with cold Water.

The Piles to cure. Apply a Poultice of boiled Brook-lime. It seldom fails.—Or Varnish. It perfectly cures both the blind and bleeding Piles.—Or, apply a Poultice of Bread and Milk, on a Linen Cloth dipped in Spirits of Wine. If very large and troublesome, open with a Lancet, or apply Leeches: Internally take Brimstone and Cream of Tartar mixed with Honey.

The Inward Piles. Drink a Spoonful of Juice of Leeks, three or four Mornings; and take the Brimstone and Cream of Tartar as above.

The Pleurisy. Take out the Core of an Apple, fill it with white Frankincense; stop it close with the Piece you cut out, and roast it in Ashes. Mash and eat it. If violent, bleed, take cooling Physick, and put a Blister to the Side.

A Prick or a Cut that festers. Apply Turpentine.

The Quinsy. Swallow Juice or Jelly of black Currants, or Decoction of the Leaves, or Bark.

The Rheumatism. Use the cold Bath, with rubbing and sweating.—Or, mix Flour of Brimstone with Honey, in equal Quantities; take three Tea-spoonfuls at Night, two in the Morning, and one afterwards Morning and Evening, till cured.—Or, as much Flour of Sulphur, washing it down with Decoction of Lignum Guaiacum. Wear Flannel next the Skin, and if very bad, apply a Burgundy Pitch Plaister.

To restore the Strength after the Rheumatism. Make a strong Broth of Cow Heels, and wash the Parts with it warm twice a Day: It has restored one who was quite a Cripple, having no Strength left either in his Legs, Thighs, or Loins.

A Scald Head. Anoint it with Barbadoes Tar.

The Sciatica. Use cold Bathing, and rub the Part with a Flesh Brush twice a Day.

The Scurvy. Take a Decoction of great Water-Dock.—Or, infuse dried Dock-roots in your common Drink.—Or, pound into a Pulp Seville Oranges sliced, Rind and all, and powdered Sugar, equal Quantities. Take a Tea-spoonful three or four Times a Day.

The Shingles. Drink a Pint of Sea-water every Morning for a Week; towards the Cloſe, bathe also. Anoint the Part with Sugar of Lead and Pomatum mixed together.

Sickness in the Morning. Eat nothing after Six in the Evening. Drink a Cup of weak Camomile Tea, Morning and Evening.

A Sore Throat. Apply a Chin-stay of roasted Figs. --- Or, gargle with Rose Water and Syrup of Mulberries.

A Sprain. Bathe it in good Crab-verjuice.

Weakness remaining after a Sprain, is cured by rubbing the Part daily with Brine.

A Stitch in the Side. Apply Treacle spread hot upon a Toast, and purge.

The Stone (to prevent.) Beware of Costiveness. Use no violent Diuretics. Mead is a proper Drink. In the Fit, slice a large Onion, pour Half a Pint of warm Water upon it. After it has stood twelve Hours, drink the Water. Do this every Morning till you are well.

In a raging Fit. Beat Onions into a Pulp, and apply them as a Poultice, Part to the Back and Part to each Groin. It gives speedy Ease in the most racking Pain. Take an oily Mixture with Laudanum.

The Stone (to ease or cure.) Take Morning and Evening a Tea-spoonful of Onions calcined into white Ashes, in white Wine. An Ounce will often dissolve the Stone.

The Strangury. Drink largely of Decoction of Turnips sweetened with Honey, into which dissolve Nitre and Gum Arabac.

Swelled Glands in the Neck. Take Half a Pint of Sea-water every other Day.

Swelled Legs. Take Wormwood, Southernwood and Rue, stamp them together, and fry them in Honey, till they grow dry; then apply them as hot as you can bear.

A white Swelling (on the Joints.) Apply a Poultice of Wormwood fried with Hog's Lard.

To dissolve hard or white Swellings. Take white Roses, Elder Flowers, Leaves of Foxglove, and of St. John's Wort, a Handful each, mix them with Hog's Lard, and make an Ointment.

To fasten the Teeth. Put powdered Allum, the Quantity of a Nutmeg, in a Quart of Spring Water, for twenty-four Hours. Then strain the Water, and gargle with it.

To prevent the Tooth-Ach. Wash the Mouth with cold Water every Morning.

To cure the Tooth-Ach. Chew the Root of the yellow Water Flower de Luce.---Or, put into the hollow Tooth a little Cotton, dipt in Lucetellis's Balsam; or a Drop or two of Oil of Cloves on Cotton, or an Opiate Pill.

The Vertigo, or Swimming in the Head. Take a Vomit or two.---Or, drink Morning and Evening Half a Pint of Decoction of Primrose-root. Take Stomach Bitters every Day at Noon.

A Malignant Ulcer. Apply Juice of Pimpernel boiled with the Herb.

To stop Vomiting. Apply a large Onion slit to the Pit of the Stomach.---Or, take a Spoonful of Lemon-juice and six Grains of Salt of Wormwood in two Spoonfuls of common Water, with three Drops of Laudanum every six or eight Hours.

Warts. Rub them daily with a Radish.---Or, rub them well with Salt and Fasting-Spittle, every Morning, for a Month, which will produce an infallible Cure.

A Whitlow.

driest, and should be pretty dry, but not quite dry, that you may iron them even and prevent Fraying. Let fine plain Muslin be ironed upon a soft woollen Cloth; but if you have any that is coarse or thick, you must first iron them upon a damp Cloth, and then afterwards upon your Ironing-Cloth, the wrong side.

As for Lawns, in the washing and rinsing, do them as you do Muslins; make a very thin Starch, but not Water-Starch: dip them in, and squeeze them out hard, wipe them with a dry Cloth, very hard, and clap them carefully, for they are very apt to slip; then fold them up, and put them into a dry Pan when they are clapped enough: if you touch them with any Wet, it will leave a Sort of thick Look, and so will Muslins. You may iron them on a damp Cloth like the Muslins, but not with too hot an Iron; and also iron them on the wrong Side, as you do the thick Muslins.

You must not starch with Starch left from other Things; therefore make fresh as before, and see that the same be a very little Matter bluer than before.

As for Night-Caps, Aprons, &c. you must starch them in a very thin Starch, which comes from the Muslins; but it must be thicker than Water-Starch, a small Matter of clapping serves them; but observe that they are clear; you must also put them out towards the Gathers, to prevent the fraying them. Every Way double them, and lay them on the Board as even as you can, and let them lie till they are pretty near dry; then put them even and iron them on the wrong Sides.

To do Lace the best Way, you must sew Tape to each Side of the Lace, then wash it amongst other Muslins, or by itself in three Lathers; and if it looks not white, put it into warm Butter-milk, and let it lie a Day, then hang it to dry; and then wash it out in two or three Lathers, but the Lathers must be blue; after which take it out, and pin it upon your Board by the Tapes very even; then take Muslins the Length of the Lace and dip it in Water-Starch, and so lay it upon the Lace till it dries; observe not to squeeze any of the Starch out of the Muslin.

When the Lace is dry take off the Tapes; after which pick the Purls and the Foot very tenderly.

If you open the Purls, you must make a round hardish Pillow, and lay Paper on it, which will shew the Purls the plainer; afterwards lay the Lace upon the Paper, and with a long slender Needle, with a Bit of Wax at the Head, you may easily open them, if they are well picked out at first; after you have opened them, lay them upon a Board, with a Muslin over them, and iron them with an Iron not too hot.

To take Iron-Moulds, or Stains of Claret, Ink, &c. out of Muslins, Table-Linen, &c.

IF your Muslins be iron-moulded, take a Chaffing-dish of clear Coals, set a Plate over it with some Sorrel in it; then put some Salt upon the Plate; afterwards take some more Sorrel in a Bit of Muslin, and squeeze the Juice upon it: let it lie till it is very hot, then take the stained Place and squeeze it very hard; then

then take fresh Sorrel and Salt, and use it as before, till the Stain is gone out: the Minute you see the Stain is out, wash it in three or four Lathers, till it has done looking Green.

To get Spots of Ink out of Linen.

Take the Linen, and let that Part of it that the Ink has fallen upon lay all Night in Vinegar and Salt; the next Day rub the Spots well with it, as if you were washing in Water, then put fresh Vinegar and Salt, and let it lie another Night, and the next Day rub it again, and all the Spots will disappear.

How to get the Stains of Fruit out of Linen.

Rub all the Stains very well with Butter, then put the Linen into scalding hot Milk; let it lie and steep there till it is cold, and rub the stained Places in the Milk, till you see they are quite out.

S O - A P.

Be careful in choosing the oldest Soap you can, for that which is new-made not only spoils the Colour of the Linen, but also does not go so far.

How to wash Silk Stockings.

Make a strong Lather with Soap and pretty hot, then lay the Stockings on a Table, take a Piece of very coarse rough Cloth, roll it up, and rub them with it as hard as you can, turning them several Times from one Side to the other, till they have passed through three Lathers; then rinse them in three or four Waters, till not the least Tincture of the Soap remains;

remains; and when you find them quite clear, hang them up to dry, without wringing, wrong Side outwards. When they are about half dry, take them down, and pull them out with your Hands into Shape; let them lie a while, and then smooth them with your Iron on the wrong Side.

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